## State of Ohio

## Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	11 0 1	Check o			License Number		Date (2/2/2/4/			
1WO Broi	le Garls	- ET F50	J LIRFE	10/3/24						
Address	pro 1 pr) more	City/Sta	ity/State/Zip Code							
106 C 6	= 1 m 51	Uni	mior City OH 45390							
License holder		Inspect	ion Time	Ţŕa	vel Time	Cat	egory/Descriptive			
Angola Ken	10	()		. 25		365				
Type of Inspection (chec	15 pt C		<u> </u>	Follow up date (if required	d)	Water sample date/result				
1e <sup>0</sup>	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Revi	ew 🗆 Follow t	up			(if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable										
	Compliance Status		Compliance Status							
riyayin selimba iyo bilin ka	Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1 JOIN OUT NA	Person in charge present, demonstrates knowledge, a performs duties	nd 2	23		Proper date marking and disposition					
2 DÍN DOUT DN/A	Certified Food Protection Manager  Employee Health	2	ON ON		Time as a public health control: procedures & records					
3 _GIN DOUT DN/A	Management, food employees and conditional employee	s;	Consumer Advisory							
	knowledge, responsibilities and reporting	2	5 DIN DO	UT	Consumer advisory provi	ded f	for raw or undercooked foods			
4 DIN DOUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nts	1		   Highly Susceptible Pa	bula	tions			
	Good Hygienic Practices		0 0 0	UT	Pasteurized foods used;					
6 DIN DOUT DAYO	1 1	2	6	en en en en en		PIOIII.	bited loods not onered			
7  -回M □OUT □N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands				Chemical ,	1. Falls (1)				
8 DIN DOUT NO		2	27 N/A Food additives: approved and properly used							
9 - IN OUT OUT ON/A ON/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2	28   DIN   O O		Toxic substances properly identified, stored, used					
10 DIN DOUT DINA	Adequate handwashing facilities supplied & accessible		, DIN DO							
	Approved Source	2	29. 🖃 N/A	<u> </u>	Compliance with Reduce specialized processes, a					
11DIN DOUT	Food obtained from approved source	[3			Special Requirements: Fre	esh J	uice Production			
12	Food received at proper temperature		DIN DO							
13 -□ÎN □OUT	Food in good condition, safe, and unadulterated		31		Special Requirements: He	∍at Tre	eatment Dispensing Freezers			
14 DIN DOUT	Required records available: shellstock tags, parasite destruction	3	32 □N □ OUT Special Requirements: Custom Processing				Processing			
	Protection from Contamination	3			Special Requirements: Bu	ılk We	ater Machine Criteria			
15 DN/A DN/O	Food separated and protected		. DIN DO	UT	Special Requirements: Ac	cidified	d White Rice Preparation			
16 N OUT	Food-contact surfaces: cleaned and sanitized	3		/0	Criteria					
17 DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35 DIN DO		Critical Control Point Insp	ection	ì			
	rature Controlled for Safety Food (TCS food) 	3		UT	Process Review					
18 □IN □ OUT □N/A.□ Ñ/O	Proper cooking time and temperatures	-	DINZ DO	LIT						
19	Proper reheating procedures for hot holding	3	7 ZNA	<u> </u>	Variance					
20 DIN D OUT N/A-D N/A	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21 DN/A D N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to  foodborne-illness.							
22 DIN OUT ON/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.							

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Nan	ne of	Broke	6	Sale				Type	of Inspection	Date 17)/3/	) 4	/
10		Just Circle	<u> </u>	171)					4 10 ( 4 PO (	101 %	<u> </u>	
	ciá i				GOOD RETAIL	PRA	CTICES			AK MANARAN		
					preventative measures to control the introd			•				
Ma	ark d	esignated comp			I, OUT, N/O, N/A) for each numbered item: IN	l=in c	ompliance <b>O</b> L				applica	able
38		Safe Food and Water  IN OUT IN/A NO Pasteurized eggs used where required				Utensils, Equipment and Vending  Food and nonfood-contact surfaces cleanable designed, constructed, and used						perly
39 -☑ IN ☐ OUT ☐ N/A Water				Water a	and ice from approved source		DIN DOU	IT IT NI/A	Warewashing facilities: insta		d, used;	test
Food Temp			Fo	od Temp	erature Control	55			strips			
40   IN   OUT   IN/A   IN/O			Proper cooling methods used; adequate equipment for temperature control		⊿1N □ OU	Τ	Nonfood-contact surfaces clean					
41					pod properly cooked for hot holding	57	'⊑ <u>,i</u> y □ on	T □N/A	Physical Facilities  Hot and cold water available	e; adequate pr	essure	
42	42 IN OUT IN/A IN/O Approv			Approve	ed thawing methods used	58	□·IN □OU1	т -	Plumbing installed; proper	nackflow device		
43				<b>.</b>	meters provided and accurate				:	ACKNOW GOVICE	,0	
40	<b>/</b>			0.07420.0437.74406.24	entification	59	I OU	T ΠN/A	Sewage and waste water pro	nerly disposed		
						60	arr.		Toilet facilities: properly cons		clean	
44 ,	ינוי	N 🗖 OUT	- Anna Cara		roperly labeled; original container							
	I .		Preven	factorial ass	ood Contamination rodents, and animals not present/outer	61			Garbage/refuse properly dispe			
45 -	ď	N 🗆 OUT			s protected	62			Physical facilities installed, moutdoor dining areas	aintained, and c	lean; do	ıgs in
46		N 🗹 OUT			ination prevented during food preparation, & display			)				
47					al cleanliness	63	UO □ NI°⊡.	Т	Adequate ventilation and ligh	ling; designated	areas u	ısed
48					cloths: properly used and stored	64	D'IN 🗆 ON	JT □N/A	Existing Equipment and Facilit	es		
49		N 🗆 OUT 🗆N/A,	A PERSONAL PROPERTY.	a market some of	g fruits and vegetables		<b>1</b>		Administrative			
			January St.	T	se of Utensils	65		בוֹאַלֹאַ דּ	901:3-4 OAC		AND THE PROPERTY.	
Litanalla, aquinment a					utensils: properly stored s, equipment and linens: properly stored, dried,	0.						
51 LIN LI OUT LIN/A handle				handled		66	Ø ÍN □ OU	T □N/A	3701-21 OAC			
52		N OUT ON/A	- Agrico		use/single-service articles: properly stored, used							
53   IN   OUT   IN/A   N/O   Slash-resistant, cloth, and latex glove use												
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation												
4360	n No.	1 4 4 4 2 2	Priori	ty Level	- A					<del></del>	cos	R
<u>.</u> >	1	9,46	11		Observed dirty in	1 (1	ro lege	C 00	von bywall	19	+₽	
41	46 3,28		11	nC	Observed do Ty for		hi he		who could be	Valeton		
7.5	ξ'	3121			Observed dirty tan by handwash sink in Krichen							남
6.4B 1		NO	<del>/</del>	Observed dity							旹	
<u> </u>		3. 1			- gaples Walls 74 16 7	$T_{\epsilon}$	lien					+=
West .					Tokon of her state and							
					equipment espe	46	idy by	1 ACC	op folice			
					equipment especiely by deep fryer  - showing in, 12: Tehen, showing by walk in							
	is the wastic					1						
The outside of containers.							TILITEMPEN O	· K1				
The outside of containers.												
59 4.4 A MC Opserved Various Sea				941	on t	rect	ers and retise	14 lers				
Per	Person in Charge Date: D							-				
Environmental Health Specialist Licensor:												
01	15%	10 / C	CH fo	<u> </u>				<u>(</u>			<u></u>	

PRIORITY LEVEL! C= ORITICAL NC= NON-CRITICAL

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