State of Ohio

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

Name of facility Check one License Number Date													
MOUS COURS Plantage to COMPC				Check one ☐ FSO ☐ RFE					1				
Address				City/State/Zip Code									
B. C. A. N. BAC. A. D.				Versitate/zip code									
License holder				Inspection Time		Tra	Travel Time		Category/Descriptive				
EXELLA VACIONAGE SICIP					\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				C				
Type of Inspection (check all that apply)							Follow up date (if requir	'he	Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varia					w □ Follow ι	up	ronow up date (ii requi	euj	(if required)				
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-Ilcensing ☐ 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								
		Supervisión		Time/Temperature Controlled for Safety Food (TCS food)									
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking an	king and disposition					
2	□IN □OUT □ N/A	N/A Certified Food Protection Manager Employee Health					Time as a public health of	contro	l: procedures & records				
A-575	Management food employees and conditional employees						 Consumer Advisory						
3	DIN DOUT DN/A	knowledge, responsibilities and reporting			DIN DOI	UT	Consumer advisory provided for raw or undercooked foods						
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible P	opul	ations				
	DIN DOUT DNO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□ÍN □ OI □N/A	UT	Pasteurized foods used	; pro	nibited foods not offered				
7				20	LINIA LINIA		 Chemical						
		reventing Contamination by Hands		0.7	DIN DOI	UT							
8	OIN OUT NO	Hands clean and properly washed		27	₪ N/A		Food additives: approve	ıd an	d properly used				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	□IN □ OI □N/A	UT	Toxic substances proper	ly Ide	ntified, stored, used				
40	OUT N/A	Aria mata handunahin da ilili				Perfect to a sec	onformance with Approv	Mary Company	The second secon				
10		Adequate handwashing facilities supplied & accessible Approved Source	i i i i i i i i i i i i i i i i i i i	29	□IN □OU □N/A	JT	Compliance with Reduction specialized processes,						
11	□IN □OUT	Food obtained from approved source		30	□IN □ OI		Special Requirements: F	roch	luica Production				
12	□IN □OUT □N/A □N/O	Food received at proper temperature					opodar roquiomono. 1		odice i roduction				
13	□IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: F	leat T	reatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU		Special Requirements: C	Custor	n Processing				
	I	Protection from Contamination		33	□IN □OL		Special Requirements: B	Bulk V	/ater Machine Criteria				
15	DIN DOUT	Food separated and protected		-	DN/A DN/			····					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: A Criteria	cidifie	ed White Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JT	Critical Control Point Ins	pectic	on				
	A. A	rature Controlled for Safety Food (TCS food)		36	□IN □O	JT	Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures			□IN □ OL	ıT							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A	•	Variance	-					
20	OIN OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.									
21	,⊡IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	OIN OUT N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nar	me of Facility		e la :	Type of Inspection	Date								
	1115-1	15 remobiled In C	CNH/	Starcolla	9-25-1-								
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. 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													
101		Ratus (IN, OOT, N/O, N/A) for each numbered item: If	v=in compliance OUI=	not in compliance N/O=not obse	And Control of the Co	ole							
38	☐ IN ☐ OUT ☐N/A ☐ N/O		54 🗆 IN 🗆 OUT	Food and nonfood-contact s designed, constructed, and u	urfaces cleanable, prope	erly							
39	□ IN □ OUT □N/A	Water and ice from approved source	55 🗆 IN 🗆 OUT 🗈	Marguaghing facilities, insta		est							
		od Temperature Control Proper cooling methods used; adequate equipment	56 1 IN 1 OUT	strips	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \								
40	□ IN □ OUT □N/A □ N/O	for temperature control		Physical Facilities									
41	OUT ONA ONO	Plant food properly cooked for hot holding	57 ,□ IN □ OUT □	IN/A Hot and cold water available	; adequate pressure								
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 🗆 IN 🗆 OUT	Plumbing installed; proper b	ackflow devices								
43 🗵 IN 🗆 OUT 🗆 N/A		Thermometers provided and accurate	□N/A□N/O										
		Food Identification	59 IN OUT C										
44	☐ IN ☐ OUT	Food properly labeled; original container	60 IN OUT										
Préven		lion of Food Contamination	61 IN OUT			1							
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 IN I OUT	Physical facilities installed, ma outdoor dining areas	iintained, and clean; dogs	in							
46	. IN OUT	Contamination prevented during food preparation, storage & display	63 🗆 IN 🗀 OUT	Adequate ventilation and lighti	ing: decignated areas was								
47		Personal cleanliness Wiping cloths: properly used and stored				•a _							
49		Washing fruits and vegetables	64 TIN OUT)8	www.							
	P	roper Use of Utensils		Administrative									
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 IN OUT	IN/A 901:3-4 OAC									
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66 □ IN □ OUT □	IN/A 3701-21 OAC		\neg							
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used											
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	TO SECURE OF THE PARTY AND ADDRESS OF THE PART										
		Observations and C Mark "X" in appropriate box for COS and R COS=corre											
Item	No. Code Section Priorit	y Level Comment			cos	R							
		- Salstant	-6-1A	Wede A									
		30000		3,43 1111									
		*											
		(K:100 C (C)1707	2071 . H	C Crracalla									
		V 60 - 314 C - 1 X 31 / C/1		CANAL CALL									
						퓜							
Person in Charge. Date: 28-29													
Envi	Environmental Health Specialist Licensor:												
				125111									
PRI	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of												

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)