## State of Ohio

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

| Name of facility  |  |   |                     | Check one  |   |                | License Number  |                      | Date  |  |  |  |  |  |
|---|--|---|---------------------|--|---|----------------|---|----------------------|---|--|--|--|--|--|
| \na(green)   1105//   |  |   |                     | □ FSO ☑ RFE  |   |                | 70  | - ]X                 | 40 20   |  |  |  |  |  |
| Address Ci  |  |   |                     |  | City/State/Zip Code                       |                |   |                      |   |  |  |  |  |  |
|   | $A(Y,C) \in \mathcal{C}$   | <sup>2</sup> Maja St  | CARCIACILL CH (533) |  |   |                |   |                      |   |  |  |  |  |  |
| License holder Inc  |  |   |                     | inspection time   Tra  |   |                | rel Time  | ory/Descriptive      |   |  |  |  |  |  |
| CLOP 9, 2005 (G   |  |   |                     | 30   |   |                | ζ,  | (                    | (75)  |  |  |  |  |  |
| Type of Inspection (check all that apply)   |  |   |                     |  | -ge-, 11 "                                | 1              | Follow up date (if required                             | 1 10/                | ater sample date/result   |  |  |  |  |  |
| ype of inspection (check all that apply)  ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R |  |   |                     | view   | □ Follow u                                |                | ronow up date (ir required                              |                      | required)   |  |  |  |  |  |
|   | Foodborne ☐ 30 Day   | ☐ Complaint ☐ Pre-licensing ☐ Consultation  |                     |  |   |                |   |                      |   |  |  |  |  |  |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  |  |   |                     |  |   |                |   |                      |   |  |  |  |  |  |
| NA  | 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 Supervision   |  |   |                     | Compliance Status Time/Temperature Controlled for Safety Food; (TCS: food)   |   |                |   |                      |   |  |  |  |  |  |
| TO PA   |  | Person in charge present, demonstrates knowledge, a   |                     | numare.  | TIN TIOUT                                 |                |   |                      |   |  |  |  |  |  |
| 1   | DIN DOUT DN/A  | performs duties   |                     | 23   | □N/A □ N/                                 | 0              | Proper date marking and disposition                     |                      |   |  |  |  |  |  |
| 2   | DIN DOUT DN/A  | Certified Food Protection Manager Employee Health   | 80 <b>4</b> 4       | 24   | DIN DOU                                   |                | Time as a public health co                              | itrol: pro           | ocedures & records  |  |  |  |  |  |
| 22.0000   | .e   | Management, food employees and conditional employee   | s:                  |  | 1400                                      |                | Consumer Advisory                                       |                      |   |  |  |  |  |  |
| 3.4   | ON DOUT DAYA   | knowledge, responsibilities and reporting   |                     | 25   | □IN □ OL<br>⊡N/A                          | JT             | Consumer advisory provided for raw or undercooked foods |                      |   |  |  |  |  |  |
| 5   | OIN OUT ON/A   | Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever | its                 |  |   | i deni         | <br>:::Highly Susceptible Po                            | oulation             | is  |  |  |  |  |  |
|   |  | Good Hygienic Practices   |                     | es white   | □и □ ог                                   | JT             | Pasteurized foods used;                                 |                      | A. H. Camello III. See also and the Control of the |  |  |  |  |  |
| 6   | DIN DOUT DN/O  |   |                     | 26   | □ N/A                                     | an an an       |   | ene en anne          |   |  |  |  |  |  |
| 7   | DIN DOUT NO  | No discharge from eyes, nose, and mouth  eventing Contamination by Hands                          |                     |  | T   | - Calle Summer | Chemical  |                      |   |  |  |  |  |  |
| 8   | DIN DOUT DN/O  | Hands clean and properly washed   | 200,000             | 27   | □IN □ OL                                  | JT             | Food additives: approved                                | ed and properly used |   |  |  |  |  |  |
| 9   | DÍN □ OUT  | No bare hand contact with ready-to-eat foods or approve alternate method properly followed        | ved                 | 28   | □IN □ OL<br>□N/A                          | JT             | Toxic substances properly identified, stored, used      |                      |   |  |  |  |  |  |
|   | LIN/ALIN/O   |   |                     |  |   | , Cc           | conformance with Approved Procedures;                   |                      |   |  |  |  |  |  |
| 10  | □IN □ OUT □ N/A  | Adequate handwashing facilities supplied & accessible   | PARAMEUR)           | 29   | □IN □Oſ                                   | JT             | Compliance with Reduced                                 |                      |   |  |  |  |  |  |
|   | L DIN DOUT   | Food obtained from approved source  |                     |  | □N/A                                      |                | specialized processes, and HACCP plan                   |                      |   |  |  |  |  |  |
| 11  | ☑IN □OUT   | Food obtained from approved source  |                     | 30   |   |                | Special Requirements: Fre                               | sh Juice             | e Production  |  |  |  |  |  |
| 12  | □N/A □N/O  | Food received at proper temperature   |                     | 31   | Special Requirements: Heat Treatment Disp |                |   |                      | mont Dispensing Francisco   |  |  |  |  |  |
| 13  | □ĬŃ □OUT   | Food in good condition, safe, and unadulterated   |                     |  | □N/A □ N/O                                |                | Special Requirements: Heat Treatment Dispensing Freezer |                      |   |  |  |  |  |  |
| 14  | □IN □OUT<br>□N/A□N/O   | Required records available: shellstock tags, parasite destruction                                 |                     | 32   | □IN □OL<br>□N/A □N/G                      |                | Special Requirements: Custom Processing                 |                      |   |  |  |  |  |  |
|   |  | Protection from Contamination   | Hiji                | 33   | □IN □OL                                   |                | Special Requirements: Bu                                | k Water              | Machine Criteria  |  |  |  |  |  |
| 15  | .□IN □OUT<br>□N/A □N/O   | Food separated and protected  |                     |  |   |                |   |                      |   |  |  |  |  |  |
| 16  | □ÍN □OUT<br>□N/A □N/O  | Food-contact surfaces: cleaned and sanitized  |                     | 34   | □IN □OU<br>□N/A □ N/0                     |                | Special Requirements: Aci<br>Criteria                   | anned W              | mile Rice Preparation   |  |  |  |  |  |
| 17  | OIN OUT  | Proper disposition of returned, previously served, reconditioned, and unsafe food                 |                     | 35   | □IN □OU<br>□N/A                           | JT             | Critical Control Point Inspe                            | ction                |   |  |  |  |  |  |
|   | Time/Tempe   | ature Controlled for Safety Food (TCS food)   |                     | 36   | □IN □OL                                   | JT             | Process Review  |                      |   |  |  |  |  |  |
| 18  | □IN □ OUT<br>□N/A □ N/O  | Proper cooking time and temperatures  |                     |  | ⊠N/A                                      |                |   |                      | -   |  |  |  |  |  |
| 19  | □IN □ OUT<br>□N/A □ N/O  | Proper reheating procedures for hot holding   |                     | 37 N/A Variance  |   |                |   |                      |   |  |  |  |  |  |
| 20  | □IN □ OUT<br>□N/A □ N/O  | Proper cooling time and temperatures  |                     | Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to |   |                |   |                      |   |  |  |  |  |  |
| 21  | □IN □ OUT<br>□N/A □ N/O  | Proper hot holding temperatures   |                     | foodborne illness.   |   |                |   |                      |   |  |  |  |  |  |
| 22  | □IN □ OUT □N/A   | Proper cold holding temperatures  |                     | Public health interventions are control measures to prevent foodborne illness or injury.   |   |                |   |                      |   |  |  |  |  |  |

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| Nar  | ne of Facility   | 15 try ( 3 mg )   | Туре                   | Type of Inspection / Date                |   |  |          |  |  |  |  |  |  |  |
|--|--|---|------------------------|--|---|--|----------|--|--|--|--|--|--|--|
|  | <u> </u>   | green trust   |                        | ीर्                                      | Sur lace  | 5-11-  | (34)     |  |  |  |  |  |  |  |
|  |  |   |                        |  |   |  |          |  |  |  |  |  |  |  |
|  | GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.   |   |                        |  |   |  |          |  |  |  |  |  |  |  |
| ١  |  |   |                        |  |   |  |          |  |  |  |  |  |  |  |
| M  | ark designated compliance  | status (IN, OUT, N/O, N/A) for each numbered item: IN                   | √=in compliance Οι     | or and removement of the published State | COLUMN TO THE PROPERTY OF THE | Control of the Contro | licable  |  |  |  |  |  |  |  |
| Carlo Tone   |  | Safe Food and Water   |                        |  | nsils, Equipment and Ven<br>Food and nonfood-contact  |  |          |  |  |  |  |  |  |  |
| 38   | . IN I OUT IN/A IN/O   |   | 54   IN   OU           |  | designed, constructed, and  |  | ргорепу  |  |  |  |  |  |  |  |
| 39   | □IN □OUT □N/A  | Water and ice from approved source                                      | 55 🏳 IN 🗆 OU           |  | Warewashing facilities: inst<br>strips  | talled, maintained, us   | ed; test |  |  |  |  |  |  |  |
|  |  | Dood Temperature Control  | 56 .⊡´IN □ OU          |  | Nonfood-contact surfaces  | clean  |          |  |  |  |  |  |  |  |
| 40   | ☐ IN ☐ OUT ☐N/A ☐ N/O  | Proper cooling methods used; adequate equipment for temperature control |                        |  | Physical Facilities   |  |          |  |  |  |  |  |  |  |
| 41   | ☐ IN ☐ OUT ☐N/A ☐ N/O  | Plant food properly cooked for hot holding                              | 57 , 🗆 IN 🗆 OU         | IT □N/A                                  | Hot and cold water available; adequate pressure   |  |          |  |  |  |  |  |  |  |
| 42,  | ☐ IN ☐ OUT ☐N/A ☐ N/O  | Approved thawing methods used   | 58 🗖 IN 🗆 OU           | Т  | Plumbing installed; proper  | backflow devices   |          |  |  |  |  |  |  |  |
| 43   | IN ☐ OUT ☐N/A  | Thermometers provided and accurate                                      | □N/A □ N/C             | )  |   |  |          |  |  |  |  |  |  |  |
|  |  | Food Identification   | 59 ☐ IN ☐ OU           | IT □N/A                                  | Sewage and waste water pr   | operly disposed  |          |  |  |  |  |  |  |  |
| 44   | _□ IN □ OUT  | Food properly labeled; original container                               | 60 √□ IN □ OU          | IT □N/A                                  | Toilet facilities: properly con   | structed, supplied, cle  | aned     |  |  |  |  |  |  |  |
|  | Prevei   | ntion of Food Contamination   | 61 /□ IN □ OU          | IT □N/A                                  | Garbage/refuse properly disp  | oosed; facilities mainta   | nined    |  |  |  |  |  |  |  |
| 45   | _□ IN □ OUT  | Insects, rodents, and animals not present/outer openings protected      | 62 🗖 IN 🗆 OU           |  | Physical facilities installed, i<br>outdoor dining areas  | maintained, and clean  | dogs in  |  |  |  |  |  |  |  |
| 46   | √⊡ IN □ OUT  | Contamination prevented during food preparation, storage & display      | □N/A □ N/C             | )  |   |  |          |  |  |  |  |  |  |  |
| 47   | ☑ IN ☐ OUT ☐N/A  | Personal cleanliness  | 63 🗇 IN 🗆 OU           | IT .                                     | Adequate ventilation and lig  | hting; designated area   | s used   |  |  |  |  |  |  |  |
| 48   | □ IN □ OUT □N/A □ N/O  | Wiping cloths: properly used and stored                                 | 64 🗆 IN 🗆 OL           | JT □N/A i                                | Existing Equipment and Facil  | ities  |          |  |  |  |  |  |  |  |
| 49   | .☑ IN □ OUT □N/A □ N/O   |   |                        |  | Administrative  |  |          |  |  |  |  |  |  |  |
|  | A STATE OF THE PROPERTY OF THE | Proper Use of Utensils  |                        | IT IIINI/A                               | 004.2.4.040   |  |          |  |  |  |  |  |  |  |
| 50   | .☑ IN □ OUT □N/A □ N/O   | In-use utensils: properly stored  | 65 2 IN 00             | п Цп/А                                   | 901:3-4 OAC   |  | 17       |  |  |  |  |  |  |  |
| 51   | □ IN □ OUT □N/A  | Utensils, equipment and linens: properly stored, dried, handled         | 66 🗆 IN 🗆 OU           | T DNA                                    | 3701-21 OAC   |  |          |  |  |  |  |  |  |  |
| 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                             |                        | S. C. H. Williams                        |   |  |          |  |  |  |  |  |  |  |
|  |  | Observations and C Mark "X" in appropriate box for COS and R: COS=com   |                        |  |   |  |          |  |  |  |  |  |  |  |
| Iten   | No. Code Section   Prior   | rity Level   Comment  | eciediion-sileaduniigi | inspection                               | R=repeat violation  | l co   | os R     |  |  |  |  |  |  |  |
|  |  | Cont 50 00  | (2)                    | 155 A                                    | 12. N. ()   | 1  |          |  |  |  |  |  |  |  |
|  |  | 301019 (400   | 163                    | 7137                                     | CHOY  |  | ] []     |  |  |  |  |  |  |  |
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|  |  |   |                        |  |   |  |          |  |  |  |  |  |  |  |
| Person in Charge  Date: 8/11/24                          |  |   |                        |  |   |  |          |  |  |  |  |  |  |  |
| Environmental Health Specialist  Licensor:               |  |   |                        |  |   |  |          |  |  |  |  |  |  |  |
| PRIORITY LEVEL: C- CRITICAL NC- NON-CRITICAL Page 7 of 7 |  |   |                        |  |   |  |          |  |  |  |  |  |  |  |

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