State of Ohio

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

		The state of the s	1					
Na	ame of facility	Top	Chec ⊡ F		RFE		License Number	11/6/24
A	1dress 200 S	Main ST	//	ľ	Zip Code		2H 4530	23
Li 1	cense holder Androw V	Riftle	Inspe	Ction	Time	Tra	vel Time	Category/Descriptive
Type of Inspection, (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation				eview	∕ □ Follow u	р	Follow up date (if required)) Water sample date/result (if required)
N	lark designated complia	FOODBORNE ILLNESS RISK FACTO ance status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A).			ASSESSMENT PRODUCTION OF THE PROPERTY OF THE P	autora vitte datum	The second secon	The state of the s
		Compliance Status					Compliance Sta	tus
	erika	Supervision			Time	e/Ten	nperature Controlled for Sat	fety Food (TCS food)
1	DOUT IN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and	disposition
2	din □ out □ n/a	Certified Food Protection Manager	14 P	24	JO□ NI□ NN□ ANN⊡,		Time as a public health con	
3	ÓN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		□IN □ OU	IT	Consumer Adviso	ory
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	DN/A	J Distributo		ed for raw or undercooked foods
5	-□ÍN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	THE RESIDENCE OF THE PARTY OF T		DIN DOL	III JT	Highly Susceptible Por	
6	UN DOUT ONO	Proper eating, tasting, drinking, or tobacco use		26	.□N/A			prohibited foods not offered
7	.□ÍN □OUT □N/O	No discharge from eyes, nose, and mouth		27	□IN □ OL	erandinosia.	Chemical Food additives: approved	
8	DIN DOUT DN/O	Hands clean and properly washed		21	.□N/A		1 ood additives. approved	and properly used
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	□N/A □ OL	JT	Toxic substances properly i	identified, stored, used
ļ					MANAGEMENT OF THE PROPERTY OF	CONTRACTOR OF STREET	onformance with Approved	THE RESIDENCE OF THE PROPERTY
10	DIN DOUT DN/A	Approved Source		29	QN/A Or	JT	Compliance with Reduced specialized processes, an	Oxygen Packaging, other d HACCP plan
11	MIN DOUT	Food obtained from approved source Food received at proper temperature		30			Special Requirements: Fre	sh Juice Production
12	□N/A,□N/O □IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Hea	at Treatment Dispensing Freezers
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32	□IN □OU ,□N/A □ N/O□,		Special Requirements: Cus	stom Processing
ji.		Protection from Contamination		33	DIN DOL		Special Requirements: Bull	k Water Machine Criteria
15	□IN □OUT □N/A □N/O	Food separated and protected			DN/A DN/O	-		
16	□N/A□N/O	Food-contact surfaces: cleaned and sanitized		34))	Special Requirements: Acid	dified White Rice Preparation
17	DÍN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN ♪EÍOU □N/A	JΤ	Critical Control Point Inspe	ction
	A section profession and an executive medicine relativistic recording to	rature Controlled for Safety Food (TCS food)		36	□IN □ OU □N/A	JΤ	Process Review	
18	OUT OUT	Proper cooking time and temperatures		37		JT	Verience	
19	DIN DOUT	Proper reheating procedures for hot holding		37	ĽÍN/A		Variance	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures					ood preparation practices as the most significant co	s and employee behaviors
21	DIN DOUT	Proper hot holding temperatures		fo	odborne illne	ess.	· ·	easures to prevent foodborne
22	MIN OUT ON/A	Proper cold holding temperatures			ess or injur			

State of Ohio

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

Name of Facility Whistop	Type of Inspection Taudord (() 1(6/	24
GOOD RETAIL	PRACTICES	
Good Retail Practices are preventative measures to control the intro	oduction of pathogens, chemicals, and physical objects into foods	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: II Safe Food and Water		t applicable
38 □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required	Utensils, Equipment and Vending 54 □ IN □ OUT Food and nonfood-contact surfaces cleans designed executed as the surface of	able, properly
39 ,☑ ÍN ☐ OUT ☐ N/A Water and ice from approved source	designed, constructed, and used Warewashing facilities: installed, maintaine	d used: test
Food Temperature Control	strips	u, useu, test
40 IN I OUT IN/A N/O Proper cooling methods used; adequate equipment for temperature control	56 □ □ Nonfood-contact surfaces clean	804 - Tana Garage
41 ☐ÎN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	Physical Facilities 57 ☑ IN □ OUT □N/A Hot and cold water available; adequate pr	ressure
42 ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used	58 PIN DOUT Plumbing installed; proper backflow device	
43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate	DN/A DN/O	es
Food Identification	59 ∕☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed	
44 ☑ N ☐ OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied	
	61 ☑ IÑ ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities m	
Prevention of Food Contamination Insects, rodents, and animals not present/outer		
45 PIN OUT openings protected 46 DIN DOUT Contains and animals not present outer openings protected Contains prevented during food preparation,	62 □ IN ☑ OUT Physical facilities installed, maintained, and outdoor dining areas	clean; dogs in
storage & display	63 IN I OUT Adequate ventilation and lighting; designated	areas used
47 A□ IN □ OUT □N/A Personal cleanliness 48 □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored	64 ☑1N ☐ OUT ☐N/A Existing Equipment and Facilities	
49 IN I OUT IN/A IN/O Washing fruits and vegetables	Administrative	
Proper Use of Utensils 50 ☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored	65 IN OUT- ONA 901:3-4 OAC	2 20 MeV 20 20 20 20 20 20 20 20 20 20 20 20 20
51 Q-IN Q OUT QN/A Utensils, equipment and linens: properly stored, dried,		
handled 52 ☐ N ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used	66 1 N OUT ON/A 3701-21 OAC	
53 IN OUT ONA NO Slash-resistant, cloth, and latex glove use		
Observations and C Mark: "X" in appropriate box for COS and R: COS=corr		
Item No. Code Section Priority Level Comment	Georgian Management Management (1997)	COS R
46 8320 MC Obraged tood STorce	on flow of both	
W4/16 30)		
13/35 3.1 L 1/C Observed a deviled c	of a section of the s	
The second a private of the second	an of creen plant and corn	
56 45A3 MC Observed arpase hail	I vo on outside of avill	
and deto forces O.	bread food debru on bottom	
ottoceron in Ritchens	Observed dirty Jeals on work	
in retriserates and prej	p un.Tr.	
(a) 6.4 B NC Observed flour in Kin	$T.L. I \sim L I I I I \dots I$	
	Techon dirty behind guill a tryer	
the state of the s	From Castanguition	
13/33 3.16 NC Observed & don'ted (a	andre 1	
The state of the s	4 Of GARANGERS GAR CUEN	
Person in Charge	Date: 11.6.24	1
Environmental, Health Specialist		
Matter Ennin.	Licensor:	
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)		THERE