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

L 11				License Number	Date								
Na	nme of facility	7) /	Check o ☑ FS		□ RFE	1 9	12/12/50						
1	Idress			10/10									
AG	133 M	Migui Aup	B	Bradford OH 45308									
Lie	cense holder	makeny (Inspect	tion	Time Tra	vel Time Ca	ategory/Descriptive						
Sharon R Jones RosTK owski)	\$ 5 O	635						
	pe of Inspection (chec		-		· · · · · · · · · · · · · · · · · · ·	Follow up date (if required)	Water sample date/result						
1		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Rev	iew	☐ Follow up		(if required)						
	1 doubline 12 30 Bay	Complaint Li re-licensing Constitution											
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS. Mark designated compliance status (IN, OUT, N/O, N/A) for each purphased items (N/O) and charged a N/O) and charged a N												
I	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												
TOTAL S		Compliance Status		Compliance Status									
		Supervision Person in charge present, demonstrates knowledge, a	nd	-V- 4	IIMe/IEI ☑ÍN □ OUT	Temperature Controlled for Safety Food (TGS food)							
1	☑ÍN □OUT □N/A	performs duties				Proper date marking and disposition							
2	□N/A □ OUT □ N/A	Certified Food Protection Manager Employee: Health			□IN □ OUT □N/A □ N/O	Time as a public health control: procedures & records							
		Management, food employees and conditional employee	.c.			Gonsumer Advisory							
3	ZIN DOUT DN/A	knowledge, responsibilities and reporting		25	DUT ביעוים OUT	Consumer advisory provided for raw or undercooked food							
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever			□N/A	Highly Susceptible Populations							
C		Good Hygienic Practices	110		DUT בוֹיאַעוּם OUT								
6	DIN DOUT D'N/O			26	⊠Ñ/A	Pasteurized foods used; prol	nidited toods not offered						
7	│□IÑ □OUT □N/O ₽	No discharge from eyes, nose, and mouth eventing Contamination by Hands				Chemical							
8	MIN DOUT DN/O	Hands clean and properly washed	3.524	27	OUT OUT	Food additives: approved an	d properly used						
9	J⊒IŃ □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	28	⊠ÍN □ OUT □N/A	Toxic substances properly identified, stored, used							
					PARTY THE PROPERTY OF THE PARTY	onformance with Approved	Procedures .						
10	☑N □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OUT ☑ ÑĴA	Compliance with Reduced Or specialized processes, and I							
11	DÍN DOUT	Food obtained from approved source	· Bo illy Bit		□IŅ □ OUT	Special Requirements: Fresh	Juice Production						
12	OIN OUT	Food received at proper temperature	<i>ţ</i> -		ØÑ/A □ N/O	Special Requirements: Heat Treatment Dispensing Freezers							
13	 	Food in good condition, safe, and unadulterated			□IN □ OUT ☑Ñ/A □ N/O								
14	□IN/ □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		20 1	□IN □OUT □N/A □N/O	Special Requirements: Custo	m Processing						
(A.3)		Protection from Contamination		33	□IN □OUT ☑ÑA □N/O	Special Requirements: Bulk V	Vater Machine Criteria						
15	□Ñ □OUT □N/A □N/O	Food separated and protected											
16	□IN □OUT □N/A·□N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □N/O	Special Requirements: Acidifi Criteria	ed White Rice Preparation						
17.	MIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT ⊡·N/A	Critical Control Point Inspection	on						
		rature Controlled for Safety Food (TCS food)		પ્રહ્મ ા	□IN □OUT	Process Review							
18	□N □ OUT □N/A □ N/O	Proper cooking time and temperatures			⊡·N/A □ IN _ □ OUT								
19	□IN □ OUT □N/A,□ N/O	Proper reheating procedures for hot holding		37	DN/A	Variance							
20	□IN □ .OUT □N/A Ó 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 foodborne illness.									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	□ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio

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

Type of Inspection

Date

Name of Facility

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

Naii	ile of Facility	~ ~ ~	1				Type o	of Inspection	Date	1 100	1 /1	
	eate_	12	. [····	3/9	ndard	10%	10/c	14	
	100 March 100 Ma			COOP DETAIL		CTIOFS					Megagaren kana	
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma				preventative measures to control the intro I, OUT, N/O, N/A) for each numbered item: If							, .	
		Company of the street of		d and Water	Limi	ompliance OUT-		usils, Equipment and Vend		x=not applic	cable	
38		Andrews Australia		rized eggs used where required	54	.☑ IN □ OUT	F	Food and nonfood-contact selesigned, constructed, and u	urfaces c	leanable, pr	operly	
39	DIN DOUT DN	/A	Water a	and ice from approved source			,	Warewashing facilities: insta		tained used	t toot	
	American Company	. Fo	od Temp	erature Control	55			strips	ioa, main	tairied, used	, 1031	
40		A DINO		cooling methods used; adequate equipment perature control	56	□√N □ OUT	1	Nonfood-contact surfaces cl	ean			
41	□ IN □ OUT □N//	A ZI N/O	Plant fo	ood properly cooked for hot holding	57	PIN DOUT D	⊒N/A F	lot and cold water available	∍; adequa	ate pressure	<u>#12574164</u>)	
42		A □/N/O	Approve	ed thawing methods used	58	Ø IN □OUT	F	Plumbing installed; proper t	cackflow (devices		
43	□/IN □ OUT □N//	 A	Thermo	meters provided and accurate		□N/A □ N/O						
	1	96645		entification	59	,⊡TUO □ NI`⊡,	⊒N/A S	Sewage and waste water pro	perly dispo	osed		
44	□/N □ OUT		Food pr	roperly labeled; original container	60	☐ÎN ☐ OUT ☐	□N/A T	Toilet facilities: properly const	ructed, su	ıpplied, clean	ned	
	CONTRACTOR STATE	Preven	ion of F	ood Contamination	61	.□TIN □ OUT □	⊒N/A C	Garbage/refuse properly dispo	sed; facili	ties maintain	ed	
45	☑ IN □ OUT			rodents, and animals not present/outer	62	.⊠⊣N □ OUT		Physical facilities installed, ma				
46	☑ IN □ OUT		Contam	s protected ination prevented during food preparation,				outdoor dining areas	an tuniou,	and olean, de	oga III	
47		Δ .		& display al cleanliness	63	-□ÎN □ OUT	A	Adequate ventilation and light	ing; desig	nated areas	used	
48			- 0	cloths: properly used and stored	64	DIN OUT	7N/A F	Existing Equipment and Facilitie				
49	□ IN □ OUT □N/A			g fruits and vegetables	E30,700			AND DE CO. STOR CO. R. O. FRANCE CA. V. C. STATE (T. C. STATE)	50 50 (50)	MD and Street Lands		
		F	roper Us	se of Utensils		incontrol (1900)		Administrative		/ Assistant		
50	,☑ÎN □ OUT □N/A	A □ N/O	In-use u	utensils: properly stored	65		⊿Ñ/A 8	901:3-4 OAC				
51	☑ÍN □ OUT □N/A	Α	Utensils handled	, equipment and linens: properly stored, dried,	66	DIN DOUT D	□N/A 3	3701-21 OAC				
52	DIN OUT ON	4	Single-u	se/single-service articles: properly stored, used	-				-			
53	OUT NA	A ☐/Ñ/O	Slash-re	esistant, cloth, and latex glove use								
		400		Observations and C								
Item	No. Code Section	n Priori	Mark "≯ y Level	\(\) in appropriate box for COS and R: COS=corn \(\) Comment \(\)	ected	on-site during insc	pection I	₹ =repeat_violation	en e	1	100000	
110111	Tito: Godo Godioi	111011	y Lovei	Comment			а	and the sa		cos	R	
				Satisfactory O	7	me of		nspection	7			
				30113 14113						- -		
						7-7-10-10-10-10-10-10-10-10-10-10-10-10-10-	*		-		+=	
		+										
											一	
	V-87	1										
				A CONTRACTOR OF THE CONTRACTOR								
					•,,			·				
								·				
											1-	
									· · · · · · · · · · · · · · · · · · ·			
Person in Charge Date:										1		
Environmental Health Specialist												
Hall and Consor: Licensor: D(HD)												
PRIORITY LEVEL: C= @RITICAL NC= NON-CRITICAL Page 3 of 3												