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

Name of facility)		License Number		Date			
	Cucle N	1001	□F	□ FSO ·□ RFE			1 235		11-19-21			
Ad	dress	It. 15m	City/S	ity/State/Zip Code					111			
i	00 6 M	0110 STN0+	GREENCHIZ, ON 4583/									
							ravel Time		Category/Descriptive			
	Exce! TO	MODUM		()	L.				/ a <			
Tv	pe of Inspection (chec			-		1	Follow up date (if require	d)	Water sample date/result			
	Stándard □ Critical C	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	eview	□ Follow u	р	, , , , , , , , , , , , , , , , , , , ,	,	(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								
		Supervision		Time/Temperature Controlled for Safety, Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 N/A N/O Proper date marking and disposition				position				
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health		24 DIN DOUT Time as a public health control: procedures & records					l: procedures & records			
		Management, food employees and conditional employee		Gonsumer Advisory								
3	OIN DOUT DN/A	knowledge, responsibilities and reporting		25	25 OIN OUT Consumer advisory provided for raw or undercon							
5	☐IN ☐OUT ☐ N/A ☐IN ☐OUT ☐ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts	Highly Susceptible Populations								
	AND THE RESERVE OF THE PERSON	Good Hygienic Practices			□IN □ OU	N D OUT Pacteurized foods used; prohibited foods not offered						
6	DIN DOUT DNO			26	□N/A		Chemical 2015					
7	□IN □ OUT □ N/O Pr	No discharge from eyes, nose, and mouth eventing Contamination by Hands		12.00		IT	Cnemica).					
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A	J1	Food additives: approved	d an	d properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			28 ONA Toxic substances properly identified, stored, to Conformance with Approved Procedures							
10	□IN □ OUT □ N/A	1 1				JT	Compliance with Reduced Oxygen Packaging, other					
11	DIN □OUT	Approved Source Food obtained from approved source			□N/A □IN □OL	IT	specialized processes, and HACCP plan					
	DIN DOUT				DNA DNA		Special Requirements: Fresh Juice Production					
.12		Food received at proper temperature			IN OU	JT	Special Requirements: Heat Treatment Dispensing Freez					
13	□IN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite					Т					
14	□N/A □N/O	destruction Protection from Contamination		32		0	Special Requirements: Co	usto	m Processing			
15	□IN □OUT □N/A □N/O	Food separated and protected	era vista	33			Special Requirements: Bu	ulk V	/ater Machine Criteria			
16		Food-contact surfaces: cleaned and sanitized		34			: Special Requirements: Ad Criteria	cidifi	ed White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OL	JT	Critical Control Point Inspection					
514	Time/Tempe	rature Controlled for Safety, Food (TCS food)		36	DIN DOI	JT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	□N/A	JT						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A	- 1	Variance					
20	□IN □ OUT □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 foodborne illness. Public health interventions are control measures to prevent foodborne								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	□IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

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	. Defect						A-IA-A					
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												
	in greater See Egyptig				d and Water	E GUL		Utensils, Equipment and Vending				
38	Į [I]	N 🗆 OUT 🗆 N/A	□ N/O	Pasteur	ized eggs used where required	54	☑ IN □ OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	perly		
39	□ IN □ OUT □ N/A Water and ice from approved source				55	☐ IN ॣ⊒°OUT ☐	N/A Warewashing facilities: installed, maintaine	d, used;	test			
	Food Temperature Control				Participation of the Central State Country of		_	strips				
40	Proper cooling r for temperature				cooling methods used; adequate equipment erature control	56	│□ IN-□ OUT	Nonfood-contact surfaces clean Physical Facilities				
41	☐ IN ☐ OUT ☐ N/A ☐ N/O Plant food pro			Plant fo	od properly cooked for hot holding	57	ZÍN □ OUT □	N/A Hot and cold water available; adequate pi	essure			
42	2 PIN □ OUT □N/A □ N/O			Approved thawing methods used			TUOUT NI DOUT	Plumbing installed; proper backflow device	es			
43	3 ☑ IN ☐ OUT ☐N/A TI			Thermo	meters provided and accurate		□N/A□N/O		Falsala			
	na di Santa			Food Id	entification	59	59- ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed					
44				Food pr	operly labeled; original container	60		N/A Toilet facilities: properly constructed, supplied	l, cleane	ed		
			Prevent	tion of F	ood Contamination	61		N/A Garbage/refuse properly disposed; facilities n	naintaine	ed		
45^	45- 1 IN 0 OUT			opening	rodents, and animals not present/outer s protected	62	□ IN □ OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; do	ogs in		
46		N 🗆 OUT		Contamination prevented during food preparation, storage & display			B-E IN DOUT	Adams to sentileting and limiting of all and the				
47				Personal cleanliness				Adequate ventilation and lighting; designated	areas t	used		
49		N 🗆 OUT 🗆 N/A [cloths: properly used and stored	- 64			o de la regiona de la Persona			
					e of Utensils			Administrative				
50	, © I	N 🗆 OUT 🗖 N/A [□ N/O	ln-use ι	itensils: properly stored	65	ETIN 🗆 OUT 🗆	N/A 901:3-4 OAC				
51	/ <u> </u>	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried,				66		N/A 3701-21 OAC				
52	handled DIN □ OUT □N/A Single-use/single-service articles: properly stored, used					⊣	1					
53	<u> </u>	N 🗆 OUT 🗆 N/A [□ N/O	Slash-re	sistant, cloth, and latex glove use							
				Mark ")	Observations and Coseco ("In appropriate box for COS and R. COSeco							
Item	ı No.	Code Section	Priorit	ty Level		. 12	1000 A.A.S.	- Marad	cos	R		
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Environmental Health Specialist Licensor:												
	PRIORITY I FVEL C. OPITICAL NO NON OPITICAL											

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page_____of__SX__