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

Name of facility					□RFE		License Number		Date			
(	CHEEN GI	11/2	☑ FS		⊔ KFE		1.1000		12-4-64			
Ad	dress	conter street	City/St	y/State/Zip Code								
License holder Inst				pection Time Tra		Trav	/el Time		tegory/Descriptive			
	70 (40)	6xoress inc	4	0	$\circ$		26		7 35			
T	17/1/2					1	Follow up date (if required	۹/	Water comple data/result			
Type of Inspection (check all that apply)  ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					☐ Follow up	- 1	rollow up date (il required	u):	Water sample date/result (if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation										
SEVEN SE	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
243												
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 application of the compliance of												
Compliance Status					Compliance Status Time/Temperature Controlled for Safety, Food: (TCS food)							
44.5		Supervision			The same of the sa		perature Controlled for Sa 	atety	/Hood (IGS food)			
1	A/N D TUO D NID.	Person in charge present, demonstrates knowledge, a performs duties	nd	23′	DN/A DN/C	)	Proper date marking and	disp	position			
2	OIN OUT N/A	Certified Food Protection Manager  Employee Health		24			Time as a public health co	ontrol	: procedures & records			
48.16		Management, food employees and conditional employee	15.				Consumer Advis	orv				
3	DOUT IN/A	knowledge, responsibilities and reporting		25	□ІМ □ ОО	T		oment ex	for raw or undercooked foods			
4	DIN OUT N/A	Proper use of restriction and exclusion		ZU	□N/A	avironomen		532799****				
5	.□IN □ OUT □ N/A	Commence of the Commence of th	nts				Highly Susceptible Po	pula	ations .			
6	ØÍN □OUT □ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	1 1	Pasteurized foods used;	proh	ibited foods not offered			
7	DIN DOUT DN/O		. Sand				Chemical	164				
7	Property of Proper	eventing Contamination by Hands	3,00		□IN □ OU	ıŢ.		J				
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved	ı and	a 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 DIN DOUT			Toxic substances properly	/ idei	ntified, stored, used			
	***************************************					C	onformance with Approve	ed F	rocedures			
10	☑IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OU □N/A	T	Compliance with Reduce specialized processes, a					
11	DIN DOUT	Approved Source  Food obtained from approved source			DIN DOU	т						
	, din □out	Food received at proper temperature		30	N/A N/C		Special Requirements: Fr	esh .	Juice Production			
12	N/A DN/O	, , , , , , , , , , , , , , , , , , ,		31	□IN □OU ☑N/A □N/O		Special Requirements: He	eat T	reatment Dispensing Freezers			
13	DIN DOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite					-		-			
14	□N/A □N/O	destruction		32	□N/A □ N/C	)	Special Requirements: Cu	ustor	n Processing			
	DIN DOUT	Protection from Contamination		33	□IN □OU		Special Requirements: Bu	ulk W	/ater Machine Criteria			
15	√ÚN/A □N/O	Food separated and protected			DIN DOU		Special Requirements: Ad	cidifie	ed White Rice Preparation			
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34	ØN/A D N/C	) 	Criteria		•			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	T	Critical Control Point Insp	ectio	n			
		rature Controlled for Safety. Food. (TCS food):		36	DIN DOU	T	Process Review					
18	□ÎN □ OUT □N/A □ N/O	Proper cooking time and temperatures		· 	□ N/A							
19	☑ÍN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OU □N/A		Variance					
20	DÍN □ 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								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	, ĎÍN □ OUT □N/A	Proper cold holding temperatures			ess or injury				The production of the producti			

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

## State of Ohio

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Name of Facility		Type of Inspection	Date								
		NO MEDIA	<u> </u>								
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											
Safe Food and Water		Utensils, Equipment and Vend									
38 IN OUT IN/A IN/O Pasteurized eggs used where required	54 IN OUT	designed, constructed, and u	sed								
39 □ IN □ OUT □ N/A Water and ice from approved source  Food-Temperature Control	55 IN I OUT I	IN/A Warewashing facilities: instal strips	led, maintained, used; test								
	56 IN OUT	ean									
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 DIN DOUT D	IN/A Hot and cold water available	; adequate pressure								
42 IN OUT N/A N/O Approved thawing methods used	58 IN IOUT	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 ☐ N ☐ OUT Food properly labeled; original container	60 IN OUT	IN/A Toilet facilities: properly constr	ucted, supplied, cleaned								
Prevention of Food Contamination	61 IN OUT										
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected  Contamination prevented during food preparation,	62	Physical facilities installed, ma outdoor dining areas	intained, and clean; dogs in								
storage & display	63 🗆 IN 🗆 OUT	Adequate ventilation and lighti	ng; designated areas used								
47, 1 IN U OUT UN/A Personal cleanliness  48, 1 IN U OUT UN/A U N/O Wiping cloths: properly used and stored	64 DIN DOUT D										
49 DIN DOUT DN/A NO Washing fruits and vegetables		Administrative									
Proper Use of Utensils											
50 IN OUT NA NO In-use utensils: properly stored	65 DIN DOUTE	N/A 901:3-4 OAC									
51 OUT DN/A Utensils, equipment and linens: properly stored, dried, handled	66   IN   OUT	IN/A 3701-21 OAC									
52 IN OUT IN/A Single-use/single-service articles: properly stored, used											
53 IN OUT IN/A N/O   Slash-resistant, cloth, and latex glove use											
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection: R=repeat violation											
Item No. Code Section Priority Level Comment	Defens 14	Turst	COS R								
N 327 60 WHOM WOOD M	$\langle \zeta(\alpha), \zeta(\alpha) \rangle$	MWC!									
		TANK TO THE PARTY OF THE PARTY									
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Person in Charge Date: 12-4-24											
Environmental Health Specialist () Licensor:											
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of											
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