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

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Na V	me of facility	# (4/1)	Check				License Number	Date			
L	10/10/ 1700	6710					J-01	111111			
Ad	dress	\mathcal{A}	City/St	//State/Zip Code							
	1555 6	Vaguer 1700	(2	2 reen 1/2 UH 43 2/1							
License holder Inspe					i lime	Trav	rel Time	tegory/Descriptive			
	Vollar 1	100 2 1000 21/1 (1			10		(/)			
	pe of Inspection (chec Standard □ Critical 0	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	dow	□ Follow up		Follow up date (if required	d)-	Water sample date/result (if required)			
l .		☐ Complaint ☐ Pre-licensing ☐ Consultation	VIEW	□ Follow up	'			(ii required)			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN OUT N/O N/O) for each pumphased item; IN in compliance OUT not in compliance N/O not changed N/O not cha										
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											
Tiens.	CONTRACTOR AND MATERIAL SERVICES	Compliance Status	0.76	Compliance Status Time/Temperature Controlled for Safety, Food; (TCS food)							
		Person in charge present, demonstrates knowledge, ar	nd		PÍN FLOUT I						
1	□IN □ OUT,□·N/A	performs duties		23	□N/A □ N/O						
2	□IN □ OUT □ N/A	Certified Food Protection Manager	6.65	-24	□IN □ OU □N/A □ N/O		Time as a public health co	ntro	: procedures & records		
230		Employee Health Management, food employees and conditional employee	e.		ZIVA LI IVO	, (chira)	 	orv			
3	√∐N □OUT □ N/A	knowledge, responsibilities and reporting		25							
4	DIN DOUT DN/A	Proper use of restriction and exclusion				000000000000000000000000000000000000000		+10000000000000000000000000000000000000	7600		
5	□ÍN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Fractices	IS I I I I		□IN □ OU	POSPOJE NA	∵ Highly Susceptible Po	er e			
6	□IŅ □OUT □·Ñ/O	1		26	DN/A		Pasteurized foods used;	proh	nibited foods not offered		
7		No discharge from eyes, nose, and mouth eyenting Contamination by Hands	V-276		i i	. j.,	Ghemical:				
			27	DIN DOU	Т	Food additives: approved	and	d properly used			
. 8.	□IN □ OUT □'N/O	Hands clean and properly washed		<u> </u>							
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro	oved 28	28	DN/A □ OU	ŀ	Toxic substances properly	ntified, stored, used			
J	□N/A □YN/O	alternate method properly followed				Cr	onformance with Approved Procedures				
10	□IN □ OUT ☑ N/A	1		29	□IN □OU	T	Compliance with Reduce	d Ox	ygen Packaging, other		
		Approved Source		20	☑Ñ/A		specialized processes, a	nd F	IACCP plan		
11	IN □OUT	Food obtained from approved source		30	□IN □OU □N/A □N/O		Special Requirements: Fro	esh	Juice Production		
12	□N/A/□ÍN/O	Food received at proper temperature		31	DIN DOU	T	Special Requirements: He	et T	reatment Dispensing Freezers		
13	□IN □OUT	Food in good condition, safe, and unadulterated			□N/A □ N/O		- Openial Requirements Fre	-	routinone Diapononing i reezera		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	UN DOU'		Special Requirements: Cu	ıstor	m Processing		
		Protection from Contamination		33	DIN DOU		Special Requirements: Bu	۸۱ حال	Jotor Machina Cultural		
15	DÍN DOUT	Food separated and protected	-	33	□N/A □ N/O)	Special Requirements, bu	IIK V	vater Machine Criteria		
	□N/A □N/O □ÎN □OUT			34	□IN □ OU	T	Special Requirements: Ac	idifi	ed White Rice Preparation		
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized			□N/A □ N/O		Criteria				
17	□N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT	Т	Critical Control Point Inspe	ectic	on a grand grand grand		
	. Time/Tempe	rature Controlled for Safety Food (TCS food).		00	□IN □OU	Т	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	⊡/N/A		Flocess Review				
				37	□IN □ OU ⁻ □N/A	T	Variance				
19	□IN □ OUT ⊡N/A □ N/O	Proper reheating procedures for hot holding		LINA							
20	□IN □ OUT	Proper cooling time and temperatures	\dashv								
20	□N/A □ N/O	Troper 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 illness or injury.							
22	☑IŃ ☐ OUT ☐N/A	Proper cold holding temperatures									

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

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Nar	ne of	Facility 1	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	t+/	<u> </u>				Type	of Inspection	Date	1.4	/
2.00	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													
					l and Water			487 48 7 48	SELECTION	ensils, Equipment and Ve	Manufacture Addition of the State of the Sta		
38					ized eggs used where required	54	,⊠ IN □	⊒ OUT		Food and nonfood-contact designed, constructed, an		ible, pro	perly
39		N □OUT □Ń/A	Fo	STATE OF SHIP HAD BOND IN	nd ice from approved source	55	□ IN E	⊐ 0UT∕ É	N/A	Warewashing facilities: ins	stalled, maintained	d, used;	test
40				Proper	cooling methods used; adequate equipment erature control	56	ם אוֹצק	⊒ OUT	s few yells	Nonfood-contact surfaces Physical Facilities	clean		
41		N □ OUT □N/A I	101 10111		od properly cooked for hot holding	57				Administration of the first state of the control of			
42	☐ IN ☐ OUT ☐Ñ/A ☐ N/O		Approve	d thawing methods used	58	Z'IN C	TOUT		Plumbing installed; prope	er backflow device	26		
43	□ IN □ OUT □N/A			- ' '	meters provided and accurate		□N/A □			Triambing mataness, proper	a buomion dovid	30	
				Food Id	entification	59	(IN E		N/A	Sewage and waste water p	properly disposed		
44	□ IN □ OUT			Food pr	operly labeled; original container	60	Ę IN E	OUT []	N/A	Toilet facilities: properly co	nstructed, supplied	, cleane	d
100	Preven			tion of F	ood Contamination	61	Z IN C	□ TUO □	N/A	Garbage/refuse properly dis	sposed; facilities m	naintaine	d
45	□ OUT			Insects, rodents, and animals not present/outer openings protected			Z IN C			Physical facilities installed, outdoor dining areas	maintained, and c	lean; do	gs in
46	□ OUT				nation prevented during food preparation, & display		DN/AC			A 1 1			
47	☐ÍN ☐ OUT ☐N/A				l cleanliness	63				Adequate ventilation and li		areas u	sed ——
48					cloths: properly used and stored	64			IN/A	Existing Equipment and Fac	ilities		
49 ☐ IN ☐ OUT ☐NÍA ☐ N/O Washing fruits and vegetables Proper Use of Utensils										Administrative		3.00	raculik.
50							Ø IN C	_ TUO [N/A	901:3-4 OAC			
51	TIND OUT DIVA Utensi				, equipment and linens: properly stored, dried,	66	MIN F	OUT 🗔	ΝΊΔ	3701-21 OAC			
52		N OUT DN/A		handled Single-u	se/single-service articles: properly stored, used	-00		_ OO	1 1/1	070121070			
53 D IN DOUT DN/A Single-use/single-service articles: properly stored, used 53 D IN DOUT DN/A D N/O Slash-resistant, cloth, and latex glove use													
				Service.	Observations and C								
Iten	ı No.	Code Section	Priori	Mark "> tv Level	in appropriate box for COS and R: COS ≓corre	ected	on-site du	uring inspe	ection	n R≕repeat violation		Loss	T 5
iten	1 110.	Code decilon	111011	ty Level	Cata factory Q. 1	,	1110	and.		Suco cellin	06	cos	R
					Sur luci luci luci luci luci luci luci luci					11/			
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	et est												
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				-				-					
Person in Charge Date: 12/2/24													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C = CRITICAL NC= NON-CRITICAL Page of)													

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