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

Name of facility					9		License Number	Date					
1 \$ (0)(8)(3)(1 0)(0 (7) (1 669 11) 1					□ RFE		107501	125-24					
Ad	ldress		City/	State									
	-1001 ρ_{\perp}	MCUA SINDY	W	([500111	X	- OF US	引	δ				
License holder In:				ectio	n Time	Tra	vel Time	Ca	tegory/Descriptive				
KICHDICUPT OUTTE OF PMAIS				1.17			$\cup_{I_{I_i}}$		1,25				
Type of Inspection (check all that apply)							Follow up date (if required		Water sample date/result				
	•	ance R	eviev	v □ Follow u	р	Tonott up date (it require	-,	(if required)					
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							7719				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
M	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 N/A	Person in charge present, demonstrates knowledge, a performs duties	ınd	23			Proper date marking and disposition						
2	□IN □OUT □ N/A						Time as a public health control: procedures & records						
		Employee Health Management, food employees and conditional employees;					Gonsumer Advis	orv					
3	DIN DOUT DIN/A	knowledge, responsibilities and reporting	,	25	□IN □OU	JT	Consumer advisory provided for raw or undercooked food						
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		20	□N/A	9540798720							
5	│□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve Good Hygienic Practices	nts			i i i i i i i i i i i i i i i i i i i	Highly Susceptible Poder	pul	ations				
6	.□IN □OUT □ N/O			26	□IN □ Oſ	וע	Pasteurized foods used;	prof	nibited foods not offered				
7	.□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chémical						
		eventing Contamination by Hands	OWNER!	27	□IN □ OL	JT	Food additives: approved	an	d properly used				
8	OIN OUT NO	Hands clean and properly washed			□N/A				Freprity and a				
9	OUT OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		28	⊡IN □ OU □N/A	☐ IN ☐ OUT ☐ Toxic substances properly identified, store			ntified, stored, used				
	/					· C	onformance with Approve	ad F	Procedures				
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	9 100-200	29	□N/A	JT	Compliance with Reduce specialized processes, a						
11	□IN □OUT	Food obtained from approved source	100000	30	DIN DOL	JT							
12	□IN □OUT	Food received at proper temperature			.□N/A □ N/		Special Requirements: Fresh Juice Production						
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated					Special Requirements: Heat Treatment Dispensing Freezel						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			DIN DOL		Special Requirements: Custom Processing						
19.7		Protection from Contamination	0.00		□IN □OL								
15	DIN DOUT	Food separated and protected		33	□N/A □ N/	0	Special Requirements: Bu						
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Ac Criteria	zidifie	ed White Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □OL	JT	Critical Control Point Insp	ectic	on				
	Time/Tempe	rature Controlled for Safety, Food (TCS food)		36	□IN □OL	JT	Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures			DN/A								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □OL □N/A	I	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.									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	ÜIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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

State of Ohio

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

Name of Facility						Type of	Inspection	Date				
						$ f_i $	1-4-172	7 - 3 -	14	/		
			U			1						
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												
IV	ıar	the control of the co	itatus (IN, OUT, N/O, N/A) for each numbered item: II Safe Food and Water	N=in co	ompliance OU T=			MARLEY FRANCES	applica	able		
38	T 1		A CONTRACTOR OF THE PROPERTY O	54	TUÖ'LD NI 🗆	Fo	sils, Equipment and Vene ood and nonfood-contact	surfaces cleans	able, pro	operly		
39			Water and ice from approved source				designed, constructed, and used					
	b		od Temperature Control	55		IN/A str	arewashing facilities: installed, maintained, used; test ips					
40	[□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT	No	Nonfood-contact surfaces clean Physical Facilities					
41	[□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	. IN II OUT II	IN/A H	Hot and cold water available; adequate pressure					
42	[□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	PI	Plumbing installed; proper backflow devices					
43	[□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O		er a					
			Food Identification	59	.□ IN □ OUT □	IN/A Se	ewage and waste water pro	perly disposed				
44			Food properly labeled; original container	60	□ IN □ OUT □	IN/A To	Toilet facilities: properly constructed, supplied, cleaned					
		Prevent	lion of Food Contamination	61]N/A Ga	Garbage/refuse properly disposed; facilities maintained					
45	□ IN □ OUT		Insects, rodents, and animals not present/outer openings protected		□ IN □ OUT	Ph ou	nysical facilities installed, m Itdoor dining areas	aintained, and c	lean; do	gs in		
46	ם	□ IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A□N/O							
47	□ IN □ OUT □N/A		Personal cleanliness	63	DIN DOUT	- Ac	dequate ventilation and ligh	ting; designated	areas u	sed		
48			Wiping cloths: properly used and stored	.64	□ IN □ OUT □]N/A Ex	isting Equipment and Facilit	ies				
49	L	O/N 🗆 A/N 🗀 TUO 🗀 NI 🗆	Washing fruits and vegetables roper Use of Utensils				Administrative					
50	Īг		In-use utensils: properly stored	65		IN/A 90	11:3-4 OAC		-			
51	╁		Utensils, equipment and linens: properly stored, dried,	<u> </u>								
52	⊢		handled	66		IN/A 37	'01-21 OAC					
53	+-		Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use							i		
1000			Observations and C	orre	ctive Actio	ne 🗀						
			Mark "X" in appropriate box for COS and R: COS=corre				≕repeat violation	4				
Iten	n r	No. Code Section Priorit	ty Level Comment	1		, griggeries,			cos	R		
			TO A KAROCHOL	4	$+(\cdot)\cdot-$		777 1 1 1	<u> </u>				
				+		<u> </u>						
				-1								
							-					
				·								
			#			***************************************						
							- 1					
	_											
						· · · · · · · · · · · · · · · · · · ·						
Person in Charge												
Environmental Health Specialist Licensor:												
LIGHOUT.												
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)

Page____ _ of_