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

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				eck one FSO .⊒*RFE			License Number		Date ( ) ( )			
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AC	Idress	CT A	1	Sity/State/Zip Code Size on City O/4 4533								
				Cal C . ion Tim		()   Tue	vel Time	10-				
for he dolla Jaco it ob				1)		IIa	//)	Ca	tegory/Descriptive			
Type of Inspection (check all that apply)						Щ	Follow up date (if require	) )	Water sample date/result			
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R					Follow u	q	Tonow up date (ii require	/ω,	(if required)			
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			l							
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 DINA	Person in charge present, demonstrates knowledge, at performs duties	nd		/A 🗆 N/0		Proper date marking and	d disp	position			
2	□IN □ OUT □ N/A	, and the second	70.500		OL		Time as a public health o	ontrol	: procedures & records			
		Management, food employees and conditional employee			/A 🗌 N/		Čonsumer Advi					
3	√⊡IN □OUT □ N/A	knowledge, responsibilities and reporting	´   [		i □or	JT		Maria Para	for raw or undercooked foods			
<u>4</u> 5	OUT ON/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever		-0   <u> </u>   N/	'A Markan	Ale de la		·				
3		Good Hygienic Practices		□ IN	I □ OL	JT	Highly Susceptible P	annianco an				
6				26 □N	/A		Pasteurized foods used;					
7	□IÑ □OÙT□N/O #	No discharge from eyes, nose, and mouth  eventing Contamination by Hands			LDO	122 <u>).</u> ІТ	- Chemiçal-	100				
8	OIN OUT NO	Hands clean and properly washed	7	27 Z N	I □ OL ⁄A	)	Food additives: approve	d and	properly used			
				28 DIN	i 🗆 ou	JT	Toylo gubatanasa propad	v ida	stified stored ward			
9 1	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved		/A	elovio as	Toxic substances properly identified, stored, used					
10	IN DOUT DINA	Adequate handwashing facilities supplied & accessible			l □ou	100000000000000000000000000000000000000	onformance with Approv	HAT PER S	AND THE PERSON NAMED IN TH			
		Approved Source		29 🖃 🕅		, i	Compliance with Reduce specialized processes, a					
11	DIN DOUT	Food obtained from approved source			I DOU		Special Requirements: F	resh .	Juice Production			
12	DIN DOUT	Food received at proper temperature					C					
13	□IŃ □OUT	Food in good condition, safe, and unadulterated		N.	/A 🗆 N/0	0	Special Requirements: H	eat	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			I □ OU /A □ N/(		Special Requirements: C	uston	n Processing			
44		Protection from Contamination		, DIN	OU	JŦ	Special Requirements: B	ulk M	ater Machine Critorio			
15	□N/A □N/O	Food separated and protected			/A 🗆 N/0	0	Opecial Requirements. B		ater Machine Criteria			
16	. □IN □OUT	Food-contact surfaces: cleaned and sanitized		34 DIN	I DOU	JT D	Special Requirements: A Criteria	cidifie	d White Rice Preparation			
16	□N/A □N/O											
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 🗆 N		, ,	Critical Control Point Insp	ectio	n			
18		rature Controlled to: Safety Food (TCS food)	3		ı 🗆 OU	JT	Process Review					
18	DIN DOUT	Proper cooking time and temperatures	.    -	[E]1N/	□N/A							
19	□IN □ OUT	Proper reheating procedures for hot holding		37   LIN	, шоо ⁄А	, 1	Variance					
	□N/A □ "N/O"	1.15ps. Torrodding procedures for not nothing		·····								
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
. 0.4	DIN DOUT	Droppy hat holding townsystems		that are identified as the most significant contributing factors to foodborne illness.								
21	□N/A □ N/O	Proper hot holding temperatures					e <b>rventions</b> are control r	ทอลร	ures to prevent foodborne			
22	☑IN ☐ OUT ☐N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nam	ne of Facility		Type of Inspection	Date								
	andly Dellar # 6810		Standerd	115/1/11								
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												
38	Safe Food and Water  IN IN OUT IN/A IN/O Pasteurized eggs used where required	54 ☑ ÎN □ OUT		ct surfaces cleanable, prop	perly							
39	☑ IN ☐ OUT ☐ N/A Water and ice from approved source		designed, constructed, an									
	Food Temperature Control	55 □ IN, ☐ ÖÜŤ J	warewashing facilities: ins	stalled, maintained, used; t	test							
40	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ ÔUT	Nonfood-contact surfaces Physical Facilities	clean	ene Grands							
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 DIN OUT D	□N/A Hot and cold water availa	ible; adequate pressure	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,							
42	□ IN □ OUT □N/A □ N/O Approved thawing methods used	58 ⊡~IN □OUT	Plumbing installed; prope	r backflow devices								
43	☐ OUT ☐N/A Thermometers provided and accurate	□N/A □ N/O										
	Food Identification	59 ☑ ÎN ☐ OUT [	□N/A Sewage and waste water p	properly disposed								
44	Food properly labeled; original container	60 D-IN DOTT	□N/A Toilet facilities: properly co	nstructed, supplied, cleaned	d							
	Prevention of Food Contamination	61	□N/A Garbage/refuse properly dis	sposed; facilities maintained	d							
45	☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 IN IN OUT	Physical facilities installed, outdoor dining areas	maintained, and clean; dog	gs in							
46	Contamination prevented during food preparation, storage & display	□N/A□N/O										
47	☑ IN ☐ OUT ☐ N/A Personal cleanliness	63 DIN DOUT	Adequate ventilation and li	ghting; designated areas us	sed							
48	□ IN □ OUT □N/A ⊡ N/O Wiping cloths: properly used and stored	64 DIN COUT	□N/A Existing Equipment and Fac	illties								
49	□ IN □ OUT, □ N/A □ N/O Washing fruits and vegetables  Proper Use of Utensils		Administrative									
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored	65 ,⊡√IN □ OUT [	□N/A   901:3-4 OAC									
51	TIND OUT DIVA  Utensils, equipment and linens: properly stored, dried,	66 IN OUT	⊒N/Á 3701-21 OAC									
52	handled □ IN □ OUT □N/A Single-use/single-service articles: properly stored, used	00   2 11   2 1 1 2		· · · · · · · · · · · · · · · · · · ·								
53	☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use											
	Observations and C  Mark "X" in appropriate box for COS and R. COS=corr	the design of the first transfer of the state of the stat	STANDARD DESCRIPTIONS BRIDGE STANDARD CONTRACTOR OF THE STANDARD S									
Item	No.   Code Section   Priority Level   Comment	screading ma	Jedien IV-repeat violation	cos	R							
5	6 9.5/12 NC ) Observed \$ 51800	ot mill	cooler die	1								
-	11 18 111 61 61	/										
(2)	2 6.4 for NG Observed wet map	Mad In	mop sull									
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) <del>"</del>												
Person in Charge												
Environmental Health Specialist  Licensor:												
Environmental Health Spécialist  Licensor:												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page												

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