State of Ohio

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

N	ame of facility	1	Chec		-		License Number	E	Date				
		dou Inc		$\square FSO \square RFE \qquad 333 \qquad 13/3/2$					12/204				
A	ddress	11	City/	City/State/Zip Code									
L.		Vasuo True	Green. 10 6/1 45 33 (
Li	cense holder	Pelou Inc	n.,	n Time	Trav	/el Time	Cate	gory/Descriptive					
	TWP 1			- Kr. 17	0		10		()				
	/pe of Inspection (che 'Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ovlov	v 🗆 Followup		Follow up date (if required	, , ,	Vater sample date/result if required)					
1	Foodborne ☐ 30 Day	□ Complaint □ Pre-licensing □ Consultation	CVICV	v 🗀 rollow up				. required)					
0103	FOODBORNE IN INFSS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
272.55	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												
	Tank deelighated compil	Compliance Status	eiii. Iiv										
	ST CONTRACTOR	Supervision	120 t	Compliance Status Time/Temperature Controlled for Safety: Food (I GS food)									
1	DIN DOUT D'Ñ/A	Person in charge present, demonstrates knowledge, as performs duties	TO SECURITION OF THE PARTY OF T	23	ฮโท □ out □n/a □ n/o	Γ	Proper date marking and disposition						
2	□IN □ OUT □ NĨA			24	□IN □ OUT		Time as a public health con	ntrol: n	rocedures & records				
		Employee Health Management, food employees and conditional employee			□N/A □ N/O	EKHO	 	Barone	AND THE PROPERTY OF THE PROPER				
3	· []ÎN [] OUT [] N/A	knowledge, responsibilities and reporting	8,	25	OUT ∟ עום	L Enem		HILL CHARLE					
4	DIN DOUT DAYA			25	⊡N/A	Stand Carpo		u ar myummindada.	raw or undercooked foods				
5	DIÑ □OUT □N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices.	ts Male		DIN DOUT	r r	Highly Susceptible Pop	-					
6	OUT @ N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized foods used; p	rohibi	ted foods not offered				
7 数据	☑N □ OUT □ N/O	No discharge from eyes, nose, and mouth	(Class				,Chemical						
8	DIN DOUT, D'N/O			27	□IN □ OUT □N/A	Γ	Food additives: approved	and p	roperly used				
9	OUT OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red	28	☑IN □ OUT □N/A	Г <u></u>	Toxic substances properly identified, stored, used						
						Co	nformance with Approved	l Pro	dedures				
10	.□IN □ OUT □.Ñ/A	Adequate handwashing facilities supplied & accessible Approved Source	(a s	29	□IN □ OUT □N/A	-	Compliance with Reduced specialized processes, and	Oxyge	en Packaging, other				
11	.⊡Ń □out	Food obtained from approved source		30	□IN □OUT								
12	□IN □OUT □N/A.⊡N/O	Food received at proper temperature		30	□N/A □ N/O		Special Requirements: Free	sh Juk	ce Production				
13	GIN DOUT	Food in good condition, safe, and unadulterated		31	□IN □OUT □N/A □N/O								
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □Ñ/A □ N/O	•	Special Requirements: Cus	tom P	rocessing				
		Protection from Contamination		33	□IN □OUT		Special Requirements: Bulk	(Wata	er Machine Critorio				
15	□1Ñ □OUT □N/A □N/O	Food separated and protected		-	□N/A □ N/O		- p	· · · · alt	A MACHINE CIRCIA				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O		Special Requirements: Acid Criteria	dified \	White Rice Preparation				
17	₪N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A		Critical Control Point Inspec	ction					
	Annual An	rature Controlled for Safety Food (TCS food)		36	□IN □OUT		Process Review						
18	□IN □ OUT -■N/A □ N/O	Proper cooking time and temperatures	ŀ	-	⊠·N/A			· · · · · · · · · · · · · · · · · · ·					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT ⊡·N/A		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	□IN □ OUT □Ñ/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio

Food Inspection Report

Name of F	Eacility			Authority: Chapters 3717 and	13/1			Т2 .					
t and		1,,	الم المستعدد	Lex			Type of Inspection STandard	Date	11				
1 10	(But (! (H.L.)	لم محمد مأه عدد مر	VI Conserve	***		214404201	112/2/	47				
COOR DETAIL DRACTIONS													
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 Vending													
	′	On 17 H TO 1 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	Could be be seen to be a	TO BE A COLOR OF THE CONTROL OF THE COLOR OF			Food and nonfood-contact	The state of the s	SEC.				
			Pasteur	ized eggs used where required	54	TUO II NE	designed, constructed, and	surfaces cleanable, used	properly				
39 □/ĺN	I □OUT □N/A	ercocane cabilities	Water a	and ice from approved source	55	☐ IN ☐ OUT ☑	Warewashing facilities: inst	alled, maintained, us	ed; test				
Food Temperature Control						strips							
40 DINDOUT DN/ADN/O Proper cooling methods used; adequate equipment						56 ☐ IN ☐ OUT Nonfood-contact surfaces clean							
	tor temperature control				Physical Facilities								
	OUT DN/A		Plant fo	od properly cooked for hot holding	57	TUO UN DOUT D	IN/A Hot and cold water availab	le; adequate pressu	ure				
42 🗆 IN	OUT ONA I	□ N/O	Approve	ed thawing methods used	58	□IN □OUT	Plumbing installed; proper	backflow devices					
43 🔟 ÎN	OUT N/A		Thermo	meters provided and accurate		□N/A □ N/O							
		60-12-13	Food Id	entification	59	_ TUO 🗆 NI 🗖	IN/A Sewage and waste water pro	perly disposed					
44 🖾 IN	□ OUT		Food pr	operly labeled; original container	60	⊠'ÍN □ OUT □	IN/A Toilet facilities: properly cons	tructed, supplied, cle	eaned				
		Prevent		ood Contamination	61	DIN DOUT D	IN/A Garbage/refuse properly disp	osed: facilities maint:	ained				
45 5 5				rodents, and animals not present/outer									
45 D-IN	OUT		opening	s protected	02		Physical facilities installed, n outdoor dining areas	iaintained, and clean	; dogs in				
46 □/ĺŃ	☐ OUT			ination prevented during food preparation, & display		□N/A□ N/O							
47 📮 IÑ	□ OUT □N/A			al cleanliness	63	☑-IN □ OUT	Adequate ventilation and ligh	iting; designated area	as used				
	OUT DINIA		Wiping	cloths: properly used and stored	64	□·IÑ □ OUT □	IN/A Existing Equipment and Facili	Existing Equipment and Facilities					
49 □ IN	D OUT □NÑA □		arananan kalendari	g fruits and vegetables	Marine 1		Administrative						
		C. A. C.	roper Us	se of Utensils	62,907								
50 JJ/N	(Ď OUT ⊡N/A [□ N/O	In-use u	itensils: properly stored	65	□ TUO □ Nr-□	IN/A 901:3-4 OAC						
51 🖳 IŅ	Utensils, equipment and linens: properly stored, dried, handled				66		IN/A 3701-21 OAC						
52 🗆 IN	OUT DN/A		Single-u	se/single-service articles: properly stored, used									
53 □ IN	OUT DIVA	□ N/O	Slash-re	sistant, cloth, and latex glove use									
	140		Sept.	Observations and C	orre	ctive Actio	ns		3600				
				(" in appropriate box for COS and R: COS=corre	ected o	n-site during insp	ection R =repeat violation						
Item No.	Code Section	Priorit	y Level	Comment Satisfication		40° 25° 10°			OS R				
				3911) 14(10)	la	111	no-						
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				of Inspection	14								
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Person in	Charge	$\overline{\cap}$	l				Date:						
Totalia (havez													
Environmental Health Specialist Licensor:													
Martin Erral													
PRIORITY I EVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2													

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