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

			т				T		1				
Name of facility							License Number		Date 1 21 - 25 /				
	W. J. W 5						<u> </u>		1 2-1 2-2				
Ad	Idress	hind leas home bounding	UNRUMO 10/01 4533/										
License holder Ins					nspection Time T		avel Time C		ategory/Descriptive				
	- 1/ <sup>V</sup> , 6 <sup>V</sup> M;	$> \alpha (GrWrD) =$		2£			C		1435				
Ту	pe of Inspection (chec	ck all that apply)				-	Follow up date (if required)		Water sample date/result				
		Control Point (FSO) 🗆 Process Review (RFE) 🗇 Varia	ance Re	Review				(if required)					
	1 doubline Li 30 Day	Complaint CFTe-licensing CFConsultation											
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
М	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									
	Supervisión				***************************************	e/Temperature Controlled for Safety Food (TCS foo			/ Food (TCS food)				
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	LIN/A LI N/	0	Proper date marking and	position					
2	OUT IN/A	Certified Food Protection Manager  Employee Health		24	24 □ N/A □ N/O Time as a public health control: pro				l: procedures & records				
		Management, food employees and conditional employee	es:				Gonsumer Advis	sory					
3	OIN OUT ON/A	knowledge, responsibilities and reporting				UT	Consumer advisory prov	vided	for raw or undercooked foods				
5	OIN OUT N/A				□N/A	të de (a	Highly Susceptible Populations						
		Good Hygienic Practices			□IN □ OUT   Postourized foods used prohibito								
6	DIN DOUT DN/O			26	□ N/A				ibited foods flot offered				
7	□IN □OUT □ N/O P	No discharge from eyes, nose, and mouth reventing Contamination by Hands					Chemical						
8	OIN DOUT DN/O	Hands clean and properly washed		27	DIN DO	U F	Food additives: approved	d an	d properly used				
9	OIN OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		28	□IN □ OI □N/A	UT	Toxic substances properly identified, stored, used						
<u> </u>						C	onformance, With Approv	/ed F	rocedures .				
10	│□IN □OUT □ N/A	A Adequate handwashing facilities supplied & accessible  Approved Source			□IN □ OI □N/A	UT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	□IN □OUT	Food obtained from approved source	ut. Agus	30		UT		-					
12	DIN DOUT	ood 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		31 DIN DOUT			Special Requirements: Heat Treatment Dispensing Freeze						
.14	DIN DOUT	Required records available: shellstock tags, parasite		32	ПІМ ПОІ		Special Baguiromento C	· · · ·	m Dunnaning				
2014	□N/A □N/O	destruction		32	LIN/ALIN/		Special Requirements: C		TI Flocessing				
15	, OUT □OUT	Protection from Contamination  Food separated and protected		3,3			Special Requirements: Bu	Vater Machine Criteria					
	□N/A □N/O △□IN □OUT			34,		JT 'O	Special Requirements: Ad Criteria	cidifi	ed White Rice Preparation				
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized  Proper disposition of returned, previously served,		-	DIN DO								
17	DIN □OUT	reconditioned, and unsafe food	. renewalities	35	DN/A		Critical Control Point Insp	oectio	on				
	With the same and the same of	rature Controlled for Safety Food (ITCS food)		36	□IN □OI □N/A	JT	Process Review						
18	DN/A D N/O	Proper cooking time and temperatures				IT.							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	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 □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

## State of Ohio

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Type of Inspection

Date

		UNVAC	)MT	<u> </u>	! (CLMb-2) = H1/9	1 /	Co	talmand 11-6	6/			
ALCOM.	C. VARIO	mara serienga ar	SOLUTION I	Maria (Civi)	GOOD RETAIL	PRA	CTICES					
					preventative measures to control the intro					ed courses as		
Ma	ark o	lesignated comp		Uliaviana, Karenya ya Uana	, OUT, N/O, N/A) for each numbered item: IN	N=in co	CONTRACTOR OF THE PROPERTY OF THE PARTY OF T		ot applic	able		
20		IN □ OUT □N/A	and the second s	V1800 DE SIGNE SIN DE	Services in the service of the servi		The state of the s	tensils, Equipment and Vending Food and nonfood-contact surfaces clear	nable, pro	pperly		
38	1				ized eggs used where required	54	D'IN DOUT	designed, constructed, and used				
39	9 │□ IN □ OUT □ N/A   Water and ice from approved source  Food Temperature Control			55 □ IN □ OUT □N/A   Warewashing facilities: installed, maintained, user strips								
40	Proper cooling methods used; adequate equipment for temperature control					56	□ IN □ OUT	Nonfood-contact surfaces clean Physical Facilities		a de la constitución de la const		
41	.0	N □ OUT □N/A	□N/A □ N/O Plant food properly cooked for hot holding		57	oressure						
42	P OUT OUT ONA ONO		Approved thawing methods used		58	□ IN □OUT	Plumbing installed; proper backflow devices					
43	43 D IN D OUT DN/A			Thermometers provided and accurate			□N/A □ N/O					
				Food Identification			□ IN □ OUT □N/A	Sewage and waste water properly disposed				
44	P	N □ OUT		Food properly labeled; original container			IN OUT ON/A	ed, cleane	эd			
			Preven	ntion of Food Contamination			.□·IN □ OUT □N/A	Garbage/refuse properly disposed; facilities	Garbage/refuse properly disposed; facilities maintained			
45	45 DIN DOUT			Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in		
46	3 □ IN □ OUT			Contamination prevented during food preparation, storage & display		_	□N/A □ N/O					
47	- 24	N □ OUT □N/A		Personal cleanliness			/ OIN OUT	Adequate ventilation and lighting; designate	d areas ι	sed		
48		N OUT ON/A			cloths: properly used and stored	64	_IN □ OUT □N/A	Existing Equipment and Facilities		.		
49	יען	N 🗌 OUT 🗍 N/A I			g fruits and vegetables e of Utensils	5 × 40		Administrative				
50		N □ OUT □N/A I			Itensils: properly stored	65	☐ IN ☐ OUT ☐Ñ/A	901:3-4 OAC				
51		N □ OUT □N/A		Utensils	, equipment and linens: properly stored, dried,	- 00	IN □ OUT □N/A	2704 24 04 0				
52	handled  □ IN □ OUT □N/A Single-use/single-service articles: properly stored, used				se/single-service articles; properly stored used	00,	LIN LI OUT LIN/A	3701-21 OAC				
53		N 🗆 OUT 🗆 N/A I	□ N/O		sistant, cloth, and latex glove use							
		art for the			Observations and C				1945 1951			
Item	ı No	Code Section	Priori	_Mark "≯ ty Level	C" in appropriate box for COS and R: COS=corre Comment	ected o	on-site during inspection	n R=repeat violation	cos	R		
					Ca. becalled	1	Acres	90/ (A_O				
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		- Charles A	grant to a	E				/ /				
Person in Charge (Duce) (1/21/2024)												
Environmental Health Specialist  Licensor:												
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)

Name of Facility