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

			T				<del></del>					
			Check o				License Number		Date			
Palhasia 7 > / "				FSO RFE /			10011		11-11-1-63			
Address City					y/State/Zip Code							
3/135 St R1 5/				<u> 411 ari bit</u>			1,011		2377			
License holder Insp				ion	Time	Tra	vel Time	Ca	ntegory/Descriptive			
$  \bigcirc   \mathcal{E}   \mathcal{O}   \mathcal{E}   \mathcal{O}   \mathcal{E}   \mathcal{O}   \mathcal$				r(1)	\., <i>)</i>		SQ		( ) )			
Type of Inspection (check all that apply)							Follow up date (if required	d)	Water sample date/result			
ı		Control Point (FSO)	ance Revi	iew	☐ Follow up	)			(if required)			
G 1 00000/110 G 00 Day G 00/11plants G 1 to-incensing G 00/15ultation												
	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								
		Supervisión		ij		STATE OF THE PARTY OF	perature Controlled for Sa	itet	/ Food (TCS food)			
1	OIN OUT ON/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	23	□N/A □ N/C		Proper date marking and	dis	position			
2	OUT IN/A	Certified Food Protection Manager Employee Health		24	□JN □ OU □N/A □ N/C		Time as a public health co	ntro	l: procedures & records			
		Management, food employees and conditional employee	30				Consumer Advis	orv				
3	DIN DOUT DN/A	knowledge, responsibilities and reporting		25	□IN □ OU	T		CONTRACTOR	for raw or undercooked foods			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	•		⊡N/A	711.5° (42) \$						
5	ÍN □OUT□N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts   [	¥ 3	□IN □ OU	Description of the last of the	Highly Susceptible Po	pul	ations.			
6	□IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2	26	□N/A		Pasteurized foods used;	prol	nibited foods not offered			
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth					Chemical .	111				
		eventing Contamination by Hands		ソノ	□IN □ OU	IT	Food additives: approved	l an	d properly used			
8	OUT D N/O	Hands clean and properly washed			□ N/A							
9.	OUT OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28	□IN □ OU □N/A	IT	Toxic substances properly	ide	ntified, stored, used			
3	□N/A □ N/O			w.		- c	onformance with Approve	d I	Procedures			
10	DIN DOUT DIN/A	Adequate handwashing facilities supplied & accessible	2	20	□IN □OU		Compliance with Reduce	MUSIC NO.				
		Approved Source		29_	□N/A		specialized processes, a	nd I	HACCP plan			
11	DIN DOUT	Food obtained from approved source	;	30	□IN □OU □N/A □N/C		Special Requirements: Fro	esh	Juice Production			
12	□N/A □N/O	Food received at proper temperature		31	□IN □OU	T	Special Paguiromente: He	ot 7	Frontment Dianopping Francis			
13	∕∐OUT	Food in good condition, safe, and unadulterated		2.50	□N/A □ N/C		Special Requirements. He		Freatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		20	□IN □OU □N/A □N/C		Special Requirements: Cu	ısto	m Processing			
		Protection from Contamination			□IN □OU		On relat Development S	J), 23	V-1 M			
15	DIN DOUT	Food separated and protected		33	□N/A □ N/C		Special Requirements: Bu	iik V	vater Machine Criteria			
-	□N/A □N/O □IN □OUT	The state of the s	,	34	_ □IN □ OU	ΙΤ		idifi	ed White Rice Preparation			
16		Food-contact surfaces: cleaned and sanitized			□N/A □ N/C		Criteria	<del></del> ,				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35,-	□IN □OU □N/A		Critical Control Point Insp	ectio	on ·			
		rature Controlled for Safety Food (TCS food)	<b>1</b> 3		□IN □OU □N/A	IT	Process Review					
18	DIN DOUT	Proper cooking time and temperatures										
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□IN □ OU □N/A		Variance					
20	□IN □ OUT	Proper cooling time and temperatures		Plate for the second support to the second s								
	□N/A □ N/O			Risk factors are food preparation practices and employee behavior that are identified as the most significant contributing factors to								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	1	foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	□IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

## State of Ohio

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Name of Facility		Ţ	ype of Inspection	Date									
Kuly 9 849-457			Str. 11. 1616	11-19-24									
GOOD RETAIL	122 - La Alle Yalles Particular Life	COMMUNICATIVATIVA SALIT											
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	N=in compila	ince Out=no	ot in compliance N/O=not o Utensils, Equipment and \										
38 Û IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 🖂 IN	I □ OUT	AND A STREET OF THE PROPERTY O	act surfaces cleanable, properly									
39 □ IN □OUT □N/A Water and ice from approved source	EE DIN	I 🗆 OUT 🗀N	Warewashing facilities: installed, maintained, used, test										
Food Temperature Control			sirips										
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 🗆 IN	Ļ∕⊡ OUT	Nonfood-contact surface Physical Facilities										
41 DIN OUT DN/A DN/O Plant food properly cooked for hot holding	57 □ IN	I □ OUT □N	I/A Hot and cold water ava	ilable; adequate pressure									
42 D-IN D OUT DN/A D N/O Approved thawing methods used	58 □ IN	I □OUT	Plumbing installed; pro	Plumbing installed; proper backflow devices									
43 IN OUT DN/A Thermometers provided and accurate		A □ N/O											
Food Identification	59 '□ IN	I 🗆 OUT 🗖 N	/A Sewage and waste water	Sewage and waste water properly disposed .									
44 □ IN □ OUT Food properly labeled; original container	60 🗖 IN	I 🗆 OUT 🗖 N	/A Toilet facilities: properly of	Toilet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination	61 □ IN	I 🗆 OUT 🗖 N	/A Garbage/refuse properly	Garbage/refuse properly disposed; facilities maintained									
45 IN I OUT Insects, rodents, and animals not present/outer openings protected	1 1 1	OUT	Physical facilities installed outdoor dining areas	d, maintained, and clean; dogs in									
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	<del> </del>	A 🗆 N/O											
47	63. □ IN	I 🗆 OUT	Adequate ventilation and	lighting; designated areas used									
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored  49  ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	64 🗆 IN	I DOUT DN	I/A Existing Equipment and Fa	acilities									
Proper Use of Utensils			Administrative										
50   IN   OUT   IN/A   N/O In-use utensils: properly stored	65 🗇 IN	I □ OUT □N	/A 901:3-4 OAC	:									
51 D IN DOUT DN/A Utensils, equipment and linens: properly stored, dried,	66 D IN	I 🗆 OUT 🗀 N	/A 3701-21 OAC										
handled  52 □ IN □ OUT □N/A Single-use/single-service articles: properly stored, used	00   2		parties to a d										
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=con													
Item No. Code Section   Priority Level   Comment			- Control of the cont	COS R									
Ge 4544 INL Opened reuts as	<u> 1469 (</u>	<u> </u>	WALLAN CLA	2/4C( - 0 /									
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Person in Charge   Date: 11 - 19 - 24													
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)