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

Address  ClayStateStyp Code  ClayComp								,							
Type of Inspection (check at that apply)   Footbook   Corntial Courted Point, (FSO)   Process Review (RFE)   Variance Review   Follow up   Follow up date (if required)   Water sample date/result   Footbook   F										Date					
Type of Inspection (check at that apply)   Footbook   Corntial Courted Point, (FSO)   Process Review (RFE)   Variance Review   Follow up   Follow up date (if required)   Water sample date/result   Footbook   F		Treams Par + Gall				□ RFE		267		12/4/20					
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Special control (Policy at that apply)   Special Control (Policy (PSD)   Process Review (RE)   Venance Review   Follow up date (if required)   Wide sample date/result   Wide sample date/result   Frequired)   Special Control (Policy (PSD)   Process Review (RE)   Venance Review   Follow up   Follow up date (if required)   Wide sample date/result   Frequired)   Wide sample date/result   Frequired)   Frequired   Frequired   Wide sample date/result   Wide sample date/result   Frequired   Wide sample date/result   Frequired   Wide sample date/result   Wide sample date/result   Frequired   Wide sample date/result   Wide sample date/res	Lic	cilia ilolaci		Inspect			Trav	vel Time	Ca						
Special control (Policy at that apply)   Special Control (Policy (PSD)   Process Review (RE)   Venance Review   Follow up date (if required)   Wide sample date/result   Wide sample date/result   Frequired)   Special Control (Policy (PSD)   Process Review (RE)   Venance Review   Follow up   Follow up date (if required)   Wide sample date/result   Frequired)   Wide sample date/result   Frequired)   Frequired   Frequired   Wide sample date/result   Wide sample date/result   Frequired   Wide sample date/result   Frequired   Wide sample date/result   Wide sample date/result   Frequired   Wide sample date/result   Wide sample date/res		Trens	TAC		-t	$_{o}$ O		3o		C35					
Secondard								Follow up date (if required	n	Water sample date/result					
### designated compliance status (IN, OUT, NO, INA) for each numbered term IN-in compliance OUT-mot in compliance Notice (IN, OUT, NO, INA) for each numbered term IN-in compliance OUT-mot in compliance Notice (IN, OUT, NO, INA) for each numbered term IN-in compliance OUT-mot in compliance Notice (INA) in the compliance Status    Compliance Status						□ Follow u			′ !						
Second   Compliance Status   No. Out. N/O. N/A) for each numbered item. No. on compliance NO-not observed NA-not applicable   Compliance Status   No. Out. On the Status   No. Out. Out. Out. Out. Out. Out. Out. Out		Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation												
Second   Compliance Status   No. Out. N/O. N/A) for each numbered item. No. on compliance NO-not observed NA-not applicable   Compliance Status   No. Out. On the Status   No. Out. Out. Out. Out. Out. Out. Out. Out	O COMPANION A														
Compliance Status		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													
1	ŀ		Compliance Status	i l	Compliance Status										
Pink   OUT   NA   Celtife food Protection Manager   22   Sink   OUT   NA   Celtife food Protection Manager   24   Sink   OUT   NA   Celtife food Protection Manager   25   Sink   OUT   NA   Celtife food Protection Manager   26   Sink   OUT   NA   Proper use of restriction and exclusion   26   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   Social Hygienus Frectiees   28   Sink   OUT   Social Requirements: Custom Processing   Sink   OUT   Social Requirements: Ackidified White Rice Preparation   Sink   Sink   OUT   Social Requirements: Ackidified White Rice Preparation   Sink   Sink   Sink   Sink   Sink   Sink   Sink   Sink			Supervision:		Time/Temperature Controlled for Safety Food (FCS food)										
Pink   OUT   NA   Celtife food Protection Manager   22   Sink   OUT   NA   Celtife food Protection Manager   24   Sink   OUT   NA   Celtife food Protection Manager   25   Sink   OUT   NA   Celtife food Protection Manager   26   Sink   OUT   NA   Proper use of restriction and exclusion   26   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   NA   Proper use of restriction and exclusion   27   Sink   OUT   Social Hygienus Frectiees   28   Sink   OUT   Social Requirements: Custom Processing   Sink   OUT   Social Requirements: Ackidified White Rice Preparation   Sink   Sink   OUT   Social Requirements: Ackidified White Rice Preparation   Sink   Sink   Sink   Sink   Sink   Sink   Sink   Sink	- 4		Person in charge present, demonstrates knowledge, a	nd	00	⊠'N □ OL	JT	- -	-11						
Sin   Out   No   No bare hand contact with ready-to-eat foods or approved alternate method properly followed alternate supplied & accessible processes, and favCCP plan.    Sin   Out   Din   Out   Food received at proper temperature   Food condition, sale, and unadulterated   Sin   Out   Special Requirements: Custom Processing   Sin   Out   Special Requirements: Custom Processing   Sin   Out   Special Requirements: Alternate followed wits   Special Requirements: Alternate followed with a read followe	1	MIN LOOT LINA	performs duties		237	□N/A □ N/	'O	Proper date marking and	aisp	osition					
Special Requirements: Fundamental Properties   Special Requirements: Properties   Special Requirements: Custom Processing   Special Requirements: Custom P	2	,İQIN □ OUT □ N/A	Certified Food Protection Manager	THE PERSON NAMED OF THE PE	24	☑IN □ OU	JT	Time as a nublic health co	ntro!	nrocedures & records					
3   Bin   OUT   NA   Proper use of restriction and exclusion   Sin   OUT   NA   Proper use of restriction and exclusion   Sign   OUT   NA   Proper use of restriction and exclusion   Sign   OUT   NA   Proper use of restriction and exclusion   Sign   OUT   NA   Proper use of restriction and exclusion   Sign   OUT   NA   Proper use of restriction and exclusion   Sign   OUT   NA   No   No discharge from eyes, nose, and mouth   Sign   OUT   NO   No discharge from eyes, nose, and mouth   Sign   OUT   NO   No bare hand contact with ready-to-eat foods or approved at attended properly washed   Sign   OUT   NA   Adequate handwashing facilities supplied & accessible   Approvad Source   Sign   OUT   NA   Adequate handwashing facilities supplied & accessible   Na   OUT   NA   Adequate handwashing facilities supplied & accessible   Sign   OUT   NA   Adequate handwashing facilities supplied & accessible   Na   OUT   NA   Adequate handwashing facilities supplied & accessible   Sign   OUT   NA   Adequate handwashing facilities supplied & accessible   Sign   OUT   NA   Adequate handwashing facilities supplied & accessible   Sign   OUT   O			Employee Health		<u>-</u> -T	□N/A □ N/	O			•					
	3	DOUT FINA		es;	7116			Consumer Advis	ory						
S			1.		25		JT	Consumer advisory provi	ded	for raw or undercooked foods					
Cool   No   Out   No   No docknape from eye, nose, and mouth   Proventing Confidentiate in by Hands			<u> </u>				acetusia.			W. 1. 12 and 1.					
Second Proper centing, tasting, drinking, or totacco use   Second Proper centing (and interest proper)   Second Proper)   S	5	I DOLI TINA		its	ALCOHOL: N	The state of the s	Selfa, Assistance	≕ Hignly-Susceptible⊬Po	pula	itions					
Figure   Court   No   No discharge from eyes, nose, and mouth   Freetriting. Contamination by Hands   27   No   Court   No   No bare hand contact with ready-to-eat foods or approved alternate method properly wished   28   No   Court   No   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   28   No   Court   No   No   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   28   No   Court   No   No   No   No   Dare hand contact with ready-to-eat foods or approved alternate method properly followed   28   No   Court   No   No   No   Dare hand contact with ready-to-eat foods or approved alternate method properly followed   28   No   Court   No   No   No   Dare hand contact with ready-to-eat foods or approved alternate method properly followed   28   No   Court   No   No   No   Dare hand contact with ready-to-eat foods or approved alternate method properly followed   28   No   Court   No   No   No   Dare hand contact with ready-to-eat foods or approved and properly used   28   No   Court   No   No   No   Dare hand contact with ready-to-eat foods or approved and properly used   28   No   Court   No   Containing the proper disposal to the proper	6	IN DOUT DNO	100 0 1 100 0				UT	Pasteurized foods used;	proh	ibited foods not offered					
Providing Contamination by Hands   27	7				ar (A)			Chemical							
Same   Out   No   Hands clean and properly washed   Out   No   Hands clean and properly washed   Out   No   No   Dare hand contact with ready-to-eat foods or approved alternate method properly followed   Out   Out   No   Adequate handwashing facilities supplied & accessible   Out		TOTAL SECTION AND ADDRESS OF THE PARTY OF TH					IT		2000000						
Solid   Out   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   Conformance with Approved Procedures.	Ω	MINI FLOUT FLOVO	Hands clean and properly washed	one in the contract of the con			01	Food additives: approved	and	l properly used					
9	۴	/ <del></del>							—						
Conformance with Approved   Frocedures		DIN □ OUT		ved	28		UI	Toxic substances properly identified, stored, used							
10   Sin   OUT   N/A   Adequate handwashing facilities supplied & accessible   Approved. Source   29   Sin   OUT   Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan   10   Sin   OUT   Food obtained from approved source   10   Sin   OUT   Food preceived at proper temperature   10   Sin   OUT   Food in good condition, safe, and unadulterated   10   Sin   OUT   Required records available: shellstock tags, parasite destruction   10   Sin   OUT   Special Requirements: Heat Treatment Dispensing Freezers   10   Sin   OUT   Special Requirements: Custom Processing   10   Sin   OUT   Special Requirements: Sulk Water Machine Criteria   10   Sin   OUT   Special Requirements: Sulk Water Machine Criteria   10   Sin   OUT   Special Requirements: Sulk Water Machine Criteria   10   Sin   OUT   Special Requirements: Addified White Rice Preparation   10   Sin   OUT   Special Requirements: Addified White Rice Preparation   10   Sin   OUT   Special Requirements: Addified White Rice Preparation   10   Sin   OUT   Sin	9	ÚN/A □ N/O				<u> </u>	11.1								
Approved; Source    11		EIN FOUT EINA							all show						
11	10	Min 口Oot 口MA	1 7		29		JI								
12	11	FIN FIGUR	1	-		~	IT			, 100. plati					
12					30	DN/A DN/	o'	Special Requirements: Fre	₃sh .	Juice Production					
Required records available: shellstock tags, parasite destruction   Special Requirements: Custom Processing	12	□N/A ☑N/O	Food received at proper temperature		24	□IN □OL	JT	Charlet Deguirements, He		rootes at Disassis C					
Special Requirements: Custom Processing   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Acidified White Rice Preparation   Criteria   Special Requirements: Acidified White Rice Preparation   Criteria   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Custom Processing   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Custom Processing   Special Requirements: Acidified White Rice Preparation   Criteria   Special Requirements   Special Requirements   Special Requirements   Special Requirements   Special Requirements   Special Requireme	13	☑IN □OUT	Food in good condition, safe, and unadulterated		31		0	Special Requirements, ne	at i	reaument Dispensing Freezers					
Protection from Contamination    Sink   Ni/O   Production from Contamination	14		Required records available: shellstock tags, parasite	-  -	32	1		Special Requirements: Cu	ıstor	n Processing					
Special Requirements: Bulk Water Machine Criteria   Special Requirements: Acidified White Rice Preparation   Criteria   Special Requirements   Special Requirements   Special Requirements   Special Requirements   Special Requirements   Special Requirements	1300	™N/A □ N/O		COLUMN TO SERVICE				,							
15			Protection from Contamination		33			Special Requirements: Bu	ılk W	ater Machine Criteria					
16	15	,	Food separated and protected	-		⊫/N/A LJ N/ι									
Food-contact surfaces: cleaned and sanitized   Food-contact surfaces: cleaned and surfaces: cleaned				i	34	DIN DO	JT		idifie	ed White Rice Preparation					
17   File   OUT   Proper disposition of returned, previously served, reconditioned, and unsafe food   35   IN   OUT   Process Review   36   IN   OUT   Process Review   37   IN   OUT   Proper cooking time and temperatures   37   IN   OUT   IN   OUT   OUT   IN   OUT   O	16		Food-contact surfaces: cleaned and sanitized		•	□N/A □ N/	O	Criteria							
Time/Temperature Controlled for Safety Food (TCS food)   36	47		Proper disposition of returned, previously served.		0.5		JT	0.77. 10. 1. 1. 1. 1. 1. 1.							
18 ☐ N ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures  19 ☐ N ☐ OUT ☐ N/A ☐ N/O Proper reheating procedures for hot holding  20 ☐ N ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures  21 ☐ N ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures  21 ☐ N ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures  22 ☐ N ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures  23 ☐ N ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures  24 ☐ N ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures  25 ☐ N/A ☐ N/A ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures  26 ☐ N/A ☐ N/A ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures  27 ☐ N/A ☐ N/O Proper cooking time and temperatures  28 ☐ N/A ☐ OUT ☐ N/A ☐ OUT ☐ N/A ☐ N/O Proper reheating procedures for hot holding time and temperatures  29 ☐ N/A ☐ N/O Proper cooking time and temperatures  20 ☐ N/A ☐ N/O Proper reheating procedures for hot holding time and temperatures  20 ☐ N/A ☐ N/O Proper cooking time and temperatures  20 ☐ N/A ☐ N/O Proper cooking time and temperatures  21 ☐ N/A ☐ OUT ☐ N/A ☐ N/O Proper reheating procedures for hot holding time and temperatures  22 ☐ N/A ☐ N/O Proper cooking time and temperatures  23 ☐ N/A ☐ OUT ☐ N/A ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures  24 ☐ N/A ☐ N/O Proper cooking time and temperatures  25 ☐ N/A ☐ N/O Proper cooking time and temperatures  26 ☐ N/A ☐ N/O Proper cooking time and temperatures  27 ☐ N/A ☐ N/O Proper cooking time and temperatures  28 ☐ N/A ☐ N/O Proper cooking time and temperatures  29 ☐ N/A ☐ N/O Proper cooking time and temperatures  20 ☐ N/A ☐ N/O Proper cooking time and temperatures  20 ☐ N/A ☐ N/O Proper cooking time and temperatures  21 ☐ N/A ☐ N/O Proper cooking time and temperatures  22 ☐ N/A ☐ N/O Proper cooking time and temperatures  23 ☐ N/A ☐ N/O Proper cooking time and temperatures  24 ☐ N/A ☐ N/O Proper cooking time and temperatures  25 ☐ N/A ☐ N/O Proper cooking time and temperatures  26 ☐ N/A ☐ N/O Proper cooking time and temperatures  27 ☐ N/A ☐ N/O Proper cook			reconditioned, and unsafe food	1 1	35	⊠N/A		Critical Control Point Inspe	ectio	n					
18 ☐ IN ☐ OUT ☐ OUT ☐ OUT ☐ OUT ☐ OUT ☐ N/A ☐ N/O ☐ Proper cooking time and temperatures  19 ☐ IN ☐ OUT ☐ OUT ☐ OUT ☐ OUT ☐ N/A ☐ N/O ☐ Proper cooling time and temperatures  20 ☐ IN ☐ OUT ☐ OUT ☐ OUT ☐ OUT ☐ N/A ☐ N/O ☐ Proper cooling time and temperatures  21 ☐ IN ☐ OUT ☐ OUT ☐ OUT ☐ OUT ☐ N/A ☐ N/O ☐ Proper hot holding temperatures  21 ☐ IN ☐ OUT ☐ OUT ☐ OUT ☐ OUT ☐ Proper hot holding temperatures  22 ☐ IN ☐ OUT ☐ OUT ☐ OUT ☐ Proper hot holding temperatures  23 ☐ IN ☐ OUT		- Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □O	JT	Process Review		***************************************					
19 □IN □ OUT □N/A ☑ N/O Proper reheating procedures for hot holding  20 □IN □ OUT □N/A ☑ N/O Proper cooling time and temperatures  21 □IN □ OUT □N/A ☑ N/O Proper hot holding temperatures  21 □IN □ OUT □N/A ☑ N/O Proper hot holding temperatures  Proper hot holding temperatures  Public health interventions are control measures to prevent foodborne	18	DIN □ OUT	Proper cooking time and temperatures		30 	⊠.N/A		Flocess Meview							
DIN			Topol costing and did to positive	.	27		JT	Variance							
20	19		Proper reheating procedures for hot holding		31	⊠:N/A		Variance							
Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.   Public health interventions are control measures to prevent foodborne		□N/A ☑ N/O	- Total Services												
21 DIN DOUT DINA DINO  Proper hot holding temperatures  Public health interventions are control measures to prevent foodborne illness or injury.	20		Proper cooling time and temperatures		Dial feature are food preparation practices and arrabate but										
21 ONA OUT ONA NO Proper hot holding temperatures foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.	Ľ	⊔N/A ဩ⇒N/O	,												
Public health interventions are control measures to prevent foodborne	21		Proper hot holding temperatures												
illnoge or injury		□N/A ဩ N/O	, 1995, not notaling temperatures		Public health interventions are control measures to prevent for										
	22	□IN 🖫 OUT □N/A	Proper cold holding temperatures												

## State of Ohio

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

Type of Inspection

Date

Treak Bar + Gull		Standard	12/4/24										
GOOD RETAIL	PRACTICES			500 S.C.									
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 Vendi											
38 ☑ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	54 🗆 IN 💆 OUT	Food and nonfood-contact su designed, constructed, and us		operly									
39 □ IN □ OUT □ N/A Water and ice from approved source	55 DIN DOUT DI	Warewashing facilities: installed, maintained, used; test											
Food Temperature Control		strips											
40 ∠□ IN □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control	56 Q, IN □ OUT	Nonfood-contact surfaces cle											
41 / IN I OUT IN/A I N/O Plant food properly cooked for hot holding	57 DIN DOUT D	N/A Hot and cold water available;	; adequate pressure										
42 JIN OUT OUT N/A N/O Approved thawing methods used	58 ☑IN □OUT	Plumbing installed; proper ba	ackflow devices										
43 DIN OUT NA Thermometers provided and accurate	□N/A□N/O												
Food Identification	59 <u>□</u> ,IN □ OUT □N	, ,											
44 □, IN □ OUT Food properly labeled; original container	60 DIN DOUT DI	N/A Toilet facilities: properly constru	ucted, supplied, cleane	ed									
Prevention of Food Contamination	61 ZIN OUT ON	N/A Garbage/refuse properly dispos	ed; facilities maintaine	ed									
45 ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, ma	intained, and clean; do	gs in									
46 □ IN □ OUT Contamination prevented during food preparation,	□N/A □ N/O	outdoor dining areas											
storage & display  47 ☑ IN ☐ OUT ☐ N/A Personal cleanliness	63 -□ IN □ OUT	Adequate ventilation and lighting	ng; designated areas u	ısed									
48   IN   OUT   IN/A   N/O   Wiping cloths: properly used and stored	64 ⊅IN □ OUT □I	N/A Existing Equipment and Facilitie	s										
49 I IN I OUT IN/A I N/O Washing fruits and vegetables		Administrative		de la company									
Proper Use of Utensils				Alexander (									
50 DIN OUT NA NO In-use utensils: properly stored	65 IN I OUT A	N/A 901:3-4 OAC											
51 □ OUT □N/A Utensils, equipment and linens: properly stored, dried, handled	66 ØN □ OUT □N	N/A 3701-21 OAC											
52 📮 IN 🗆 OUT 🗆 N/A Single-use/single-service articles: properly stored, used	,"												
53 D IN OUT N/A N/O Slash-resistant, cloth, and latex glove use													
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation													
Item No. Code Section Priority Level Comment			cos	R									
22 34612 Objected Cold holding	an accin chalai	n temping (a) 5	9°F 10										
	Circulation of the second												
ft discorded to	5d of Turned	down unit											
SH 448 NC Observed culting	12.1 20	were with with											
SH 44B NC Observed culting	day prost	16 UTITE CONTENT											
(61 //01/6 //	pune zmil.												
			Π'										
Person in Charge House Application		Date: 12-4-	24										
Environmental Health Specialist	Licensor:												
May		DCHD											
PRIORITY LEVEL: 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)

Name of Facility