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

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Na	ame of facility	5. 1 m. 10. 10. 10. 10. 10. 10. 10. 10. 10. 10	Check			License Number		Date /			
	THEOR !	it 1 Muralle aus	,□F	SO 🗆 RFE		1162		11-20-201			
Ac	ddress 210	MBGGGE RD	State/Zip Code - V-CONVIIIC, OV (1533/								
Lie	cense holder			ction Time		/el Time	Ca	tegory/Descriptive			
	TURKA (MINNOWALLE OBINE		45		10	NC35				
		sk all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	eview □ Follow u		Follow up date (if require	ed)	Water sample date/result (if required)			
		FOODBORNE JULNESS RISK FACTO	CITAL STRAINS STRAINS	AND ALL HARD SEED AND ASSESSMENT OF THE PARTY OF THE PART	Manager Water	Commence of the Commence of th	No. I Parameter	pserved N/A=not applicable			
<u> </u>		Compliance Status		- III compilation		Compliance S					
		Supervision									
1	□IN □ OUT □ N/A	Person in charge present demonstrates knowledge, and			23 ☐IN ☐ OUT ☐ Proper date marking and disposition						
2	□N □ OUT □ N/A	Certified Food Protection Manager	45 · 3	24 IN O O		Time as a public health o	control	: procedures & records			
2549		Employee Health Management, food employees and conditional employees			Consumer Adv	isory					
3	OIN OUT N/A	knowledge, responsibilities and reporting	,0,	25 DIN DO	UT	Consumer advisory pro-	vided	for raw or undercooked foods			
5	DIN DOUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte	DN/A	V C. S.	Highly Susceptible P					
3		Good Hygienic Practices	113 E 1767	DIN DO	New Contractive Contractive		AND DESCRIPTION				
6	OIN DOUT NO	Proper eating, tasting, drinking, or tobacco use	-	26 ÚN/A	HARLING X		ed the series were	ibited foods not offered			
7	∐IN □OUT □N/O P	No discharge from eyes, nose, and mouth [eventing Contamination by:Hands]	17.000		isia Wat.	Chemical 					
8	□IN □ OUT □ N/O		perturbation and	27 ON/A	101	Food additives: approve	ed and	properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or ap alternate method properly followed		28 DIN DO	UT	Toxic substances proper	rly ider	ntified, stored, used			
					Co	ontormance with Approx	ved P	rocedures			
10	│ □IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29 □ IN □ O	UT	Compliance with Reduc specialized processes,					
11	_DOUT	Food obtained from approved source		30 DIN DO							
12	□IN □OUT □N/A □N/O	Food received at proper temperature		LIN/A LIN/O				Juice Froduction			
13	DIN DOUT	Food in good condition, safe, and unadulterated		31		Special Requirements: Heat Treatment Dispensing Freeze					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		1:22	□ IN □ OUT Special Requirements: Custom Processing			n Processing			
		Protection from Contamination	4.4	33 DN/A DN/		Special Requirements: E	3ulk W	ater Machine Criteria			
15		Food separated and protected	-								
16,	DIN DOUT DN/A DN/O	Food-contact surfaces: cleaned and sanitized		34 DIN DO DN/A DN/	/0	Special Requirements: A Criteria	\cidifie	d White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	-	35 DN/A	UT	Critical Control Point Ins	pectio	n ·			
	Time/Tempe	rature Controlled for Safety, Food (TCS food)		a DIN DO	UT	Process Review					
18.	.□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	UT						
19,	DIN DOUT	Proper reheating procedures for hot holding		37. ON/A		Variance					
20	ÓIN OUT ON/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							
21/	, □ÍN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne							
22	OIN OUT ON/A	Proper cold holding temperatures		illness or inju		i veritions are control	meas	oures to brevent toodbottle			

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

State of Ohio

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Nan	ne of Facility		:		Type of Inspection	Date							
	- TUSCOLO	CHA MOGRACICE C	16.	ガラー	Startard	111-65		Y					
G (20)		GOOD RETAIL F	PANESAL TOP	ember dus Republiques de la constantina en la constantina de la constantina del constantina del constantina de la consta	and the second s	en grane a supplication							
١		es are preventative measures to control the introdu											
IVI		atus (IN, OUT, N/O, N/A) for each numbered item: IN- afe Food and Water	=ın cc	ompliance OUT=r	not in compliance N/O=not obse Utensils, Equipment and Ven	The second second	applica	able					
0.0			0045		Food and nonfood-contact	CALLS A CONTRACTOR OF THE PARTY	ole, pro	perly					
38		Pasteurized eggs used where required	54	DIN DOUT	designed, constructed, and								
39		Water and ice from approved source d Temperature Control	55		N/A Warewashing facilities: insta	alled, maintained	, used;	test					
10,000,000		Proper cooling methods used; adequate equipment		☐ IN ☐ OUT	Nonfood-contact surfaces of	dean							
40		for temperature control			Physical Facilities	Physical Facilities							
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	D IN D OUT D	N/A Hot and cold water availab	Hot and cold water available; adequate pressure							
42		Approved thawing methods used	58	☑ÍN □OUT	Plumbing installed; proper	Plumbing installed; proper backflow devices							
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
	l de la companya de l	Food Identification	59	∕Б ІМ □ ООТ □	N/A Sewage and waste water pro	perly disposed	7						
44	. □ IN □ OUT	Food properly labeled; original container	60	OUT O OUT O	N/A Toilet facilities: properly cons	tructed, supplied,	cleane	d					
11.5mg		on of Food Contamination	61	D TUO U NI D	N/A Garbage/refuse properly disp	osed; facilities ma	aintaine	d					
45		Insects, rodents, and animals not present/outer openings protected	62	^Û IN □ OUT	Physical facilities installed, noutdoor dining areas	naintained, and cl	ean; do	gs in					
46		Contamination prevented during food preparation, storage & display		□N/A□N/O	3								
47		Personal cleanliness	63	OUT OUT	Adequate ventilation and ligh	nting; designated	areas u	sed					
48	· · · · · · · · · · · · · · · · · · ·	Wiping cloths: properly used and stored	64	☑1N □ OUT □	N/A Existing Equipment and Facili	ties							
49		Washing fruits and vegetables oper Use of Utensils			Administrative	r Color (fe. letre (fe. letre) Esta de l'arrente (fe. letre)	Same /	public.					
50	I		65		N/A 901:3-4 OAC								
		☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored ☐ Utensils, equipment and linens: properly stored, dried,											
51	handled			/□ IN □ OUT □	N/A 3701-21 OAC								
52 53		Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use											
00		Observations and Co	\ \rea	etivo Aetio				e santa					
		Mark "X" in appropriate box for COS and R: COS≕correc											
Iten	n No. Code Section Priority	V Level Comment			, p ² 3		cos	R					
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							<u> </u>						
Person in Charge Date: 11.20.24													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of 7													

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