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

			т			I Lineway Niverbay	<del></del>	Data		
Na Y	ame of facility	· # 10222	Check on			License Number		Date		
	14 41 9/ cen	3 103/		FSO PRE / / /) //						
AC	dress	Many ST	City/State	ty/State/Zip Code						
$\frac{1000}{1000}$				<i>"(? II I</i>		<u> </u>	ر. ا			
LIC	cense holder	<i>(</i> ************************************	Inspection 3	/ )	Trav	vel Time	Cat	egory/Descriptive		
V/ 01 91 90 1 0				Landon Company		<u> </u>		<u>C ()</u>		
	pe of Inspection (chec Standard □ Critical (	sk all that apply) Control Point (FSO)   □ Process Review (RFE)   □ Varia	ance Reviev	w П Follow н		Follow up date (if required	d) (k	Water sample date/result (if required)		
		□ Complaint □ Pre-licensing □ Consultation						,		
		ECONDODNE II NESS DISIZEZGE	DO AND	ADMINION I	ie a i	edeli (kada yila) (karayı	A Walk			
MANA N	lark designated compli	FOODBORNE ILLNESS RISK FACTO ance status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/O, N/A) for each numbered in the status (IN, OUT, N/O, N/O, N/O, N/O, N/O, N/O, N/O, N/O	***	THE PROPERTY OF A CANADA SALES AND A SALES	CONTRACTOR OF STREET		250000000000000000000000000000000000000			
	ian designated compile	Compliance Status		compliance C				served IN/A-not applicable		
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS/food)						
1	□IN □OUT.□N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23	DIN DOUT		Proper date marking and disposition				
2	□IN □ OUT □·Ñ/A		24	DIN DO		Time as a public health co	ntrol	procedures & records		
		Employee Health		.□·N/A □ N/	O Maria		S. Commence			
3	DIN DOUT D'N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		DIN DOL	JT	Consumer Advis				
4	DIN DOUT DN/A	Proper use of restriction and exclusion	25	□N/Á		Consumer advisory provided for raw or undercooked foods				
5	☑IŃ □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hyglenic Practices	nts			Highly Susceptible Po	pula	tions in the second		
6	DIN DOUT ONO	Proper eating, tasting, drinking, or tobacco use	26	□IN □ OU □N/A	UI	Pasteurized foods used;	prohi	bited foods not offered		
7	,□ÍN □ OUT □ N/O					Chemical				
10		eventing Contamination by Hands	27	DIN DOI	UT	Food additives: approved	and	properly used		
8	DOUT DIN/O	Hands clean and properly washed		N/A				, , , , , , , , , , , , , , , , , , ,		
O.	דעס 🗆 אום	No bare hand contact with ready-to-eat foods or approve	ved 28	□N/A	JT	Toxic substances properly	iden	tified, stored, used		
D	□N/A □ N/O	alternate method properly followed			· c	Conformance with Approved Procedures				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	9	□ім □о∟		Compliance with Reduced				
		Approved Source	29	. ☑Ñ/A		specialized processes, ar				
11	□IN □OUT	Food obtained from approved source	30	□IN □OU		Special Requirements: Fre	esh J	uice Production		
12	□N/A □N/O	Food received at proper temperature	31	DIN DOL		Special Requirements: He	af Tr	eatment Dispensing Freezers		
13	DIN DOUT	Food in good condition, safe, and unadulterated		N/A D N/O		Openia requirements. He		eathert Dispensing Freezers		
14	□ÎN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	□IN □OU		Special Requirements: Cu	ıstom	Processing		
		Profestion from Contamination	33	□IN □OL		Special Requirements: Bu	ılk W	ater Machine Criteria		
15	DIN DOUT	Food separated and protected		☑N/A □ N/0	0	opoda regaremente. Ba		ator Madrine Ontona		
16		Food-contact surfaces: cleaned and sanitized	34			Special Requirements: Aci Criteria	idified	d White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OL	JT	Critical Control Point Inspe	ectior	1		
		rature Controlled for Safety Food (TCS food)	36	DIN DOL	JT	Process Review				
.18	DIN DOUT	Proper cooking time and temperatures								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□IN □ OL □N/A		Variance				
20	□IN □ OUT .□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	□IN □ OUT □Ñ/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.						
22	DIN DOUT DINA	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.						

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Nan	ne of Facility	F //13-77	Type of Inspection	Date									
	Nal Special	<u> </u>			Sigudard	112/8/2	9						
in the mark		GOOD RETAIL	March St. Co., 200	120 to 2 of 130 T 120 T 120 T 100 to 100 to 100 to 100 to 100 to	And the second s								
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 Vene	The state of the s	400						
38	□ IN □ OUT □N/A □ N/O		54	□ÎN □ OUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
39	,⊡´İN □OUT □N/A Fo	Water and ice from approved source od Temperature Control	55	D IN D OUT D	N/A Warewashing facilities: insta	Warewashing facilities: installed, maintained, used; test strips							
40		Proper cooling methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces of	lean							
40	for temperature control				Physical Facilities	Physical Facilities							
41	□ IN □ OUT □Ñ/A □ N/O				N/A Hot and cold water available	le; adequate pressu	re						
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper	backflow devices							
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A□N/O									
		Food Identification	59	□ IN □ OUT □	N/A Sewage and waste water pro	perly disposed							
44	DIN DOUT	Food properly labeled; original container	60	ZIN DOUTE	N/A Tollet facilities: properly cons	tructed, supplied, clea	aned						
1000	Prever	ition of Food Contamination	□IN □ OUT □	N/A Garbage/refuse properly disp	osed; facilities mainta	ined							
45	-⊡∕IÑ □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, moutdoor dining areas	naintained, and clean;	dogs in						
46	.□.IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A□ N/O									
47	.☑/ÍÑ □ OUT □N/A	Personal cleanliness	63	☐ ÎN ☐ OUT	Adequate ventilation and ligh	iting; designated area	s used						
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored  Washing fruits and vegetables	64	□ IN □ OUT □	□N/A Existing Equipment and Facilit	ies							
odkanar P		Proper Use of Utensils	047		Administrative	100 MARTINE	**************************************						
50	□ IN □ OUT (□Ñ/A □ N/O	In-use utensils: properly stored	65	DIN DOUTE	M/A 901:3-4 OAC								
1,2 -		Utensils, equipment and linens: properly stored, dried,											
51 52		handled Single-use/single-service articles: properly stored, used	66	OUT OUT D	∃N/A 3701-21 OAC								
53		Slash-resistant, cloth, and latex glove use											
i Ali		Observations and C	orre	ctive Actio	ns		he district						
4	N O I O II DI	Mark "X" in appropriate box for COS and R. COS=corre	ected	on-site during insp	pection R=repeat violation								
Item	No. Code Section Prior	ity Level Comment	,	1 42 1	- 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	- C							
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Person in Charge  Date: 1) (1-5)													
Environmental Health Specialist Licensor:													
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)