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

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Name of facility							- DEE	License Number		Date (7 / / 2 / /			
WOOSEN SOCOTI							□ RFE			12-4-24			
							City/State/Zip Code						
(,	A (,	941(7 (x et 127	NO BONIES OF VISSO								
License holder						ction	Time	Trav	/el Time	Ca	tegory/Descriptive		
102							· ()		20		125		
							1000	<u> </u>	F-II		100-to		
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variar							□ Follow u		Follow up date (if required	a)	Water sample date/result (if required)		
				☐ Complaint ☐ Pre-licensing ☐ Consultation									
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							
				Supervision		Time/Temperature Controlled for Safety Food (TGS food)							
1	□IN	□ OUT	. □ N/A	Person in charge present, demonstrates knowledge, all performs duties	nd .	23,			Proper date marking and	dis	position		
2/	□IN	□ OUT	□ N/A	Certified Food Protection Manager Employee Health	TURNOSHINA	24	□IN □ OL		Time as a public health control: procedures & records				
	.			er den		□ N/A □ N/	0						
3	∠∐IN	□out	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		lan a s		Consumer Advis	ory			
4	ΔIN	ПОПТ	□ N/A	Proper use of restriction and exclusion		25	□IN □ OU □N/A	Ν	Consumer advisory provi	ded	for raw or undercooked foods		
5				Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	pul	ations 2		
		William)		Good Hygienic Practices			□IN □ OL	JT	Pasteurized foods used;	arol	nibited foods not offered		
6				Proper eating, tasting, drinking, or tobacco use		26	□ N/A	hizanas.		·	iblied leads not offered		
7		- Control Control Control Control		No discharge from eyes, nose, and mouth eventing Contamination by Hands	e constallo				Chemical C				
		III. STATE OF THE PARTY OF THE	100 CO 10		ia de la composición	27.	□N/A □ OU	JT	Food additives: approved	d properly used			
8	J⊒IN	I 001	. □ N/O	Hands clean and properly washed	oved	\vdash	LINA		:	-			
9		TUO 🔲		No bare hand contact with ready-to-eat foods or appro		28	DN/A	JŦ	Toxic substances properly	/ ide	ntified, stored, used		
	L LLIVIA	□N/A □ N/O alternate method properly followed						Conformance with Approved Procedures			Procedures		
10-	МЩ	□ OUT	OUT 🗆 N/A Adequate handwashing facilities supplied & accessible			20	29 Compliance with Reduced Oxygen Packaging						
10.4				Approved Source			□ N/A		specialized processes, a	nd h	ACCP plan		
11		OUT		Food obtained from approved source			□IN □OL □N/A□N/		Special Requirements: Fresh Juice Production				
12		☑N/O		Food received at proper temperature			31 DIN. DOUT Special Requirements: Heat Treatment Dispensing						
13,	~ 🗆 IN	□out		Food in good condition, safe, and unadulterated			□N/A □ N/				reatment Dispensing Freezers		
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32,			Special Requirements: Cu	ustoi	m Processing		
N 1				l Protection from Contamination		-	DIN DOL						
15		□out		Food separated and protected		33	□N/A □ N/		Special Requirements: Bu	лк V 	vater Machine Criteria		
15		□N/O		Lood seharated and biorected			□IN □OU	JT	Special Requirements: Acidified White Rice Preparation				
16,		□OUT N/O		Food-contact surfaces: cleaned and sanitized		34	34 DNA DNO Criteria		ou viino rico i roparation				
17	J⊒IN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT Critical Control Point Inspection		on				
Time/Temperature Controlled for Safety Food (TCS food)						36.	□IN □OL	JT	Process Review				
18	- □IN	□ OU	Т	Proper cooking time and temperatures		30.	□N/A		Flocess Keview		THE PROPERTY OF THE PROPERTY O		
		□ N/C			[37.	□IN □OL	JT	Variance				
19,	□IN □N/A	□ N/C	T)	Proper reheating procedures for hot holding		-	□N/A						
20	□IN	□ ou	Τ	Proper cooling time and temperatures									
20	□N/A	□ N/C)								nd employee behaviors ributing factors to		
21		□ N/C		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	∠ÓIN	□ OU	Γ 🗆 N/A	Proper cold holding temperatures									

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

State of Ohio

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Name of		(222) 2220	Type of Inspection	Date	7/									
	W	<u> (627 Saw I </u>		Standara	Date	$ \mathcal{V} $								
Managara 2 Jan 1990														
GOOD RETAIL PRACTICES														
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														
Wark a		afe Food and Water	Utensils, Equipment and Vending											
38		Pasteurized eggs used where required	54 🖸 IN 🗀 OUT		t surfaces cleanable, prop	erly								
39 □ □	N 🗆 OUT 🗀 N/A	Water and ice from approved source	55	Marguaghing facilities, inc	Warewashing facilities: installed, maintained, used; test									
	Foo	d Temperature Control		strips	strips Nonfood-contact surfaces clean									
40, 🗆 11	N 🗆 OUT 🗆 N/A 🗀 N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	clean										
41- Î IN	N □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57. IN OUT	ble; adequate pressure										
42 1 IN	N 🗆 OUT 🗖 N/A 🗖 N/O	Approved thawing methods used	58 □ IN □OUT	Plumbing installed; prope	Plumbing installed; proper backflow devices									
43 🗀 IN	N 🗆 OUT 🗆 N/A	Thermometers provided and accurate	□N/A □ N/O											
		Food Identification	59 1 IN 1 OUT	IN/A Sewage and waste water p	Sewage and waste water properly disposed									
44 🗆 IN	N □ OUT	Food properly labeled; original container	60 IN OUT	IN/A Toilet facilities: properly cor	Toilet facilities: properly constructed, supplied, cleaned									
	Preveni	ion of Food Contamination	61 - IN OUT C	IN/A Garbage/refuse properly dis	Garbage/refuse properly disposed; facilities maintained									
45 _□ IN	N □ OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, outdoor dining areas	maintained, and clean; dogs	ıs in								
46 🗆 IN	v_gf [°] o∪t	Contamination prevented during food preparation,	□N/A □ N/O	outdoor diffing areas										
	N OUT ON/A	storage & display Personal cleanliness	63 IN OUT	Adequate ventilation and lig	Adequate ventilation and lighting; designated areas used									
L	O/N 🗆 A/N 🗆 TUO 🗆 N	Wiping cloths: properly used and stored	64 DIN DOUTE	ilities										
49 🗆 11		Washing fruits and vegetables	gan Eddan chataire	Administrative		a attende								
50 . 🗆 1		roper Use of Utensils In-use utensils: properly stored	65 IN OUT.	IN/A 901:3-4 OAC										
	N D OUT DN/A	Utensils, equipment and linens: properly stored, dried,		i.										
		handled	66 □ IN □ OUT □N/A 3701-21 OAC											
	□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use													
33 , 2		Observations and C	orrective Actio	ns										
100		Mark "X" in appropriate box for COS and R: COS=corre												
Item No.	Code Section Priorit	ty Level Comment	100 hars	CMD YALA ON	cos	R□								
	7.67	1) (2 ((2) Z)		1911 JAN 191 CA										
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25(7)	775AM 110	CHOSE RED SPORS IN	touse and souls inscrime Corners											
2.4.0	100000		Carlo be a set of the											
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						\exists								
Person in Charge Date:														
	MUMIT F	$\mathcal{A}(\mathcal{C}_{\mathcal{C}})$												
Environmental Health Specialist Licensor:														
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 7 of 7														

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