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

Ne	ome of facility	The state of the s	Chan	le on			License Number	Date				
INC	ame of facility おかん かしい	in and anose	Check one ☐ FSO ☐ RFE				SCO	(4.1 - 25)				
Ac	ldress		City/s	City/State/Zip Code								
	15 TO.	d 6 303	CAVICINUM, SIL US 20-1									
Lie	cense holder	!	Inspe	spection Time Tra			avel Time		Category/Descriptive			
	CAMPRO	MARCHER H		115			2.0	20				
TV	pe of Inspection (chec	rk all that apply)	l	1)			Follow up date (if require		Water sample date/result			
		Control Point (FSO) □ Process Review (RFE) □ Varia	ınce Re	evlev	v □ Follow u	p	Tonow up date (i) require	u,	(if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation				· .						
FOODDODNE ULINESS DISKERSTODS THE BURNES HE WILLIAM TO THE STATE OF TH												
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								
	r (1) januar (1) januar I	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1,	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and disposition					
2	│□IN □OUT□N/A	Certified Food Protection Manager Employee Health		24 DIN DOUT Time as a public health control: procedures & record								
3	DIN DOUT DIN/A	Management, food employees and conditional employee	s;	Consumer Advisory								
		knowledge, responsibilities and reporting		25	□IN □ OU	ΙŢ	Consumer advisory provi	ded	for raw or undercooked foods			
5	OIN OUT N/A				□N/A		 - Highly Susceptible Po	al est				
		Good Hygienic Practices			DIN DOU	T						
6	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use			□N/A	·	Pasteurized foods used;	prof	nibited foods not offered			
7	□IN □OUT □ N/O						Chemical					
	程制设置 TOP STATE P I	Preventing Contamination by Hands					Food additives: approved and properly used					
8	DIN DOUT DINO	Hands clean and properly washed		27	□ N/A		1 000 additives. approved	ctri	a property asea			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □ OU □N/A		Toxic substances properly identified, stored, used					
	DIN COUT DAVA	A to contain the state of the s				STREETS STREET	onformance with Approve	HC DAKE				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A	T	Compliance with Reduced specialized processes, an	xO b	ygen Packaging, other			
11	OIN DOUT	Food obtained from approved source	29.6%		DIN DOU	т						
	DIN DOUT			30	N/A N/C		Special Requirements: Fre	esh .	Juice Production			
12	□N/A □N/O □IÑ □OUT	Food received at proper temperature Food in good condition, safe, and unadulterated		31	□IN □ OU		Special Requirements: He	reatment Dispensing Freezers				
	□IN □OUT	Required records available: shellstock tags, parasite		TIN TIOUT					D			
14	□N/A □N/O	destruction Protection from Contamination		32	□N/A □ N/C		Special Requirements: Cu	stor	n Processing			
1147.0	DIN DOUT	- Coccon none on annuation	3,507	33)	Special Requirements: Bu	lk W	/ater Machine Criteria			
15		Food separated and protected			,							
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34		T)	Special Requirements: Ac Criteria	idifie	ed White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	Т	Critical Control Point Inspe	ectio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		20	□IN □OU	Ť	Dragge Daview					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	anninitian Will	36	□N/A		Process Review					
19	□	Proper reheating procedures for hot holding		37	□N/A □ OU	Т	Variance					
20	□IN □ OUT □N/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 foodborne illness.								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	□IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

State of Ohio

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COOD DETAIL DESCRICES														
	GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												AND THE SERVICE OF TH	
M										n compliance N/O =not objec		annlic	able	
				TO THE PROPERTY OF THE PARTY.	d and Water	AND HE WAS	Chart.	10 may 15 ma	(grandist	tensils, Equipment and Vend	THE RESERVE OF THE RE	i-ppiiot	2010	
38	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required				required	Food and nonfood-contact surfaces cleanable, prop designed, constructed, and used								
39		OUT IN/A	\	Water	Water and ice from approved source			IN OUT D	1 Ν/Δ	Warewashing facilities: installed, maintained, used; test				
	1		Fo	od Temperature Control						strips				
40					oper cooling methods used; adequate equipment temperature control			OUT OUT	Nonfood-contact surfaces c Physical Facilities	lean				
41	D IN D	□ IN □ OUT □N/A □ N/O Pla			lant food properly cooked for hot holding]N/A	Hot and cold water available; adequate pressure				
42	☐ IN ☐ OUT ☐N/A ☐ N/O			Approved thawing methods used				□ IN □OUT		Plumbing installed; proper backflow devices				
43		OUT 🗖 N/A		Thermo	meters provided and a		□N/A □ N/O							
den see				Food Id	lentification	59	DUT C]N/A	Sewage and waste water properly disposed					
44	4 IN OUT I				roperly labeled; original	60]N/A	Toilet facilities: properly constructed, supplied, cleaned					
			Preven	tion of Food Contamination				D IN DOUT D]N/A	Garbage/refuse properly dispo	sed; facilities m	aintaine	d	
45	D IN D	DUT		Insects, rodents, and animals not present/outer openings protected				□ IN □ ØUT			stalled, maintained, and clean; dogs in			
46		DUT	***	Contamination prevented during food preparation,				□N/A □ N/O		outdoor dining areas				
47		OUT □N/A		storage & display Personal cleanliness				63 IN OUT Adequate ventilation and lighting; designated areas						
48	- Park	OUT □N/A		Wiping cloths: properly used and stored			64]N/A	Existing Equipment and Faciliti	es			
49 ^	☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables								e de la composición dela composición de la composición dela composición de la compos	Administrative				
	Proper Use of Utensils								751/0	004.0.4.0.40	AND THE REPORT OF THE PARTY OF		feoretistetor	
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,				65	IN I OUT	JN/A	901:3-4 OAC						
51	handled					.66	OUT C]N/A	3701-21 OAC					
52	□ 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					ļ								
53	T IN LI	JUT LINIA I		Siasn-re	esistant, cloth, and latex	<u> </u>					Table and the sac	. Andrew	LAIN KI	
				Mark ")		rvations and Cocore				n R ≐reneat violation				
Iten	n No. Cod	de Section	Priorit	y Level	Comment	/		,				cos	R	
N		<u>, 1416</u>		low	122148		ℓ_{i}/ℓ	1/2/11	<u> </u>	Pr.				
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					1/1	(' ', '	/	The part was 10	*******	1 900				
					V					<u>'</u>				
					<u></u>									
Person in Charge Date: Lillian														
Environmental Health Specialist											<u>-</u>			
Licensor:														
				***						, <u>Y.</u>	,			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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