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

Name of facility				Check one ☐'FSO ☐ RFE			License Number	Date						
DUICY FOIL					□ RFE		105 /		3-11-25					
Address 8010 P Wain					City/State/Zip Code VI/SCO(05), OU (5356)									
				ection Time Tr		Trav	vel Time	Category/Descriptive						
$A \otimes O = \sum_{i \in A} O \otimes O = A $				² />			30	(35					
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					☐ Follow t	ıp	Follow up date (if required	ate (if required) Water sample date/result (if required)						
STEENING !	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													
M	ark designated complia	compliance Status (IN, OUT, N/O, N/A) for each numbered in	tem: IN	N=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Compliance Status										
Supervision					Time/Temperature Controlled for Safety. Food (TCS food)									
1/	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23_			Proper date marking and disposition							
2	OUT N/A	Certified Food Protection Manager	20.42	24			Time as a public health control: procedures & re		res & records					
		Employee Health Management, food employees and conditional employee	.c.				Consumer Adviso	orv						
3	OUT IN/A	knowledge, responsibilities and reporting		25	□IN □O	UT	Consumer advisory provided for raw or undercooked foods							
4	DIN DOUT NA	Proper use of restriction and exclusion		20	²⁵ □N/A									
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	าเธ		□IN □O	AND SECTION SE	Highly Susceptible Pol							
6	OIN OUT NO	Proper eating, tasting, drinking, or tobacco use	WINDS NO.	26	DN/A		Pasteurized foods used; p	prohibited for	ods not offered					
7		No discharge from eyes, nose, and mouth	asiesase)		dere jarden. Historia		Chemical							
8		eventing Contamination by Hands Hands clean and properly washed			27 DIN DOUT Food additives: approved and properly used									
9	□IN □ OUT - □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28,	28 DIN DOUT Toxic substances properly identified, stored, used				ored, used					
	ALIVA LI IVO	alternate method properly followed				C	onformance with Approve	d Procedur	es and the second					
10	OIN OUT ON/A	□ OUT □ N/A Adequate handwashing facilities supplied & accessible		29	□IN □O □N/A	UT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	OIN OUT	Food obtained from approved source		30			Special Requirements: Fresh Juice Production							
12	□IN □OUT □N/A □N/O	Food received at proper temperature			TIN DOLT									
13.	□IN □OUT	Food in good condition, safe, and unadulterated		31	31 DN/A DN/O Special Requirements: Heat Treatment Dispensing				Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □O □N/A □ N	I Special Requirements: Clistom Processing								
	√ÍIN □OUT	Protection from Contamination		33	□IN □O □N/A □ N		Special Requirements: Bul	k Water Mac	hine Criteria					
15 16	□N/A □N/O □IN □OUT	Food separated and protected Food-contact surfaces: cleaned and sanitized		34	□IN □O		Special Requirements: Aci Criteria	dified White I	Rice Preparation					
17	□N/A □N/O ∠□IN □OUT	Proper disposition of returned, previously served,		35,	DIN DO		Critical Control Point Inspe	otion						
200		reconditioned, and unsafe food	24.11.15.0	139	□ N/A		Critical Control Contribute							
18	□IN □ OUT	rature Controlled for Safety Food (TCS food) Proper cooking time and temperatures		36/	□IN □O □N/A	UT	Process Review							
19	ON/A ON/O OUT ON/A ON/O	Proper reheating procedures for hot holding		37,	□IN □O □N/A	UT	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 □N/A □ N/O	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	⊸∐ÍN □ OUT □N/A	Proper cold holding temperatures												

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	1 (1) 2 CC		THUNCINGS C	3-11	<u> </u>						
	GOOD RETAIL F	PACTICES			A A SE VALUE OF						
Good Retail Practices	are preventative measures to control the introd	The second secon	phomicals and physical chies		J. 1984						
	s (IN, OUT, N/O, N/A) for each numbered item: IN:				vollagóla						
	Food and Water		Utensils, Equipment and Vend		plicable						
38 IN OUT N/A N/O Pas	steurized eggs used where required	54 ☐ IN ☐ OUT	Food and nonfood-contact sidesigned, constructed, and u	surfaces cleanable	, properly						
39 IIN IIOUT IIN/A Wa	ater and ice from approved source	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, u									
Food To	emperature Control		strips								
	oper cooling methods used; adequate equipment temperature control	56 IN I OUT	Nonfood-contact surfaces c Physical Facilities	Nonfood-contact surfaces clean Physical Facilities							
41 DIN DOUT DN/A DN/O Pla	ant food properly cooked for hot holding	57 IN OUT	□N/A Hot and cold water available	Hot and cold water available; adequate pressure							
42 IN OUT N/A N/O App	proved thawing methods used	58 ☐ IN □OUT	Plumbing installed; proper I	packflow devices							
43 🔲 IN 🗆 OUT 🗆 N/A The	ermometers provided and accurate	□N/A□N/O		<u> </u>							
Foo	od Identificatión	59 IN OUT C	perly disposed								
44 IN OUT Foo	od properly labeled; original container	60 JIN DOUT D	□N/A Toilet facilities: properly const	ructed, supplied, cl	eaned						
	of Food Contamination	61 DIN DOUT	N/A Garbage/refuse properly dispo	osed; facilities main	tained						
ope ope	ects, rodents, and animals not present/outer enings protected	62 IN OUT OUT	Physical facilities installed, m outdoor dining areas	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas							
stor	ntamination prevented during food preparation, rage & display	63 1 IN OUT	ting; designated are	eas used							
	rsonal cleanliness ping cloths: properly used and stored	64 D IN D OUT D	□N/A Existing Equipment and Faciliti	log							
	ashing fruits and vegetables			105							
Prope	er Use of Utensils	A SHARE THE PARTY OF THE PARTY	Administrative		Manual States						
50	use utensils: properly stored	65 IN OUT	IN/A 901:3-4 OAC								
	ensils, equipment and linens: properly stored, dried, adled	66 I'IN I OUT	IN/A 3701-21 OAC		***************************************						
	gle-use/single-service articles: properly stored, used										
53 IN I OUT IN/A IN/O Sla	sh-resistant, cloth, and latex glove use										
	Observations and Co ark "X" in appropriate box for COS and R: COS-correc										
Item No. Code Section Priority Le	evel Comment				cos R						
	I STUSTINGIAN		ASOPT GAA								
	31/212-12-01/21		11-216-1011								
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			The second secon								

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Person in Charge Date:											
Environmental Health Specialist		11		- 1	·						
CA ACTION DOLLD											
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)