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

Na	me of facility			Check one			License Number	Date					
W	1004 CYDH	ing of the shealt ship	∠ FS	SO	□ RFE		1040	1040 [35 4)					
Ac	dress		City/State/Zip Code										
	1:40 51	PITZEY SYLECT	(o)	orlower OH 45331									
License holder Ins					Time	Tra	avel Time		tegory/Descriptive				
	Carried 6	A. ZUM SPHICS		2/3			10		AV 20				
Tv	pe of Inspection (chec		L		<u> </u>		Follow up date (if required	۲) ا	Water sample date/result				
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	view	☐ Follow u	р	 	,	(if required)				
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
M	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/ (TCS food)									
1	□JN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd	23	⊡IN □ OL		Proper date marking and	die	nosition				
Ļ		performs duties			□N/A □ N/O		Proper date marking and disposition						
2	□IN □OUT □ N/A	OUT □ N/A Certified Food Protection Manager Employee Health					Time as a public health control: procedures & records						
ERENZH		Management, food employees and conditional employee	es;		□N/A □ N/0		Consumer:Advis	sory					
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting		25	DIN DOL	JT	Consumer advisory provided for raw or undercooked foo						
4_	OIN OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte		□N/A			hly Susceptible Populations					
5	☑IN □ OUT □ N/A	Good Hygienic Practices	ilo Mari		□IN □ OL	ALYSIE JT	Air Duna Lary M. 1985 M. S.	Tresconding.					
6	√∐ÍN □OUT □N/O	Proper eating, tasting, drinking, or tobacco use	S. F. S.	26	□N/A		Pasteurized foods used;	encontractor	No.				
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands					Chemical						
	DIN DOUT DN/O			27	□IN □ OU	JT	Food additives: approved	d an	d properly used				
8		Trainus cleari and properly wasned											
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	ved 2	28 DIN DOUT Toxio		Toxic substances properly	Toxic substances properly identified, stored, used						
•	□N/A □ N/O	alternate method properly followed		Gonformance with Approved Procedures									
10	.□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible)	29	⊠IN □ OL	diameter (Compliance with Reduce	d Ox	kygen Packaging, other				
		Approved Source		23,	/ N/A		specialized processes, a	nd I-	IACCP plan				
11	DIN DOUT	Food obtained from approved source		30	□ IN □ OL □ N/A □ N/		Special Requirements: Fr	esh	Juice Production				
12	□N/A □N/O	Food received at proper temperature			□iN □ OL		Special Paguiromento: He		t Treatment Dispensing Freezers				
13	□IN □OUT	Food in good condition, safe, and unadulterated			□N/A □ N/G		- Opecial Requirements. The	Teathert Dispensing Freezers					
14	□IN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction	ŀ	32	□IN □OU □N/A □ N/O		Special Requirements: Cu	ustor	n Processing				
		Protection from Contamination			□ÌN □OL		10 115 1 7						
15	DIN DOUT	Food separated and protected		33	ØN/A □ N/		Special Requirements: Bu	JIK V	vater Machine Criteria				
	ĎN/A □N/O □IN □OUT	. oca soparatoa ana protostoa		34	□IN □OL			cidifi	ed White Rice Preparation				
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		J-4	□N/A □ N/	0	Criteria						
17	□ји □о∪т	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OL □N/A	JT	Critical Control Point Insp	ectic	on				
	☑ Time/Tempe	rature Controlled for Safety Food (TCS food)			DIN DOL	JT							
annua.	□IN □ OUT	Proper cooking time and temperatures	area a series	36	□ N/A		Process Review						
18	ÚN/A □ N/O			37	DIN DO	JT	Variance						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		ļ,	□ N/A								
				ľ									
20	□N/A □ N/O	Proper cooling time and temperatures					food preparation practice						
24	ÚIN □ OUT	OUT Proposition to the light of the proposition of					that are identified as the most significant contributing factors to foodborne illness.						
21	□N/A □ N/O	Proper hot holding temperatures		Public health interventions are control measures to preven									
22	DIN DOUT DN/A	Proper cold holding temperatures		illness or injury.									
22	DIN DOUT DN/A	Proper cold holding temperatures											

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Nan	ne of	f Facility						Туре	of Inspection	Date			
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Personnelle			(;							<u>'</u>			
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										able			
				Safe Food	and Water	Malif			nsils, Equipment and Vend				
38	□ IN □ OUT □N/A □ N/O					54			Food and nonfood-contact surfaces cleanable designed, constructed, and used				
39 IN OUT N/A				CANTES IN LOS OFFERENCES WAS	and ice from approved source	55	IN OUT C		Warewashing facilities: insta	alled, maintained	, used;	test	
For				UNITED PROGRAMMENT	erature Control				strips		741-0		
40				cooling methods used; adequate equipment erature control	56			Nonfood-contact surfaces clean Physical Facilities					
41		□ IN □ OUT □N/A □ N/O Plant food properly co		od properly cooked for hot holding	57	□ IN □ OUT □	⊒N/A	Hot and cold water available	e; adequate pre	essure			
42	□ IN □ OUT □N/A □ N/O		□ N/O	Approved thawing methods used		58	58 ŒIN □OUT		Plumbing installed; proper backflow devices				
43	□ IN □ OUT □N/A			Thermometers provided and accurate			□N/A □ N/O						
T SET OUR				Food Id	entification	59		JN/A	Sewage and waste water pro	perly disposed	***		
44	□ IN □ OUT			Food pr	operly labeled; original container	60	□ TUO □ NI □	⊒N/A	Toilet facilities: properly cons	tructed, supplied,	cleane	ed	
	Preyen			tion of Food Contamination			□ IN □ OUT □	JN/A	Garbage/refuse properly disposed; facilities maintained				
45				Insects, rodents, and animals not present/outer openings protected					Physical facilities installed, maintained, and clean; dog outdoor dining areas			gs in	
46	ПI	N 🗖 OUT			ination prevented during food preparation, & display				A.I				
47		N OUT ONA			l cleanliness	63			Adequate ventilation and ligh		areas u	sed	
48		N 🗆 OUT 🔲 N/A [N 🗀 OUT 🔲 N/A [cloths: properly used and stored g fruits and vegetables	64	☐ IN ☐ OUT [Existing Equipment and Facilit	ies			
			THE PERSONS		e of Utensils		_{artin} Eddinasi.	a prosperior	Administrative :				
50		N 🗆 OUT 🗆 N/A [Itensils: properly stored	65	□ IN □ OUT □	⊒Ñ/A	901:3-4 OAC				
\vdash	- (Litagelle, aguinment and linene; properly stored, dried					<u> </u>						
51	- ,	N OUT ON/A		handled		66	☑ IN ☐ OUT ☐	JN/A	3701-21 OAC				
52 🖾 IN 🗆 OUT 🔲 N/A Single-use/single-service articles: properly stored, used 53 🖾 IN 🗀 OUT 🗒 N/A 🖂 N/O Slash-resistant, cloth, and latex glove use													
53		N LI OUT LINAT	ן טאו ב	Siasn-re	sistant, cloth, and latex glove use			22/12/2017	Andreas de la companya de la company	0.0	(and the second		
Observations and Corrective Actions Mark "X" in appropriate box for COS and R COS=corrected on-site during inspection R=repeat violation													
Item	No.	Code Section	Priori	ty Level	Comment			************		HAUSEN STATE	cos	R	
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									WEAT 11			$\dagger \overline{\Box}$	
Person in Charge //									Date:			_ _	
		(ET	and the state of t					Mary Control of the C	::5			
Environmental Health Specialist Licensor:													
חח		RITV EVEL .	\sim	CDITIC	AL NC-NON-CRITICAL				Dage	_ 			

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

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