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

Name of facility			Check one ☐ FSO ☐ RFE				License Number		Date		
P1629 +107				,					5-6-65		
Ac	Idress	0.10	City/Sta	ity/State/Zip Code							
	1520 W	ANU OLEAR		40	<u> 274 c.</u>	17	C CAL S) :			
Lie	cense holder		Inspect	spection Time		Tra	avel Time		Category/Descriptive		
	SIPEX +	00099 665	- (7				162		55		
	pe of Inspection (chee	ck all that applý)		3.1			Follow up date (if require	-i	Water sample date/result		
1		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Revi	ew [∃ Follow up)			(if required)		
	roodbottle Li 30 Day	Complaint Defectioning Defonsultation									
	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							
i i		:::Supervision		Time/Temperature Controlled for Safety, Food (TCS food)							
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	וייי	IN 🗆 OU N/A 🗆 N/O		Proper date marking and	alb t	position		
2	□IN □ OUT □ N/A		2		IN 🗆 OU		Time as a public health co	ontre	ol: procedures & records		
	rational designation of the second se	Employee Health			N/A □ N/O						
3	ON DOUT DN/A	knowledge, responsibilities and reporting			IN 🗆 OU	T	Consumer Advisory Consumer advisory provided for raw or undercooked foods				
5	DIN DOUT DN/A		nts	لدار العالمات	N/A	25501	 Highly Susceptible Po	ANIT			
		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use			IN DOU	T	Pasteurized foods used;	WAR COUNTY			
6 7	DIN DOUT DN/O					1	Chemical				
	P	reventing Contamination by Hands			IN 🗆 OU	T					
8	□N □ OUT □ N/O	Hands clean and properly washed	2	27	N/A		Food additives: approved	d an	d properly used		
9	ÍN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 2	/K	IN □ OU N/A	STALLITON.	Toxic substances properly	OF THE STATE			
10	OIN OUT N/A	Adequate handwashing facilities supplied & accessible			N Pau	-	onformance with Approv	STATE OF THE PARTY.			
		Approved Source	2	7Q I	in □ou N/a	ŀ	Compliance with Reduce specialized processes, a				
11	DIN DOUT	Food obtained from approved source			IN 🗆 OU		Special Requirements: Fr	roch	Juleo Production		
12	□IN □OUT □N/A □Ñ/O	Food received at proper temperature		L	N/A □ N/C IN □ OU			•			
13	DIN DOUT	Food in good condition, safe, and unadulterated		Щ	N/A 🗖 N/C		Special Requirements: He	eat I	Freatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3		IN 🗆 OU N/A 🗆 N/C		Special Requirements: Cu	usto	m Processing		
	□IN □OUT	Protection from Contamination	3		IN DOU		Special Requirements: Bu	ulk V	Vater Machine Criteria		
15	□N/A □N/O	Food separated and protected			IN DOU				ed White Rice Preparation		
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3		N/A N/C		Criteria Criteria	Juli	ed write Rice Preparation		
17	OIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		M\ M\D M\D	Т	Critical Control Point Insp	ectic	ón		
	ALTERNATION CONTRACTOR	rature Controlled for Safety Food (TCS food)	36	กเ	IN □ OU	Т	Process Review				
18	OIN OUT	Proper cooking time and temperatures	-		N/A IN □ OU						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3		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 □N/A □ N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.							
22	☑Ń □ OUT □N/A	Proper cold holding temperatures			c health s or injury		r ventions are control m	neas	sures to prevent foodborne		

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

State of Ohio

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GOOD RETAIL FRACTICES Cond Reball Prostices are provenitive measures to comtrol the introduction of pathogens, chemicals, and physical closeds too loods. After Food and Nature of Conditions and Control to Conditions and Cond	Name of Facility Type of Inspection Date										
SOOD RETAIL PRACTICES Sood Real Practices are preventable treasures to control the introduction of pathogens, chemicals, and physical objects tot foods. Maint destinated configurates compliance state (N. OUT, NO, NN) for goad numbered limit New compliance NO-mode places to the foods. MINIOUT DINA I NO Production of pathogens of the control of pathogens, chemicals, and physical objects tot foods. MINIOUT DINA I NO Production of pathogens of the control of the control of pathogens of the control of the control of pathogens of the pathogens of t	L 2/229 INA	-1 $R_{ACM}/G/C$ -1 R_{ACM} S									
Good Retail Precisions are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foots. William Could Committee and Commit											
Mark designated complance status (N. OUT, NIO, INA) for each numbered liver. Ner- complance OUT-not in complance NO-not between NIO-not betw											
Set FOOL and Water Warning Set Fool and Water Set	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.										
SS N OUT NA NA Water and lose from approved source So N OUT NA NA Water and lose from approved source So N OUT NA NA Water and lose from approved source So N OUT NA NA Propert undergraphs and control specified or the properties of the p											
Second Content Seco											
Second Temperature Control											
Solution Court China Note Property colors in methods used; adequate oppingment of temporature control Property colors Property colors Property Prop	Control of the Contro										
1	Denon-relie with dead of the first terms of the second of	suips									
42											
48	41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure									
Food Identification Food properly labeled; original container	42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices									
44 IN OUT Food properly labeled; original container Provintion of Food Contamination Insects, rodents, and animats not present/outer openings protecting the straight of the stra	43 ✓ IN ☐ OUT ☐N/A Thermometers provided and accurate										
Prevention of Pool Contamination B1	Food Identification	59. □ IN □ OUT □N/A Sewage and waste water properly disposed									
45	44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT N/A Tollet facilities: properly constructed, supplied, cleaned									
openings protected Contamination prevented during food preparation, storage & display 7	Prevention of Food Contamination	61 DIN DOUT DN/A Garbage/refuse properly disposed; facilities maintained									
Contamination prevented during food preparation, storage & displays		Outdoor dining areas									
48											
48	47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness	63 🖾 IN 🗆 OUT Adequate ventilation and lighting; designated areas used									
Proper Use of Utensite Industry Indust		64 IN I OUT IN/A Existing Equipment and Facilities									
50		Administrative									
51		OF IT IN IT OUT TANA COAC A COAC									
Annable Single - Service articles: properly stored, used Single - Service articles: properly stored, u	Litancilla aquinment and linena property stored deied										
Sash-resistant, cloth, and latex glove use Cobservations and Corrective Actions Nark X in appropriate box for COS and R COS corrected on site during inspection Rerepeat violation COS R COS COS R COS COS R COS COS R COS COS R COS R COS COS	handled	66 DIN DOUT DN/A 3701-21 OAC									
Dbservations and Corrective Actions Mark X in appropriate box for COS and R COS=corrected on site during inspection R=repeat violation Cos R Cos R	and the state of the state of property extremely										
Mark X in appropriate box for GOS and its COS=corrected on-site during inspection. Rerepeat violation Item No. Code Section Priority Level Comment COS R											
Code Section Priority Level Comment Comment Code Response Code Cod	Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation.										
	Item No. Code Section Priority Level Comment	COS R									
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64 UD W											
Person in Charge	7.5 10.102 80 10.00 00 10.00										
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Person in Charge WMm Maller Daton Date: 03-010-75											
When Miller - Lavon 03-010-25	Person in Charge / / / / / / / / / / /										
Environmental Health Specialist Licensor:	(William) 7/11/1/21 - 1/2000 03-010-75										
	Environmental Health Specialist	Licensor:									

PRIORITY LEVEL: C= CRITICAL

NC= NON-CRITICAL

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