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

r			r									
Na	me of facility		Check one				License Number	Date				
<	\circ ONNO \circ	CCS A STOCKS INC	□ FSO □ RFE				344	3-4-25				
Ad	dress		City/State/Zip Code									
	7CH 5	WOULD STORY	annania of usses									
License holder					Inspection Time				tegory/Descriptive			
S. ACVICTOR A ROSCAL ACC							20					
T		to all that apply				Follow up date (if required	۸ <i>)</i> [Water sample date/result				
	pe of Inspection (chec Standard □ Critical 0	k an triat apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Rev	view	/iew ☐ Follow up		ronow up date (ii required	4)	(if required)			
	Foodborne ☐ 30 Day	□ Complaint □ Pre-licensing □ Consultation										
2007								- T- 1				
	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 compile											
SHEWSKER		Compliance Status	Acres de la companya	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
21		Supervision		STATE OF THE PROPERTY OF THE P			perature Controlled for Sa	/ Food (ICS food)				
1	ZÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd				Proper date marking and disposition					
2	OUT N/A	Certified Food Protection Manager	-	0.4	□IN □ OI	Ir propodrupo Q rI-						
		Employee Health		24	□ N/A □ N/		Time as a public health co					
3 /	DIN DOUT DIN/A	Management, food employees and conditional employee	es;				Consumer Advis	ory				
<u> </u>		knowledge, responsibilities and reporting		25	□IN □ OU □N/A	JT	Consumer advisory provi	ded	for raw or undercooked foods			
5	./_OIN □OUT □ N/A ./OIN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Populations.					
		Good Hygienic Practices		AND LOCAL		TAXATE DESCRIPTION OF	Pasteurized foods used;	- Augusta				
6	DIN DOUT NO			26	□N/A	essuare linear		proi	libited foods flot offered			
7	ON DOUT DNO	No discharge from eyes, nose, and mouth eventing Contamination by Hands	ora (oraza				Chemical					
5.6				27	I□IN □ OU I□N/A	JT	Food additives: approved	an	d properly used			
8	MIN DOUT NO	Hands clean and properly washed										
	OIN OUT	No bare hand contact with ready-to-eat foods or appro-	ved	28-	□N/A	JT	Toxic substances properly identified, stored, used					
9	□N/A □ N/O	alternate method properly followed		120.000 920.000 920.000 920.000			ionformance with Approved Procedures					
10	ÓIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	,	1,534	□IN □OU		Compliance with Reduce	0.00				
		Approved Source		29	□N/A	,		cialized processes, and HACCP plan				
11	_ □OUT	Food obtained from approved source		30	□IN □ OI		Special Requirements: Fro	esh	Juice Production			
12	DIN DOUT	Food received at proper temperature		-	□N/A □ N/		oposiai rioquii sinoi i i					
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated		31 IN IN OUT			Special Requirements: Heat Treatment Dispensing Fr					
	DIN DOUT	Required records available: shellstock tags, parasite			DIN DOL	JT	0		- D			
14	,□N/A □N/O	destruction		32	□N/A □ N/		Special Requirements: Cu	เรเด	in Processing			
		Protection from Contamination		33	DIN DO		Special Requirements: Bu	ılk V	Vater Machine Criteria			
15	.□IN □OUT □N/A □N/O	Food separated and protected		F	□N/A □ N/	<u> </u>						
	.□IN □OUT			34	□IN □OU □N/A □ N/		Special Requirements: Ac	cidifi	ed White Rice Preparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		_	LINA LIN		Onteria					
17	□IN □OUT	Proper disposition of returned, previously served,		35		JT	Critical Control Point Insp	ectio	on ·			
74.12		reconditioned, and unsafe food (ature Controlled for Safety Food (TCS food))			□N/A □N □OU	IТ		·	The second secon			
MEN.	□IN □ OUT			36	□N/A	J [Process Review					
18	ĎN/A □ N/O	Proper cooking time and temperatures			□IN □OI	JT						
40	□IN □ OUT	Proper reheating procedures for hot holding		37	□N/A		Variance					
19	√□N/A □ N/O	Troper reneating procedures for not notating			<u> </u>		<u></u>					
20	DIN DOUT	Proper cooling time and temperatures		Ri	sk factors	are f	ood preparation practice	95 2	nd employee behaviors			
	□N/A □ N/O		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo								
							rventions are control m	nea	sures to prevent foodborne			
22	-□IN □ OUT □N/A	Proper cold holding temperatures		illn	iess or injui	ry.						

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Name of Facility									Type of Inspection Date					
		4-4.19	(((()	1 (1	13 & SMOCK INC		58(31C)109C)			3-4-25				
GAVE.	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 applications of the compliance out										applica	ble			
38	ĺα.	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required		mme and control of the control of th	54	□ IN □ OUT	I	Food and nonfood-contact sudesigned, constructed, and use	urfaces cleanab	le, prop	perly			
39		N OUT N/A		Water a	and ice from approved source				Warawashing facilities: installed, maintained, used test					
	Fö				erature Control	55			strips			lesi		
40	Д	N 🗆 OUT 🗖N/A	□ N/O		cooling methods used; adequate equipment perature control	56	OUT OUT		Nonfood-contact surfaces cla Physical Facilities	ean		100		
41	ΠI	N □ OUT □N/A	□ N/O	Plant food properly cooked for hot holding				☐ OUT ☐N/A Hot and cold water available; adequate pr						
42				Approved thawing methods used			☐ IN □OUT	F	Plumbing installed; proper backflow devices					
43	□ IN □ OUT □N/A			Thermo	meters provided and accurate		□N/A □ N/O							
				Food Identification			□ IN □ OUT □		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1					
44		N 🗆 OUT		Food pr	operly labeled; original container	60	DIN DOUTE	□N/A □	Follet facilities: properly constr	ucted, supplied,	cleane	d		
	Preven			tion of Food Contamination			IN DOUTE	□N/A (Garbage/refuse properly dispos	sed; facilities mai	intained	d		
45	□ IN □ OUT			Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT		Physical facilities installed, maintained, and clean; dogs if outdoor dining areas					
46		N 🗆 OUT		Contamination prevented during food preparation, storage & display					Adequate ventilation and lighti	ng: designated a	reas us	ed.		
47		N 🗌 OUT 🗍 N/A N 🔲 OUT 🗍 N/A I	II N/O		al cleanliness cloths: properly used and stored	-				-	Toub uc			
49		N 🗆 OUT 🗐 N/A I			g fruits and vegetables	64		JIN/A E	Existing Equipment and Facilitie	is Ruces a least to engage				
			P	roper Us	e of Utensils				Administrative					
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored						_IN _OUT _	□N/A S	901:3-4 OAC	• .				
51	☐ IN ☐ OUT ☐N/A			Utensils handled	, equipment and linens: properly stored, dried,	66		□ OUT □N/A 3701-21 OAC						
52														
53	3													
1040				Admid IIX	Observations and C	orre	ctive Actio	ns			(44)			
Iten	ı No.	Code Section	Priori	ty Level	(" in appropriate box for GOS and R: COS=corre Comment	ected	on-site during insp	pection -	R=repeat violation		cos	R		
						/	(2)		DO DO A					
					500112/24(HQ/		(6)	(11)	41147					
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Person in Charge Date:									Date:	ha				
Environmental Health Specialist Licensor:														

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL