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

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1				Check one ☑∕ÉSO □ RFE		License Number		Date				
(O(O 7211 # 5570)					□ RFE		<u>L</u> dd L		<u> 3-9-25 - </u>			
Ac	ldress		/State/Zip Code									
	1170 6	2055 127	(O	Gueencile, OH 45331					35/			
					Time	Trav	vel Time	Cat	egory/Descriptive			
LCIMMA MOSPHAMY				Z(`	·)		5		CUS			
Type of Inspection (check all that apply)							Follow up date (if required	i)	Water sample date/result			
	Standard G Critical (ance Revi	iew	☐ Follow up	p			(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	.□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd ,	ו גיני	JIN DOU		Proper date marking and	dispo	osition			
2	OUT N/A				⊐IN □ OU ⊐N/A □ N/C		Time as a public health co	ntrol:	procedures & records			
		Employee Health Management, food employees and conditional employee					Consumer Advis	6fV				
3 .	OUT N/A	knowledge, responsibilities and reporting	1. [25	JIN □ OU	JT		STANDARD STAN				
4	- DIN DOUT DN/A	Proper use of restriction and exclusion		Į.	□N/A	an aran		da trecament	or raw or undercooked foods			
5	│□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal evel Good Hygienic Practices	nts [1	JIN 🗆 OU		∴ Highly Susceptible Po 	pulat	ions			
6	DIN DOUT DNO	Proper eating, tasting, drinking, or tobacco use	2		JN/A	<i>y</i> 1-	Pasteurized foods used;	prohil	bited foods not offered			
7		No discharge from eyes, nose, and mouth					Chemical					
8	PI	eventing Contamination by Hands Hands clean and properly washed		ツフ し	⊒IN □ OU ⊒N/A	JΤ	Food additives: approved	and	properly used			
9		No bare hand contact with ready-to-eat foods or appro	ved	28	ŹĺN □ OU □N/A	JT	Toxic substances properly	ident	tified, stored, used			
	□N/A□N/O	alternate method properly followed				Co	onformance with Approve	d Pr	ocedures .			
10	□IN □ OUT □ N/A				JIN 🗆 OU	JT	Compliance with Reduced					
	DIN DOUT	Approved Source			IN/A		specialized processes, ar	nd HA	ACCP plan			
11	OIN OUT	Food obtained from approved source	:		⊒IN □OU ⊒N/A □N/C		Special Requirements: Fre	esh Ji	uice Production			
12	□N/A □ N/O	Food received at proper temperature			JIN 🗆 OU		Special Requirements: Heat Treatment Dispensing Freezer					
13	OUT	Food in good condition, safe, and unadulterated			⊒N/A □ N/C		Opoda Roqui omonio. No		cament Dispensing (reezers			
14	│ □IN □ OUT ├─□N/A □ N/O	Required records available: shellstock tags, parasite destruction			⊒N/A □ N/C		Special Requirements: Cu	stom	Processing			
	DIN DOUT	Protection from Contamination			IJN □OU IJN/A □ N/C		Special Requirements: Bu	lk We	ater Machine Criteria			
15		Food separated and protected										
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized.		34	JN/A □ OU JN/A □ N/€	C C	Special Requirements: Ac Criteria	idified	d White Rice Preparation			
17,	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35.	⊒IN □OU ⊒N/A	JT	Critical Control Point Inspe	ection	r ti			
	Time/Tempe	rature Controlled for Safety, Food (TCS food)		36	_ NO □ OΠ	JT	Process Review					
1,8	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A □IN □OU	 JT		· · ·	- Anna Anna Anna Anna Anna Anna Anna Ann			
19	□N/A □ N/O	Proper reheating procedures for hot holding		37	JN/A	-	Variance					
20	□IŅ □ 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								
22	-ÓIN □ OUT □N/A	Proper cold holding temperatures			olic health ess or injury		rventions are control m	easu	ures to prevent foodborne			

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Nan	ne of Facility		Type of Inspection	Date							
	<u> </u>	1301 1 83705	Standydiap	[3 · 1 · 2]							
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 Safe Food and Water Utensils, Equipment and Vending											
38		Pasteurized eggs used where required 54 🔲 IN 🗆	Food and penfood contact of	urfaces cleanable, properly							
39	□ IN □ OUT □N/A	Water and ice from approved source	Moraugabing facilities, insta								
	Fo	od Temperature Control	OUT IN/A strips	mod, maintamod, asca, test							
40		Proper cooling methods used; adequate equipment 56 □ IN □ for temperature control	OUT Nonfood-contact surfaces c Physical Facilities	ean							
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding 57 ☐ IN ☐	OUT □N/A Hot and cold water available	e; adequate pressure							
42		Approved thawing methods used 58 🗆 IN 🗆 0	DUT Plumbing installed; proper l	packflow devices							
43	□ IN □ OUT □N/A	Thermometers provided and accurate	N/O								
		Food Identification 59 🗀 IN 🗆	OUT □N/A Sewage and waste water pro	perly disposed							
44	□ IN □ OUT	Food properly labeled; original container	OUT □N/A Toilet facilities: properly const	ructed, supplied, cleaned							
No.	Preven	tion of Food Contamination 61 .□ IN □	OUT □N/A Garbage/refuse properly dispo	sed; facilities maintained							
45 ,	.□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected Contemporation provented during food proporation	outdoor dining areas	aintained, and clean; dogs in							
46	□ IN □ OUT	storage & display		ing: designated areas used							
47		Personal cleanliness Wiping cloths: properly used and stored 64 □ IN □	OUT □N/A Existing Equipment and Faciliti								
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables									
	F	roper Use of Utensils	Administrative								
50		In-use utensils: properly stored 65 □ IN □	OUT □N/A 901:3-4 OAC								
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled 66 🖂 IN 🖂	OUT □N/A 3701-21 OAC	· ·							
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used									
53		Slash-resistant, cloth, and latex glove use									
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation											
Iten	n No. Code Section Priori	ty Level Comment	ng inspection. Nevertebeat violation	COS R							
		- CHECKEL COLOR	1 18 19 1 1 A								
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			, , , , , , , , , , , , , , , , , , ,								
Pers	son in Charge ╭ ╭`\ <i>'</i> ı	<i>p</i> 8	Date:								
Other (ralger 5-05-)5											
Env	ironmental Health Specialist	Lic O	ensor:								
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)

Name of Facility