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

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1 100 (min st 0)			,Ø F	SO □ RFE		1 10	2	12 6.4))	
Ac	Idress		City/	ty/State/Zip Code							
	10	. AAAAAAA	Brachero, GH U-, 308								
V V V V V V V V V V V V V V V V V V V				ection Time				' D			
License holder				/ 1 ^{<}	Irav	ravel Time Category/Des		Desc	ciptive		
LEVIN MUDICHE CVEIN 200				<u>U) </u>					<u> </u>		
	200	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	eview Follow u	- 1	Follow up date (if required	,	r sam Juired	ple date/re	esult		
		FOODBORNE ILLNESS RISK FACTO	ALCO TOWN GO ALAS	SOME SERVICE CONTRACTOR OF SERVICE SER	CALIFORNIA INC.		THE RESERVE THE PROPERTY OF THE PARTY OF THE				
N	lark designated complia	Compliance Status	tem: IN	IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Compliance Status							
		Supervision	14 M	Time/Temperature Controlled for Safety Food (TQS food)							
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 DIN DOL	JT	Proper date marking and disposition					
2	□ □ □ OUT □ N/A Certified Food Protection Manager Employee Health			24 DIN DOL							
		CONTROL CONTROL	□N/A□N/G	U Bana							
3	OIN OUT ON/A	☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting			Gönsümer Advisory						
4	OIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		25 DN/A Consumer advisory provided for raw or und					aercooke	d 100ds	
5	ZIN □OUT □ N/A	nts			Highly Susceptible Po	pulations					
6	Good Hygienic Practices ☐IN ☐OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use			26 N/A OL	J I.	Pasteurized foods used;	prohibited t	foods	not offere	ď	
7		No discharge from eyes, nose, and mouth				Chemical .					
	(Pr	eventing Contamination by Hands		OZ DIN DOL	JT				· · · · · · · · · · · · · · · · · · ·	action of the last	
8	DIÑ □ OUT □ N/O	Hands clean and properly washed		27 🖾 N/A		Food additives: approved	and prope	ny us	ea		
9	□IN □ OUT □N/A □ N/O				JΤ	Toxic substances properly identified, stored, used					
		and had method properly to level			, C	onformance with Approve	d Proced	ures			
10	DIN DOUT DN/A	Approved Source			JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	□ OUT Food obtained from approved source			30 DIN DOL		Special Requirements: Fresh Juice Production					
12	□N/A □N/O	Food received at proper temperature		O DIN DOL	JT	Special Requirements: Heat Treatment Dispensing Freez					
13		OUT Food in good condition, safe, and unadulterated			31 N/A N/O Special Requirements: Heat Treatment Dispensing From N/O OUT						
14	│ □IN □ OUT │ □N/A □ N/O					Special Requirements: Custom Processing					
	DIN DOUT	12/5/2	33 DN/A DN/O		Special Requirements: Bulk Water Machine Criteria						
15		Food separated and protected									
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34					Preparati	on	
17	.⊡IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	1	35 DIN DOL	JT	Critical Control Point Inspe	ection				
	Time/Tempe	rature/Controlled for Safety, Food (TGS food)		36 □IN □OL	JT	Process Review					
18	.□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		LIN/A	JT .						
19	DIN DOUT	Proper reheating procedures for hot holding		37 N/A OC		Variance				· · · · · · · · · · · · · · · · · · ·	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		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		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	ÁIN 🗆 OUT 🗆 N/A	Proper cold holding temperatures									

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

State of Ohio

Food Inspection Report

Name of Facility Type of Inspection Date															
ale Aveno	SARAD .		MONTH CALLER	Date ス-(/-25)											
	211.77		31/2/2/2/2/2/2/	1 2 4 4 4 7											
	GOOD RETAIL PRA	DESCRIPTION OF SHE PROPERTY OF A SECURITION OF SHE	the second secon		2 M Adi										
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															
			Utensils, Equipment and Venc Food and nonfood-contact s	The second of th	roportu										
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used whe		DIN DOUT	designed, constructed, and t		орену										
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approve Food Temperature Control	d source 55	□ IN □ OUT □N/A	Warewashing facilities: insta	ılled, maintained, used	l; test										
40 IN OUT IN/A N/O Proper coolling methods use	ed; adequate equipment 56	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean													
for temperature control IN I OUT IN/A IN/O Plant food properly cooked for hot holding		BIN BOUT BAN	Physical Facilities												
41		DIN DOUT DN/	Hot and cold water available Plumbing installed; proper l												
43 □ IN □ OUT □N/A Thermometers provided and			DACKTIOW DEVICES												
Food Identification	59	□ IN □ OUT □N/A	Sewage and waste water pro	perly disposed											
44 ☐ IN ☐ OUT Food properly labeled; origi	nal container 60	□ IN □ OUT □N/A	Toilet facilities: properly const	tructed, supplied, clear	ned										
Prevention of Food Contamination	61	□ NI □ OUT □N/A	Garbage/refuse properly dispo	osed; facilities maintair	ed										
45 I IN OUT Insects, rodents, and animals openings protected	not present/outer 62	□ IN □ OUT	Physical facilities installed, m outdoor dining areas	aintained, and clean; c	ogs in										
46 IN I OUT Contamination prevented dur storage & display	ing food preparation,	□N/A □ N/O	outdoor diffing areas												
47 ☐ IN ☐ OUT ☐N/A Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and light	ting; designated areas	used										
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used		- IN OUT OUT	Existing Equipment and Faciliti	es											
49	es		Administrative	processors											
50 IN OUT IN/A N/O In-use utensils: properly sto		-													
51 DINDOUT DN/A Utensils, equipment and liner	s: properly stored, dried.	☐ IN ☐ OUT ☐N/A	3701-21 OAC												
handled 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service arti		<u> Пій П 001 Пій/</u>	3701-21 OAG												
53 ☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and lat															
Ob:	servations and Corre	ctive Actions													
Mark "X" in appropriate box Item No. Code Section Priority Level Comment	for COS and R. COS=corrected of	on-site during inspecti	on R=repeat violation												
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Person in Charge			Date:)。 アロン ^で	}										
Environmental Health Specialist Licensor:															
PRIORITY LEVEL: C= CRITICAL NC= NC	N-CRITICAL		Page	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of											

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