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

| Na | me of facility | | Check | Check one | | | License Number | Date | | | | |
|--|----------------------------|--|-----------------------|---|-----------------------|-------------|--|--|---------------------------|--|--|--|
| | NAMI DOC | JA WALLEROCK | ₽F | IFSO □ RFE | | | 3 | 7.12.25 | | | | |
| Ad | dress | | Citv/S | ty/State/Zip Code | | | | | | | | |
| | | Helphild way | $ \langle c \rangle $ | Green (10 04) 4533/ | | | | | | | | |
| Lic | ense holder | p p | | | | | | | Category/Descriptive | | | |
| () | MEN PRIM | SINC WHAM IVALRY COCKYS | | 3(| 5 | | 10 | | 635 | | | |
| | pe of Inspection (chec | K all that apply) | • | | | | ollow up date (if required) | | Water sample date/result | | | |
| س. ا | ** | Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation | ance Re | eview | □ Follow u | ıp | | | (if required) | | | |
| H | Foodboille 130 Day | Complaint DiFre-licensing Di Consultation | | | L | | | | | | | |
| 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 | | | | | | | | |
| | | Supervision | | 1117 | , Tim | e/Tem | /Temperature Controlled for Safety Food (TCS food) | | | | | |
| 1 | , □ OUT □ N/A | Person in charge present, demonstrates knowledge, a performs duties | nd | 23 | □IN □ OI □N/A □ N/ | | position | | | | | |
| 2 | □IN □ OUT □ N/A | | | 24 | | | | | | | | |
| | | Employee Health | N. See | | | | | | | | | |
| 3 | OIN OUT N/A | Management, food employees and conditional employees; knowledge, responsibilities and reporting | | | Пім Поі | MENER UT | Consumer Advisory | | | | | |
| 4 | OIN OUT N/A | - - - - - - - - - - | | | □N/A | 0802205.20 | | r advisory provided for raw or undercooked foods | | | | |
| 5 | _□N □ OUT □ N/A | Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices: | nts | | DIN DO | in in in | Highly Susceptible Po | | | | | |
| 6 | | Proper eating, tasting, drinking, or tobacco use | | | □N/A | | Pasteurized foods used; profibited foods not offer | | | | | |
| 7 | □IN □ OUT □ N/O | | | | do Februario | | Chemical | | | | | |
| | | reventing Contamination by Hands | | 27 | | UT | Food additives: approved | d an | d properly used | | | |
| 8 | DIN DOUT DN/O | Hands clean and properly washed | | | ,⊡N/A | | | | | | | |
| 9 | ,□IN □ OUT □N/A □ N/O | No bare hand contact with ready-to-eat foods or appro- alternate method properly followed | | 28 DIN ☐ OUT Toxic substances properly identified, stored, used | | | | | | | | |
| | | and the state of t | - | | | C | onformance with Approv | ed F | rocedures | | | |
| 10 | │ ☑IN □ OUT □ N/A | Adequate handwashing facilities supplied & accessible Approved Source | | 29 | □IN □OI □N/A | UT | Compliance with Reduce specialized processes, a | | | | | |
| 11 | □IN □OUT | Food obtained from approved source | | 30 | DIN DO | | Special Requirements: Et | roch | Juice Production | | | |
| 12 | DIN DOUT | Food received at proper temperature | | | □N/A □ N/ | | Special Requirements: Fresh Juice Production | | | | | |
| 13 | □IN □OUT | Food in good condition, safe, and unadulterated | | | | | Special Requirements: H | reatment Dispensing Freezers | | | | |
| 14 | □IN □OUT □N/A □N/O | Required records available: shellstock tags, parasite destruction | | | □IN □OI | | Special Requirements: Custom Processing | | | | | |
| | | Protection from Contamination | | 33 | Пи По | | Special Requirements: B | ulk V | Vater Machine Criteria | | | |
| 15 | □IN □OUT □N/A□N/O | Food separated and protected | | - | ,□N/A□N/ | | | | | | | |
| 16 | .⊒IN □OUT □N/A □N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □IN □OI □N/A □ N/ | | Special Requirements: A Criteria | oidifi | ed White Rice Preparation | | | |
| 17 | □IN □OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | | 35 | □IN □OI ⊡N/A | UT | Critical Control Point Insp | ectio | on | | | |
| | Time/Tempe | rature Controlled for Safety, Food (TCS food) | | 36 | | UT | Process Review | | | | | |
| 18 | □IN □ OUT □N/A □ N/O | Proper cooking time and temperatures | | - | □N/A □IN □OI | UT | And the second s | | | | | |
| 19 | □IN □ OUT □N/A □ N/O | Proper reheating procedures for hot holding | | 37 | ⊠ N/A | | Variance | | | | | |
| 20 | □IN □ OUT -´ʿÍN/A □ N/O | Proper cooling time and temperatures | | Risk factors are food preparation practices and employee behavior that are identified as the most significant contributing factors to | | | | | | | | |
| 21 | DIN DOUT | Proper hot holding temperatures | | foodborne illness. | | | | | | | | |
| 22 | ☑ÍN □ OUT □N/A | Proper cold holding temperatures | | Public health interventions are control measures to prevent foodborn illness or injury. | | | | | | | | |

State of Ohio

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| Nan | ne of | Facility | | | | | | | Type | of Inspection | on . | Date | | | | |
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| | | | LiΛ | 14 | <u>76 y</u> | 160 (18/10/10) | | | | | // | 3 2 2 | <u> 45</u> | | | |
| 5 (1000) | GOOD RETAIL PRACTICES | | | | | | | | | | | | | | | |
| draftster. | 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 | | | | | | | | | | | | | | | | |
| in magic | | | etulisari is Kentralig | Fig. 1000 con a 1-000 | | and Water | | | EVALUATION OF PROPERTY. | LEYSONIA ELIPLIST SELLE BOX SHET | oment and Ve | athresis of Alexandra and Alexandra | | | | |
| 38 | □ IN □ OUT □N/A □ N/O Pasteurized | | | | Pasteuri | d eggs used where required 54, ☐ IN ☐ OUT | | | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | | |
| 39 | - A make a second property of the contract of | | | | 027575385740005080 | nd ice from approved source | 55 | JIN 🗆 OUT 🗆 | JN/A | /A Warewashing facilities: installed, maintained, used; tes | | | | | | |
| 40 | DIND OUT DNA DINO Proper | | | ⊒ N/O | | cooling methods used; adequate equipment erature control | 56 | □ IN □ OUT | THE MOST PARTY. | Nonfood-contact surfaces clean Physical Facilities | | | | | | |
| 41 | | N 🔲 OUT 🗆 |]N/A [|] N/O | | od properly cooked for hot holding | 57 | | able: adequate pr | essure | ATTANES. | | | | | |
| 42 | | | | | | d thawing methods used | 58 🗆 IN 🗆 OUT | | | Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices | | | | | | |
| 43 | | | | | | meters provided and accurate | | □N/A □ N/O | | Same and the same | | | | | | |
| | | | | | Food Ide | entification | 59, ☐ IN ☐ OUT ☐N/A Sewage and waste water | | | | | properly disposed | | | | |
| 44 | ם ו | N 🗆 OUT | | | Food pro | operly labeled; original container | 60 | | IN □ OUT □N/A Toilet facilities: properly constructed, supplied, of | | | | | | | |
| epine. | | | | Preven | ALCOHOLD MILITED TO THE | ood Contamination | 61 | □ IN □ OUT □ | JN/A | Garbage/refuse properly disposed; facilities maintained | | | | | | |
| 45 | الار | N 🗆 OUT | | | | rodents, and animals not present/outer | 62 | □ IN □ OUT | | Physical fac | | maintained, and o | dean; dogs in | | | |
| 46 | ا 🗖 ا | N 🗆 OUT | | | Contamination prevented during food preparation, storage & display | | | □N/A □ N/O | | | | | | | | |
| 47 | / | N 🗆 OUT 🗀 | | | Personal cleanliness | | | TUO UN DOUT | | Adequate ventilation and lighting; designated areas used | | | | | | |
| 48 | | N 🔲 OUT 🗆 N 🔲 OUT 🗀 | | | | cloths: properly used and stored ruits and vegetables | 64 | | JN/A | A Existing Equipment and Facilities | | | | | | |
| 70 | | N E 001 E | | CORPORATOR OF | ARADINA MINIBARIA | e of Utensils | | T | | Adm | inistrative | | | | | |
| 50 | ДI | □ IN □ OUT □N/A □ N/O In-use utensils: properly stored | | | | | 65 | | ÍN/A │ | 901:3-4 OAC | | | | | | |
| 51 | | | | | Utensils, handled | ils, equipment and linens: properly stored, dried, | | | JN/A | 3701-21 OA | VC | | - | | | |
| 52 | ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used | | | | | | <u>. </u> | | | | | · | | | | |
| 53 | 10 1 | N 🗆 OUT 🗆 |]N/A [| N/O | Slash-re | sistant, cloth, and latex glove use | | | | | | | | | | |
| | | | | 1.42 | 0.00 | Observations and C | orre | ctive Actio | ns | | | | New York | okwarie | | |
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| Env | iron | mental Heal | th Spe | cialist | 1 | . · · · · · · · · · · · · · · · · · · · | | Licensor: | · 7. | 111 | 1 | | | | | |
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PRIORITY LEVEL: C= CRITICAL

NC= NON-CRITICAL

Page____ of___