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

			r									
Na	ame of facility	2011 10 0 0 10 to	Chec				License Number	- 1	Date Control			
7	MIULE(> IN	ect Malue			_/□ RFE	•			3-47-25			
US Main street					OSCOCI CH (535)							
License holder				Inspection Time Tra			Ivel Time Category/Descriptive		gory/Descriptive			
TIMOS WINDER							70		(3)			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance I☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					/ □ Follow	up.	Follow up date (if required		Water sample date/result (if required) ろ イイスーム)			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
N	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				_ 								
1	OIN OUT ON/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23,			Proper date marking and	dispo	sition			
2	DIN □ OUT □ N/A	Certified Food Protection Manager Employee Health		24			Time as a public health co	ntrol: p	procedures & records			
3	DIN DOUT DN/A	Management, food employees and conditional employee	es;				Gonsumer Advis	ory ,				
4	DIN DOUT DN/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	DN/A	OUT	Consumer advisory provid	ded fo	r raw or undercooked foods			
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal ever					Highly Susceptible Po	püláti	ons			
6	LUN LUIT LUVO	Good Hygienie Practices Proper eating, tasting, drinking, or tobacco use		26		OUT	Pasteurized foods used; ;	prohib	ited foods not offered			
7	DIN DOT DNO						Chemical					
		eventing Contamination by Hands.	100 EV				Food additives: approved	and r	properly used			
8	DIN DOLL DIVO	Hands clean and properly washed			DN/A		Tood additived, approved	unu p	oropony asoa			
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28		OUT	Toxic substances properly	identi	fied, stored, used			
_						C	onformance with Approve	d Pro	ocedures			
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible Approved Source) 7.15%	29		TUC	Compliance with Reduced specialized processes, ar					
11		Food obtained from approved source	沙 尼斯尔克	30	DIN DO		Special Requirements: Fre					
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30			Special Requirements. Fre	asıı Ju	ice Production			
13		Food in good condition, safe, and unadulterated		31			Special Requirements: He	at Tre	atment Dispensing Freezers			
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32		TUC O/V	Special Requirements: Cu	stom I	Processing			
		Protection from Contamination		33			Special Requirements: Bu	lk Wat	ter Machine Criteria			
15	□N/A □ N/O	Food separated and protected		-								
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34		TUC V/O	Special Requirements: Aci Criteria	idified	White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ (□N/A	TUC	Critical Control Point Inspe	ection				
	The state of the s	rature Controlled for Safety Food (TCS food)	To an a	36		OUT	Process Review		,			
18	□IN □ OUT □IN/A □ N/O	Proper cooking time and temperatures		-	□N/A							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ C □N/A	JU1	Variance	-				
20	DIN DOUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
21	'ÎIN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	_OIN OUT ON/A	Proper cold holding temperatures										

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Name of racinty		Type of Inspection	Date								
L ANTIVERS AND ALAKADE		13-16/16 (1/C)	2-16-9								
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	Angel Marie Company of the Company o	Utensils, Equipment and Vend	THE RESIDENCE OF A CONTROL OF THE PROPERTY OF THE PARTY O								
38 ☑ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 🗆 IN 🗆 OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly used								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 DIN DOUTE	□N/A Warewashing facilities: insta	Warewashing facilities: installed, maintained, used; test strips								
40	56 ☐ IN ☐ OUT	Nonfood-contact surfaces of Physical Facilities	lean								
41 DIN DOUT DN/A N/O Plant food properly cooked for hot holding	57 🗆 IN 🗆 OUT 🛭	□N/A Hot and cold water available	e; adequate pressure								
42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58 🗆 IN 🗆 OUT	Plumbing installed; proper	backflow devices								
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	□N/A□N/O										
Food identification	59 🗆 IN 🗆 OUT 🛭										
44 IN I OUT Food properly labeled; original container	60 DIN DOUTE	□N/A Toilet facilities: properly cons	tructed, supplied, cleaned								
Prevention of Food Contamination	61 📮 IN 🗆 OUT 🛭	□N/A Garbage/refuse properly disp	osed; facilities maintained								
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT OUT N/A N/O	Physical facilities installed, moutdoor dining areas	aintained, and clean; dogs in								
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	63 🗆 IN 🗆 OUT	Adequate ventilation and ligh	ting; designated areas used								
47 ☐ IN ☐ OUT ☐ IN/A Personal cleanliness 48 ☐ IN ☐ OUT ☐ IN/A ☐ N/O Wiping cloths: properly used and stored	64 DIN DOUT D										
49 IN OUT IN/A N/O Washing fruits and vegetables	04 15111 11 11 11 11		es								
Proper Use of Utensils		Administrative									
50	65 JIN DOUTE	□N/A 901:3-4 OAC									
51 D IN DOUT DN/A Utensils, equipment and linens: properly stored, dried, handled	66 IN DOUTE	IN/A 3701-21 OAC									
52 IN OUT IN/A Single-use/single-service articles: properly stored, used		AW									
53 IN OUT IN/A N/O 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											
Item No. Code Section Priority Level Comment			COS R								
	Mai	AS MIT FIGHT									
	101	The state of the s									
Person in Change / 1											
Person in Charge Date: 3-12-25											
Environmental Health Specialist Licensor:											
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)

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