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

Name of facility						k one			License Number		Date			
0(84) 1.74						□ FSO □ RFE					6 . 7. 25			
Address						State	/Zip Code		<u> </u>		· · · · · · · · · · · · · · · · · · ·			
Willy and on Control of						(C200,000,0,00,0)								
License holder						Inspection Time T			vel Time		Category/Descriptive			
(see 16 to vitte document						(26)					C 25			
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variar						nce Review 🛚 Follow up		1			Water sample date/result (if required)			
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation											AT-VAL			
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							
Compliance Status Supervision							Time/Temperature Controlled for Safety Food (TCS food)							
1	□IN	דטס 🗖	□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23		JT	Proper date marking and disposition					
2	ÚΙΝ	□ OUT	. □ N/V	Certified Food Protection Manager Employee Health	15:	24			Time as a public health control: procedures & records					
		Management, food employees and conditional employees:				Consumer/Advisory								
3				LI N/A knowledge, responsibilities and reporting			□IN □ OL	or raw or undercooked foods						
5			□ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events			Highly Susceptible Populations				lions - Figure 1			
6	_ □IN	Π ουτ	. 🔲 N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OL	JT	Pasteurized foods used;	prohi	bited foods not offered			
7						Chemical								
8	UIN	Preventing Contamination by Hands □ OUT □ N/O Hands clean and properly washed				27	□IN □ OL □N/A	JT	Food additives: approved and properly used					
9		OUT	-	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		28	□IN □ OU	JT	Toxic substances properly identified, stored, used					
		I IN/O		anemate method properly followed				Co	onformance with Approve	d Pi	ocedures 👭 🔻 💥			
10	□IN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible Approved: Source		29	□IN □OL	JT	Compliance with Reduced specialized processes, ar	rgen Packaging, other ACCP plan				
11	□IN	□оит		d obtained from approved source		30	D □ IN □ OUT □ N/O Special Requirements: Fresh Juice Produc			uice Production				
12	□IN □N/A	□OUT ON/O	•	Food received at proper temperature			DIN DOL	JT	Special Requirements: Heat Treatment Dispensing Fre					
13	□IN	□out		Food in good condition, safe, and unadulterated			□N/A □ N/0	0	Special Requirements: Heat Treatment Dispensing Fr					
14		OUT N/O	•	Required records available: shellstock tags, parasite destruction			□IN □OL □N/A □ N/0		Special Requirements: Cu	Processing				
	□IN	□ OUT		Protection from Contamination		33			Special Requirements: Bu	ılk Wa	ater Machine Criteria			
15	□N/A	N/O		Food separated and protected Food-contact surfaces: cleaned and sanitized		34	□IN □ OL	JT O	Special Requirements: Ac Criteria	idifie	d White Rice Preparation			
16		N/O		Proper disposition of returned, previously served,		25				not! =				
17	A STATE	OUT		reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)		35	□N/A		Critical Control Point Inspe	ection				
	NIC	TI OU	Т		e 9/3!	36	□IN □OU □N/A	11	Process Review					
18	□N/A	□ N/C)	Proper cooking time and temperatures		37	□IN □ OL	JΤ	Variance					
19		□ N/C		Proper reheating procedures for hot holding		-	□ N/A							
20		□ OU		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		□ OU		Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
22	ΔİN		Г 🗆 N/A	Proper cold holding temperatures		illness or injury.								

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Nar	ne of Facility				Type of Inspection	Date	***						
	$\Delta \Omega = - \Omega \Omega$	auto il persone		á	410 Y (20	21-7-2	5						
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
١													
M		status (IN, OUT, N/O, N/A) for each numbered item: IN:	=in co	ompliance OUT =r		A STREET, STRE	applica	able					
12. 146	and the senset and property to the resident with the second control of the second contro	Safe Food and Water		province the source of the	Food and nonfood-contact s		lo pro	norly					
38	IN OUT ON/A ON/C	Pasteurized eggs used where required	54	□ IN □ OUT	designed, constructed, and		ie, pro	peny					
39	□ IN □ OUT □ N/A	Water and ice from approved source	55	IN OUT	N/A Warewashing facilities: insta	alled, maintained,	used;	test					
	- Total Control of the Control of th	od Temperature Control	50		strips	loon.							
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	OUT	Nonfood-contact surfaces of Physical Facilities								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57		N/A Hot and cold water availabl	e; adequate pre	ssure						
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	□ IN □OUT	Plumbing installed; proper	backflow devices	3							
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A□N/O									
	anders and the state of the sta	Food Identification	59	D IN D OUT D	perly disposed								
44	☐ IN ☐ OUT	Food properly labeled; original container	Food properly labeled; original container					d					
	Prevei	ution of Food Contamination	61		N/A Garbage/refuse properly dispo	osed; facilities ma	intaine	d					
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN ,Œ'OUT	Physical facilities installed, moutdoor dining areas	aintained, and cle	an; do	gs in					
46	☐ IN ☐ OUT	Contamination prevented during food preparation,		□N/A □ N/O	oddoor diffing areas		١.						
47		storage & display Personal cleanliness	63	□ N □ OUT	Adequate ventilation and ligh	ting; designated a	reas u	sed					
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64		N/A Existing Equipment and Facilit	les							
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	C. Viss		Administrative								
2.501		Proper Use of Utensils	G.F.		N/A 901:3-4 OAC	THE THE PROPERTY OF THE PARTY OF	***************************************	SECTION OF SECTION					
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	- 65		10/A 501.3-4 OAG								
51	□ IN □ OUT □N/A	handled	N/A 3701-21 OAC		***								
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used											
53	☑ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use				reserve to be a second		Web again					
		Observations and Co Mark "X" in appropriate box for COS and R: COS=corre											
Iten		ity Level Comment					cos	R					
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Person in Charge Date: (1 7 25													
Environmental Health Specialist													
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)