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

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						Check one ☑ FSO □ RFE			License Number		S2005			
CICADA COLLINATA ACO.														
Address CO CO							City/State/Zip Code  Cyc((V)VM, Cyl 45.20c/							
License holder Insp									Travel Time		Category/Descriptive			
	1.1	116	SE.	G WANDEN		3,60			UC		. LC 25			
Ту	pe of l	`	<u> </u>	k all that apply)	<u> </u>	· <u>·</u>		1	Follow up date (if required	(k	Water sample date/result			
	<b>S</b> tanda			Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Re	view	/ □ Follow u	ір 📗			(if required)			
ᆜ	Foodbo	rne LI	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			<u> </u>							
	als.		1111	FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	IEAL	TH INTERVENTIONS	<b>S</b>				
N	lark de	signated	compli	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	=in d	compliance (	⊃UT≔	not in compliance <b>N/O</b> =no	ot ok	served N/A=not applicable			
Compliance Status							Compliance Status							
100				Supervision	1		Time	e/Tem	perature Controlled for Sa	fety	Food (TCS food)			
1		□ OUT		Person in charge present, demonstrates knowledge, a performs duties	ınd	23′	□N/A□N/		Proper date marking and disposition					
2	□IN	□ OUT	□ N/A	Certified Food Protection Manager  Employee Health		24			Time as a public health co	ntrol	: procedures & records			
40.4				Management, food employees and conditional employee	9S:				Consumer Advis	ory				
3	DIN	TUOUT	□ N/A	knowledge, responsibilities and reporting		25		JT		1 200	for raw or undergooked feeds			
4	- DIN		T □ N/A Proper use of restriction and exclusion				□N/A			vided for raw or undercooked foods				
5	.□IN	ПООТ	□ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices			□IN □OL	JT	Highly Susceptible Po	-				
6	DIN	□ OUT	□ N/O			26	□N/A		Pasteurized foods used;	prohi	bited foods not offered			
7	∐IN	A CONTRACTOR DE LA CONT	COLUMN TO STATE OF THE PARTY OF	No discharge from eyes, nose, and mouth		7.0			Chemical					
	693 W 32	districts contain on a sec	P □ N/O	eventing Contamination by Hands	(48)	27	□IN □ OL	JT	Food additives: approved	and	properly used			
8	// IN	<u> </u>	LINIO	Hands clean and properly washed										
9		□ OÚT		No bare hand contact with ready-to-eat foods or appro	ved	28	□IN □ OU	JT	Toxic substances properly	iden	tified, stored, used			
	□N/A	□ N/O		alternate method properly followed				Co	। onformance with Approve	d P	rocedures			
10	DIN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible	€	29	□IN □OL		Compliance with Reduced	90000				
4 2	L			Approved Source		29	□N/A		specialized processes, ar	ıd H	ACCP plan			
11				Food obtained from approved source		30			Special Requirements: Fre	₃sh J	uice Production			
12		□N/O		Food received at proper temperature		31	DIN DOL		Special Requirements: He	at Ti	eatment Dispensing Freezers			
13	∠⊡IN	DOUT		Food in good condition, safe, and unadulterated			DN/A DN/G	<del></del>	Opeolal (Vequirements, Fie	at 11	eautherit Dispensing Freezers			
14	□IN □N/A	□OUT □N/O		Required records available: shellstock tags, parasite destruction	112	32	DIN DOL	0	Special Requirements: Cu	stom	n Processing			
	אורן. אורן	□OUT		Protection from Contamination		33			Special Requirements: Bu	lk W	ater Machine Criteria			
15		□N/O		Food separated and protected		·	-		Charles Description and Asi		- I Milita Dia D			
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	ON/A ON/O	0	Special Requirements: Aci Criteria	ame	d white Rice Preparation			
17	DIN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A		Critical Control Point Inspe	ction	1			
	<b>—</b>			rature Controlled for Safety Food (TCS food)	10	36	□IN □ OU	JT	Process Review					
18	ŬN/A	UOU7		Proper cooking time and temperatures		27	DIN DOL	JT		-				
19		□ OU1 □ N/O		Proper reheating procedures for hot holding		37	`□N/A		Variance	<del></del>				
20		□ OU1 □ 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 foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
21		OUT N/O		Proper hot holding temperatures										
22	ΠIN	דטס 🗆	. □N/A	Proper cold holding temperatures										

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Nar	ne of Facility	Type of Inspection Date	are 2 3	V								
	$\frac{1}{2}$	A (UMMEDITY pool Stundard 3	20 1 - 3	- )								
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 D-IN D-OUT Food and nonfood-contact surfaces c	leanable, pro	operly								
39	DIÑ DOUT DN/A	Water and ice from approved source  Warawashing facilities: installed make										
+2		Water and ice from approved source   55	ained, used;	test								
40		Proper cooling methods used; adequate equipment for temperature control  56 □-IN □ OUT Nonfood-contact surfaces clean  Physical Facilities										
41	D IN D OUT DN/A D N/O	Plant food properly cooked for hot holding 57 🗇 IN 🗆 OUT 🗆 N/A Hot and cold water available; adequa	te pressure									
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used 58 🖃 IN 🗆 OUT Plumbing installed; proper backflow of	devices									
43	□/IN □ OUT □N/A	Thermometers provided and accurate □N/A □ N/O										
		Food Identification 59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly dispo	sed	****								
4.4	E'N E OUT											
44	☐ÎN ☐ OUT	Took properly tabolog, original contained										
i ar la parte	Preven	tion of Food Contamination 61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilit										
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected  Contamination prevented during food preparation.  62 □ IN □ OUT Physical facilities installed, maintained, outdoor dining areas	and clean; do	ogs in								
46	□¹ÍN □ OUT □N/A	storage & display  Personal cleanliness  63 ☐ IN ☐ OUT  Adequate ventilation and lighting; design	nated areas ι	used								
48		Wiping cloths: properly used and stored  64 □ IN □ OUT □N/A Existing Equipment and Facilities										
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	A COMPANY									
	/ p	Proper Use of Utensils Administrative										
50	□/ĬN □ OUT □N/A □ N/O	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 D IN DOUT DN/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.												
Item	No. Code Section Priori	ty Level Comment	cos	R								
	·	Carelan a la la Maria A										
		- 1 301000 WO 00 17 OPER OVE										
		¥ Y										
Person in Charge  Date: 5/25/25												
Envi	ironmental Health Specialist	Licensor:										
		$\mathcal{L}(\mathcal{L})$										
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