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

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Na	ime of facility	a con a set a co	Check one ☐ FSO ☐ RFE				License Number	Date リップ/・25			
	MICHOR	194(4) Stop			□ RFE		130 4.61.6				
Ad	Idress		City/State/Zip Code								
	104 500	4/1 31/80-1			<u>c.</u> (/						
License holder					Time	Trav	/el Time	Ca	ategory/Descriptive		
	TUB ADUL	15 ricu estate	V	V00			30	(3)			
	· · · · · · · · · · · · · · · · · · ·	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Rev	Review ☐ Follow up			Follow up date (if require	Water sample date/result (if required)			
an.	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
of a time	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										
<u> </u>	Compliance Status Compliance Status										
		Supervision		Time/Temperature Controlled for Safety Food. (TCS, food)							
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, as performs duties	24	23 IN OUT Proper date marking and disposition							
2/	□IN □ OUT □ N/A			24	□IN □ OU	l: procedures & records					
		Employee Health									
3	OUT N/A	DUT IN/A Management, food employees and conditional employees; knowledge, responsibilities and reporting				Consumer Advisory					
4	ÓIN □OUT □ N/A	Proper use of restriction and exclusion	2	25	□N/A	for raw or undercooked foods					
5	DIN DOUT DN/A		ts			ations *					
6	OIN OUT ONO	Good Hygienic Practices O Proper eating, tasting, drinking, or tobacco use			□ IN □ OUT 26 □ N/A Pasteurized foods used; prohibited foods not d						
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical				
8	PI OUT IN/O	enting Contamination by Hands ands clean and properly washed			□IN □ OU □N/A	JΤ	Food additives: approved and properly used				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□IN □ OU □N/A	- 24 N VI	Toxic substances properly identified, stored, used				
10	OUT N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OU	puratcujus.	Compliance with Reduce	The state of the s			
56.) j		Approved Source		29 	□ N/A		specialized processes, a	nd H	ACCP plan		
11	DIN DOUT	Food obtained from approved source Food received at proper temperature		30	□IN □OU □N/A □N/O)	Special Requirements: Fr	Juice Production			
13	□N/A □ N/O □IN □ OUT	Food in good condition, safe, and unadulterated	;	31	□IN □OU □N/A □N/C	T D	Special Requirements: He	reatment Dispensing Freezers			
14		Required records available: shellstock tags, parasite destruction		ソソ	□IN □OU □N/A □ N/O	Т	Special Requirements: Cu	n Processing			
		Protection from Contamination		 33	□IN □OU		Special Requirements: Bu	ılk M	/ater Machine Critorio		
15	□IN □OUT □N/A □N/O	Food separated and protected	_	<u>_</u> ,*					ed White Rice Preparation		
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C) 	Criteria	Julie	ed Willie Nice Freparation		
17	OIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Insp	ectic	n		
		rature Controlled for Safety Food (TCS food)	3	36	□IN □OU □N/A	Т	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□IN □OU	Т	Variance				
19		Proper reheating procedures for hot holding		N/A 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							
22	OUT OUT ON/A	Proper cold holding temperatures	1 1	illness or injury.							

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

State of Ohio

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GOOD RETAIL PRACTICES	Nan	ne of	Facility						Type of Ins	spection	Date				
South Relative Sout		24	((MUM)	$-\zeta^{h}(\cdot)$	A Section	3 4 DP			51(4)	81/11/	14-20	25			
Good Read Practices are preventible measures to order the introduction of pathspore. Anomalis, and physical objects into foods. **Next designation compliance within Next Compliance Of Proceed Compliance (Next Compliance Of Next Compliance O															
Selection Sele	GOOD RETAIL PRACTICES														
Second and Water Second and															
30	Ma	ark d	esignated compl		CALER OF BUILDING		N=in c	ompliance OUT=r		Justice in the Southeader (Walter Helletter), 1977 (S	weet it the therefore the more state.	applica	able		
10 10 10 10 10 10 10 10	38	I				2017 Section and Section 2 designed a section of the contract	54	D IN 🗆 OUT	Food	l and nonfood-contac	surfaces cleana	able, pro	perly		
S	39 DIN DOUT DN/A				Water a	Nater and ice from approved source				Warawashing facilities: installed, maintained, used, test					
1	11.350% 250%	Salesting Co. 1775 Sales Conductor Compromission (Advanced Co. 18				erature Control		strips							
Approved thanking methods used No OUT NA Approved thanking methods used No OUT NA Approved thanking methods used No OUT NA Approved thanking nethods or properly isbelect original container Prevention of Food Contamination No Out NA Prevention of State and viagelables Proper Use of Utinalists Property stored No Out NA NA Out NA Out NA NA Out NA Out NA Out	40	□ IN □ OUT □N/A □ N/O			report decing methods used, udequate equipment				COLORS MANAGEMENTS	and a subsequent apparagraphs and expenses a spectrum and a construction of the subsequent and a subsequent and					
1	41,				Plant fo	od properly cooked for hot holding	□ ПО □ ООТ □	N/A Hot a	/A Hot and cold water available; adequate pressure						
Food Monitification	42	☐ IN ☐ OUT ☐N/A ☐ N/O			Approve	ved thawing methods used 58 ☐ IN ☐OUT				Plumbing installed; proper backflow devices					
Food properly labeled; original container Prevention of Food Contamination	43	□ IN □ OUT □N/A			Thermo	meters provided and accurate		□N/A□N/O							
Prevention of Food Contamination Stroke Contamination Insects, redenits, and ariminate not present/outler poperly disposed; facilities maintained, maintained, and clean; dogs in outle on the contamination prevented during flood preparation, storage & displeys Stroke of Users and Storage & displeys		Property of the Committee of the Committ			Food Id	entification	.⊡ IN □ OUT □	N/A Sewa	Sewage and waste water properly disposed						
Simple	44 .	/ 🗆 II	N 🗖 OUT		Food pa	operly labeled; original container	60	-□ IN □ OUT □	N/A Toilet	Toilet facilities: properly constructed, supplied, cleaned					
No Out No Out No Out No Out No Out No No Out No No Out No No No Out No No No No No No No N				Prevent	10 St. 2 WH 12 W	on of Food Contamination 61- 🗆 IN 🗆 OU				age/refuse properly dis	posed; facilities m	naintaine	ed		
1	45	□ и Д о́ит			openings protected										
A		☐ IN ☐ OUT							Adea	Adequate ventilation and lighting designated areas used					
48				J N/O	Personal cleanliness					· · · · · · · · · · · · · · · · · · ·					
Proper Use of Utensils Proper Use of Utensils Property stored See In Out N/A 901:34 OAG		r.					ille in the second	Carlo appropriate and a care the active branch	August Commission	IL THE TURNET, ILLINGS OF THE SECOND STREET		Santenario de			
Company Comp				P	roper Us	se of Utensils	3	Android Edward Carlotte Cornell	er i maraj - majajraj kini.	Administrative	A PROPERTY OF THE PARTY OF THE		Mark Carl		
Solid Soli	50	ПΠ	N 🗆 OUT 🗆 N/A [J N/O	In-use u	utensils: properly stored	65	☐ TUO ☐ NIT☐	N/A 901:3	3-4 OAC					
State Stat	51	<u> </u>	N 🔲 OUT 🔲 N/A					N/A 3701	-21 OAC						
Mark With Appropriate box for COS and R; COS = corrected on-site during inspection. R=repeat violation R=r	52				Training -								<u>.</u>		
Mark X in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation	53					esistant, cloth, and latex glove use									
Code Section Priority Level Comment Comment Code Section										enge stille sterringer riv					
	lten	n No	Code Section	Priori			ected	on-site during inspe	ection R ≑re	peat violation			and parties		
		<u> </u>	/ / b. A		7		1.7	1 3 000	JQ :	ban 19 /	17" yr 1		$\overline{}$		
				الحناب				- Carlotte	<u></u>						
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Person in Charge Environmental Health Specialist Compared to the compared															
Person in Charge Environmental Health Specialist Licensor: Licensor:															
Person in Charge Date: 4/7/1/5															
Person in Charge Environmental Health Specialist Licensor: Licensor:															
Person in Charge Taluh oheid Environmental Health Specialist Licensor:													_		
Environmental Health Specialist Company Description Licensor:			<u> </u>					·/		T					
Environmental Health Specialist Licensor:	Pers	son i	n Charge		10	eluh ohod				Date:	21/25				
	Env	ironr	nental Health Spe	ecialist	73	· // // // // // // // // // // // // //		Licensor:	Dr						
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