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

							N	Date					
Na V	me of	facility	1 . 5 116		heck one □ FSO     □∕RFE			License Number		1.31 C			
(100 ) (100 ) May 1 (20 cm					1/10 2/20 1/20					2//2)			
Address City/						ty/State/Zip Code							
١,	177	16/	(419 ) 1	$U_{\nu}$	Inion 6.12 DH 45390								
Li	cense l	nolder ,		Insped	rspection Time Tra			ayel Time Category/Descriptive		//Descriptive			
Ruozade Simble								). (	- (	) (			
Type of Inspection (check all that apply)							L	Follow up date (if required	i) Wate	r sample date/result			
Ju Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re						/ □ Follow up				quired)			
	Foodbo	orne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
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													
	rank do	aignated compile		bomphance O	701-11			d MA-not applicable					
6.59		SEC. 11. 11. 11. 11. 11. 11. 11. 11. 11. 1	Compliance Status		Compliance Status Time/Temperature Controlled for Safety Food (TCS food).								
	Supervision.  Person in charge present, demonstrates knowledge, and												
1		OUT, I N/A	performs duties	nu	23	□N/A □ N/C	)	Proper date marking and disposition					
2	UIN 	OUT N/A	Certified Food Protection Manager  Employee Health		24	OU D N/C		Time as a public health control: procedures & records					
3	GiN	□OUT □ N/A	Management, food employees and conditional employee	s;				Consumer Advisory					
Ľ.		-	Knowledge, responsibilities and reporting			DIN DOU	Т	Consumer advisory provi	ded for rav	v or undercooked foods			
5	ZÍN ZÍN						I	Highly Susceptible Po	nulations				
100			Good Hygienic Practices			□IN □ OU	T						
6		□ OUT / □ N/O	· · · · · · · · · · · · · · · · · · ·		26	□.N7A		Pasteurized foods used;	prombited	loods flot offered			
7	□ OUT □ N/O No discharge from eyes, nose, and mouth  Preventing Contamination by Hands							Chemical -					
8	□IN	□ OUT ,回 N/O		3.44	27	□IN □ OU □IN □ OU	Т	Food additives: approved	and prope	erly used			
9		□ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□1Ñ □ OU: □N/A	SEED POR SEED OF SE	Toxic substances properly					
-	. παί	□ OUT □ N/A	Adams to be added to the first				AND AND DESCRIPTION OF THE PERSON OF THE PER	nformance with Approve					
10	□IN	LI OUT LINA	Adequate handwashing facilities supplied & accessible Approved Source		29	UN DOU	1	Compliance with Reduced specialized processes, ar	l Oxygen F nd HACCP	ackaging, other plan			
11.	. ⊡lÑ	□OUT	Food obtained from approved source			DIN DOU	т						
12	□IN	□орт	Food received at proper temperature		30	.☑·N/A □ N/O		Special Requirements: Fre	roduction				
13	_ □N/A _ ⊡N/A	y,⊠Ñ/O □OUT	Food in good condition, safe, and unadulterated		31	IN OUT		Special Requirements: He	at Treatme	nt Dispensing Freezers			
14	□IN,	OUT	Required records available: shellstock tags, parasite		32	□IN □OU	N DOUT Special Requirements: Custom Processing						
	.□N/A	\ □N/O	destruction Protection from Contamination		32	.□N/A □ N/O							
46,34,8	J∐ÍN	□OUT			33			Special Requirements; Bu	lk Water M	achine Criteria			
15		N/O	Food separated and protected		<u> </u>		_	On a del De miles		D' D //			
16		. □OUT , . □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □·N/A □ N/O		Special Requirements: Aci Criteria	aitiea vynit	e Rice Preparation			
17	, <sub>D</sub> ÍN	□OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU1 ☑N/A	Т	Critical Control Point Inspe	ection				
		Time/Tempe	rature Controlled for Safety Food (TCS food)		_	□IN □ OUT	Т	D. D.					
18	□IN □N/A	OUT N/O	Proper cooking time and temperatures		36	ØN/A		Process Review					
19	□IN	OUT N/O	Proper reheating procedures for hot holding		37	□IN □ OU1 ⊡N/A	Т	Variance	3				
20	□IN -□Ñ/A	OUT N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21		□ OUT □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	Þίν	□ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

## State of Ohio

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Type of Inspection

Date

	PB Fyod ma	ist CCC			Thustard S/2	12.	)						
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													
200,000	I	Safe Food and Water	2374000	with a Ruja in with the second and a second and a second	Itensils, Equipment and Vending Food and nonfood-contact surfaces clea								
38	□ IN □ OUT □NÎÂ □ N/O		54 [	□ IN ☐fÓUT	designed, constructed, and used	nable, pro	periy						
39	☑ÎN □OUT □N/A Fo	Water and ice from approved source od Temperature Control		strips									
40	□ IN □ OUT ĒÑĀ □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 J	□ OUT	Nonfood-contact surfaces clean Physical Facilities								
41	□ IN □ OUT □Ñ/A □ N/O	Plant food properly cooked for hot holding	57	pressure									
42	□ IN □ OUT Ñ/A □ N/O	Approved thawing methods used	58 <u>L</u>	⊒-IN □OUT	Plumbing installed; proper backflow dev	rices							
43	□1N □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	ヹ゚゙ÎŇ □ OUT □N/A	Sewage and waste water properly dispose	d							
44	□∕ln □ out	Food properly labeled; original container	60 ☑-IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supp				ed						
	Preven	tion of Food Contamination	61 🛭	☑-IN □ OUT □N/A	Garbage/refuse properly disposed; facilities	maintaine	ed						
45	☑ ÍN □ OUT	Insects, rodents, and animals not present/outer openings protected		IN ⊡ÓUT IN/A□N/O	Physical facilities installed, maintained, and outdoor dining areas	d clean; do	gs in						
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display											
47	□/ÎN □ OUT □N/A	Personal cleanliness	anliness				sed						
48	□ IN □ OUT ☑N/A·□ N/O □ IN □ OUT ☑Ñ/A □ N/O	Wiping cloths: properly used and stored	64 [	□,lli □ OUT □N/A	Existing Equipment and Facilities								
49		Washing fruits and vegetables  Proper Use of Utensils			Administrative								
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 🗷	a¹ĺn □ out □n/a	901:3-4 OAC								
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66 E	□ OUT □NÍA	3701-21 OAC								
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used	00 1		3.0.2.0.0								
53	IN I OUT IN/A I N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C											
Item	No. Code Section Priori	, Mark "X" in appropriate box for GOS and R∶ <b>COS</b> ≒corre ty Level │ Comment	ected-on-	-site during inspectio	n R=repeat violation	cos	R						
2	3 3,4H C	Observed Milk D	atro	1 5/25/	25 and alende	, Dear							
		Juice dated Sell	2/21	SITPA	s placed to side								
		and PIC will releva	1 for	· a retur	If exchange								
51	4 4.4/1 15	C OBSCROOT SEN ON ME	Observed seal on Monster buse Plank cooler Torn										
7	1 11 12 001	Observed flow so	Observed flow so walk in custer need as cleaned										
4.1	1-10-11/16	OBSCHULA Flow in y	<u> </u>	10 (11.11.61	( MPCSI 19) LIMBURE								
	-	·		-									
					T								
Person in Charge  Date: 5/27/25													
Environmental Health Specialist  Ma/Ma/G/A  DC 6417)													
PRI	PRIORITY EVEL C= CRITICAL NC= NON-CRITICAL Page (2) of (3)												

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

Name of Facility