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

Na	ame of facility	110000000000000000000000000000000000000		k one			License Number	Date		
TXXIIIC 1901/11 (CUIT 12 CIVI)				1FSO ØRFE 3CXP 4-2235				4-66		
A	ddress KUP	Styawsek	6	ty/State/Zip Code 0 (200/10)(10 04 45331						
License holder Insp					n Time	Tra	ivel Time	Category/Descriptive		
Sean Stiguises				4	\bigcirc		10	045		
Type of Inspection (check all that apply). ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					/ □ Follow u	ıb	Follow up date (if required)	Water sample date/result (if required)		
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 Supervision	F-V-S-S-S	Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)						
4	Town Bout Baya	Person in charge present, demonstrates knowledge, a	***************************************	00		***********				
L	DIN DOUT N/A	performs duties		23	DN/A D N/		Proper date marking and o	nonsoderi		
2	OIN OUT N/A	Certified Food Protection Manager Employee Health		24			Time as a public health con	trol: procedures & records		
Mari		Management, food employees and conditional employe					Gonsumer Adviso	my		
3	OUT ON/A	knowledge, responsibilities and reporting		25		UT	Consumer advisory provide	ed for raw or undercooked foods		
4	OIN OUT N/A	<u> </u>	nte	- Anna Carlo	□N/A	70.0	Highly Susceptible Pop			
5		Good Hygienic Practices	REPORTED FRANCE	and a						
6	,□IN □OUT □N/O	T		26	□N/A			rohibited foods not offered		
7	□ NO □ NIO	No discharge from eyes, nose, and mouth reventing Contamination by Hands			i.		Chemical			
			克尼·	27	□IN □ O	UT	Food additives: approved	and properly used		
8	LIN LICOT LING	Trainus cleari and property washed			*					
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro	oved	28	DIN DO	U I	Toxic substances properly i	dentified, stored, used		
ľ	□N/A □ N/O	alternate method properly followed		, e		C	Conformance with Approved	d Procedures		
10	- OUT N/A	Adequate handwashing facilities supplied & accessible	Manager and Manager	29	□IN □OI	IJΤ	Compliance with Reduced			
	Law Bout	Approved Source			☑N/A		specialized processes, and	d HACCP plan		
11	DIN DOUT	Food obtained from approved source		30.			Special Requirements: Free	sh Juice Production		
12	□N/A □N/O	Food received at proper temperature		31	□IN □OI		Special Requirements: Hea	at Treatment Dispensing Freezers		
13	DIN DOUT	Food in good condition, safe, and unadulterated					Opedia Nequilionio. Nea	at Troumont Disponding 1 1002013		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	En lineage of	32		'O	Special Requirements: Cus	stom Processing		
	DIN DOUT	Protection from Contamination		33			Special Requirements: Bull-	k Water Machine Criteria		
15	ON OUT	Food separated and protected	ŀ	<u> </u>						
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34		UT O	Special Requirements: Acid Criteria	dified White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OI □N/A	UT	Critical Control Point Inspec	ction		
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	DIN DO	UT	Process Review			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□ N/A					
19	□IN □ OUT	Proper reheating procedures for hot holding		37	□IN □ OI ·□N/A	JT	Variance			
20	□IN □ OUT	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.						
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures								
22	DIN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						

State of Ohio

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

Nan	ne of Facility	MZ YOHPTORON	Type of Inspection Date						
		GOOD RETA	AIL PRACTICES Introduction of pathogens, chemicals, and physical objects into foods.						
Ma		alangen, item kuratahan 1944 dan 1964 ang ang melahan kanggan berataran dan 1966 dan	m: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable						
	7 15 75 1 19 N 10 7 10 1 10 1 10 1 10 1 10 10 10 10 10 10 1	Safe Food and Water	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly						
38	DIN DOUT DN/A DN/O		designed, constructed, and used						
39	J.□ IN □ OUT □ N/A	Water and ice from approved source od Temperature Control	55 ☐ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips						
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	t 56 IN IN OUT Nonfood-contact surfaces clean Physical Facilities						
41	☑ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 .□ IN □ OUT □N/A Hot and cold water available; adequate pressure						
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58, ☐ IN ☐OUT Plumbing installed; proper backflow devices						
43	⊡1N □ OUT □N/A	Thermometers provided and accurate							
		 Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed						
44	□ ІΝ Д'О́ИТ	Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned						
		tion of Food Contamination	61 IN OUT N/A Garbage/refuse properly disposed; facilities maintained						
45		Insects, rodents, and animals not present/outer	62 IN OUT Physical facilities installed, maintained, and clean; dogs in						
46	DIN DOUT	openings protected Contamination prevented during food preparation, storage & display	□N/A □ N/O outdoor dining areas						
47	□ IN □ OUT □N/A	Personal cleanliness	63 ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used						
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64 DIN DOUT NA Existing Equipment and Facilities						
49		Washing fruits and vegetables	Administrative						
50	The state of the s	Proper Use of Utensils	65 □ IN □ OUT □N/A 901:3-4 OAC						
50		In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried							
51	□ IN □ OUT □N/A	handled	66 LIN LI OUT LIN/A 3701-21 OAC						
52 53	,□ IN □ OUT □N/A □ N/O	Single-use/single-service articles: properly stored, use Slash-resistant, cloth, and latex glove use	ed						
	TO CONTRACT OF THE CONTRACT OF		Corrective Actions						
		Mark "X" in appropriate box for COS and R: COS=c	corrected on-site during inspection R=repeat violation						
Item []	(2) (3) (3)	ty Level Comment	$\frac{\cos R}{4000000000000000000000000000000000000$						
€e*4	1 1 4 1 19	TOWNER PIC	$\frac{SC}{SC}$						
45	0 45A2 N	IC COSCIED MONTH							
	9,5	10 2000 (1 40 100 1) 10 800 (1 100 10 10 10 10 10 10 10 10 10 10 10 1							
		Û							
		- PR(605 VO)PE	or samples knowledge						
		The second secon							
Person in Charge (MMMM) PMMM) Date: 4/22/2025									
Envi	Environmental Health Specialist Licensor:								
PRI	ORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL	Page 2 of						

PRIORITY LEVEL: C= CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22) Page_____ of<u><__</u>