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

Na	me of facility	and the second s	Chec			License Number		Date				
10	roThree Rel	Frampa T Commonity	.⊒°F	SO	□ RFE	11157		13/12/25				
Ac			y/State/Zip Code									
17	50 CMC	TNUT ST	preenville OH 45331									
Lic	cense holder				avel Time	Cate	gory/Descriptive					
	Tale W		lo	$O = \Box$	10	1	4(
Tv	pe of Inspection (chec	by all that apply)			Follow up date (if required	<u> </u>	Matau a amula data ku a salt					
		Control Point (FSO) □ Process Review (RFE) □ Varia	eviev	v □ Follow up	rollow up date (il required	·	Vater sample date/result if required)					
		□ Complaint □ Pre-licensing □ Consultation		<u> </u>								
MANAGE AND	ork designated compli	FOODBORNE ILLNESS RISK FACTO	1997		The second secon	The second secon		The state of the s				
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												
EQ VI	NAMES OF THE OWNER OF THE OWNER,	Compliance Status	s verreats	Compliance Status Time/Temperature Controlled for Safety Food (TCS:food)								
		Supervision. Person in charge present, demonstrates knowledge, a	nd		, Ime/ie , Dîn □ out	Imperature Controlled for Safety Food (ICS food)						
1	OUT N/A	performs duties	iiu	23	N/A N/O	Proper date marking and	sition					
2	□IÑ □OUT □ N/A	Certified Food Protection Manager	TETRALINE	24	OIN OUT	Time as a public health cor	atrol: n	rocedures & records				
		Employee Health			□Ñ/A □ N/O		WEST TO SERVICE A SERVICE ASSESSMENT	Yes a records				
3	DIN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	120	Пи пол	Consumer Adviso						
4	ZIN DOUT DN/A	Proper use of restriction and exclusion		25	OUT OUT	Consumer advisory provid	led for	r raw or undercooked foods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Pop	Sulati	ons				
Ä,		Good Hygienic Practices	**,**	26	□ N □ OUT	Pasteurized foods used; p	orohibi	ted foods not offered				
· 6 7	ON DOUT D'N/O	Annual Annual Control of the Control			□ N/A	Chemical						
		reventing Contamination by Hands		ACC.	□IN □ OUT	Sugmida:	SW. AST					
8 ,		Hands clean and properly washed	***************************************	27	⊡Ñ/A	Food additives: approved	and p	roperly used				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro	ved	28	DIN DOUT	Toxic substances properly	identif	ied, stored, used				
						Conformance with Approve	d Pro	cedures:				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	COLUMN TO SERVE	29	□IN □ OUT □N/A	Compliance with Reduced specialized processes, an						
11	-DIN □OUT	Food obtained from approved source			DIN DOUT							
	□IN □OUT	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fre	sh Jul	ce Production				
12	□N/A.□'N/O			31	□IN □ OUT □N/A □ N/O	Special Requirements: Hea	at Trea	atment Dispensing Freezers				
13	□IN, □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	-									
14	DMA DN/O	destruction		32		Special Requirements: Cus	stom P	Processing				
		Protection from Contamination		33	□IN □OUT ·	Special Requirements; Bull	k Watr	er Machine Criteria				
15	□IN □OUT □N/A □N/O	Food separated and protected										
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □N/O	Special Requirements: Acid Criteria	/ beilik	White Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	-⊡·IN □ OUT □ N/A	Critical Control Point Inspe	ction					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □ OUT	Process Review						
18	.⊠IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		50	- D-N/A	Trocess Neview		ever				
19	□N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT □N/A	Variance						
20	√⊒IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	,□IN □ 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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Ę//	PINTEN P	17117	C FILE	ar Common IX		ل.ا	Jungusof CC	3/10/	. ساوی	<u>) </u>		
				GOOD RETAIL	PRA	CTICES			(E)	Mari N		
	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												
			(100 yes November	d and Water			Utensils, Equipment and Vend			II		
38	☑¹IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required			54	□ IN □-OUT	Food and nonfood-contact surfaces cleanable, prodesigned, constructed, and used						
39 □ IN □ OUT □ N/A Water and ice from approved source Food Temperature Control						□'IN □ OUT □N/	Warewashing facilities: installed, maintained, used; test strips					
			MATTER VARIANCE TRANSPORT	cooling methods used; adequate equipment	56	D'IN DOLL	Nonfood-contact surfaces cl	ean				
40	21N OUT ON/A ON/O for temperature control						Physical Facilities					
41	□-IN □ OUT □N//	☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding					A Hot and cold water available; adequate pressure					
42 2-IN 0 OUT 0N/A 0 N/O		Approve	ed thawing methods used	58 ☐1N ☐OUT Plumbing installed; proper backflow devices								
43	43 ZÍN DOUT DN/A Therm		Thermo	ometers provided and accurate		□N/A□N/O						
Foo			Food Id	lentification	59	☑¹N □ OUT □N/	Sewage and waste water properly disposed					
44	□ N □ OUT		Food p	roperly labeled; original container	60	D-IM OOT ON	A Toilet facilities: properly const	ructed, supplied, cl	leane	d		
		Prevent	ion of F	ood Contamination	61	□ IN □ OUT □N/	Garbage/refuse properly disposed; facilities maintained					
45 DAN DOUT			opening	rodents, and animals not present/outer s protected	62		Physical facilities installed, ma	aintained, and clea	ın; dog	js in		
46				ilnation prevented during food preparation, & display	63	□N/A□N/O □ÎN □ OUT	Adequate ventilation and light	ing doslarst- i				
47	T Olderial C			al cleanliness					eas us			
48	OUT OUT			cloths: properly used and stored g fruits and vegetables	64	D-IN D OUT DN/	A Existing Equipment and Faciliti	∋s				
		ALC: VIEW	allerand parts	se of Utensils			Administrative			V 0		
50					65	□ IN □ OUT ☑N	901:3-4 OAC					
51	□.in □ OUT □n/A	□ Utensils, equipment and linens: properly stored, dried, handled			66	D'IN OOT ON	A 3701-21 OAC			-		
			Single-u	use/single-service articles: properly stored, used								
53	☑ ÍN □ OUT □N/A	A 🗆 N/O	Slash-re	esistant, cloth, and latex glove use								
2.13			Mark ")	Observations and C								
Item	No. Code Section	n Priorit	y Level	The state of the s					cos	R		
7	4 4.4/1	12	<u> </u>	Observed Souls To	111	04 TOGO	down cotypers			므		
				Ty Main Kilchen, h	1611	Carala VI	as peca place	' _ _				
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Person in Charge 5/12/25												
Environmental Health Specialist Licensor:												
Matter Enper												
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)