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

						N. 1. 19		1					
Name of facility C						-		License Number	Date				
	10 C	(1)	<u>(G VI</u>	+ Beginnings	□ FSO	□ RFE		1 3 6 1	(6.56)				
Ac	ddress	20 20(5 ;	Marver RT	City/State	City/State/Zip Code							
Li	cense h	older			Inspectio	ection Time T		ravel Time		Category/Descriptive			
			11	ICA BRUDE	[]	C)		3C		CST			
Ту	pe of Ir	nspection	on (chec	k all that apply)			1	Follow up date (if required	⊔ d)	Water sample date/result			
6	Standa			Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Reviev	v □ Follow ι	ıp			(if required)			
Ш	Foodbo	rne ப	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		<u> </u>							
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	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		Compliance Status							
				Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	.⊡IN	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd 23		position						
2	J. DIN	□ OUT	□ N/A	Certified Food Protection Manager	24		-	Time as a public health control: procedures & records					
e di	they are		THE STREET	Employee Health Management, food employees and conditional employee		_ □ N/A □ N/		Gonsumer Advisory					
3		OUT		knowledge, responsibilities and reporting	25		JT	Consumer advisory provided for raw or undercooked foods					
5	-			Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	ıte	□N/A	<i>us.</i> /10	Highly Susceptible Populations					
			CHARLES AND ADDRESS OF	Good Hygienic Practices		□IN □ OI	JT		- Alexandra				
6	+-	-	□ N/O		26	□ N/A	Market Jack	Pasteurized foods used;	SALAS CHES				
7	∐IN	OUT	CARREST MANAGEMENT OF THE PARTY.	No discharge from eyes, nose, and mouth eventing Contamination by Hands				Chemical	1027				
8	DIN	□ OUT	□ N/O	T	27	DIN DOI	JΤ	Food additives: approved and properly used					
9		OUT		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed 28	28 N/A Toxic substances properly identified, stored, used							
							C	onformance with Approve					
10	UIN	ПОП	⊔ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	29 N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	ΠIΝ	□ OUT		Food obtained from approved source		□IN □OL	JT						
12		□OUT ☑N/O		Food received at proper temperature	30	UN/A U N/O				Juice Production			
13		□OUT		Food in good condition, safe, and unadulterated	31			Special Requirements: Heat Treatment Dispensing					
14		OUT N/O		Required records available: shellstock tags, parasite destruction	32	□N/A □ N/		Special Requirements: Custom Processing					
	MID.	□ OUT		Protection from Contamination	33	□N/A□N/		Special Requirements: Bu	ılk W	ater Machine Criteria			
15	□N/A	□ N/O		Food separated and protected		DIN DOL		Special Paguiromento: Ac	ldifi-	nd White Piec Presentian			
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34	N/A D N/		Special Requirements: Ac Criteria	adine	d White Rice Preparation			
17	ПІМ	□ OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	Í□IN □OU □N/A	JT	Critical Control Point Inspe	ectio	n			
Ų.			A CONTRACTOR OF THE PARTY OF TH	rature Controlled for Safety Food (TCS food)	36	□IN □OL	JT	Process Review					
18	□IN □N/A	OUT N/O		Proper cooking time and temperatures	37	DIN DOL	JT	Variance	•				
19		OUT		Proper reheating procedures for hot holding	37	□ N/A		Variance	_				
20		OUT		Proper cooling time and temperatures	Ri	Risk factors are food preparation practices and employee behaviors							
21.		OUT		Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.							
22	, DÍN	□ OUT	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Nar	ne of Facility	25 7	12 020 200		ĺ	Type of Inspe	ction	Date			
	- 199 K. C.		1385 CAMAD			5-4 KY	<u> </u>	10	<u> </u>	1	
10-10-10	P. Majara Nati		· · · · · · · · · · · · · · · · · · ·				- 170 T				
	The second secon		GOOD RETAIL	Section of the pro-	College of the second s				A NO.		
			eventative measures to control the intro-								
IVI	ark designated compliance	Safe Food	OUT, N/O, N/A) for each numbered item: IN	v=in co	ompliance OUT=	CONTRACTOR VALUE OF COLUMN	Control of the Contro	Edigray your state of Syc.	x= not applic	cable	
38	.□ IN □ OUT □N/A □ N/C	199133,0199015-4E N 17.	ed eggs used where required	54	□.IN □ OUT	Food an	uipment and Ver d nonfood-contact l, constructed, and	t surfaces c	leanable, pr	roperly	
39	□ IN □ OUT □N/A	Water and	d ice from approved source			Warowa	shing facilities: ins		tained used	d: toet	
	Fo	od Temper	ature Control	55	DIN DOUTE	JN/A strips	ormig idomiloo. Iijo	tallou, main	tairiou, useu	1, 1651	
40	IN I OUT IN/A I N/O		oling methods used; adequate equipment	56		Nonfood	-contact surfaces	clean			
41		for temper	ature control I properly cooked for hot holding	[7.0] 67		9710-15 C. / E. / P. / P. / P. / P. / P. / P. / P	Physical Facilities				
-				57				ne; adequa	te pressure		
42	IN OUT ON/A ON/O	1	thawing methods used	58	□ IN □OUT □N/A □ N/O	Plumbing installed; proper backflow devices					
43	│□ IN □ OUT □N/A	Thermome	eters provided and accurate	ļ							
		Food Ider	ntification	59	□ IN □ OUT □	, , , , , , , , , , , , , , , , , , ,					
44	□ IN □ OUT	Food prop	perly labeled; original container	60	U IN OUT C	N ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, clear					
	Prever		d Contamination	61	□ IN □ OUT □	N/A Garbage	refuse properly disp	posed; facilit	ies maintain	ied	
45	OUT OUT	Insects, ro openings p	dents, and animals not present/outer protected	62	□ IN □ OUT	Physical outdoor o	facilities installed, i	maintained,	and clean; do	logs in	
46	□ IN □ OUT	Contamina storage & c	ation prevented during food preparation,	<u> </u>	□N/A □ N/O	- Julianos C	ming arous	-\			
47	□ IN □ OUT □N/A	·	cleanliness	63	□ IN □ OUT	Adequate	ventilation and lig	hting; design	nated areas	used	
48	D IN D OUT DN/A D N/O	 	oths: properly used and stored	64		N/A Existing E	N/A Existing Equipment and Facilities				
49	☐ IN ☐ OUT ☐N/A ☐ N/O	1	fruits and vegetables	Jan 17		A.	dministrative				
		Proper Use		65		IN/A 901:3-4 0)AC		Control HTTL HOLD CONTROL	Example (14)	
50		☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,				JIV/A 901.3-4 C					
51	IN OUT ON/A	handled		66		IN/A 3701-21	OAC	· · · · · · · · · · · · · · · · · ·			
52		e/single-service articles: properly stored, used									
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Siasn-resis	stant, cloth, and latex glove use Observations and C	(2000)							
		Mark "X"	in appropriate box for COS and R: COS=corre				it violation				
Item	No. Code Section Prior		Comment						cos	R	
			E Chi Strain		\longrightarrow						
				<u> </u>	(6)	<u>//10 </u>					
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Pers	on in Charge	() ·	1			D	ate:				
	<u> </u>	- X)									
Envi	ronmental Health Specialist	1	N AM		Licensor:	9/Y	10				

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL