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

Name of facility Che						License Number	Date				
	ate 2)		₽ F		□ RFE	191	6/9/25				
Ad	dress //	Miami Aur	State/Zip Code								
l ic	ense holder	711 (ava / 101	ction	n Time Tra	avel Time	Category/Descriptive					
Ch. D. T. 1/-					116) (2 Sategory/Descriptive				
Sharan R Jours Rost Kowiki)	<u> か) </u>	())				
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re					. Edlowus	Follow up date (if required)	Water sample date/result (if required)				
1		☐ Complaint ☐ Pre-licensing ☐ Consultation	VIGW	и гоноw up	ė.	(ii 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		Compliance Status							
		Supervision -		Time/Temperature Controlled for Safety Food (TCS food)							
4		Person in charge present, demonstrates knowledge, ar	nd	004	DIN □ OUT						
1	OUT ON/A	performs duties		230	□N/A □ N/O	Proper date marking and d	sposition				
2	DIN DOUT DN/A	Certified Food Protection Manager Employee Health			□IN □ OUT □N/A □ N/O	Time as a public health control: procedures & records					
3	□IN □OUT □ N/A	Management, food employees and conditional employees;			Consumer Advisory						
<u> </u>		knowledge, responsibilities and reporting		25	□IN □ OUT □N/A	Consumer advisory provide	d for raw or undercooked foods				
5	MIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible Popi	ilations				
		Good Hygienic Practices		37.50.00	□IŊ- □ OUT	Pasteurized foods used; pr	•				
6	OVY (II) TUO UT , (II) N/O			26	ØŃ/A						
7		No discharge from eyes, nose, and mouth	TREMES			Chemical					
		eventing Contamination by Hands		27	DIN DOUT	Food additives: approved a	nd properly used				
8	DIN DOUT PANO	Hands clean and properly washed			. IN/A						
9	□IN □ QUT □N/A □/Ñ/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28	DINA DOUT	Toxic substances properly id	entified, stored, used				
				1,00	**	onformance with Approved	Procedures				
10	DIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OUT .回ÑA	Compliance with Reduced (specialized processes, and					
11	,⊡ÍN □OUT	Food obtained from approved source		30	□IN □ OUT	Special Requirements: Fres	h Jujeo Production				
12	ПИ ПОЛТ	Food received at proper temperature		30	□·N/A □ N/O	Special Requirements. Fres	n Juice Production				
13	□N/A,□N/O .□IÑ □OUT	Food in good condition, safe, and unadulterated		31	□IN □ OUT □N/A □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers				
	□IN □OUT	Required records available: shellstock tags, parasite		60	□IN □OUT	Charles Bagging and Con-	on Droposine				
14	□N/A □N/O	destruction	GORDAN	32	□N/A □ N/O	Special Requirements: Cust	om Processing				
	en com	Protection from Contamination		33	□IN □OUT □N/A □N/O	Special Requirements: Bulk	Water Machine Criteria				
15	_☑ÍN □OUT □N/A□N/O	Food separated and protected		 							
16		Food-contact surfaces: cleaned and sanitized		34	OIN OUT	Special Requirements: Acidi Criteria	fied White Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served,		35	□IN □OUT	Critical Control Point Inspec	lion				
Kirana sa	/	reconditioned, and unsafe food	99892	<u> </u>	DN/A						
3.7		rature Controlled for Safety Food (TCS food)		36	□IN □OUT □·N/A	Process Review					
18	□IN □ OUT □N/A □-N/O	Proper cooking time and temperatures		07	DUT VIII	Madagas					
19	DIN DOUT	Proper reheating procedures for hot holding		37	eń/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 foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures									
22	ZIN OUTON/A	Proper cold holding temperatures									

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Nan	ne of Facility			Type of Inspection	Date							
	ato /21			Standaul	6/9/2							
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												
IVIC Companyon	et de la la competit de la competit	Safe Food and Water	i-in compliance o	Utensils, Equipment and Ve								
38	□ IN □ OUT, ØN/A□ N/O		54 🔲 IN 🗆 OU	Food and nonfood-contac	ct surfaces cleanable, properly							
39	☑IN □OUT □N/A	Water and ice from approved source	55 1 IN 1 OI	Warewashing facilities: in	stalled, maintained, used; test							
	Fo	od Temperature Control		strips								
40		Proper cooling methods used; adequate equipment for temperature control	56 d IN □ O	JT Nonfood-contact surfaces Physical Facilities	, clean							
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 DIN 00	JT □N/A Hot and cold water availa	able; adequate pressure							
42	□ IN □ OUT □N/A ῷ Ń/O	Approved thawing methods used	58 🔲 JN 🗆 OU	IT Plumbing installed; prope	er backflow devices							
43	☑ÍN □ OUT □N/A	Thermometers provided and accurate		0								
		Food Identification	59 🖾 IN 🗆 OL	JT □N/A Sewage and waste water p	properly disposed							
44	.☑ÍN □ OUT	Food properly labeled; original container	60 DIN 00	JT □N/A Tollet facilities: properly co	onstructed, supplied, cleaned							
44		tion of Food Contamination	61 - 1 N O		sposed; facilities maintained							
45	OUT PARE	Insects, rodents, and animals not present/outer	62 .☑ IN □ OL		maintained, and clean; dogs in							
45 /	71 IN 11 001	openings protected		outdoor dining areas	mamamod, and olean, dogs in							
46	/☐ N □ OUT	Contamination prevented during food preparation, storage & display										
47	☑ IN □ OUT □N/A	Personal cleanliness	63 □ IN □ OI		ighting; designated areas used							
48		Wiping cloths: properly used and stored Washing fruits and vegetables	64 🗹 ÍN 🗆 OI	UT □N/A Existing Equipment and Fac	ilities							
49		Proper Use of Utensils		Administrative								
50		In-use utensils: properly stored	65 🗆 IN 🗆 OL	JT,回Ň/A 901:3-4 OAC	,							
	Ø IN O OUT ON/A	Utensils, equipment and linens: properly stored, dried,		T FINA 0704 04 04 0								
51	OUT DN/A	handled Single-use/single-service articles: properly stored, used	66 ,⊡ ÎN □ OL	JT □N/A 3701-21 OAC								
53		Slash-resistant, cloth, and latex glove use										
Observations and Corrective Actions												
		Mark "X" in appropriate box for COS and R: COS=corre										
Item	No. Code Section Priori	ty Level Comment			COS R							
		- STATE 29	" 1110 NY	f Turaction								
		Jallie Val	1007	1 Description of the territorial								
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Person in Charge Date:												
1	JULILIA -	puls		June 9,	C(G)							
Env	Fronmental Health Specialist		Licen	Licensor;								
PRIORITY LEVEL; C= CRITICAL NC= NON-CRITICAL Page of 2												
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)