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

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						heck one ☑ FSO   □ RFE			License Number		Date		
(CHETINS BUT MICHOE) 1							□ RFE	1068		514.25			
	dress	13	(), ()	erren Shoeel	(0 N	ity/State/Zip Code PRONGIE, OH CS33/							
Lie	cense h	older	21.1	. / \ . \ . 05	Inspecti	on T	Time	Trav	vel Time	Cat	tegory/Descriptive		
			$\prod V_1$	cel Jawes	10	, (	)		1 sen		C68		
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation							□ Follow up	o	Follow up date (if required	(k	Water sample date/result (if required)		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
Μ	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, a performs duties	nd 2		IN DOU		Proper date marking and	disp	position		
2	∏IN Alamadas		□ N/A	Certified Food Protection Manager  Employee Health	2		]IN 🔲 OU ]N/A 🗀 N/O		Time as a public health co	ntrol	: procedures & records		
ăú.		Management food employees and conditional employees:							Consumer Advis	ory			
3	NID	□OUT	□ N/A	knowledge, responsibilities and reporting	25	5	]IN □ OU	T		MESSAGE	for raw or underscaled foods		
4		□OUT □ N/A Proper use of restriction and exclusion					]N/A		Consumer advisory provided for raw or undercooked for				
5	□IN		□ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts		]IN □ OU	т	Highly Susceptible Po	pula	tions		
6	□IN	□ out	□ N/O		26		]N/A	,	Pasteurized foods used;	prohi	ibited foods not offered		
7	□IN	□ OUT	□ N/O						Chemical				
			N. 7 S. 1 (1. S. 11. J. 11	eventing Contamination by Hands	2	/	IN DOU	T	Food additives: approved	and	properly used		
8	LUIN	□ 001	□ N/O	Hands clean and properly washed			]N/A						
9		OUT		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2	H.T	]IN □ OU ]N/A	Т	Toxic substances properly	' iden	tified, stored, used		
	<u> </u>							CONTRACTOR OF	onformance with Approve	d P	rocedures		
10	וובן ו אונבו	[0,0]. Π 001	□ N/A	Adequate handwashing facilities supplied & accessible  Approved Source	25	u i	]IN ∐OU ]N/A	T	Compliance with Reduced specialized processes, ar				
11	□IN	□out		Food obtained from approved source	2/	7 -	IN DOU	T					
12		OUT		Food received at proper temperature	30	F	N/A 🗆 N/C	)	Special Requirements: Fre	esn J	uice Production		
13		□N/O □OUT		Food in good condition, safe, and unadulterated	3.		]in □ou ]n/a □n/c		Special Requirements: He	at Tr	eatment Dispensing Freezers		
14	□IN	OUT		Required records available: shellstock tags, parasite destruction	32	,   _	IN □OU	T	Special Requirements: Cu	stor	n Processing		
P.		124		Protection from Contamination	33		]IN □ OU		Special Requirements: Bu	II. 144	ator Machine Criteria		
15		□OUT □N/O		Food separated and protected		-/-	IN/A I N/C						
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34		IN OU		Special Requirements: Ac Criteria	I CITIE	d white Rice Preparation		
17	ΠIN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	38	h 1	IN □OU	T	Critical Control Point Inspe	ection	1		
			Control of the Party of the Par	rature Controlled for Safety Food (TCS food)	36		IN □ OU	T	Process Review		· ·		
18	□IN -□N/A	□ OU1 □ N/O		Proper cooking time and temperatures	37	, 0	In/A IIN □OU	——— Т	Variance	_			
19		□ OU1		Proper reheating procedures for hot holding			IN/A		, anano				
20.		□ OU1 □ N/O		Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21		□ OUT □ N/O		Proper hot holding temperatures	fo	foodborne illness.  Public health interventions are control measures to prevent foodborne							
22	□IN	D OUT	□N/A	Proper cold holding temperatures		illness or injury.							

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Nar	ne of Facility	1		Type of Inspection Date									
	CAR	Machael Mancel		Saddella Siu	<u> </u>								
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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 applicate.													
		Safe Food and Water	Utensils, Equipment and Vending										
38	.É IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 🗆 IN 🗆 OUT	Food and nonfood-contact surfaces clear designed, constructed, and used	Food and nonfood-contact surfaces cleanable, prodesigned, constructed, and used								
39	□ IN □ OUT □ N/A	Water and ice from approved source	55 🗖 IN 🗆 OUT		Warewashing facilities: installed, maintained, used; tes strips								
40		Proper cooling methods used; adequate equipment	56 ДÍN □ OUT	Nonfood-contact surfaces clean									
41		for temperature control  Plant food properly cooked for hot holding	EZ DIN DOUT		Physical Facilities  Hot and cold water available, adequate pressure								
-	2 500		57 D.IN DOUT		Hot and cold water available; adequate pressure								
42		Approved thawing methods used  Thermometers provided and accurate	58	Plumbing installed; proper backflow device	Plumbing installed; proper backflow devices								
43	D IN D OOT DINA	Food Identification	59 D IN D OUT	TIN/A Sawaga and wasta water properly dispessed									
			1										
44	□ IN □ OUT	Food properly labeled; original container			***								
4.5		tion_of Food_Contamination Insects, rodents, and animals not present/outer	61   IN   OUT   62   IN   I'OUT										
45	□ IN ☐ ÔUT	openings protected  Contamination prevented during food preparation,		Physical facilities installed, maintained, and outdoor dining areas	cieari, do	ygs in							
46	IN OUT ON/A	storage & display  Personal cleanliness	63 🏳 IN 🗆 OUT	Adequate ventilation and lighting; designated	d areasι	used							
48	D IN D OUT DN/A D N/O	Wiping cloths: properly used and stored	64 🗆 IN 🗆 OUT	□N/A Existing Equipment and Facilities									
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables		Administrativė									
	1	roper Use of Utensils				50 F.L.							
50	IN I OUT IN/A I N/O	In-use utensils: properly stored	65   IN   OUT !	IN/A 901:3-4 OAC									
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66. □ IN □ OUT □N/A 3701-21 OAC										
52	□',IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53	_ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use			1 (1 (1 (1 (1 (1 (1 (1 (1 (1 (1 (1 (1 (1	AMERICAN PROPERTY.							
		Observations and C Mark "X" in appropriate box for COS and R. COS-corr											
Item	No. Code Section Priorit	ty_Level Comment			cos	R							
4/	C DITIN N	C OBSEIVER VOLOUS C	NATU AN	1008 HOLD -1616, 1, Ty									
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Person in Charge  Date:													
Envi	ronmental Health Specialist	1 Ann	Licensor	: DC(D)									
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													
LUI	Omiei LEVEL, U= (	CRITICAL NC= NON-CRITICAL		Page <u>८</u> of									

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