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

			-						I B. C.				
Name of facility				heck one ÍFSO □ RFE			License Number		Date				
Address  Name of facility  CICAL STOCK COLORS  CICAL STOCK COLORS					□ RFE				5-6-25				
Ad	Idress	2 0x 01 01 1	1 , 1	ty/State/Zip Code									
	W Jaur	15100 VI			$Q \cap C^{-1}$								
License holder Inspe					Time	Trav	rel Time	C	ategory/Descriptive				
	12 YOUR COURSENUMENTER						)						
	Type of Inspection (check all that apply)						Follow up date (if require	ed)	Water sample date/result (if required)				
_		Control Point (FSO) ☐ Process Review (RFE) ☐ Vari	ance Re	view	☐ Follow u	р			(ii required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation ☐													
		FOODBORNE ILLNESS RISK FACTO											
. М	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				The same of the sa	ACCOUNT OF THE PARTY OF THE PAR	perature Controlled for Safety Food (TCS food)						
1	□ OUT □ N/A	Person in charge present, demonstrates knowledge, performs duties	and	23	☑ÎN □ OU □N/A □ N/		Proper date marking an	nd dis	sposition				
2	DIN DOUT NA	Certified Food Protection Manager		24	□IN □ OI		Time as a public health o	contro	ol: procedures & records				
		Employee Health		24	□N/A □ N/	O		average to see					
3	DIN DOUT DN/A	Management, food employees and conditional employe knowledge, responsibilities and reporting	es;			ja de IT	Consumer Adv	***************************************					
4	DÍN DOUT DN/A	Proper use of restriction and exclusion		25	⊠N/A		Consumer advisory pro	vided	for raw or undercooked foods				
5	ØIN □OUT □ N/A		ents	9.7	i e e e e e e e e e e e e e e e e e e e	THE PERSON NAMED IN	Highly Susceptible F	opu	lations				
	.□IN □OUT □N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□IN □ OI □N/A	JT	Pasteurized foods used	d; pro	hibited foods not offered				
7		No discharge from eyes, nose, and mouth					Chemical	16.7					
	And the second s	eventing Contamination by Hands	1 T	0.7	DIN DO	JT	Food additives: approve	od ar	ad proporty used				
8	OUT IN/O	Hands clean and properly washed		27	DN/A		Food additives, approve	eu ai	u property used				
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appr	oved	28	□IN □ OI □N/A	IJΤ	Toxic substances prope	rly ide	entified, stored, used				
-	□N/A □ N/O	alternate method properly followed		.,		C	onformance with Appro	ved	Procedures				
10	ØN □OUT□N/A	Adequate handwashing facilities supplied & accessib	3923394385333	29	□IN □ OI □N/A	JT	Compliance with Reduction specialized processes.	ced C	xygen Packaging, other				
11	DIN □OUT	Approved Source Food obtained from approved source		<del>  ,</del>		JT							
	DIN DOUT	Food received at proper temperature		30	□N/A □ N/	o	Special Requirements: I	resh	Juice Production				
12	ÓN/A □N/O	Food in good condition, safe, and unadulterated		31			Special Requirements: I	Heat	Treatment Dispensing Freezers				
13	DIN DOUT	Required records available: shellstock tags, parasite		-	DIN DO		Special Postuirement	Cust	am Proceeding				
14	□N/A □N/O	destruction		32	□N/A □ N/	0	Special Requirements:	ousic	om modessing				
	1	Protection from Contamination		33			Special Requirements:	Bulk '	Water Machine Criteria				
15	^□N □OUT   □N/A □N/O	Food separated and protected	İ	-			Special Postsirements	۷ دامانا	fled White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOI		Criteria	Acidii	ned writte Nice Freparation				
.17	1 <b>2</b> 7	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OI ,⊡N/A	UT	Critical Control Point Ins	spect	ion				
	7 17 7 18 18 18 18 18 18 18 18 18 18 18 18 18	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				ır							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DIN DO		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.									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	DIN DOUT N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nar	me of Facility	10 0 0 0 100 ( 100 C 11 - 500)		Туре	of Inspection	Date					
		ione spring (GIACIR)				54-2					
15054		0000 DETAIL	BDAGTIOEG								
entitle of	Good Potail Practic	GOOD RETAIL ces are preventative measures to control the intro	And the second second second second								
M		status (IN, OUT, N/O, N/A) for each numbered item: IN									
		Safe Food and Water			ensils, Equipment and V	THE LANGE CONTRACT CO					
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 □ IN □	OUT	Food and nonfood-conta designed, constructed, a	act surfaces cleanable, properly and used					
39	☐ IN ☐ OUT ☐N/A	Water and ice from approved source	55 □ IN .⊡	ŐUT □N/A	Warewashing facilities: i	arewashing facilities: installed, maintained, used; test					
riose.	For	od Temperature Control	1 1		strips						
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT		Nonfood-contact surfaces clean   Physical Facilities						
41		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							
43		Thermometers provided and accurate	□N/A □ I		Plumbing installed; proper backflow devices						
		Food Identification	59 ,⊡ IN □	properly disposed							
44	□ IN □ OUT	Food properly labeled; original container		OUT □N/A		illet facilities: properly constructed, supplied, cleaned					
-14 -		tion of Food Contamination	61 D IN D		Garbage/refuse properly disposed; facilities maintained						
	7.596(17807) 1987 17 18 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	Insects, rodents, and animals not present/outer									
45	IN OUT	openings protected	62 D IN D		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas						
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display									
47	□ IN □ OUT □N/A	Personal cleanliness	63 🖾 1N 🗆	lighting; designated areas used							
48		Wiping cloths: properly used and stored  Washing fruits and vegetables	64 IN OUT N/A Existing Equipment and Facilities								
	Charles Trigger Scientific Religion (Name Catholic Prof. Part 1984) and not religion	roper Use of Utensils			Administrative						
50		In-use utensils: properly stored	65 🗆 IN 🗀	OUT 🗀 N/A	901:3-4 OAC						
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,	66								
52	. ☑ ÎN ☐ OUT ☐N/A	handled Single-use/single-service articles: properly stored, used	00  0   111   0	001 [[,1	0.0121010						
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use									
		Observations and C									
Item	n No.   Code Section   Priorit	Mark "X" in appropriate box for COS and R: COS=correcty Level   Comment	ected on-site duri	ng inspection	R=repeat violation						
<u>(</u>	5 14 (10 N)		37 CO	MACHE	JAMPAT SIRTY	COS R					
		CALLOY NOON	J (A)	(1)	V 151.00						
			1								
-											
Person in Gharge  Solve 10 11 Charles  5-46-25											
Environmental Health Specialist  Licensor:											
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יחרי	IORITY LEVEL · C (	CRITICAL NC- NON-CRITICAL			Par						

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

Name of Facility

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