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

_							State Parties					
Na	ame of facility	,		Check one □/FSO □ RFE			License Number		Date			
`	Day	Ween for I o Chill	[2]*F	so	□ RFE		960	<u>vo 4-23-25</u>				
Ac	dress	CV.	City/S	City/State/Zip Code								
	15101	basker avenue	6	84	20 M	3/						
Lie	cense holder	Mark. Liverios	Inspe	nspection Time Tra			ivel Time	Cŧ	ategory/Descriptive			
/	cinculation	MENT SO NOW! LLC		(00)			70		(115)			
Ty	pe of Inspection (ch		<u> </u>				Follow up date (if required	4) 	Water sample date/result			
_		al Control Point (FSO) □ Process Review (RFE) □ Vari	ance Re	view	/ □ Follow u	ıp	Tonow up date (il requirec	(if required)				
	Foodborne □ 30 Da	y □ Complaint □ Pre-licensing □ Consultation		-								
		ECODEONIE III NESSAISIZEACTO	DC A	VIK.		IF AT	CHENTE DE VIOLENCE V	.				
	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											
l IV	iark designated com	Compliance Status	item. IN	Compliance Status								
		Süpervision		Time/Temperature Controlled for Safety. Food (TCS food)								
1	,⊡N □OUT□N	Person in charge present demonstrates knowledge	and	23			Proper date marking and disposition					
2	OUT ON			24			Time as a public health control: procedures & records					
							Consumer Advisory					
3	OUT IN	Management, food employees and conditional employe knowledge, responsibilities and reporting	es;	25	□ім □ оі	JT	Consumer advisory provided for raw or undercooked foods					
4	∕∐IN □OUT □ N			20	.∏DN/A	97.000						
5	IN □OUT □N	 Procedures for responding to vomiting and diarrheal eve Good Hygienic Practices 	CONTRACTOR OF THE PARTY OF THE		□ім □ оі	IT	Highly Susceptible Po	pui	ations			
6	OUT ON			26	EN/A	<i>.</i> .	Pasteurized foods used;	prof	nibited foods not offered			
7	,□IN □ OUT □ N						Chemical					
	I	Preventing Contamination by Hands		27		JT	Food additives: approved	an	d properly used			
8	☑IN □ OUT □ N	O Hands clean and properly washed			□ N/A		· · · · · · · · · · · · · · · · · · ·		a proporty about			
9	DN/A D N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved	28	28 DIN DOUT Toxic substances properly identified, stored, used							
		anomalo menera proporty tenence		Conformance with Approved Procedures					Procedures			
10	OIN OUT ON	 A dequate handwashing facilities supplied & accessible Approved Source 	ENGINEERING PROPERTY.	29	29 N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	□IN □OUT	Food obtained from approved source	Constant State	30	DIN DOL		Special Paguirements: Err	och	Julea Production			
12	'□IN □OUT	Food received at proper temperature		LIN/A LI N/O			Special Requirements: Fresh Juice Production					
13	□N/A □ N/O □IN □ OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freeze					
13	DIN DOUT	Required records available: shellstock tags, parasite		 					_			
14	□N/A □N/O	destruction	575 X 2	32	□N/A □ N/	0	Special Requirements: Cu	stoi	m Processing			
	□IN □OUT	Protection from Contamination		33			Special Requirements: Bu	ılk V	Vater Machine Criteria			
15		Food separated and protected	ľ	-								
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	ON/AON/	0	Special Requirements: Ac Criteria	Iditie	ed White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JT	Critical Control Point Inspe	ectic	on			
	Time/Tem	perature Controlled for Safety Food (TCS food)		36	□IN □O	JT	Process Review					
18	DIN DOUT	Proper cooking time and temperatures			□ N/A							
19	DIN DOUT	Proper reheating procedures for hot holding		37	□IN □ OL	JT 	Variance					
20	DIN DOUT	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 DIN	A Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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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 applicable											able			
	Safe Food and Water							Lift Lauren and Constitution of the Constituti	sils, Equipmen	Property of the Control of the Contr	the first of the second of the	anabla wa		
38	01	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required				54	1 DIN DOUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
39		N 🗆 OUT 🗀 N/A	AN SOCIETATION OF THE		and ice from approved source	5		cilities: insta	alled, mainta	ained, used;	test			
Food Temper				1	erature Control	rombay		Sti	rips					
40					cooling methods used; adequate equipment perature control	nt 56	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities							
41	□/IN □ OUT □N/A □ N/O Plant f			Plant fo	od properly cooked for hot holding	57		JN/A H	ot and cold wa	ter availab	le; adequate	e pressure		
42	□ IN □ OUT □N/A □ N/O Appro			Approve	ed thawing methods used	58	B IN OUT	PI	lumbing installe	ed; proper	backflow de	evices		
43	☐ IN ☐ OUT ☐ N/A Therm			Thermo	meters provided and accurate		□N/A □ N/O							
	Food I			Food Id	entification %	59		JN/A Se	I/A Sewage and waste water properly disposed					
44	□ IN □ OUT Food			Food p	operly labeled; original container	60		IN/A To	//A Toilet facilities: properly constructed, supplied, clear					
	4		Preven	tion of F	ood Contamination	6′		operly disp	osed; facilitie	es maintaine	d			
45		N 🗆 OUT	X. G. S. X.		rodents, and animals not present/outer	62	2 DIN DOUT		nysical facilities		naintained, a	nd clean; do	gs in	
40				openings protected Contamination prevented during food preparation.			□N/A □ N/O	ou	outdoor dining areas					
46	st st				& display	<u> 6</u>	63 IN OUT Adequate ventilation and ligh					ated areas u	sed	
47		N 🗋 OUT 🗖 N/A N 🔲 OUT 🗖 N/A [□ N/O		al cleanliness cloths: properly used and stored	- - - - - -	1 DIN DOUTE	JNI/A Ev	sting Equipmen	t and English	ina			
49		N 🗆 OUT 🗆 N/A [g fruits and vegetables			11V/A Ex		W. Constitution				
	40		P	Court Court States	e of Utensils				Administr	ative				
50		N 🗆 OUT 🗆 N/A [T	ln-use ι	itensils: properly stored	65	OUT C	⊒N/A 90	1:3-4 OAC					
51 DIN DOUT DN/A Utensils					, equipment and linens: properly stored, drie	d, 60	B D IN D OUT D	JNI/A 37	701-21 OAC	*****				
52		N 🗖 OUT 🗖 N/A		handled Single-	iou									
	53 □ IN □ OUT □ N/A □ N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions													
				Mark "	(! In appropriate box for COS and R; COS				=repeat violati	on				
lten	No.	Code Section	Priorit	ty Level	Comment							cos	R	
					The state of the s	>. -	(6)	-	3 1 1	1				
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Person in Charge Off Date: 1179176														
1165/10														
Environmental Health Specialist Licensor:														
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page____ of___