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

Name of facility							9 = 5==		License Number		Date		
	1)/() 40 (0	M. 7086(ΠF	SO	□RFE		157		(4 i 6)		
Ac	ldress				City/State/Zip Code								
	(., <	57.	S	BARTICUX TERMONT	-(c		QUAU -	16	- Carl ND3*)			
Lie	cense h	older		versite distribution and the contract of the c	Inspe	ctio	n Time	Tra	vel Time	C	ategory/Descriptive		
		1 1.37	0 11 0	R INCHECK		L.	ℓ_j		¢."		170/S		
Τv	pe of I			k all that apply)					Follow up date (if require	Water sample date/result			
	Standa			Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	eview	/ □ Follow u	р	. , .	•	(if required)		
	Foodbo	orne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
V.			en e	FOODBORNE ILLNESS RISK FACTO	RS A	ND:	PUBLIC H	EAL	THEINTERVENTION	S	areas especially and a second		
M	ark de	signated	l compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	l=in o	compliance C	OUT=	not in compliance N/O=n	ot c	bserved N/A =not applicable	e	
				Compliance Status		Compliance Status							
	94 1	i e		Supervision			Time	e/Ten	perature Controlled for S	afet	y Főod (TCS food)		
1,	□IN	OUT	. □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23			Proper date marking and	aib t	position		
2		OUT		Certified Food Protection Manager	65.72.53	24			Time as a public health co	ontro	ol: procedures & records		
	## # 	210,223		Employee Health Management, food employees and conditional employee			□N/A □ N/		Consumer Advis	e 75			
3	□IN	DOUT	□ N/A	knowledge, responsibilities and reporting	٥,	25	□IN □OL	JT					
4	□IN	□out		Proper use of restriction and exclusion		25	□N/A			**************************************	for raw or undercooked food	S	
5		OUT	□ N/A	Procedures for responding to vomiting and diarrheal even Good: Hygienie Practices	its			(Highly Susceptible Po	pul	ations - Page 1		
6	□IN	OUT	□ N/O	Proper eating, tasting, drinking, or tobacco use	CEPTED.	26	□IN □ OL □N/A	<i>J</i> -	Pasteurized foods used;	prol	hibited foods not offered		
7	□IN	□ OUT	AND ADDRESS OF THE PARTY OF THE	No discharge from eyes, nose, and mouth	No Park Name				Chemical .				
				eventing Contamination by Hands	SF OF	27		JT	Food additives: approved	d an	d properly used		
8	DIN	□ OUT	LI N/O	Hands clean and properly washed			□N/A		<u> </u>		, , ,		
9		OUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28	□IN □ OL □N/A	ĴŢ	Toxic substances properly	y ide	entified, stored, used		
								C	onformance with Approve	ed F	Procedures in the second		
10	Í.	OUT	le la	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A	JT 	Compliance with Reduce specialized processes, a			_	
11		OUT		Food obtained from approved source		30			Special Requirements: Fr	resh	Juice Production		
12	. □IN □N/A	□OUT □N/O		Food received at proper temperature		31			0				
13	□iN	□out		Food in good condition, safe, and unadulterated	-	31	□N/A □ N/0		Special Requirements: He	eat 1	Freatment Dispensing Freezers	3 	
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32			Special Requirements: Co	usto	m Processing		
		TOUT.		Protection from Contamination		33			Special Requirements: Bu	ulk V	Vater Machine Criteria		
15		□OUT □N/O		Food separated and protected									
16	□IN	□ OUT		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C)T O	Special Requirements: Ac Criteria	cidifi	ed White Rice Preparation		
17	□iN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	-	35	□IN □ OU □N/A	JT	Critical Control Point Insp	ectic	on		
				rature Controlled for Safety Food (TCS food)		36	□IN □ OU □N/A	JT	Process Review				
18	DIN N/A	OUT N/O		Proper cooking time and temperatures		37	DIN DOU	JT	Vovience				
19		□ OUT		Proper reheating procedures for hot holding		31	□ N/A		Variance				
20		OUT N/O		Proper cooling time and temperatures					ood preparation practice as the most significant c		and employee behaviors		
21		OUT		Proper hot holding temperatures		foo	odborne illne	ess.	-		-	^	
22			□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent food illness or injury.							

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Nan	ne of Fa	cility			0/			Type of	f Inspection Date	е			
			<u> 1)</u>	CXP	je <u>m Dirên</u>			51(l	16701117 2	1-4 6	<u> </u>		
	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													
					d and Water	hined		Uten	sils, Equipment and Vending				
38		□ OUT □N/A		Pasteurized eggs used where required			□ IN □ OUT	Food and nonfood-contact surfaces cleanable designed, constructed, and used					
39					and ice from approved source perature Control 55 □ IN □ OU				Warewashing facilities: installed, maintained, used; test strips				
40	DIN DOUT DN/A DN/O Proper				cooling methods used; adequate equipment	56	□ IN □ OUT	N	Nonfood-contact surfaces clean Physical Facilities				
41					od properly cooked for hot holding	57	. 🗆 IN 🗆 OUT 🗆	JN/A H	lot and cold water available; add	equate pressu	ıre		
42	□ IN E	□ OUT □N/A [□ N/O	Approve	ed thawing methods used	58	□ IN □OUT	Р	Plumbing installed; proper backflow devices				
43	□ IN E	OUT IN/A		Thermo	meters provided and accurate		□N/A □ N/O						
interior di La contri				Food Id	entification	59	IN OUT C		1 1 , 1 , 1				
44	□ IN □	J OUT		Food p	operly labeled; original container	60	D IN DOUT D	IN/A T	A Toilet facilities: properly constructed, supplied, cleaned				
			Preven	*****	ood Contamination	61		IN/A G	Garbage/refuse properly disposed; facilities maintained			l	
45	□ IN E	OUT		Insects, rodents, and animals not present/outer openings protected					hysical facilities installed, maintair utdoor dining areas	ned, and clean	; dog	sin	
46				Contamination prevented during food preparation, storage & display			. IN OUT	A	dequate ventilation and lighting; d	lesignated area	20.11.25	ed	
47 48		□ OUT □N/A □ OUT □N/A [J N/O	Personal cleanliness Wiping cloths: properly used and stored				-	xisting Equipment and Facilities				
49	7				g fruits and vegetables	64	TIN LI OUT L	114/14 E					
			olika P	roper Us	se of Utensils	der dich		i e vez e l'acette	Administrative				
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored				65]N/A 9	01:3-4 OAC					
51	☐ IN ☐ OUT ☐N/A			Utensils, equipment and linens: properly stored, dried, handled				1N/A 3	701-21 OAC				
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used							- Made					
53													
				Mork "	Observations and C				Peropost violation		eren Artik		
Item	No. C	Code Section	Priori	ty Level		ocied i	on-site ouring map	iection i	(-repeat violation	С	os	R	
					Creek Charles		<u> </u>	1	<u> </u>	1]		
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Pere	on in C	harge					· · · · · · · · · · · · · · · · · · ·		Date:				
Muchallic Walker 4/8/25													
Envi	Environmental Health Specialist Licensor:												
		J.,		*	<u> </u>			1					

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page____ of____