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

							*					
Na	me of facility		Chec	heck one			License Number		Date			
-	Drees In	19 BOV/)	Į.⊿°F	°FSO □ RFE			1158	1.50	60 10	25		
Ac	Idress	<u> </u>	Citv/S	tv/State/Zin Code								
					(OV(O)) C-12, OH US331							
					n Time	Tra	vel Time	C	ategory/Desc	riptive		
	17cm	U DR 625	,	25			10	l di	1/31			
Tv	pe of Inspection (chec	k all that apply)					Follow up date (if re	nuired)	Water sample date/result			
_	• • •	Control Point (FSO) □ Process Review (RFE) □ Varia	ince Re	teview □ Foliow up			· · · · · · · · · · · · · · · · · · ·	44		(if required)		
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	Ν.,									
an was as			1907 <u>1</u> 000 100									
		FOODBORNE ILLNESS RISK FACTO	a des performes después per	CONTRACTOR AND ADDRESS OF THE PARTY OF THE P	CALLED THE SECTION ASSESSMENT OF	NOTE OF TRANSPORT		Contraction building		拉斯森斯斯克里克		
M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN	≓in c	compliance (OUT=	not in compliance N	I/ O =not d	observed N/A	-not applicable		
		Compliance Status		Compliance Status								
		Supervision			Tim	e/Ten	perature Controlled	for Safet	ty Food (TCS	food)		
1	DÍN DOUT DINA	Person in charge present, demonstrates knowledge, at	nd	23			Proper date markin	g and dis	sposition			
<u>_</u>	FINE FIGURE FINIA	performs duties			□N/A □ N/		,	<u> </u>	<u> </u>	* '		
2	OUT ON/A	Certified Food Protection Manager Employee Health		24			Time as a public health control: procedures & records					
100		Management, food employees and conditional employee	and the same		, E1W// E1W		Consumer	Advisor				
3	ZÓIN □OUT □ N/A	knowledge, responsibilities and reporting	ای,			HAMAZ UT						
4	GIN DOUT DINA	Proper use of restriction and exclusion		25	□N/A	- 1	Consumer advisory	dercooked foods				
5	JIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			to a	Highly Susceptib	ile Popu	lations 🐣 :			
		Good Hygienic Practices		200		UT	Pasteurized foods	used: prc	hibited foods	not offered		
6		Proper eating, tasting, drinking, or tobacco use		26	□N/A	Evil (1974)		200 - 200 -	Company of			
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth eyenting Contamination by Hands	07-0015		7		Chem	ilcai		# # # # # # # # # # # # # # # # # # #		
	DIN DOUT NO		276	27	□IN □ OU	UT	Food additives: app	proved ar	nd properly us	ed		
8		Hands clean and properly washed			المالات		3 -			· · · · · · · · · · · · · · · · · · ·		
	DIN DOUT	No bare hand contact with ready-to-eat foods or approve	ved	28	□IN □ OI □N/A	UT	Toxic substances pr	operly ide	entified, stored,	used		
9	□N/A □ N/O	alternate method properly followed			LIWA	14.55 (1500			or a management of the			
	CIN DOLL DAVA	Adams to be added to the facilities of the control			H 1		onformance with Ar	San water of steam	DE AMERICA (SADERA (SA) (21)			
10	□JN □OUT□N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OL □N/A	JI	Compliance with Respecialized process			ng, other		
11	□IN □OUT	Food obtained from approved source		-		JT						
	□IN □OUT	Food received at prepar temperature		30	□N/A □ N/		Special Requiremer	its: Fresh	i Juice Product	ion		
12	□N/A □N/O	Food received at proper temperature		31			Special Requirements: Heat		Treatment Dispensing Freezers			
13	DIN DOUT						Special requirements. From Troduction Dispets			70110111g 1 1002013		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requiremen	nts: Custo	m Processing			
		Protection from Contamination	75.8	-								
en int	□IN □OUT			33			Special Requiremen	nts: Bulk \	Water Machine	Criteria		
15	'ÖN/A □N/O	Food separated and protected					6 115 1					
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34			Special Requiremer Criteria	its: Acidif	ied White Rice	Preparation		
10	□N/A □N/O	,70							· · · · · · · · · · · · · · · · · · ·			
17	UOUT □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	JT	Critical Control Poin	t Inspecti	ion			
(M.)	Time/Tempe	rature Controlled for Safety Food (TCS food)		-	DIN DOL	IT			201 C			
9-11-t	SWART IN THE STATE OF THE STATE			36	□N/A	,	Process Review					
18	DIN DOUT	Proper cooking time and temperatures			□IN □OL	JT						
4.5	□N □ OUT	Draner reheating precedures for but balding		37	DN/A	- 1	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding		-	T		l		<u>.</u>			
20	.□IN □ OUT	Proper cooling time and temperatures			Disk feature are food proposition and the said as							
20	□N/A □ N/O	Troper cooling time and temperatures		Risk factors are food preparation practices and employee behavior that are identified as the most significant contributing factors to								
21	□IN □ OUT		foodborne illness.									
۱ ۵	□N/A □ N/O	Proper hot holding temperatures		Pı	ıblic health	inte	rventions are con	trol mes	sures to pre	vent foodborne		
22	CIN COUT CIN/A	Proper cold holding temperatures			ess or injur			01 11100	icaroo to pio	, on toodbonie		

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

Nan	ne of Facility	21 ^m S 21			Additionty. Onapters of 17 at	10 01	TO OTHO TROVIC	T	nspection	Date				
		$\mathbb{L} \mathcal{K}$	Ú.)	Don't & Rall			< 40	10011 101	60.16	25			
BOOM VALLE	. The same of the	J'4V												
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 Safe Food and Water Utensils, Equipment and Vending										able				
38	The second secon			P45016011018115113041855	ized eggs used where required	54	TUO UNI CUT	Fo	od and nonfood-contact signed, constructed, and	surfaces cleana	ole, pro	perly		
39	☐ IN ☐ OUT ☐ N/A Water		Water a	and ice from approved source	55		10/4	arewashing facilities: ins		, used;	test			
(antiet)	Food Tem			Copiarion and remark 50 a	erature Control			stri						
40	,⊡ IN □ OUT				cooling methods used; adequate equipment perature control	56	DIN □ OUT	No	nfood-contact surfaces Physical Facilities	clean		7 A S () ()		
41	□ IN □ OUT □N/A □ N/O Plant			Plant fo	od properly cooked for hot holding	57	D'IN OUT	OH A/NE	t and cold water availal	ole; adequate pre	ssure			
42	2			Approved thawing methods used			58 ☐ IN ☐OUT Plumbing installed; proper backflow dev							
43	43 IN OUT ON/A			Thermometers provided and accurate			□N/A □ N/O		·					
				Food Identification			59 ☑ IN ☐ OUT ☐N/A Sewage and waste water properly disposed							
44	Ď√ĮN □ O∩J	Γ		Food pr	operly labeled; original container	60	IN D OUT C	⊒N/A Toi	IN/A Toilet facilities: properly constructed, supplied, cleaned					
		L. M. TOW	Preven	tion of F	ood Contamination	61	_□ IN □ OUT □	⊒N/A Ga	rbage/refuse properly dis	oosed; facilities m	aintaine	d		
45	דטס 🗆 מו 🖹	Γ			rodents, and animals not present/outer s protected	62	□ IN □ OUT		ysical facilities installed, door dining areas	maintained, and cl	ean; do	gs in		
46		Γ		Contam	ination prevented during food preparation,	1	□N/A□N/O	Out	door dirillig areas	,				
47	TUO UI 🔲	Γ 🗆 N/A		storage & display Personal cleanliness			B ⊡·IN □ OUT	Ade	Adequate ventilation and lighting; designated areas use					
48	□ IN □ OUT	「 □ N/A [□ N/O	Wiping cloths: properly used and stored			I DIN DOUT D	□N/A Exi	sting Equipment and Facil	ities				
49	TUO 🗆 NI 🚊	Γ □ N/A [g fruits and vegetables				Administrative			15,44159		
19 January 19 January 10 January			**************************************		e of Utensils	65	IN OUT E		I:3-4 OAC	<u> </u>		2.50		
50					itensils: properly stored , equipment and linens: properly stored, dried,									
52	51 D IN D OUT DN/A			handled	A A A A A A A A A A A A A A A A A A A		I I I N □ OUT □	□N/A 370	01-21 OAC					
53	☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use					-								
Observations and Corrective Actions														
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation														
Item	No. Code S	Section	Priori	ty Level	Comment						cos	R		
				,	501310(10kg	1		775	VRC 100	7				
						 				/		一		

				,										
	<u> </u>													
								· · · · · · · · ·						
Person in Charge Date: (1) - 25														
Environmental Health Specialist Licensor:														

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of of