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

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Name of facility				Check one			License Number		Date			
	F08	H2177 ·	/EI F8	ÍFSO 🗆 RFE			1026		T-7-25			
Ac	Idress	· ·	City/S	tate	Zip Code		-					
	(1) 9	320 Street	1:01	weekille. OH (533)					35!			
1:			-	V. C.					/ '			
"	sense nolder V / Y	E 112177	٠.			Ira	rei time		Category/Descriptive			
	10	(11 61 1 1	'	40			<u> </u>	\perp	<u> MC95</u>			
Ту	pe of Inspection (chec	k all that apply)					Follow up date (if require	ed)	Water sample date/result			
	A CONTRACTOR OF THE CONTRACTOR	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Rev	view	☐ Follow	up			(if required)			
므	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
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 applicab												
		Compliance Status		Compliance Status								
		Supervision # 1 # #		Time/Temperature Controlled for Safety Food (TGS food)								
1	DÍÑ DOUT DN/A	□ OUT □ N/A Person in charge present, demonstrates knowledge, and				UT	Proper date marking and disposition					
		performs duties		23			,					
2	□IN □ OUT □ N/A			24	ol: procedures & records							
12.0		Employee Health	5 K 1 G	□ N/A □ N/O Inflie as a public fleatint control, procedures a records								
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		Eu Eo							
4	OIN OUT N/A	Proper use of restriction and exclusion		25	□IN □ O □N/A	UI	Consumer advisory prov	consumer advisory provided for raw or undercooked fo				
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	uao	lations			
	Automotiva (n. 1801). Since superintendo de la companya de la companya de la companya de la companya de la comp	Good Hygjenic Practices			DIN DO	UT		- Address of the				
6	□IN □OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized loods used;	hibited foods not offered				
7	□IN □ OUT □ N/O	A CONTRACT OF THE PROPERTY OF	V42040400000				Chemical Chemical					
	P	reventing Contamination by Hands		0.7	27 Food additives: approved and properly used							
8	DIN DOUT NO	Hands clean and properly washed		27	□N/A		roou additives, approved	uai	lu properly used			
				28	ПИ ПО	UT						
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□N/A		Toxic substances properly identified, stored, used					
							Conformance with Approved Procedures					
10	OUT N/A	Adequate handwashing facilities supplied & accessible	,	29	DIN DO	UT	Compliance with Reduce	od O	xygen Packaging, other			
		Approved Source			.⊡N/A		specialized processes, and HACCP plan					
11	-DIN DOUT	Food obtained from approved source		30		UT	Special Requirements: Fi	resh	Juice Production			
12	DIN DOUT	Food received at proper temperature					-					
40	□N/A ☑ N/O	Food in good condition, safe, and unadulterated			□N □O □N/A □ N	UT /O	Special Requirements: H	Treatment Dispensing Freezers				
13	DIN DOUT	Required records available: shellstock tags, parasite			DIN DO							
14	DN/A DN/O	destruction		32			Special Requirements: C	usto	m Processing			
		Protection from Contamination										
ermieth	□IN □OUT			33	□N/A □ N		Special Requirements: B	ulk \	Water Machine Criteria			
15	□N/A □N/O	Food separated and protected					Consist Degulyaments A	aldif	ind Milita Dias Dunanting			
16	JUO OUT	Food-contact surfaces: cleaned and sanitized		34			Criteria	Cluff	ied White Rice Preparation			
10	□N/A □ N/O											
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 -	⊠ÍN □O □N/A	UT	Critical Control Point Insp	pecti	on .			
	Time/Tempe	rature Controlled for Safety Food (TCS food)				LIT						
	□IN □ OUT		**************************************	36 ၠ	□N/A	O1	Process Review					
18	IN/A I N/O	Proper cooking time and temperatures				I IT						
	□IN □ OUT			37		O1	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding		<u> </u>	1							
	DIN DOUT											
20	□N/A □ N/O	Proper cooling time and temperatures						ces and employee behaviors				
	DIN DOUT	Down half halffare farmers i		that are identified as the most significant contributing factors to foodborne illness.								
21	□N/A □ N/O	Proper hot holding temperatures	.									
							rventions are control r	nea	sures to prevent foodborne			
22	OUT N/A	Proper cold holding temperatures		illness or injury.								

State of Ohio

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Type of Inspection

Date

			KC.	6	4277		-54	Construction of	21-7-2	<u>,)</u>		
			eregyvii samaar ay	ALIENAZO pojednog	SOOD BETAIL	DDA	CTICES		nakara menangan sa	ine (str	Save ag	
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												
			THE RESERVE OF		d and Water			tensils, Equipment and Vending				
38	□ IN □ OUT □N/A □ N/O Pasteu			Pasteu	rized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfact designed, constructed, and used	ces cleanable	, prop	erly	
39 ☐ IN ☐ OUT ☐ N/A Wa				Water a	and ice from approved source	55	☐ IN ☐ OUT ☐N/A	Warewashing facilities: installed,	maintained, u	sed; t	est	
Food Te					erature Control			strips				
40					cooling methods used; adequate equipment perature control	56	□IN □/OUT	Nonfood-contact surfaces clean Physical Facilities	ar grandania			
41	☐ IN ☐ OUT ☐ N/A ☐ N/O Plant f			Plant fo	ood properly cooked for hot holding	57	☐ IN ☐ OUT ☐N/A	Hot and cold water available; ad	dequate press	ure		
42	2 DIN DOUT DN/A DN/O			Approve	ed thawing methods used	58		Plumbing installed; proper backf	flow devices			
43	43 IN OUT IN/A Th				ometers provided and accurate		□N/A□N/O					
	Fo				lentification	59	☐ IN ☐ OUT ☐N/A	disposed				
44	□ IN □ OUT F			Food pi	roperly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supp					t	
	7	namorik Majoriko bilangan bilan	Preven	tion of F	ood Contamination	61	IN OUT ON/A	Garbage/refuse properly disposed;	facilities maint	tained	ı	
45	ор			opening	, rodents, and animals not present/outer us protected	62	□ IN □ OUT	Physical facilities installed, maintai outdoor dining areas	ined, and clear	n; dog	s in	
46		.☑ IN ☐ OUT			nination prevented during food preparation, & display	63	□ IN □ OUT	Adequate ventilation and lighting;	designated are	98 118	ed.	
47					al cleanliness cloths: properly used and stored	64	☐ IN ☐ OUT ☐N/A	Existing Equipment and Facilities				
49		N OUT IN/A			g fruits and vegetables	04					(Sajeje)	
				roper Us	se of Utensils			Administrative				
50					utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC				
51				Utensils handled	s, equipment and linens: properly stored, dried,	66	□ IN □ OUT □N/A	3701-21 OAC		-		
52		N □ OUT □N/A			use/single-service articles: properly stored, used							
53		N 🛘 OUT 🗖 N/A	□ N/O	Slash-re	esistant, cloth, and latex glove use		20c			***************************************		
				Mark "	Observations and C X" in appropriate box for COS and R; COS≍corro			n R =repeat violation				
Iten	No.	. 7	Priori	ty Level	7476		al Otto	100000		cos	R	
63	<u> </u>	COAR	M	Sept .	Column - Pars week	<u> 1,4Ç</u>	CACHIPPO	W freeze R				

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Person in Charge								Date: 4 7-	75			
Env	ironr	mental Health Sp	ecialist,	ju (.	C A A A		Licensor:	Y(1411)				

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

Name of Facility