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

N.		_ = ! ! ! 4			Chash	eck one			License Number		Date			
Name of facility Control (Control (Cont							, □.RFE		2x 7		$(\mathcal{L}, \mathcal{L}) \zeta$			
3	<u> (47),                                    </u>	<u>54 '</u>	<u> </u>				· in.		1 255 1					
Address							City/State/Zip Code							
MOD MANIN STORY							<u> </u>	Ċ	<u> </u>	· <del>/</del>				
License holder							Inspection Time		Travel Time		Category/Descriptive			
Library Aprel stokes of paraller to							r 1 Gur		3 <i>()</i> 1		( )			
Type of Inspection (check all that apply)									Follow up date (if required	1)	Water sample date/result			
1	Standar			Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Rev	view	r □ Follow u	р .			(if required)			
	rooubo	IIIG L	30 Day	Complaint DiFre-licensing Di Consultation	-									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
N	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							Time/Temperature Controlled for Safety, Food (TCS to							
1	ΔIN	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□IN □ OU □N/A □ N/O		Proper date marking and disposition					
2	ΠIN	□ OUT □ N/A Certified Food Protection Manager							Time as a public health co	ntro	l: procedures & records			
70.0	14: T	Employee Health					□N/A □ N/O	) 						
3	□IN	□OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	´		DIN DOL	IT	Consumer Advis	OLA	erat vereige verkreige. Gebrui spilaren			
4	ΠIN	□OUT	□ N/A	Proper use of restriction and exclusion		25	EN/A	′ '	Consumer advisory provided for		or raw or undercooked foods			
5	□IN	□OUT	□ N/A		HAD WAR THE T		114		Highly Susceptible Po	pul	ations			
	i i	FI OUT		Good Hyglenic Practices		26	□IN □ OU □N/A	JΤ	Pasteurized foods used;	prof	nibited foods not offered			
7	-		□ N/O				LINA PINA	1,7,14	   Chemical					
	A STATE OF THE PARTY OF THE PAR		-and-and-	eventing Contamination by Hands				T		A ACCOUNTS				
8	∠⊟IN	□ ou⊤	□ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved	and	d properly used			
9		OUT		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □ OU □N/A	T	Toxic substances properly identified, stored, used		ntified, stored, used			
				- Francisco Fran				C	onformance with Approve	d F	rocedures			
10	□IN	OUT	□ N/A		STATE OF THE PARTY	29	□IN □OU	Т	Compliance with Reduced specialized processes, ar					
11	□iN	□out		Approved Source Food obtained from approved source			□N/A □IN □OU	T	specialized processes, at	10 1	ACCF plan			
	<del> </del>	DOUT				30		o'	Special Requirements: Fre	esh .	Juice Production			
12	<del></del>	□N/O		Food received at proper temperature		31	□IN □OÙ	T	Special Requirements: Heat Treatment Dispensing F		reatment Dispensing Freezers			
13	<del> </del>			Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite										
14		□N/O		destruction		32		)	Special Requirements: Cu	stor	n Processing			
N.	MINI MINI	OUT		Protection from Contamination	<b>55</b>	33	□IN □OU	Τ )	Special Requirements: Bu	lk V	/ater Machine Criteria			
15		□N/O		Food separated and protected										
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	□IN □ OU □N/A □ N/C		Special Requirements: Aci Criteria	idifie	ed White Rice Preparation			
17	DIN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Inspe	etio	n			
		Time	/Témpe	rature Controlled for Safety Food (TCS food)		36	□IN □OU	T	Process Review					
18	□IN □N/A	OUT	•	Proper cooking time and temperatures			□N/A □IN □OU	т	1 100033 TCVIOW					
19		OUT		Proper reheating procedures for hot holding		37.	N/A		Variance					
20		OUT		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21		OUT		Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
22	- ÚIN	□ OUT	. □N/A	Proper cold holding temperatures										

## State of Ohio

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

Name of Facility

Type of Inspection

Date

Only

Date

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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													
38	□ IN □ OUT □N/A □ N/O Pasteu					54	ļpi	N □ OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	ible, pro	perly		
39	☐ IN ☐ OUT ☐ N/A Water				and ice from approved source	55	П	IN OUT N/A	Warewashing facilities: installed, maintained	d, used;	test		
				od Temp	erature Control		<u> </u>		strips				
40					cooling methods used; adequate equip perature control	ment 56	1 1 1	IN 🗆 OUT	Nonfood-contact surfaces clean  Physical Facilities				
41	☑ IN ☐ OUT ☐N/A ☐ N/O Plant fo				ood properly cooked for hot holding	57	p	N □ OUT □N/A	Hot and cold water available; adequate pr	essure			
42	☐ÍN ☐ OUT ☐N/A ☐ N/O Approv			Approve	ed thawing methods used	58	ارت	N 🗆 OUT	Plumbing installed; proper backflow devices				
43	☐ IN ☐ OUT ☐N/A Thermo				meters provided and accurate		ĽΝ	I/A □ N/O					
				Food Id	lentification	59	回口	N 🗆 OUT 🗆 N/A	Sewage and waste water properly disposed	,,,,			
44		N 🗖 OUT		Food pr	roperly labeled; original container	60	ĎΙ	N □ OUT □N/A	Toilet facilities: properly constructed, supplied	, cleane	ed		
			Preven	tion of F	ood Contamination	61		N □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine	ď		
45		N 🗖 OUT		opening	rodents, and animals not present/outer is protected	62	'	N □ OUT	Physical facilities installed, maintained, and coutdoor dining areas	lean; do	gs in		
46	اتا	N □ OUT			ination prevented during food preparatior & display	·	7						
47		N 🗆 OUT 🗆 N/A			rsonal cleanliness			N 🗆 OUT	Adequate ventilation and lighting; designated	areas u	sed		
48	-	N 🗆 OUT 🗀N/A N 🗀 OUT 🗀N/A			cloths: properly used and stored	64		N 🗆 OUT 🗆 N/A	Existing Equipment and Facilities				
49	الر الرا	N LI OUT LIMA	COLUMN TO MAN THE PROPERTY OF THE PARTY OF		g fruits and vegetables se of Utensils			Market 4	Administrative		10.15		
50	J.	N 🗆 OUT 🗖N/A		P. ALEST CO.	utensils: properly stored	65	p-II	N 🗆 OUT 🗆 N/A	901:3-4 OAC				
51		N 🗆 OUT 🗆 N/A		Utensils handled	s, equipment and linens: properly stored, o	dried, 66		N □ OUT □N/A	3701-21 OAC				
52		N 🗆 OUT 🗆 N/A			use/single-service articles: properly stored	l, used							
53		N 🗆 OUT 🗆 N/A	□ N/O	Slash-re	(A)								
				Mark ">	Observations a  "In appropriate box for COS and R: CO				R=repeat violation				
Item	No.	Code Section	Priori	ty Level	Comment	j				cos	R		
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Person in Charge  On Visua Posson (1)  Date: 10/21/25											1		
Envi	ronn	nental Health Sp	ecialist			Fishook		Licensor:	DANS				

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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