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

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Na	$1 - 2 \cdot 1 - 2 \cdot 1 \cdot$			heck one □ FSO □ ŔFE		License Number		Date 7 7				
1 Contract of Maria							06		10-161			
Address City/					ity/State/Zip Code							
LIA MERCIAC STREET OF					CIVIL	127	1 011 10504		04			
License holder Inspe			Insped	ctio	n Time	Trav	vel Time	Ca	tegory/Descriptive			
LACTIMES IN ADT NOT MOUNT				<u> </u>	<u>(</u>		C(C)		(25)			
Type of Inspection (check all that apply)							Follow up date (if required	d)	Water sample date/result			
☐,Sfandard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					√ □ Follow u	р			(if required)			
							1.					
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												
		Compliance Status		Compliance Status								
75.0		Supervision		Time/Temperature Controlled for Safety (Food (TCS food)								
1	ĽÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23			Proper date marking and disposition					
2	OUT N/A	Certified Food Protection Manager Employee Health	No.	24			Time as a public health control: procedures & records					
		Management, food employees and conditional employees:				Consumer Advisory						
3	DIN DOUT DIN/A	T ☐ N/A knowledge, responsibilities and reporting T ☐ N/A Proper use of restriction and exclusion			□IN □ OL	JT	Consumer advisory provided for raw or undercooked foods					
4_	DIN DOUT DN/A				□N/A	autodieca						
5	OUT N/A	Procedures for responding to vomiting and diarrheal even Good: Hygienic Practices	is		□IN □ OL	it	Highly Susceptible Po	20100000				
6	□IN □ OUT □ N/O			26	□N/A	, ,	Pasteurized foods used;	proh	ibited foods not offered			
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	namosu.		Yes a second	116	Chemical					
		reventing Contamination by Hands	100	27	□IN □ OL	JT	Food additives: approved	land	d'properly used			
8	OIN DOUT DN/O	Hands clean and properly washed		ļ,	DN/A							
9	□ÍN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	28	□N/A	JT	Toxic substances properly	ide:	ntified, stored, used			
		alternate metrod properly followed				Co	onformance with Approve	d F	rocedures			
10	DIN DOUT DN/A			29	□IN □OU	JT	Compliance with Reduced					
11	DIN DOUT	Approved Source Food obtained from approved source		-	,⊡N/A □IN □OU	IT.	specialized processes, a	na F	ACCP pian			
	DIN DOUT	Food received at proper temperature		30	DN/A DN/		Special Requirements: Fro	esh .	Juice Production			
12	□N/A □N/O			31	DIN DOU	JΤ	Special Requirements: He	eat T	reatment Dispensing Freezers			
13	_⊠IN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags parasite										
14	DN/A DN/O	destruction	scindores e	32	DN/A DN/C		Special Requirements: Cu	ıstor	n Processing			
		Protection from Contamination		33			Special Requirements: Bu	ılk W	ater Machine Criteria			
15	□1N □OUT □N/A □N/O	Food separated and protected			-							
16	□IN □ OUT □N/A □ N/O	Food-contact surfaces; cleaned and sanitized		34		JT O	Special Requirements: Ac Criteria	idifie	ed White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	ΙΤ	Critical Control Point Inspe	ectio	n			
		rature Controlled for Saféty Food (TCS food)		36	□ји □ О∪	IT	Process Review					
18	DIN DOUT	Proper cooking time and temperatures			·□N/A □IN □OU	т	1 TOCESS INEVIEW					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		Variance					
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures]	Risk factors are food preparation practices and employee behaviors								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	□IN □ OUT□N/A	Proper cold holding temperatures										

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Nar	ne of Facility	S I MAY DE L. L. C. L.		Type of inspection Date									
	<u> </u>	WAMERS JUHRTY		SYMPOM	[(c + d + c)]								
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													
00	A CENTRAL SCHOOL STANDARD STANDARD STANDARD STANDARD			Food and nonfood-contact		ronerly							
38			IN DOUT	designed, constructed, and	used								
39	│□IN □OUT □N/A	Water and ice from approved source	I TUO □ NI E	N/A Warewashing facilities: insta	alled, maintained, used	d; test							
	Tree	od Temperature Control 56 Proper cooling methods used: adequate equipment 56 P	JIN 🗆 OUT	Nonfood-contact surfaces of	loon								
40	☐ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	д IIV II 001		Physical Facilities								
41	□ÎN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding 57 E	1 TUO II NI		e; adequate pressure								
42	□ ÍN □ OUT □N/A □ N/O	Approved thawing methods used 58 □	IN □OUT	□OUT Plumbing installed; proper backflow device									
43		Thermometers provided and accurate	⊒N/A □ N/O										
.0				N/A Sewage and waste water pro	perly disposed								
44	CINCLOUT		IN DOUT D			ned .							
44	☑ ÎN ☐ OUT	, and properly its store, engineer	·		7.0.40								
	/												
45	☑ IN ☐ OUT	openings protected	J IN [] OUT	Physical facilities installed, m outdoor dining areas	aintained, and clean; d	logs in							
46	☐ IN ☐ OUT	storage & display	IN/A □ N/O										
47	☑ IN ☐ OUT ☐N/A	Personal cleanliness 63 Z	TIN 🗖 OUT	Adequate ventilation and ligh	ting; designated areas	used							
48	Í IN OUT ON/A ON/O	· · · · · · · · · · · · · · · · · · ·	IL TUO II NI I	N/A Existing Equipment and Facilit	es								
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables		Administrative	FEET MARKET								
-0		Proper Use of Utensils	IN 🗆 OUT 🗆	N/A 901:3-4 OAC									
50	□/IN □ OUT □N/A □ N/O	in doc dionolia, property stored	<u> </u>	V/A 001.3-4 0A0									
51	□/IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled 66	IN OUT ON	J/Á 3701-21 OAC									
52	□ ÎN □ OUT □N/A	Single-use/single-service articles: properly stored, used	,										
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use											
77.5		Observations and Correct Mark "X" in appropriate box for COS and R. COS=corrected on-s											
Iten	No. Code Section Prior	ty Level Comment	/^\		cos	R							
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Person in Charge 6-2-2025													
Environmental Health Specialist Licensor:													
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of												

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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