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

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Na	ame of facility		Check or	ne		License Number		Date			
	ban F	av/veics	□ FSC) 🗆 F	RFE	10106		(00(2 2)			
Δ			City/Stat	y/State/Zip Code							
	17. 11.	whome organ	City/Ctal	Market Code Code Code Code Code Code Code Code							
_	150001	10100MB 000000	-1	(N)	<u> </u>	1	1 2	> % ~			
Lie	cense holder	1 Convers	Inspection	on time	ן די	ravel Time	Cate	ategory/Descriptive			
	UCCA	r rollykelle		()		1,0		$-\mathcal{N}^{\prime}$			
		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Revie	w 🗆 Fo	ollow up	Follow up date (if require	,	Water sample dat (if required)	e/result		
		FOODBORNE ILLNESS RISK FACTO	DS AND	BIIRI	IC UEA	VIII LIEUNIA SANTANIA N	ie 3				
M	lark designated compl	lance status (IN, OUT, N/O, N/A) for each numbered it		the state of the s	the state of control of the same of the	A33-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3	The second	porved NVA=net	opplies ble		
	ian designated sempl		tem. IIV-III	COMPRA	ince OUT			served IV/A-not	applicable		
17.4		Compliance Status	25400	Compliance Status							
1	DIN DOUT N/A	Supervision Person in charge present, demonstrates knowledge, a performs duties	nd 2	Time/Temperature Controlled for Safety Food (23 □IN □ OUT Proper date marking and disposition							
2	□IN □ OUT □ N/A	Certified Food Protection Manager	24	. □IN	□ OUT	Time as a public health c	ontrol	procedures 9 reserv	ad a		
	india (nominal property and pro	Employee Health		∠ĽIN/A	□ N/O			procedures & recoi	us		
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		Б	***************************************	Consumer Advi	sory				
4	.ØIN □OUT □ N/A	Proper use of restriction and exclusion	25	HN/A	□ OUT	Consumer advisory prov	/ided fo	or raw or undercoo	ked foods		
5	□JN □OUT □ N/A		nts	<i>Y</i>		Highly Susceptible P	opulat	lions			
	Aldres Comments	Good Hygienic Practices	26		□ OUT	Pasteurized foods used;	prohit	olted foods not offe	ered		
6	OUT OUT ON		26	□Ń⁄A							
7 0,56	□IN □OUT□N/O 	No discharge from eyes, nose, and mouth reventing Contamination by Hands	at l	i i i i i i i i i i i i i i i i i i i		Chemical	144075		11.		
8	□IN □ OUT □ N/O		27	, □IN □N/A	OUT	Food additives: approved	d and	properly used			
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	DIN DIN/A	□ OUT	Toxic substances properly identified, stored, used					
		anomato monod propony followed			(Conformance with Approv	ed Pri	ocedures			
10	ÍN □OUT □N/A		129		□ OUT	Compliance with Reduce			er		
11	□IN □OUT	Approved Source Food obtained from approved source		' ⊡NÃA	T OUT	specialized processes, a	IIIQ FIA	CCP plan			
	DIN DOUT		30		D N/O	Special Requirements: Fr	resh Ju	lice Production			
12	□N/A □N/O □IN □OUT	Food received at proper temperature Food in good condition, safe, and unadulterated	31	DIN DIN/A	OUT N/O	Special Requirements: H	eatment Dispensing	Freezers			
13 14		Required records available: shellstock tags, parasite destruction	32	. □IN	□ OUT	Special Requirements: C	ustom	Processing			
		Protection from Contamination		+	OUT				-		
15	□N/A □N/O	Food separated and protected	33	□N/A	□ N/O	Special Requirements: Bu	ulk Wa	ter Machine Criteri	a		
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized	34	DIN/A	□ OUT □ N/O	Special Requirements: Ad Criteria	cidified	l White Rice Prepar	ation		
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN -□N/A	OUT	Critical Control Point Insp	ection				
	Time/Temps	rature Controlled for Safety Food (TCS food)	36		OUT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		□N/A	OUT	Process Review		<u></u>			
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 that are identified as the most significant contributing factors to foodborne illness.							
21	□IN □ OUT □ □N/A □ N/O	Proper hot holding temperatures	fo								
22	□IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

State of Ohio

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Type of Inspection

Date

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	Z		nge Lobert	4844.3550	GOOD RETAIL F	ODΛ	CTICES	-942/0006				
	00.202.1	Good Retai	l Practi	ces are	preventative measures to control the introd	170×1 = 01 (80)	2833203750-200-0000-0000-0000-0000-0000-0000-00	emicals	and physical objects into foods			
Ma	ark o				, OUT, N/O, N/A) for each numbered item: IN :						able	
				Safe Foo	d and Water			carrie serina filia pare	, Equipment and Vending		office Sw Target St	
38	P	IN □ OUT □N/A	□ N/O	Pasteur	ized eggs used where required	54	TUO II NI.		i and nonfood-contact surfaces clean gned, constructed, and used	able, pro	operly	
39		□,IN □OUT □N/A Water and ice from approved source Food Temperature Control		a magnetic process of the designation of the second	55	D IN DOUT DN/A	Warewashing facilities: installed, maintained, used; to strips					
40	П	N □ OUT □N/A		Proper	cooling methods used; adequate equipment	56	□ IN □ OUT	Nont	ood-contact surfaces clean			
40	,	N LI OUT LINA	LI N/O	for temp	perature control				Physical Facilities			
41	П	N 🔲 OUT 🔲 N/A	□ N/O	Plant fo	od properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot	and cold water available; adequate p	ressure		
42	g.	☐ IN ☐ OUT ☐ N/A ☐ N/O Approved		Approve	ed thawing methods used	58	□_IN □OUT	Plum	bing installed; proper backflow device	es		
43	□/IN □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O						
				Food Id	entification	59	☑IN ☐ OUT ☐N/A	Sewa	age and waste water properly disposed			
44	44 ☐ IN ☐ OUT			Food pr	operly labeled; original container	60	□ IN □ OUT □N/A	facilities: properly constructed, supplie	d, clean	ed		
	Preven			tion of F	ood Contamination	61	DIN DOUT DN/A	Garb	age/refuse properly disposed; facilities r	naintaine	ed	
45					rodents, and animals not present/outer s protected	62	☑ IN ☐ OUT	Phys	ical facilities installed, maintained, and	clean; do	gs in	
46	P	□:IN □ OUT			ination prevented during food preparation, & display		□N/A □ N/O			**		
47	□ IN □ OUT □N/A			Persona	ıl cleanliness	63	O'IN OUT	Adeq	uate ventilation and lighting; designated	l areas ι	used	
48		N OUT ON/A			cloths: properly used and stored	64	, □ IN □ OUT □N/A	Existi	ng Equipment and Facilities			
49	보기	N 🗆 OUT 🗆 N/A 🛚			g fruits and vegetables te of Utensils				Administrative			
50		N □ OUT □N/A [*****	I	Itensils: properly stored	65	□ IN □ OUT □N/A	901:3	3-4 OAC			
51	-	Utensils, equipment and linens: properly stored, dried,				00	Z IN OUT ON/A	2701	-21 OAC			
52	handled In OUT OUT				00	<u>الكرا</u>	3/01	-21 OAC				
53	- 10	N OUT ON/A	□ N/O		sistant, cloth, and latex glove use							
					Observations and Co	rre	ctive Actions	New York				
Item	ı No.	Code Section	Priori	Mark "> ty Level	("in appropriate box for COS and R: COS=correct Comment	eted (on-site during inspection	n R ≑re	epeat violation	cos	R	
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Envi	iron	nental Health Spe	ecialist	1	V III		Licensor:		1 1 1 1 Samuel			
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PRI	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)

Name of Facility