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

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Na				Check one ☑∕FSO □ RFE			License Number		Date				
Golden Ecgle Median Center			,				1 6	24.5	6-9-25				
Ad	Idress	185 5 2006	City/S	City/State/Zip Code									
	<u> </u>	US 5- KO+	YC	10010312, OH 5000									
			Inspe	pection Time Tra		Trav	vel Time	Ca	tegory/Descriptive				
Colony March			(	( 6	$\zeta_{5}$		30		35				
Type of Inspection (check all that apply)							Follow up date (if require	d)	Water sample date/result				
□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					/ □ Follow u	p		* .	(if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	EAL	TH INTERVENTION	S	dellos				
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 food)									
1	ØN □OUT□N/A	Person in charge present, demonstrates knowledge, all performs duties	nd	23-			Proper date marking and disposition						
2	□IN □ OUT □ N/A						Time as a public health co	ontro	: procedures & records				
a an		Employee Health			□N/A □ N/G	U WYW	Consumer Advisory						
3	□IN □OUT □ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting			□IN □ OUT								
4	ÓIN □OUT □ N/A	Proper use of restriction and exclusion		25	25 DN/A Consumer advisory provided for raw or undercoo								
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	Highly Susceptible Populations					itions				
6	ÍÓIN □OUT □N/O	Proper eating, tasting, drinking, or tobacco use	0.37	26	□IN □ OU □N/A	וע	Pasteurized foods used; prohibited foods not offered						
7	□IN □ OUT □ N/O				Chemical (Chemical)								
	P	reventing Contamination by Hands		27	DIN DOL	JT	Food additives: approved and properly used		f properly upod				
8	DIN DOUT DN/O	Hands clean and properly washed		21	□ N/A		Tood additives, approved	anc	r property used				
9	□IN □ OUT □N/A □ N/O			28	.⊒IN □ OL □N/A	JT	Toxic substances properly identified, stored, used						
		anomalo moniou proporty rollemen				Co	onformance with Approve	ed P	rocedures				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OU □N/A	JT	Compliance with Reduce specialized processes, a						
11	☑IN □OUT	Approved Source Food obtained from approved source		-	DIN DOU	(T							
	□IN □OUT	Food received at proper temperature		30	DN/A DN/C		Special Requirements: Fr	esh .	Juice Production				
12	□N/A □N/O		111				Special Requirements: He	eat T	reatment Dispensing Freezers				
13	OIN OUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite						- 4					
14	.□N/A □N/O	destruction		32			Special Requirements: Cu	ıston	n Processing				
		Profection from Contamination		33	□IN □OU		Special Requirements: Bu	ılk \M	ater Machine Criteria				
15	□N/A □N/O	Food separated and protected		-				<u> 10</u>					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DN/A DN/G		Special Requirements: Ac Criteria	Juitie	u vville Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JT	Critical Control Point Inspe	ectio	n ·				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OU	JT	Process Review	1.					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		1	□N/A □IN □OU	IT							
19	.□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		Variance	<u> </u>					
20	□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									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.									
22	ÓIN □ 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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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		Terrogramma in U	tensils, Equipment and Vending								
38/	O/N 🗆 OUT 🗆 N/O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ıble, pro	perly						
39	,□ IN □ OUT □ N/A	Water and ice from approved source od Temperature Control	55	55 IN OUT N/A Warewashing facilities: installed, maintained, used; testifips									
		Proper cooling methods used; adequate equipment	56.	□ IN □ OUT	Nonfood-contact surfaces clean								
40	☐ IN ☐ OUT ☐N/A ☐ N/O	for temperature control	Physical Facilities										
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	.□ IN □ OUT □N/A	Hot and cold water available; adequate pro	essure							
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices									
43	□'IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	59 I IN OUT IN/A Sewage and waste water properly disposed									
44	☐ IN ☐ OUT	Food properly labeled; original container	60	60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied									
in the	Preven	tion of Food Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine	d .						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	☑ IN □ OUT	Physical facilities installed, maintained, and c outdoor dining areas	lean; do	gs in						
46	☑ IN ☐ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O	outdoor drilling areas								
47	☑ IN □ OUT □N/A	Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lighting; designated areas								
48	☑ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities								
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative								
50		Proper Use of Utensils In-use utensils: properly stored	65	☐ IN ☐ OUT ☐N/A	901:3-4 OAC								
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,			2704 24 04 0								
52	☐ IN ☐ OUT ☐N/A	handled Single-use/single-service articles: properly stored, used	66	□ IN □ OUT □N/A	3701-21 OAC	·							
53	. ☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C	orre	ctive Actions									
		Mark "X" in appropriate box for COS and R: COS=corre			n R=repeat violation		No.						
Iten	No. Code Section Priori	ity Level Comment		x~\ \	- 6: 3 A	cos	R						
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Person in Charge    Date:   Da													
Environmental Health Specialist  Licensor:													
PR	IORITY LEVEL: C= (	CRITICAL NC= NON-CRITICAL			Page 💪 of	Con							

Name of Facility