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

		NAME AND ADDRESS OF THE ADDRESS OF T	Chec				License Number		Date	
Name of facility  O REMOVED  Address							(( )) T		(gol 7-75)	
	JAKENOUR	· Page		☐FSO ☐ RFE  City/State/Zip Code					100110	
Ad	ldress SCA (A	er sareel	•	17	C, O. V	1:5	.357 m in			
License holder 11 17 CVV AVY GAL / In				Inspection Time		Tra	vel Time	Ci	ategory/Descriptive	
CONDUILLE COM LOGGER / Ins					30		LG		MCSS.	
Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					ce Review □ Follow up		Follow up date (if required) Water sample date/re (if required)		Water sample date/result (if required)	
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	EAL	ETHEINTIERVENTION	IS.		
М	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered if	tem: IN	I≕in d	compliance C	DUT=	·		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
e e		Compliance Status Supervision	24693	Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)						
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23	ПИ ПОИТ					
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health		24	□IN □ OU □N/A □ N/		Time as a public health control: procedures & records			
3	DIN DOUT DIN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	25	□IN □ OL	JT	Consumer Advis  Consumer advisory provi		for raw or undercooked foods	
<u>4</u> 5	DIN DOUT DN/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nts		□N/A		Highly Susceptible Po			
)		Good Hygienic Practices	12.4	ana a	□IN □ OL	JT	Pasteurized foods used;	TOLK STANS		
6	□ OUT □ N/O	+ · · · · · · · · · · · · · · · · · · ·		26	□N/A	15.1355				
7 ////	□IN □ OUT □ N/O P	No discharge from eyes, nose, and mouth reventing Contamination by Hands			DIN DO		Chemical			
8	DIN DOUT DN/O	Hands clean and properly washed	120000	27	□IN □ OU □IÑ/A	וע	Food additives: approved	d an	d properly used	
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approralternate method properly followed	ved	28	⊡ĨN □ OL □N/A	JT	Toxic substances properly identified, stored, used			
		anomato metros propony renewed				Ç	onformance with Approve	ed F	Procedures	
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible  Approved Source		29	□N/A □ OL		Compliance with Reduce specialized processes, a			
11	□IN □OUT	Food obtained from approved source		30			Special Requirements: Fresh Juice Production			
12	□N/A □N/O	Food received at proper temperature		31	OIN OU		Special Requirements: Heat Treatment Dispensing Freezers			
13	DIN DOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite				DIN DOUT				
14	⊠N/A □N/O	destruction	15-25-52	32	□N/A □ N/O	)	Special Requirements: Cu	usto	m Processing	
15	□IN □OUT □N/A □N/O	Protection from Contamination Food separated and protected		33			Special Requirements: Bu	ulk V	Vater Machine Criteria	
16		Food-contact surfaces: cleaned and sanitized		34		TI C	Special Requirements: Ac Criteria	cidifi	ed White Rice Preparation	
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □ OU	JT	Critical Control Point Insp	ectic	on	
		rature Controlled for Safety Food (TCS food).		36	□IN □OU	JΤ	Process Review			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□N/A	JT	Variance			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			D'N/A					
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.  Public health interventions are control measures to prevent foodborne illness or injury.						
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures								
22	ŐIN □ OUT □N/A	Proper cold holding temperatures								

## State of Ohio

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

Nar	ne of Facility	() = = = () = = ()	110 0	Type of Inspection Date	-7 S					
	Loreliac	110 CARAMS WIFFRALL	1/1/2/1/	Sterpet 46201 ( )	$\cdot \leftarrow >$					
nave ye			- U							
	C. AMBRICAN THE MESSAGE STREET	GOOD RETAIL	and the second of the second o							
M		ices are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: In								
1VI		Safe Food and Water	N-III COMPILATICE OUT-	Utensils, Equipment and Vending	ot applicable					
38	□ IN □ OUT □N/A □ N/O	The street state with the Street state with the street state of the street state of the street state of the street state of the state o	54 /□ IN □ OUT	Food and nonfood-contact surfaces clea designed, constructed, and used	nable, properly					
39	□ IN □ OUT □ N/A	Water and ice from approved source	SE FIN FLOUT F	Warawashing facilities: installed, maintain	Warewashing facilities: installed, maintained, used: test					
	√2000 Fo	od Temperature Control	55 EIN OUT	strips						
40	Proper cooling methods used; adequate equipme for temperature control		56 □ IN □ OUT	Nonfood-contact surfaces clean  Physical Facilities						
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 - IN OUT	Hot and cold water available; adequate pressure						
42		Approved thawing methods used	58 □ IN □OUT	Plumbing installed; proper backflow dev	Plumbing installed; proper backflow devices					
43	□ IN □ OUT □N/A	Thermometers provided and accurate								
		Food Identification	59 .□ IN □ OUT □	IN/A Sewage and waste water properly disposed	d					
44	□_IN □ OUT	Food properly labeled; original container	60 DIN DOUT D	IN/A Toilet facilities: properly constructed, suppli	ed, cleaned					
	Preven	ition of Food Contamination	61	IN/A Garbage/refuse properly disposed; facilities	maintained					
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62   IN   OUT	Physical facilities installed, maintained, and outdoor dining areas	i clean; dogs in					
46	□_IN □ OUT	Contamination prevented during food preparation, storage & display	63	Adequate ventilation and lighting; designate						
47		Personal cleanliness			areas used					
48		Wiping cloths: properly used and stored  Washing fruits and vegetables	64 D'IN DOUT D	IN/A Existing Equipment and Facilities						
		Proper Use of Utensils		Administrative						
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 🗆 IN 🗆 OUT 🖺	Ñ/A 901:3-4 OAC						
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,	66 ⊡1N □ OUT □	N/A 3701-21 OAC						
52	□ IN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used								
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use								
		Observations and C	orrective Actio	ns						
lton	n No.   Code Section   Priori	Mark "X" in appropriate box for COS and R: COS=correlity Level   Comment	ected on-site during insp	ection R=repeat violation						
11011	THO. GOOD GOOD THOM	19 20voi Odinnene	\$ 2 <sup></sup> > .	20	COS R					
		7 1 5 10 10 10 10 10 10 10 10 10 10 10 10 10	1 (à T	75X0/4/1						
			<i>t</i>							
			1)							
					0 0					
		27 .27			0 0					
Pers	son in Charge	When many and		Date: 10-12-25						
Env	ironmental Health Specialist		Licensor:	Trul)						
PR	IORITY   EVEL · C= (	CRITICAL NC= NON-CRITICAL		Page of	<u>-</u>					

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