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

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Na	me of facility	Remark wolfer		eck one FSO □ RFE			License Number		Date // 1				
	(0 HW 41 /	MOQUE -			□ RFE		1007 4-26.		4-26.25				
Ac	dress		City/S	ity/State/Zip Code									
<u> </u>		5-1604	(	<u> , V</u>			P, Gyl US	x1 U) 551					
Lie	cense holder	ck all that apply)			n Time	Trav	/el Time	Cat	tegory/Descriptive				
	(1 190 No. 16	1 100 cuc	-	$\mathcal{I}$			10	L	<u> 100 35 -                                 </u>				
1 5	be or moboomon forme	war and apply/					Follow up date (if required	i)	Water sample date/result (if required)				
1		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Ke	eview	/ □ Follow up	°			(ii required)				
	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 applica													
TOTAL S		Compliance Status		Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)									
350		Supervision	· Atomic Carago		Time/Ten		perature Controlled for Sa	Food (TCS food)					
1	□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	na	23:			Proper date marking and disposition						
2	□IN □OUT □ N/A	Certified Food Protection Manager		24	□ім □ о∪		Time as a public health cor	procedures & records					
		Employee Health		TOTAL	□ N/A □ N/C	) ******		inglica vapore	757.007.007.007.00				
3	OUT ON/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	16.0	טסם אום	T	Consumer Adviso						
4	ÓIN DOUT DN/A	Proper use of restriction and exclusion		25	□N/A □N/A		Consumer advisory provided for raw or undercooked foods						
5	Í IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	1000			Highly Susceptible Por	pula	tions				
6	Pain dout an/o	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□IN □ OUT □N/A		Pasteurized foods used; prohibited foods not offered						
7	, DIN DOUT DN/O						Chemical						
	Pi	eventing Contamination by Hands		07	□IN □ OU	JT	Food additives: approved and properly used						
8	OUT NO	Hands clean and properly washed		27	☑ N/A		rood additives, approved	anu	properly used				
9	□ÍN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved	28	⊡·IN □ OU □N/A	T	Toxic substances properly identified, stored, used						
	□N/A □ N/O	alternate method properly followed			Conformance with Approved Procedures				rocedures				
10′	OIN OUT N/A	Adequate handwashing facilities supplied & accessible	;	29	□IN □OU	Т	Compliance with Reduced Oxygen Packaging, other						
11	□IN □OUT	Approved Source Food obtained from approved source			□N/A □N □ OU		specialized processes, and HACCP plan						
	DIN DOUT	· · · · · · · · · · · · · · · · · · ·		30	DN/A DN/C		Special Requirements: Fresh Juice Production						
12	□N/A □N/O	Food received at proper temperature			□IN □OU		Special Requirements: He	eatment Dispensing Freezers					
13	□IN □OUT	Food in good condition, safe, and unadulterated			□N/A □ N/O □IN □ OUT		,,						
14		Required records available: shellstock tags, parasite destruction	CHAZOS	32	□N/A □ N/C	)	Special Requirements: Cu	stom	Processing				
	.DIN DOUT	Profection from Contamination		33	□IN □OU		Special Requirements: Bul	lk W	ater Machine Criteria				
15	□N/A □N/O	Food separated and protected	-				Consider Description and the Asia		J. Willister Discount of the Control				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □N/C		Special Requirements: Aci Criteria	.airie	d white Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	Т	Critical Control Point Inspe	ection	1				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OU	Т	Process Review						
18	□JŃ □ OUT ☑N/A □ N/O	Proper cooking time and temperatures			□IN/A □ OU	 Т							
19	ØIN □ OUT /□N/A □ N/O	Proper reheating procedures for hot holding		37	ĎN/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									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne									
22	□IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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Nai		f Facility				0			e of Inspection Date					
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	GOOD RETAIL PRACTICES													
		Good Retai	il Practi	ces are	preventative measures to control the int	roductio	on of pathogens,	cher	micals, and physical objects into foo	ods.				
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 applications.														
	T			Safe Foo	d and Water			U	tensils, Equipment and Vending					
38	/_	IN OUT ON/A			rized eggs used where required	54	54 ,□ IN □ OUT		Food and nonfood-contact surfaces cle designed, constructed, and used	eanable, pr	operly			
39				Productive additional and	and ice from approved source rerature Control	55	5 . IN OUT ON/A		Warewashing facilities: installed, mainta strips	ained, used	; test			
40					cooling methods used; adequate equipment	56	□ IN □ OUT		Nonfood-contact surfaces clean  Physical Facilities		essan var			
41		IN 🗆 OUT 🗀N/A	□ N/O		pod properly cooked for hot holding	57		N/A	Hot and cold water available; adequate	e pressure				
42	Ū i	□ IN □ OUT □N/A □ N/O Approv		Approv	ed thawing methods used	58	□ IN □OUT		Plumbing installed; proper backflow de					
43	Д	□ IN □ OUT □N/A Therm		Thermo	meters provided and accurate	7 L	□N/A □ N/O							
	,	Food le		Food lo	lentification	59	IN OUT ON/A		Sewage and waste water properly dispos	sed				
44	4 □ IN □ OUT Food p			Food p	roperly labeled; original container	60		N/A	Toilet facilities: properly constructed, sup	plied, clean	ed			
Prevention of Food Co						61		N/A	Garbage/refuse properly disposed; facilities					
45	openin			opening	rodents, and animals not present/outer s protected ination prevented during food preparation,	62	□ IN □ OUT		Physical facilities installed, maintained, a outdoor dining areas	nd clean; do	ogs in			
46		N 🗆 OUT 🗆 N/A		storage	& display	63			Adequate ventilation and lighting; designate	ated areas u	used			
48		N OUT ON/A	□ N/O		al cleanliness cloths: properly used and stored	64		N/A	Existing Equipment and Facilities					
49	<u> </u>	N 🗆 OUT 🗖 N/A I	□ N/O	Washin	g fruits and vegetables				Administrative					
50					se of Utensils	65		NI/A	901:3-4 OAC					
50	114				itensils: properly stored , equipment and linens: properly stored, dried,				901.3-4 OAC					
51 52	OUT ON/A			handled		v stored used			3701-21 OAC					
53	-	N 🗆 OUT 🗆 N/A [	□ N/O		esistant, cloth, and latex glove use	-								
			100		Observations and	Corre	ctive Action	ne.			10.5			
				Mark ">	K" in appropriate box for COS and R: COS=co	rrected	on-site during inspe	ection	R=repeat violation					
Item	No.	Code Section	Priorit	y Level	Comment					cos	R			
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		27		2										
Person in Charge														
Empleonmental baths for solution														
Envi	Environmental Health Specialist  Licensor:										-			
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page\_\_\_\_ of\_\_\_\_