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

	** ***						Lianna Number		Dete				
Na 1	ime of facility		Check				License Number		Date // / / / / / / / / / / / / / / / / /				
11 ard 1001				\square FSO \square RFE \bigcirc					7/8/2)				
Address City/					y/State/Zip Code								
1099 Wasney Buc 6					2000 mille OH 45331								
						Trave	el Time	Ca	tegory/Descriptive				
F Ch. L					\bigcirc \bot		17)		035				
18 acocc 2 May						1_			<u> </u>				
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					□ Follow up		ollow up date (if required	3)	Water sample date/result (if required)				
1		☐ Complaint ☐ Pre-licensing ☐ Consultation	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		_ renew up		•		, ,				
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									
		Supervision		*Time/Temperature Controlled for Safety Food (TCS food)									
1	-⊟IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□N/A □ N/O		Proper date marking and	dis	position.				
2	□IŅ. □ OUT □ N/A		200000000000000000000000000000000000000	24 DIN DOUT 24 DIN DOUT Time as a public health control: procedures & record									
Employee Health				AMA LI NVO									
3	/□ÎN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	Consumer Advisory									
4	□IN □OUT □ N/A	Miletine and reporting		25	□IN □ OUT □N/A		Consumer advisory provided for raw or undercooked foods						
5	DIN DOUT NA		nts	7			Highly Susceptible Po	ألام	ations				
	100 (2011)	Good Hygienic Practices	S ALSO SALVE		OUT OUT		Pasteurized foods used;	e segmination :					
6	DIN DOUT-D'NO			26	⊠N/A	STATE OF THE PARTY.		**********	iibiteu toods flot ollered				
7	L.□IN" □ OUT □ N/O				i I		Chemical						
200	I	reventing Contamination by Hands		27	OUT OUT		Food additives: approved and properly used						
8	DIN DOUT DN/O	Hands clean and properly washed			ØÑ/A		· · · · · · · · · · · · · · · · · · ·						
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		ved	28 '	□ÎÑ □ OUT □N/A	-	Toxic substances properly identified, stored, used						
		alternate method properly followed		1,6		Cor	iformance with Approve	a F	rocedures VIII				
10	□IN □ OUT □ N/A			29	□IN □ OUT								
		Approved Source			ØN/A	_	specialized processes, ar	nd I-	IACCP plan				
11	DIN DOUT	Food obtained from approved source		30	□IN □OUT		Special Requirements: Fre	esh .	Juice Production				
12		Food received at proper temperature		<u> </u>	DIN DOUT	-							
13	⊒IN □OUT	Food in good condition, safe, and unadulterated		31 .	⊠N/A □ N/O		Special Requirements: He	at T	reatment Dispensing Freezers				
14	□IN □OUT	Required records available: shellstock tags, parasite	7 [32	□IN □ OUT		Special Requirements: Cu	stor	m Processina				
	DN/A DN/O	destruction	y ya saa		□·N/A □ N/O	-	, Ou	_,~,					
	DIN DOUT	Protection from Contamination:		33	□IN □ OUT		Special Requirements: Bu	lk V	/ater Machine Criteria				
15		Food separated and protected				\dashv							
16	□IÑ □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □·N/A □ N/O		Special Requirements: Ac Criteria	idifie	ed White Rice Preparation				
17	☑1Ñ □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT ☑N/A		Critical Control Point Inspe	ectio	n ·				
	Time/Tempe	rature Controlled for Safety Food (TCS food)			DIN DOUT		Process Review						
18	□IN □ OUT □N/A,□"N/O	Proper cooking time and temperatures			□îN/A								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37 ☐ IN ☐ OUT Variance									
20	□IN □ OUT □N/A .□ ~N/Ô	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 illness or injury.									
22	□ OUT □N/A	Proper cold holding temperatures											

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

State of Ohio

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Name of Facility			Type of Inspection	Date (1/3									
Hardoos			Standard	4/8/21									
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 Vend	 Construction of the relation of the construction 									
38 IN OUT IN NO Pasteurized eggs used whe	ere required 54	□ IN □-OUT											
39 LIN OUT N/A Water and ice from approve	d source	.⊡1Ñ □ OUT □	IN/A Warewashing facilities: insta	alled, maintained, used; tes	st								
Food Temperature Control		strips											
40 IN OUT IN/A IN/O Proper cooling methods use for temperature control	ed; adequate equipment		Physical Facilities	Nonfood-contact surfaces clean Physical Facilities									
41 ☐ IN ☐ OUT ☐N/A,☐*N/O Plant food properly cooked	for hot holding 57	□ TUO □ NF⊡,	A Hot and cold water available; adequate pressure										
42 OUT N/A N/O Approved thawing methods	used 58	□IN □OUT	Plumbing installed; proper	backflow devices									
43 JUIN OUT IN/A Thermometers provided and	accurate	□N/A □ N/O											
Food Identification	59	√⊡¹N □ OUT □	IN/A Sewage and waste water pro	perly disposed									
44 JIN OUT Food properly labeled; origin	nal container 60	□ TUO □ NI-□	IN/A Toilet facilities: properly cons	tructed, supplied, cleaned									
Prevention of Food Contamination		□ TUO □ NI-□	IN/A Garbage/refuse properly disp	osed; facilities maintained									
45 ☐-IN ☐ OUT Insects, rodents, and animals openings protected	s not present/outer 62	□1N □ OUT	Physical facilities installed, moutdoor dining areas	naintained, and clean; dogs i	in								
46 ☐-IN ☐ OUT Contamination prevented dur storage & display		□N/A □ N/O											
47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness	63	□ÎN □ OUT	Adequate ventilation and ligh	ting; designated areas used	d								
48 ☑ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used 49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetable		D'IN D OUT D	N/A Existing Equipment and Facilit	les									
Proper Use of Utensils			Administrative		164,7617								
50 GIN OUT NA NO In-use utensils: properly sto	red 65	□ IN □ OUT ☑	NÃ 901:3-4 OAC										
51 TÎN OUT ONA Utensils, equipment and liner handled	ns: properly stored, dried,	OUT □	IN/A 3701-21 OAC										
52 ☑ IN ☐ OUT ☐N/A Single-use/single-service artic	cles: properly stored, used												
53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and lat					la haranna								
Observations and Corrective Actions Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation													
Item No. Code Section Priority Level Comment		.0		cos	R								
SY 4.914 MC Observe	1 lorn seal	on Tree	To between										
grill 2 7	Her, PLG	5 Taled	work order	···									
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Person in Charge Date: 4/8/)													
Environmental Health Specialist	and the set of the formation and the second	Licensor:		III who with									
Matter Edal		2.00110011	DOHD										
PRIORITY LEVEL C= CRITICAL NC= NON-CRITICAL Page of													

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