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

Name of facility								License Numb	or	Date				
				eck one FSO 🗆 RFE				1 1		4-21-25				
1 TO BUT A THEE SECTION 1					$\frac{1150 \text{ LIRFE}}{2} \frac{1100 \text{ LIRFE}}{2} \frac{11000 \text{ LIRFE}}{2} \frac{1100 \text{ LIRFE}}{2} \frac{11000 \text{ LIRFE}}{2} 110$									
Address					City/State/Zip Code									
[ (195 2055 KCQQ [ (,					(enero, 11e, OH (533)									
License holder , Insp					Time			el Time	1	ategory/Descriptive				
Congoriam Liosphality				2	` `			K		CC15				
							Η.							
Type of Inspection (check all that apply)  ∠□ Standard				ovlov	ПБо	llow un		Follow up date	(if required)	Water sample date/resu	ult			
1	Foodborne   30 Day	11100 1.4	SVICW	што	now up				( roquii ouy					
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
N	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	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a		23	□IN □ OUT			Proper date ma	sposition	on				
		performs duties		<u> </u>	□N/A □ N/C									
2	OUT N/A	Certified Food Protection Manager  Employee Health		24		☐ OUT		Time as a public health control: procedures & records						
				25		ц WO								
3	OUT ON/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	:s;				-	Consumer Advisory +						
4	- DIN DOUT D N/A	Proper use of restriction and exclusion	-			<u> </u>		Consumer advisory provided for raw or undercooked for						
5	-ÓIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts					Highly Susce	ptible Popu	lations				
		Good Hygienic Practices				□ OUT		Pasteurized for	nds used: nro	hibited foods not offered				
6	DIN DOUT DN/O			26	□N⁄A	Tario de sa	993528E			AND				
7 ·	OIN DOUT NO	No discharge from eyes, nose, and mouth reventing Contamination by Hands	A-156					C	hemical		re e			
(145)			17.	27		□ OUT	•	Food additives:	approved ar	nd properly used				
8_	DIN DOUT DIN/O	Hands clean and properly washed			□.N/A									
_	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	hav	28,	lake.		Toxic substances properly			dentified, stored, used				
9	□N/A □ N/O	alternate method properly followed		10000	□N/A			22 A (12 A ) (12 A )						
/	DIN BOUT DAYA						T	nformance wit	n Appröyed	Procedures .				
10		Adequate handwashing facilities supplied & accessible  Approved Source		29	□ N/A	□ OUT		Compliance with specialized pro		xygen Packaging, other HACCP, plan				
11	.□IN □OUT	Food obtained from approved source	V SAL		· · · ·	□ OUT		openiazea pro		in to or plan				
	□IN □OUT			30		□ N/O		Special Require	ments: Fresh	Juice Production				
12	□N/A □N/O	Food received at proper temperature		31	DIN DO			Special Require	Treatment Dispensing Free	70r0				
13	ON OUT	Food in good condition, safe, and unadulterated		ļ.,	■N/A				monto. Hout	Treatment Dispensing Free.	2015			
14	□IN □OUT ~□N/A □N/O	Required records available: shellstock tags, parasite destruction		32	1	□ OUT	1	Special Require	ments: Custo	m Processing	'rocessing			
		Protection from Contamination	Ŧ.	<u></u>	□ N/A					_				
<b>323</b>	-□ÍN □OUT			33,	□ N/A			Special Require	ements: Bulk V	Water Machine Criteria				
15		Food separated and protected												
16	OIN OUT	Food-contact surfaces: cleaned and sanitized		34	□IN ⊡N/A			Special Require Criteria	ments: Acidifi	ied White Rice Preparation				
10	□N/A □N/O	1 Cod-contact Sunaces, cleaned and Samuzed												
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35		□ OUT		Critical Control	Point Inspection	on				
4	Time/Temne	rature Controlled for Safety Food (TCS food)	Section 1	-	□N/A	T OUT			·					
725	-□IN □ OUT		112	36 _	□ N/A	OUT		Process Review	/					
18	□N/A □ N/O	Proper cooking time and temperatures		-	· · · · · · · · · · · · · · · · · · ·	CI OUT								
19	□IN □ OUT	Proper reheating procedures for hot holding		37	□in □ou <sup>.</sup> ⊡·n/a			Variance						
	□N/A □ N/O			<u> </u>			L							
	-□IN □ OUT	Dropper cooling time and town							•					
20	□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation prac						ces and employee behaviors				
21	-⊡IN □ OUT	Proper hot holding temperatures			that are identified as the most significant contributing factors to foodborne illness.									
	□N/A □ N/O	Tropor not notating temperatures		Public health interventions are control measures to preventions										
22	OIN OUT ON/A	Proper cold holding temperatures				injury.		ventions are	oonuui IIItd	auras to bieveut 100000	וונ θ			

## **State of Ohio**

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Nai	ne of Facility				Type of	Inspection , / Date			
<u> </u>	HCHIC!(	y and express			<u>510</u>	Inspection Date  VICTO CONTROL 1/1-2	<u>r 25</u>		
		GOOD RETAIL	PRA	CTICES '					
i		ces are preventative measures to control the intro-							
M	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: IN	<b>l</b> =in co	ompliance <b>OUT</b> =n	not in co	mpliance N/O=not observed N/A=	not applic	able	
		Safe Food and Water			Statistical Statistics	sils, Equipment and Vending	e Pasagara de La		
38	□·IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	□ IN □ OUT		ood and nonfood-contact surfaces cle esigned, constructed, and used	anable, pr	operly	
39	.□ IN □ OUT □ N/A Foo	Water and ice from approved source od Temperature Control	55	□ TUO □ NI □		/arewashing facilities: installed, mainta rips	ined, used	; test	
40	.⊡ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT	No	onfood-contact surfaces clean Physical Facilities		Salectors	
41	. E IN OUT ON/A ON/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □	N/A H	ot and cold water available; adequate	pressure		
42		Approved thawing methods used	58	58 DIN DOUT		umbing installed; proper backflow de			
43		Thermometers provided and accurate			' '	The state of the s			
		Food Identification	59	TIN DOT D	N/A Se	ewage and waste water properly dispos	∍d		
44	□ IN □ OUT	Food properly labeled; original container	60	DIN DOUT D	N/A To	Toilet facilities: properly constructed, supplied, cleaned			
Ship	Prevent	tion of Food Contamination	61	ØÎN □ OUT □N	N/A G	Garbage/refuse properly disposed; facilities maintained			
45	☑ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62	<i>-</i>		Physical facilities installed, maintained, and clean; do outdoor dining areas			
46	☑ IN □ OUT	Contamination prevented during food preparation, storage & display	63	□N/A □ N/O		Source to the state of the stat			
47 48	DIN OUT N/A N/O	Personal cleanliness Wiping cloths: properly used and stored	63			dequate ventilation and lighting; designa	ted areas t	usea	
49		Washing fruits and vegetables	64	ID TUO DI NI DI	IN/A EX	isting Equipment and Facilities	a year work to the same		
	Company Compan	roper Use of Utensils			en troisin foreigidid	Administrative			
50		In-use utensils: properly stored	65		Ñ/A 90	1:3-4 OAC			
51	.□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	66 DÎN DOUT DN/A		701-21 OAC			
52	☑ IN ☐ OUT ☐N/A	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 Mark "X" in appropriate box for COS and R: COS=corre				=repeat violation	rogajoni Lietario		
lten	No. Code Section Priorit	ty Level Comment		272.75			cos	R	
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Env	ironmental Health Specialist	of the state of th		Licensor:	17				
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PR	IORITY LEVEL: C= (	CRITICAL NC= NON-CRITICAL				Page 🛜 of	< " " " " " " " " " " " " " " " " " " "		

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

Page\_\_\_\_ of\_\_\_