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

N	ama of facility		T				License Number	1					
				Check one □ FSO ,-⊡∗RFE			License Number		Date ((() () ()				
2011 2011 100011110					***************************************	5/11/20							
12)) E 11					Sity/State/Zip Code								
License holder Insp					tion Time	<u>(ノ</u> 「Tra	vel Time	t to					
					()	Ha	Nel Time	Cai	tegory/Descriptive				
Type of Inspection (check all that apply)					- L/		Fallow up date (if required]	(. ·[]				
pr [24]	lrStandard □ Critic	ance R	≀ev	view □ Follow up	р	Follow up date (if required	"	Water sample date/result (if required)					
	Foodborne 30 D	ay ☐ Complaint ☐ Pre-licensing ☐ Consultation											
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
٨	/lark designated com	npliance status (IN, OUT, N/O, N/A) for each numbered i							oserved N/A=not applicable				
Compliance Status					Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	DIN DOUT D	performs duties	nd		23 DÍN DOU DN/A DN/C		Proper date marking and disposition						
2	DIN DOL D	I/A Certified Food Protection Manager Employee Health	75 Ag		24 □IN □ OU		Time as a public health con	- ntrol:	procedures & records				
2	TIN DOLL DA	Management, food employees and conditional employee	es:	97.00			Consumer Adviso						
3	DIN DOUT DIN	knowledge, responsibilities and reporting		2	25 DIN DOU	T			for raw or undercooked foods				
5	DIN DOUT DA		nte	1980	ZO QN7A								
		Good Hyglenic Practices	110	S	□IN □ OU	##### T	Highly Susceptible Pop						
6		Proper eating, tasting, drinking, or tobacco use		2	26 □.N/A	entre e	Pasteurized foods used; p		oited foods not offered				
7	_□N □OUT□N	I/O No discharge from eyes, nose, and mouth Preventing Contamination by Hands		1	=		Chemical						
8	OUT D N		Callactic	2	27 N/A OU	Т	Food additives: approved	and	properly used				
9	□N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	2	28 DN/A DOU	T	Toxic substances properly i	ldent	tified, stored, used				
				2000		Co	onformance with Approved	d Pr	ocedures				
10	OUT ON OUT ON	I/A Adequate handwashing facilities supplied & accessible Approved Source		2	29 IN IOU	Т	Compliance with Reduced specialized processes, and	Oxy d HA	gen Packaging, other				
11.		Food obtained from approved source	A STATE OF THE PARTY OF THE PAR	3	ПІМ ПОИ	T	Special Requirements: Fres						
12	DIN DOUT	Food received at proper temperature		Ľ	EJN/A LJN/O		Special Requirements, Free	Sn Je	lice Production				
13	.⊒N □OUT	Food in good condition, safe, and unadulterated	-	3	31	Γ ·)	Special Requirements: Hea	at Tre	eatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		3	32	F	Special Requirements: Cus	tom	Processing				
		Protection from Contamination		ŀ	UIN DOUT	T	Special Requirements: Bulk	- \/\a	tor Machine Criteria				
15	□N/A □N/O	Food separated and protected		F	33 DN/A DN/O	-	Opeoidi Noquiremonto, Dan		ter Machine Ontena				
16		Food-contact surfaces: cleaned and sanitized		3	BA DIN DOUT		Special Requirements: Acid Criteria	lified	White Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		3	35 DIN DOUT	Г	Critical Control Point Inspec	ction	1				
		perature Controlled for Safety Food (TCS food)		31	6 DIN DOUT	Г	Process Review						
18	DIN DOUT	Proper cooking time and temperatures			LIN/A	_	LIOCESS VANIEW						
19	-⁄⊒IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		3	B7 DIN DOUT		Variance						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	回Ń ロ OUT ロN/A ロ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	,∐ÍN □ OUT □N/,	A Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nar	ne of Facility	1 0 1.			Type	of Inspection Date						
L_	John 161	4 Food I'm			Sta	ident/PR 5	1212	\mathcal{J}				
		GOOD RETAIL	PRA	CTICES								
	Good Retail Pract	ices are preventative measures to control the intro	ductic	on of pathogens,	chem	icals, and physical objects into	foods.					
Ma		status (IN, OUT, N/O, N/A) for each numbered item: II	N=in c	ompliance OUT =	not in	compliance N/O=not observed I	√/A =not appli	cable				
	1	Safe Food and Water Pasteurized eggs used where required			Section and security and	nsils, Equipment and Vending						
38	□ IN □ OUT □Ñ/A □ N/O	54	O'IN OUT		Food and nonfood-contact surfaces designed, constructed, and used	s cleanable, pi	roperly					
39	□/IÑ □OUT □N/A Fo	55	□ TUO □ OUT □	aintained, usec	d; test							
40	DÍN OUT ONA O NÍO	N □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control			56 UJN OUT Nonfood-contact surfaces clean Physical Facilities							
41		Plant food properly cooked for hot holding	57	.⊡-IN □ OUT □	IN/A	Hot and cold water available; adec	uate pressure	<u> </u>				
42		Approved thawing methods used	58	□IN □OUT		Plumbing installed; proper backflow devices						
43	□4N □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O		O w wasay propor addition devices						
		Food Identification	59		N/A	Sewage and waste water properly disposed						
44	□.IN □ OUT	Food properly labeled; original container	60		N/A	Tollet facilities: properly constructed, supplied, cl						
-	Preven	tion of Food Contamination	61		N/A	Garbage/refuse properly disposed; far	cilities maintain	 ned				
45	.⊡1Ń □ OUT	Insects, rodents, and animals not present/outer	62	DIN DOUT		Physical facilities installed, maintaine						
46	☐ÎN ☐ OUT	Contamination prevented during food preparation,		□N/A □ N/O		outdoor dining areas	,,,	-9				
47	□ÍN □ OUT □N/A	storage & display Personal cleanliness	63	□ NI □ OUT		Adequate ventilation and lighting; des	signated areas	used				
48	□/IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64		IN/A	Existing Equipment and Facilities						
49	□ IN □ OUT □N/A □ NÍÓ	Washing fruits and vegetables	at ya			Administrative						
	Control of the Contro	Proper Use of Utensils	0.5		NAME OF THE OWNER, THE		(tageter tall)					
50	☑¹ÍÑ ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	65		N/A S	901:3-4 OAC						
51	□'IN □ OUT □N/V	handled	66	□ IN □ OUT □	N/A	3701-21 OAC						
52	□,JN □ OUT □N/A □ N/O	Single-use/single-service articles: properly stored, used										
33		Slash-resistant, cloth, and latex glove use Observations and C	 Arra	ativa Aatlar				See and the				
14.		Mark "X" in appropriate box for GOS and R: COS=corre				R=repeat violation						
item	No. Code Section Priori	ty Level Comment	m(°	garafe		parties and	cos					
		2011) 14 14	1617	01 41	13 <i>[</i>]	c(1 · 0°)						
		Process Revice						-				
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· · · · · ·												
Pers	on in Charge	and the same of th				Date:	169	. 1040**				
		and the state of t					1/)5					
Envi	ronmental Health Specialist			Licensor:	n.	(GHI)						
PRI	OBITY LEVEL CA	CRITICAL NC= NON-CRITICAL			4.1	Poss 3	of \					
	5302B Ohio Department o					Page2_	, UI					
AGR	1268 Ohio Department of	Agriculture (8/22)										