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

		A SECTION AND ADMINISTRATION AND					T					
Na I	me of facility	Ot T	Chec	,			License Number	Date	11/17/) C			
1	Salhvil	Kestacraul	/ F	If so \Box RFE \Box								
Ac	Idress	THE STATE OF THE S	ty/State/Zip Code									
1111/2/17 67												
-	110 1116.	110 2		Veen 10 017 45371								
Lie	cense holder	meet meet from	inspe	rspection Time Trav			vel Time	Category/I	Descriptive			
$\mid k$	Calhy 1	an lass a	ي ا	6.	//		-102	64	/ }			
Tv	pe of Inspection (chec	ck all that apply)		₩	Water Services	1	Follow up date (if required) Water	sample date/result			
	-48	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	eview	/ 🗆 Follow u			(if requ				
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
SURE-SI												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	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								
75		Supervision		Time/Temperature Controlled for Safety-Food (TCS food)								
1	.□IN □OUT□N/A	Person in charge present demonstrates knowledge a	nd	23								
2	DIN DOUT DN/A	Certified Food Protection Manager			DIN DOL	JT	Time as a nublic bootth as	otroli propod	Luca 9 mananda			
		Employee Health:		24	□·N/A □ N/	0	Time as a public health co	mor proced	ures & records			
2	DIN DOUT DIN/A	Management, food employees and conditional employee	s;		Marie	Haller,	Consumer Advis	ory 👫 🐇				
3	ACIN LIOUT LIN/A	knowledge, responsibilities and reporting		25	DIN DOL	JT	Consumer advisory provid	ded for raw	or undercooked foods			
4	DIN DOUT DINA			2000000	□N/A	causantan.						
5	DOUT □ N/A		nts				Highly Susceptible Po	pulations :				
		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	JT	Pasteurized foods used;	prohibited fo	ods not offered			
6 7	DIN DOUT DN/O			20								
	AND THE PERSON NAMED IN COLUMN TWO IS NOT THE	reventing Contamination by Hands	CAST.			TO SHARE THE PARTY OF THE PARTY	Chemical (
		1	Pate No.	27	□IN □ OL	JT	Food additives: approved	and properl	ly used			
8	"⊠IN □ OUT □ N/O	Hands clean and properly washed			, EIN/A							
		No have hand contact with ready to get foods or annual	امما	28	□IN □ OL	JT	Toxic substances properly	identified, st	ored, used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appr alternate method properly followed		Serveral	□ N/A				,			
					APPEND O	Co	informance with Approve	d Procedu	res			
10	,⊿ÎN □OUT□N/A			29	.⊟IN □ OL	JT	Compliance with Reduced					
		Approved Source			□ N/A		specialized processes, ar	id HACCP p	olan			
11	□ N □ OUT	Food obtained from approved source		30		JT O	Special Requirements: Fre	sh Juice Pro	oduction			
12	□IN □OUT □N/A.⊡Ñ/O	Food received at proper temperature		-								
13	DIN DOUT	Food in good condition, safe, and unadulterated		31			Special Requirements: He	at Treatmen	t Dispensing Freezers			
	DIN DOUT	Required records available: shellstock tags, parasite			□'IN □ OL	JT						
14	□N/A □N/O	destruction		32	□N/A □ N/O		Special Requirements: Cu	stom Proces	ssing			
		Protection from Contamination			DÍÑ DOL	JT	0					
4.5	, ∰IN □OUT	Food consisted and protected		33	□N/A □ N/C	0	Special Requirements: Bul	k water Mad	chine Criteria			
15	□N/A □N/O	Food separated and protected			DIN DOL	iT.	Special Requirements: Aci	dified White	Disc Propagation			
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34		Ó	Criteria	umeu winte	Rice Preparation			
	□N/A □N/O			<u> </u>								
17	.⊿M □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□!N □ OU ,⊡/N/A	זנ	Critical Control Point Inspe	ection				
No.	Time/Temne	rature Controlled for Safety: Food (TCS food)	12.7	-	DIN DOU	ET						
			4 To 1 To 1	36	□N/A	, I	Process Review					
18		Proper cooking time and temperatures		-								
	DIN D QUT			37	□IN □ OU □N/A	<i>)</i>	Variance					
19	DN/A D N/O	Proper reheating procedures for hot holding	}	-	<u></u>		<u> </u>					
	□IN □ OUT		_	ľ								
20	□N/A □ N/O	Proper cooling time and temperatures			Risk factors are food preparation practices and employee behaviors							
	□IN □ OUT						is the most significant co	ontributing	factors to			
21	∠⊒N/A □ N/O	Proper hot holding temperatures		TO	odborne illness.							
-	- Approx						rventions are control m	easures to	prevent foodborne			
امما	THE THE OUT THE	Burn on a let to della a tomas a control		Hillr	ness or injur	٧.						

State of Ohio

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Name of Facility								Type of Inspection	Dat	te Zama Z	i č	· · · · · · · · · · · · · · · · · · ·
Kathy's Restaurant							*	Sandwolf (1		1/ (<i>l</i> >	1
COOD BETAIL DRAGTORS												
3	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										able		
		ir i daga di Salagaring in casapi Mangari Mangaring Salagari			d and Water		was ar but th	Utensils, Equipment and \	X TANK MARKET AND A TANK AND A TA			
38	L	IN □ OUT ☑Ñ/A		Pasteu	rized eggs used where required	54	□ IN,⊅⊡*ÖUT	Food and nonfood-cont designed, constructed, a		ces cleanable	, pro	perly
CONTRACTOR OF THE PROPERTY OF			Marzina (A.S.M.C.)		and ice from approved source	55		N/A Warewashing facilities:	nstalled,	maintained, u	sed;	test
			LIBSCESSANCTINA	erature Control	56		Nonfood-contact surface					
40		IN 🗆 OUT 🗆 N/A-[cooling methods used; adequate equipment perature control		ГП-IN П ООТ	Actually at the Company of the Compa	Physical Facilities			
41		IN 🗆 OUT 🗆 N/A 🏾	□ -N/O	Plant fo	ood properly cooked for hot holding	57	TIN OUT O	N/A Hot and cold water ava	lable; ad	equate press	ure	
42	.☑ ÎN ☐ OUT ☐N/A ☐ N/O Appro		Approve	ed thawing methods used	58	□ IN □OUT	Plumbing installed; pro	oer backf	low devices			
43	.☑ ÎN □ OUT □N/A The		Thermo	ometers provided and accurate		□N/A □ N/O						
	65-465	nagringa syasifi		Food Id	lentification	59	□ IN □ OUT □	N/A Sewage and waste water	properly	disposed		
44	Į, D	Ñ □ OUT		Food p	roperly labeled; original container	60		N/A Toilet facilities: properly	onstructe	d, supplied, cl	eane	d
			Prevent	tion of F	ood Contamination	61	□ IN □ OUT □	N/A Garbage/refuse properly	lisposed;	facilities main	taine	d
45					rodents, and animals not present/outer s protected	62		Physical facilities installe outdoor dining areas	i, maintai	ned, and clea	n; dog	js in
46	ď				ination prevented during food preparation, & display		□N/A □ N/O			-		
47		N □ OUT □N/A			al cleanliness	63		Adequate ventilation and	lighting; o	designated are	eas us	3ed
48	-	ÍN □ OUT □N/A [IN □ OUT □N/A [cloths: properly used and stored g fruits and vegetables	64	DIN OUT O	N/A Existing Equipment and F	ıcilities			
49				(107270000000000000000000000000000000000	se of Utensils	0.3914		Administrative				
50	, , ,,,,	IN 🗆 OUT 🗆 N/A 🛭	**************************************		utensils: properly stored	65		N/A 901:3-4 OAC				
51	Utensils, equipment and linens:				s, equipment and linens: properly stored, dried,	66	☑1Ñ □ OUT□	N/A 3701-21 OAC				
52		handled □ IN □ OUT □ N/A Single-use/single-service articles; properly stored, used				-00	ם ווס ם או שן	14/A 0101-21 OAO				
53	-01	Ñ □ OUT □N/A [□ N/O		esistant, cloth, and latex glove use							
			oniecute. V		Observations and Co				Armining The State of the State			riert
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 cos									R			
ζ.	U	4,4,4	1/1		Observed sents on	(°) (***********************************	150 - TO 6	Litchen				-
16:40	İ		<u> </u>	w4		7 1 1			Property.			
					Critical Contral &	00	A Down	20. Tion	***			
					φ.	**************************************						
					NO CCT VINGTION	d	0 77	ne of Lysper	104			
							Name -	// • • • • • • • • • • • • • • • •				
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		<u> </u>										
Person in Charge Date: (7.7.)												
Environmental Health Specialist Licensor: (1) (1) (1)												
PRIORITY LEVEL: G= CRITICAL NC= NON-CRITICAL Page (2) of (3)												

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