## State of Ohio

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

Name of facility  Che									License Number		Date			
1	195	_///	av:	us Mexican Grill	۲۳اییا	$2^{FSO} \square RFE = 186 = 5/20$					(20/2)			
Α	ddress	•	1)	<i>t</i> > /	ity/State/Zip Code									
1	$U_{\ell}$	)	KUS	s RO	10,	Green, de OH 4533/								
Li	icense l	older			Inspe	ctio	n Time	Tra	vel Time	Catego:	y/Descriptive			
_ ا	Dal	1501	1	Yun CF	6	0	)		10	C	45			
Ty	ype of I	nspectio	on (che	ck all that apply)	l				Follow up date (if required)	Wat	er sample date/result			
	l-Standa	'هـ rd	Ćritical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Re	eviev	v 🗆 Follow up	р			equired)			
Ш	Foodbo	orne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
١	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 Stat		The second					
37.2		4.1	And Section	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	-□ÎN	OUT	□ N/A	Doroon in abargo present demonstrates (manufados			DNA DNA	IT	Proper date marking and disposition					
2	PIN	□ OUT	□ N/A	Certified Food Protection Manager			DIN DOU		Time and the books					
		Employee Health					Time as a public health control: procedures & records							
3	J⊟IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting						(1)	Consumer Adviso	ry				
4	.⊡îN	□OUT □ N/A Proper use of restriction and exclusion				25	□IN □ OU .□N/A	ΙT	Consumer advisory provide	ed for ra	w or undercooked foods			
5	□IN								Highly Susceptible Pop	ulations				
		4.00 p. c		Good Hygienic Practices		26	□IN □ OU	Т	Pasteurized foods used; p					
7										ATTOMORAL CONTRACT				
	١١١٧	CONTRACTOR OF THE	On Wicherman Street Street	Two discharge from eyes, hose, and moduli reventing Contamination by Hands				**************************************	Chemical	A PARTY				
8	ρĺΝ	□ OUT				27	DIN DOU		Food additives: approved and properly used					
9		OUT		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			DM& QU □ OU		Toxic substances properly identified, stored, used					
40	FIN	ПОПТ	ITI NI/A	Adoquate handwashing facilities complied 9				an art years	onformance with Approved	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Carlotte and the second			
10	[VIII.4	N ☐ OUT ☐ N/A   Adequate handwashing facilities supplied & accessible   Approved Source			29	□IN □OU	í	Compliance with Reduced specialized processes, and	Oxygen I I HACCF	Packaging, other Piplan				
11	-□IN	□OUT		Food obtained from approved source		30		T						
12	DIN	OUT		Food received at proper temperature		30	□N/A □ N/O	)	Special Requirements: Fres	in Juice I	Production			
13	<del> </del>	□N/O □OUT		Food in good condition, safe, and unadulterated		31		T )	Special Requirements: Heat Treatment Dispensing Freezers					
14		DOUT		Required records available: shellstock tags, parasite			□IN □OU	 Т	Consider Designation of the Constant					
92336	<b>,</b> ©N/A	□N/O	isan ma	destruction		32	□·N/A □ N/O		Special Requirements: Cus	tom Proc	essing			
	EIN BIN	OUT		Protection from Contamination ( )		33			   Special Requirements: Bulk	Water N	lachine Criteria			
15		□N/O		Food separated and protected		-								
16	ĮΖĺŃ	□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	Τ)	Special Requirements: Acid Criteria	ified Whi	te Rice Preparation			
17	_DIN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	.enin □out □n/a	Т	Critical Control Point Inspec	tion				
	عرادا			rature Controlled for Safety Food (TCS food)		36	□IN □OU	T	Process Review					
18	DÍN DN/A	OUT		Proper cooking time and temperatures		-	,□,N/A □ IN_ □ OU1	т	T TOCCSS TOVIOW					
19		OUT		Proper reheating procedures for hot holding		37	EN/A	<u> </u>	Variance					
20	□IN □N/A	OUT M/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 foodborne illness.								
21		OUT N/O		Proper hot holding temperatures										
22	<b>M</b>	□ OUT	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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100	43 / 1/1// (4) /	THE XICHA (9711)		31940 ans / C1 3/ Ju	21 000	<u>)</u>								
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 Vending														
38	□ IN □ OUT, □ŃA □ N/O		54 ☑·IN □ OUT	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleans	able, pro	perly								
39	DIN DOUT DN/A	Water and ice from approved source		designed, constructed, and used	d usadı	1004								
	Fo	od Temperature Control		55 ☐ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, ustrips										
40	□ /IN □ OUT □ N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 <b>□</b> 11N □ OUT	Nonfood-contact surfaces clean  Physical Facilities										
41	□ N □ OUT □ N/A □ N/O	Plant food properly cooked for hot holding	57 IN OUT C	IN/A Hot and cold water available; adequate pr	essure									
42	□ N/O □ N/A □ N/O	Approved thawing methods used	58 ⊒-IN □OUT	Plumbing installed; proper backflow device	es									
43	□ OUT □N/A	Thermometers provided and accurate	□N/A□N/O											
		Food Identification	59 JU-IN II OUT I	Sewage and waste water properly disposed										
44	,⊡rIN □ OUT	Food properly labeled; original container	60 DIN DOUT	IN/A Toilet facilities: properly constructed, supplied	icted, supplied, cleaned									
	Preven	tion of Food Contamination	61 /E''IN 🗆 OUT 🗀	IN/A Garbage/refuse properly disposed; facilities m	naintaine	ed .								
45	Ģ″Ñ □ OUT	Insects, rodents, and animals not present/outer	62 🗀 IN 🗆 OUT	Physical facilities installed, maintained, and c	lean; do	gs in								
46	<u>′</u> ⊿∕N □ OUT	openings protected  Contamination prevented during food preparation, storage & display	□N/A □ N/O	outdoor dining areas										
47	□-ÍÑ □ OUT □N/A	Personal cleanliness	63 ⊡-IN □ OUT	Adequate ventilation and lighting; designated	areas u	sed								
48		Wiping cloths: properly used and stored	64 🖳 IŃ 🗆 OUT 🗆	IN/A Existing Equipment and Facilities										
49		Washing fruits and vegetables		Administrative	i in the	444								
		Proper Use of Utensils		INTA - 204/2 4 0 0 0										
	□ IN □ ØUT □N/A □ N/O	In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,	65 114 11 001 1	IN7A 901:3-4 OAC	-									
51	□-IÑ □ OUT □N/A	handled	66 □1Ñ □ OUT □	IN/A 3701-21 OAC										
	DIN DOUT DN/A	Single-use/single-service articles: properly stored, used												
53		Slash-resistant, cloth, and latex glove use  Observations and C			507.5									
		Mark "X" in appropriate box for GOS and R. COS=corr												
Item	No. Code Section Priori	ty Level Comment	bandle Tag	/ PTC	cos	R								
<u>.) (</u>	) July 1	C Observed TEP STURP	idias sce. PIC											
		- MICHAEL SCOOP GAUTINS	· Inspect.	017										
6	-4) 5 11	C Observed no Test please have Test strop	(T01 7	C/ 10 2 1 5 45 0		=								
	1,1733	please have TOT ITO a	1 for nout	Taspel Sula	<del>  -</del>									
				·										
		Critical Control	Po. 17 2 m	patran										
				,										
		No CCP Violat	cans of	Time of Inspecting										
· · · · · · · · · · · · · · · · · · ·														
Pers	on in Charge	Date:												
5/20/25														
Environmental Health Specialist Licensor:														
PRIORITY LEVEL: C CRITICAL NC= NON-CRITICAL Page 2 of 2														

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