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

NI.		License Number	l Dete										
Na	ame of facility ナルベルムのもの	MCB 0 2 1 1 2 1 1 100	Check		• Ģ′RFE	License Number	(S-22-25)						
Λ.	CUC XXX	THE ONE REPORTED TO		530									
A		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	City/s	City/State/Zip Code									
	<u> </u>	UD Kt 34	Inana	V (	√(\\(\)/(\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	S							
LI	License holder (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)				Tra	avel Time	tegory/Descriptive						
		S COUNTY VOS. C. BUSTONICE											
	<b>/pe of Inspection (ch</b> Standard □ Critica	eck all that apply) I Control Point (FSO)   □ Process Review (RFE)   □ Varia	ince Re	view	/ 🗆 Follow up	Follow up date (if required)	) Water sample date/result (if required)						
		/ □ Complaint □ Pre-licensing □ Consultation											
	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											
2	$\widetilde{C}^{k} = \widetilde{C}^{k} + \widetilde{C}^{k} $	Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
1	DIN DOUT DN/	Person in charge present demonstrates knowledge a	nd	23	□ IN □ OUT □ N/A □ N/O	disposition							
2	DIN DOUT DIN		2000	24	DIN DOUT	Time as a public health con	itrol: procedures & records						
		Employee Health			□N/A □ N/O	Consumer Adviso							
3	DIN DOUT DIN/	A Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	0.5	□IN □ OUT		X and the second						
4	ÓIN □OUT □ N/	· · · · · · · · · · · · · · · · · · ·		25	EIN/A	Consumer advisory provided for raw or undercooked f							
5	│□IN □OUT □ N//	A Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	its			Highly Susceptible Pop	ulations.						
6	□IN □OUT □N/		is even	26	□IN □ OUT □N/A	Pasteurized foods used; p	rohibited foods not offered						
7	ÍÍN □OUT□N/0		Caracas			Chemical							
8	.□IN □ OUT □ N/d	Preventing Contamination by Hands  D Hands clean and properly washed		27	□IN □ OUT □N/A	Food additives: approved	and properly used						
9	ÓIN OUT			28	□!N □ OUT □N/A	Toxic substances properly identified, stored, used							
		atomate method property followed			C	Conformance with Approved	l Procedures						
10	□N □ OUT □ N//		Name of the	29	□IN □ OUT	Compliance with Reduced	Oxygen Packaging, other						
11	DIN DOUT	Approved Source Food obtained from approved source	4 (1)	<u> </u>	□N/A □IN □ OUT	specialized processes, and							
12	- DIN DOUT	Food received at proper temperature		30	PN/A □ N/O	Special Requirements: Fres	sh Juice Production						
	□N/A □,N/O □IN □ OUT	Food in good condition, safe, and unadulterated		31	□IN □ OUT □·N/A □ N/O	Special Requirements: Hea	at Treatment Dispensing Freezers						
<u>13</u> 14	DIN DOUT	Required records available: shellstock tags, parasite		-	DIN DOUT								
14	□N/A □N/O	destruction	AR RES	32	□N/A □ N/O	Special Requirements: Cus	tom Processing						
15	□IN □OUT	Protection from Contamination Food separated and protected		33	□IN □ OUT □N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria						
	□N/A □ N/O □IN □ OUT			34	□IN □OUT		lified White Rice Preparation						
16	ÓN/A □N/O	Food-contact surfaces: cleaned and sanitized			□N/A □ N/O □IN □ OUT	Criteria							
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ N/A	Critical Control Point Inspec	otion						
	□IN □ OUT	erature Controlled for Safety Food (TCS food).		36	□IN □ OUT □N/A	Process Review							
18	DN/A D N/O	Proper cooking time and temperatures		37	DIN DOUT	Variance							
19	ÚIN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			ŰN/A	varianod							
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	OIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

## State of Ohio

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

Nan	ne oi	r Facility	.CX7	V 1	2 campaiand d	1200	dealu	Тур	oe of Inspection	Date	) y =	2 <	
		į.	۷۱٪ مررد		- Samply floor	\ )[[]	V. Je V. Aug	-	30 PM		16	Com with	
	(Tester) (Tester)				GOOD RETAI	L PRA	CTICES			V 102 F			
					preventative measures to control the int								
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 applications and the compliance out of the compliance ou											able		
38		IN □ OUT □N		1	d and Water ized eggs used where required	54	רטס 🏻 מו 🗖	juntajnje najvajesta (vindija	Itensils, Equipment and Vend Food and nonfood-contact s	urfaces cle	anable, pr	operly	
39	N. A.	IN DOUT DN			and ice from approved source	-   -			designed, constructed, and u				
					erature Control	55	רטס 🗆 מו 🗅	. □N/A	Warewashing facilities: insta strips	ilea, maintai	inea, usea;	; test	
40 .		IN OUT ON	A □ N/O		cooling methods used; adequate equipment perature control	56	רטס 🗆 מו 🗀 .		Nonfood-contact surfaces cl	ean		1519 Sp.	
41	ا []ر	IN 🗆 OUT 🗆 N/A	A D N/O	· · · · · ·	od properly cooked for hot holding	57	LIO II NI II	□N/A		e; adequate	pressure		
42	2 DIN DOUT DN/A DN/O Appro		Approve	ed thawing methods used	58	□ IN □OUT		Plumbing installed; proper b	oackflow de	vices			
43	43 O IN OUT ON/A		Thermo	meters provided and accurate		·□N/A □ N/O							
	Poglet			Food Id	entification	59	דטס 🗆 או 🗖	□N/A	Sewage and waste water prop	perly dispos	ed		
44	וַם	N 🗖 OUT		Food pr	operly labeled; original container	60	по п п	□N/A	Toilet facilities: properly const	ructed, supp	olied, clean	ed	
	Prevention of Food Contamination						דטס 🗆 מו 🗖	. □N/A	A Garbage/refuse properly disposed; facilities maintained				
45	ДΊ	N 🗆 OUT			rodents, and animals not present/outer s protected	62	'	•	Physical facilities installed, ma	aintained, ar	nd clean; do	ogs in	
46	CUN CLOUT			ination prevented during food preparation, & display	1	□N/A□N/O		-			_		
47	-	N 🗆 OUT 🗖 N/			l cleanliness	_ 63	OUT OUT		Adequate ventilation and light	ing; designa	ted areas u	used ———	
48		N OUT ON/			cloths: properly used and stored g fruits and vegetables	64	DIN DOUT	□N/A	Existing Equipment and Faciliti	<b>8</b> \$		e isologie su There	
40	Ļ'	N LI COT LIN	STATE OF THE STATE OF		e of Utensils			Saulteta	Administrative				
50	الَ	N 🗆 OUT 🗆N//	A □ N/O	In-use ເ	itensils: properly stored	65	₽ IN □ OUT	□N/A	901:3-4 OAC				
51			Utensils handled	, equipment and linens: properly stored, dried,	66	TUO [] NI	ДN/A	3701-21 OAC					
52	ØΊ	N D OUT DN/	A		se/single-service articles: properly stored, used								
53	<u>ار</u>	N 🗆 OUT 🗆 N/A	A □ N/O	Slash-re	sistant, cloth, and latex glove use							English seed	
				Mark ">	Observations and "In appropriate box for COS and R: COS=cc	and the second second second	THE RESIDENCE OF THE PARTY OF T		n R≓reneat violation				
Iten	No.	Code Section	n Priori	ty Level		// DOXOG		iopodio.			cos	R	
					$C_0 + S \setminus C_1 C_1$	( ~ A	A (	$\bigcirc_{\setminus}$		<del>/</del>	<u> </u>		
ļ					300113400	J. Carrie	<del>\</del>		1 7/60/	$\subseteq \mathcal{Y}_{\perp}$			
					Y		V						
										·		+-	
	_												
	•••					,							
				,									
-							· · · · · · · · · · · · · · · · · · ·			* 1'			
Person in Charge  Date: 5/2/2025													
Environmental Health Specialist  Licensor:													
PRIORITY LEVEL : C. CRITICAL NO. NON CRITICAL													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL