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

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Na	me of facility	20	Check				License Number		Date			
	MADIALO	\ ^^)	□ FS	SO.	□ RFE		I Maria	4-7-40				
Ad	dress		City/Sta	y/State/Zip Code								
	173) KM	211288 54182+ Scott	600	REAUTE CH YSBRI								
Lic	ense holder		Inspect	pection Time		Trav	avel Time		Category/Descriptive			
	toola k	The state of the s	[1			\(\(\)		7 CBC			
	pe of Inspection (chec		[UTC			Fallancina data (if namina	(
		sk all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Rev	eview 🗆 Follow up			Follow up date (if required	Water sample date/result (if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation										
				over the second		- ANTENNA						
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
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 applicab												
(Activises		Compliance Status		Compliance Status								
		Supervision:	TO SOCIAL SECTION SECT	and the second	And come and deligate to the state of the st	The state of the s	perature Controlled for Safety Food (TCS food)					
1	OIN OUT N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□IN □ OU □N/A □ N/O)	Proper date marking and	dis	position			
2	│□IN □OUT □ N/A	Certified Food Protection Manager Employee Health			□IN □ OU □N/A □ N/0		Time as a public health control: procedures & records					
D-93.		Management, food employees and conditional employee	76.				Consumer Advis	orv				
3	OUT N/A	knowledge, responsibilities and reporting		0.5	□IN □ OU	T						
4 .	OUT N/A	Proper use of restriction and exclusion			i⊐n/a		Consumer advisory provided for raw or undercooked for					
5	□N □OUT □N/A	Procedures for responding to vomiting and diarrheal ever	nts	the section of the co		A DESCRIPTION OF	Highly Susceptible Po	pul	ations			
6	□IN □ OUT □ N/O	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		6	□IN □ OU □N/A	1	Pasteurized foods used;	proh	nibited foods not offered			
7 '	DIN DOUT NO	No discharge from eyes, nose, and mouth				10.0	Chemical					
	Preventing Contamination by Hands				DIN DOUT		Food additions approved and managers and					
8	DIN DOUT NO	Hands clean and properly washed		27	□N/A		Food additives: approved	and	a properly used			
9	OIN OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	') Q. I	□IN □ OU □N/A	Т	Toxic substances properly Identified, stored, used					
						Co	onformance with Approve	ed F	Procedures .			
10	□IN □OUT □N/A	Adequate handwashing facilities supplied & accessible		201	□IN □OU	T	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
43. 11	□IN □OUT	Approved Source OUT Food obtained from approved source		——————————————————————————————————————	□N/A □IN □OUT		specialized processes, and rivoor plan					
,	DIN DOUT		;				Special Requirements: Fre	esh .	Juice Production			
12	□N/A □N/O	Food received at proper temperature			□IN □ OU		Special Requirements: Heat Treatment Dispensing Freezers					
13	□IN □OUT	Food in good condition, safe, and unadulterated										
14		Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C)	Special Requirements: Cu	ustor	n Processing			
11.5	□IN □OUT	Protection from Contamination		''''	⊒IN □OU ⊒N/A□N/O		Special Requirements: Bu	ılk V	Vater Machine Criteria			
15		Food separated and protected		\neg								
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OU □ N/A □ N/C	T)	Special Requirements: Ac Criteria	zidifie	ed White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			⊒IN □OU ⊒N/A	Т	Critical Control Point Inspe	ectic	on ,			
	Time/Tempe	rature Controlled (or Safety Food (TCS food)	703	3K I	JIN □ OU	Т	Process Review					
18	.□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	[□N/A		7 100000 1011011					
					JIN 🗖 OU JN/A	Т	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding										
	□IN □ OUT		-									
20		Proper cooling time and temperatures		Risk factors are food preparation practices and employee beha								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	TIN TI OUT TIN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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		$-\sqrt{N_{c}}$	JE J	Yaci	Y)	***	******	S	MONORAGIO PILOS A	·< <u>,</u>)			
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Ma	ark c								n compliance N/O=not observed N/A=no		able		
Pagis				Safe Foo	d and Water			U	tensils, Equipment and Vending	34 TA	77944		
38	/	N □ OUT □N/A		Pasteur	rized eggs used where required	54	D IN D OUT		Food and nonfood-contact surfaces cleans designed, constructed, and used	ıble, pro	perly		
CONTROL STORY CONTROL					and ice from approved source	55	TUO II OUT I	□N/A	Warewashing facilities: installed, maintaine	d, used;	test		
					erature Control	ot 56	□ IN □ OUT		strips Nonfood-contact surfaces clean				
40					cooling methods used; adequate equipmer perature control	าเ			Physical Facilities	Janes 185 Santinis			
41		N 🗆 OUT 🗖 N/A	□ N/O	Plant fo	od properly cooked for hot holding	57	D IN D OUT [□N/A	Hot and cold water available; adequate pr	essure			
42	☐ IN ☐ OUT ☐N/A ☐ N/O Appro			Approve	ed thawing methods used	58			Plumbing installed; proper backflow device	əs			
43,		N □ OUT □N/A		Thermo	meters provided and accurate		□N/A□N/O						
		iase (Lauremon III) Lauremon III		Food Id	entification	59	IN II OUT [□N/A	A Sewage and waste water properly disposed				
44,,	- 🗆 I	N 🗆 OUT		Food pr	operly labeled; original container	60	TUO II II II	□N/A	A Tollet facilities: properly constructed, supplied, cleaned				
	1		Preven		ood Contamination	61	TUO UN II	□N/A	A Garbage/refuse properly disposed; facilities maintained				
45		N 🗆 OUT		Insects, rodents, and animals not present/outer openings protected					Physical facilities installed, maintained, and outdoor dining areas	lean; do	gs in		
46		N 🗖 OUT			ination prevented during food preparation, & display	-			Adams de conditation and the first state of				
47 /		N D OUT DN/A	E N/O	Personal cleanliness			IN OUT		Adequate ventilation and lighting; designated	areas u	sed ——		
48 /		N 🗌 OUT 🔲 N/A N 🔲 OUT 🔲 N/A			cloths: properly used and stored g fruits and vegetables	64		∐N/A	Existing Equipment and Facilities	Address and	Section (Section)		
				Co. SATURNATION	se of Utensils			of Corner	Administrative .	STATE OF STATE OF			
50		N 🗆 OUT 🗀N/A I	In-use ι	utensils: properly stored	65	□ IN □ OUT	⊐N/A	901:3-4 OAC					
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly store handled				, equipment and linens: properly stored, drie	d, 66	TUO UN I	□N/A	3701-21 OAC		-		
52	口	N 🗆 OUT 🗆 N/A			ise/single-service articles: properly stored, us	sed	.l						
53	3 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use												
					Observations and								
Iten	ı No.	Code Section	Priori	∷Mark∷2 ty Level	K ^e in appropriate box for COS and R: COS= Comment	-corrected	on-site during ins	pectio	n R=repeat violation	cos	R		
<i>D</i> s.	ſ	2,7:-1	N		OUST NED WATE	$(\mathcal{L}\Lambda)$	5 OA (à le	211 OREG MECIAC				
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Person in Charge Date: 4/1/2									Date: 4/7/25				
Environmental Health Specialist ()													
									No. 1 Section	. ~ > - ,			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page ____ of ____