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

							1						
Na	Name of facility  VM - NOR IS POSOURC A LIREATIVE L			Check one  ☐ FSO ☐ RFE			License Number		Date 21-25				
AND AMED LOOKE A SUNLE H							2603		4.69003				
A	ddress 5-05-72-7	111.00 00	City/State/Zip Code										
500 COMINCAR RD			1/ /	Ι. Τ.	<u>renu.</u>	Ţ	<del></del>	<u> </u>	)/				
License noide				ctioi	n Time	Tra	vel Time	Ca	tegory/Descriptive				
	Daniel Commissioners				<u>)                                    </u>	L,	<i>e k</i>		NC 3)				
Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance					. 🗆 Follow u	_	Follow up date (if required	d)	Water sample date/result (if required)				
1.		☐ Complaint ☐ Pre-licensing ☐ Consultation	ance ive	VICW	/ LITOHOW u	۱			(				
								T Sail					
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 applicable													
l IV	rark designated compile		tem. m-										
Compliance Status  Supervision					Compliance Status  Time/Temperature Controlled for Safety Food (TCS:(food)								
1	□IN □OUT □N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23		JT							
2	.□IN □ OUT □ N/A			24	□IN □ OL	-	Time as a public health co	ontro	l: procedures & records				
	Ballin Belleviller L	Employee Health  Management, food employees and conditional employees	Marie Constitution of the		□ N/A □ N/		Consumer Advis						
3	OUT N/A	knowledge, responsibilities and reporting	38,	0.5	□IN □ OL	JT							
4	OUT N/A	Proper use of restriction and exclusion		25	□N/A	Anada Ca	-	WALCON 200	for raw or undercooked foods				
5	-□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts		□IN □ OL	i de la companya de l	:: Highly Susceptible Po	pul	ations				
6				26	DN/A	<i>,</i> ,	Pasteurized foods used;	prof	nibited foods not offered				
7	│ □IN □ OUT □ N/O		EASTER F		T		Chemical						
8	DIN DOUT DNO	reventing Contamination by Hands  Hands clean and properly washed	19 20.5	27	□IN □ OL	Л	Food additives: approved	l and	d properly used				
9	-DIN DOUT	No bare hand contact with ready-to-eat foods or appro	ved	28	.□IN □ OU □N/A	JΤ	Toxic substances properly	/ ide	ntified, stored, used				
	□N/A □ N/O	alternate method properly followed				c	onformance with Approve	ed F	Procedures				
10′	□IN □ OUT □ N/A			29	DIN DOL	JΤ	Compliance with Reduce						
11	DIN DOUT	Approved Source Food obtained from approved source		<u> </u>	.⊠N/A □IN □ OU	JT.	specialized processes, a						
	DIN DOUT	Food received at proper temperature		30	N/A DN/		Special Requirements: Fr	esh	Juice Production				
12				31			Special Requirements: He	reatment Dispensing Freezers					
13	OUT OUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite		-	DIN DOL								
14	□ □N/A □N/O	destruction	The UK	32	□N/A□N/0	)	Special Requirements: Cu	ustor	n Processing				
	OUT OUT	Protection from Contamination		33			Special Requirements: Bu	ılk V	/ater Machine Criteria				
15	□N/A □N/O	Food separated and protected			DIN DOL	JT	Special Requirements: Ac	cidifi	ed White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	o 	Criteria						
17·	OIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A	JΤ	Critical Control Point Inspe	ectic	on				
		rature Controlled for Safety Food (TCS food)		36		JΤ	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	ŀ		DN/A	IT.							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37 DIN OUT Variance									
20	□IN □ OUT □N/A □ N/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									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne									
22	DIN DOUT DN/A	Proper cold holding temperatures		illness or injury.									

## **State of Ohio**

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

Type of Inspection

Date

	MICHAEL	2 rescures , treata	NC/	17 5	+ apoclars	4/201-	<u>25</u>			
Printe.		GOOD RETAIL	PRA	CTICES			NAME OF STREET			
<u> </u>	Good Retail Practi	ices are preventative measures to control the intro		ACCUMULATION OF STREET STREET, STREET AND ADDRESS OF THE STREET, STREE	micals, and physical object	s into foods.	BETT HILLY			
М		status (IN, OUT, N/O, N/A) for each numbered item: I <b>I</b>	<b>V</b> =in co			A PROPERTY OF THE PARTY AND INCOME. THE PARTY OF	licable			
	The state of the s	Safe Food and Water			tensils, Equipment and Vendi Food and nonfood-contact so					
38	☐ IN ☐ OUT ☐ N/A ☐ N/O		54	D'IN DOUT	designed, constructed, and us		property			
39	□ IN □ OUT □ N/A   Fo	Water and ice from approved source od Temperature Control	55	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, used; to strips						
40		Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT	Nonfood-contact surfaces cle	ean				
41	☑ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available	: adequate pressu	re			
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devices					
43	☑ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O						
		Food Identification	59	□ IN □ OUT □N/A	Sewage and waste water properly disposed					
44	☐ IN ☐ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/A	Tollet facilities: properly constructed, supplied, cleaned					
	Preven	tion of Food Contamination	61	□¹Ñ □ OUT □N/A	Garbage/refuse properly disposed; facilities maintained					
45	□ OUT □ OUT	Insects, rodents, and animals not present/outer openings protected	62	* ·	Physical facilities installed, maintained, and clean; doutdoor dining areas					
46	☑ IN ☐ OUT	Contamination prevented during food preparation, storage & display	63	□N/A□N/O	Adequate confliction and light					
47	□ IN □ OUT □N/A	Personal cleanliness	-	□·IN □ OUT	Adequate ventilation and lightin	ng; designated areas	3 used			
48		Wiping cloths: properly used and stored  Washing fruits and vegetables	64	IN I OUT IN/A	Existing Equipment and Facilitie	S				
43		Proper Use of Utensils			Administrative					
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC					
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	☐ IN ☐ OÙT ☐N/A	3701-21 OAC					
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used								
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use								
		Observations and C Mark "X" in appropriate box for GOS and R: COS-corre			1 R=repeat violation					
Item	No. Code Section Priori	ty Level Comment		7.28%		co				
		- 1 (604) Str (108	4	<del>((*) - , , , )                            </del>	Pana					
ļ			<u> </u>		P. Same Company					
		<u> </u>								
		*								
	1.									
<u>-</u>										
Pers	son in Charge		· · · · · · · · · · · · · · · · · · ·		Date: / // /	1				
Muanda Ballon 4/24/25										
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)

Name of Facility