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

Name of facility			Check	Check one			License Number	Date				
1	Phy mad con Mini Mac?			□ FSO □ RFE			2007	11-21-25				
Address			City/State/Zip Code									
	LOS W	NO (NOW MYDISON OF CISBUILD									
License holder			Inspec	tion	Time	Tra	vel Time	Ca	tegory/Descriptive			
License holder Pyrophysical Physics (2)				3	$\langle \cdot \rangle$		30		110			
Type of Inspection (check all that apply)					\		Follow up date (if required	t)	Water sample date/result			
,		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ınce Rev	iew	☐ Follow u	ıp			(if required)			
-	Poodpoine 12 30 Day	Complaint Differicensing Diconstitution										
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												
	man no XVIII de la 1777 de la 1777	Compliance Status	en en en	Compliance Status								
	Supervision Person in charge present, demonstrates knowledge, and			Time/To			emperature Controlled for Safety Food (TCS food)					
1	DIN DOUT DIN/A	performs duties		23,	DN/A DN/	O	Proper date marking and	disp	position			
2	□IN □OUT □ N/A	Certified Food Protection Manager	mass.		□IN □ OI □N/A □ N/		Time as a public health control: procedures & records					
		Employee Health Management, food employees and conditional employee	es:				Consumer Advisory					
3	OIN DOUT DIN/A	knowledge, responsibilities and reporting		25 DIN DOUT			Consumer advisory provid	for raw or undercooked foods				
<u>4</u> 5	OIN OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts		□N/A	itions.						
	Constitution of the Consti	Good Hygienic Practices		1	ĎIN □OI	JT	Pasteurized foods used;	Total Control of the				
6	DIN DOUT DINO			Carrie	□N/A	ativity at self	Chemical					
7	I The second sec	No discharge from eyes, nose, and mouth reventing Contamination by Hands	y	and the last	□IN □ OI	IXIDA I PROGRAM	Chemican					
- 8	ON OUT NO	Hands clean and properly washed		27 I	ĎN/A	51	Food additives: approved	and	I properly used			
				28	□IN □ OI	JT	Toxic substances properly identified, stored, used					
9	ONA OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		20	⊡ N/A							
10	TIN TOUT T N/A	Adequate handwashing facilities supplied & accessible			DIN □OU	STATE OF THE REAL PROPERTY.	onformance with Approve	2.00				
		Approved Source	200007	20 I	DN/A	<i>J</i> 1	Compliance with Reduced specialized processes, an					
11	DIN DOUT	Food obtained from approved source			□IN □OU □N/A □N/		Special Requirements: Fre	esh .	Juice Production			
12	-□IN □OUT □N/A □N/O	ood received at proper temperature			51 DIN DOUT Special Possitionments Vest Treatment Disc.							
13	OUT OUT	Food in good condition, safe, and unadulterated			□N/A □ N/	reatment Dispensing Freezers						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		マンコ	□IN □OU □N/A □N/		Special Requirements: Cu	stor	n Processing			
		Protection from Contamination	133.11.0	33	□IN □O		Special Requirements: Bu	IL 14	ater Machine Criteria			
15.	.⊡IN □OUT □N/A □N/O	Food separated and protected		33	□N/A □N/	0	Special Requirements, bu	IK VV	ater Machine Chieria			
	,□IN □OUT			34	□IN □OU □N/A □N/	JT O	Special Requirements: Ac	idifie	ed White Rice Preparation			
16	ÜN/A □N/O	Food-contact surfaces: cleaned and sanitized					Criteria					
17-	OIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□in □ol □n/a	IJ	Critical Control Point Inspe	ectio	n .			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		26 I		JT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A							
	DIN DOUT				□IN □OU □N/A	JT	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding		1								
20	OIN OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
	OIN OUT			tha	t are identi	fied.a	as the most significant co					
21		Proper hot holding temperatures			dborne illn		montions are control		111800 to many 12-1-1-1-1			
22	DIN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio

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Naı	me of Facility	no of a section		Type of Inspection	Date					
	<u>www</u>	ROBERT MARIE MARKE	ļ. · ·		Standard	6 %	100)		
ESTIMATE A			we wro to	1. 13. 14. F 11. 14. 3. 3. 4. 4. 4. 4. 4. 4. 4. 4. 4. 4. 4. 4. 4.						
	The Charles of the Control of the Co	GOOD RETAIL	As a serious bear	4 41 E2-237 VET WASHINGTON TO SEC 247 E-						
١.,		ces are preventative measures to control the introd								
IVI	TO THE BURN THE DESIGNATION OF THE PROPERTY OF	status (IN, OUT, N/O, N/A) for each numbered item: IN Safe Food and Water	v=in co	mpliance OUI=n	Ot in compliance N/O=not obse	ALTERNATION OF THE RESIDENCE OF THE RESI	not applic	cable		
38	☐ N/O ☐ N/O ☐ N/O		54	□ N □ OUT	Food and nonfood-contact sidesigned, constructed, and i	surfaces clea	anable, pr	operly		
39	□ IN □ OUT □N/A	Water and ice from approved source			Management for ellitions in the		ined, used	: test		
	Fo	od Temperature Control			strips	,		, 1001		
40		Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT	Nonfood-contact surfaces clean					
41		Plant food properly cooked for hot holding	57		Physical Facilities N/A Hot and cold water available	e: adequate	pressure			
-			<u> </u>							
42 IN OUT IN/A N/O		Approved thawing methods used	36		Plumbing installed; proper	vices				
43 D IN DOUT DN/A		Thermometers provided and accurate	-							
		Food Identification	59		7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7					
44	□ IN □ OUT	Food properly labeled; original container	D IN D OUT DI	A Tollet facilities: properly constructed, supplied, cleaned						
Prever		tion of Food Contamination	61	OUT OUT OI	A Garbage/refuse properly disposed; facilities maintaine					
45	ſ∐ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	. IN II OUT	Physical facilities installed, m outdoor dining areas	aintained, an	ıd clean; do	ogs in		
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	63							
47 48		Personal cleanliness Wiping cloths: properly used and stored	64							
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables	(Statut	Consultational for the party				enia zotnijkiM		
	au fairt i griffinistering Sign (1968). þ	roper Use of Utensils		The state of the s	Administrative			54		
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	□ TUO □ NI □	y/A 3701-21 OAC						
52	☑ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used		J-						
53	D IN DOUT DN/A D N/O	Slash-resistant, cloth, and latex glove use						on 110 4		
	er de la companya de La companya de la co	Observations and Co	A PHONON CONTRACTOR	ALCOHOL: COMMISSION CONTRACTOR OF THE PARTY						
Iten	n No. Code Section Priori	Mark "X" in appropriate box for COS and R. COS=corre ty Level Comment	ected o	n-site during inspe	ction K=repeat violation	(4/4/10 - 2.16))	cos	R		
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		501 7 400	4	(\mathcal{O})	314(1.67)					
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	son in Charge	ille S. amster,	<i>i</i>		Date:	25		-d-		
Env	ironmental Health Specialist	"CALL O	i.	Licensor:	1. () D	1				
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of										

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