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

N	ame of facility		Check or			License Number		Date				
			☐ FSO ☐ RFE			176 17 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1						
Address				<i>y</i>		6 40 / 6/		(p (4 (2)				
A			City/State/Zip Code  CODE AT A TABLE A STATE OF									
		10 17 1 - 188 - 1			1			330C				
License holder				Inspection Time				egory/Descriptive				
TORNAL AND WALLOW			Val. 4	Var.Cub		3.0		<u> </u>				
Type of Inspection (check all that apply)								Water sample date/result				
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Kevie	w LJ Follow u	р			(if required)				
						4.1						
		FOODBORNE ILLNESS RISK FACTOR		A Transmission of the Control of the			THE PERSON NAMED IN					
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 Status								
	Total Control of the	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23			Proper date marking and disposition						
2	□N □OUT □ N/A	Certified Food Protection Manager  Employee Health	24			Time as a public health co	ntro	l: procedures & records				
		Management, food employees and conditional employee	e.	LINA LIN		Consumer Advis	orv					
3	OIN DOUT DN/A	knowledge, responsibilities and reporting	25	□IN □ OL	JT	Consumer advisory provided for raw or undercooked foods						
4	DIN DOUT DN/A	Proper use of restriction and exclusion		□N/A	Lawrence of		SELECTION OF					
5	│ □IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even  Good/Hygienic Practices	ts		it It	Highly Süsceptible Po	pul	ations				
6	7	Proper eating, tasting, drinking, or tobacco use	26		, ,	Pasteurized foods used;	proh	libited foods not offered				
7	│□IN □OUT□N/O					Chemical	77					
W		reventing Contamination by Hands	27	, DIN DOL	JT	Food additives: approved	and	d properly used				
8	OIN OUT NO	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	□N/A								
9	□IN □ OUT □N/A □ N/O			N/A OI	JT	Toxic substances properly identified, stored, used						
					77-97	nformance with Approve	100					
10	DIN DOUT DIN/A	Adequate handwashing facilities supplied & accessible Approved Source		DIN DOL	JΤ	Compliance with Reduced specialized processes, an	xO b	ygen Packaging, other				
11	∠□IN □OUT	Food obtained from approved source			JT		1.1					
12	DIN DOUT	Food received at proper temperature	30	N/A D N/G		Special Requirements: Fre	esn .	Juice Production				
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated	31		Special Requirements: Heat			Treatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cu	stor	n Processing				
	77 - 4 7 7 7 7 7 7 7 8 4. I	Protection from Contamination	33	DIN DOL		Special Requirements: Bu	lk W	ater Machine Criteria				
15	□IN □OUT □N/A □N/O	Food separated and protected		LIN/A LIN/C			- 1					
16	ON OUT	Food-contact surfaces: cleaned and sanitized	34		5	Special Requirements: Ac Criteria	lame	ed write Rice Preparation				
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU □N/A	T	Critical Control Point Inspe	∍ctio	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□IN □ OU	т	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		□N/A □IN □ OU	т		1/2	· · · · · · · · · · · · · · · · · · ·				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	DN/A	•	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	fc	foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	 ⊝FIÍN □ OUT□N/A	Proper cold holding temperatures		illness or injury.								

## State of Ohio

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Type of Inspection

Date

<u></u>	1500 N	MADISCH SWERMARA	G-7	51	$ \alpha_{i} d\beta_{i}$ $ \alpha_{i} d\beta_{i}$	<u> </u>						
		GOOD RETAIL	PRA	CTICES			eriore.					
NE SECTION	Good Retail Practi	ices are preventative measures to control the intro		***************************************	micals, and physical objects into foods.							
Ma		status (IN, OUT, N/O, N/A) for each numbered item: I					able					
	Construction of Mariett Indian Construction of the Construction of	Safe Food and Water	935	u.	tensils, Equipment and Vending							
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	OUT OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	perly					
39	,□ IN □ OUT □ N/A	Water and ice from approved source	55	¹□ IN □ OUT □N/A	Warewashing facilities: installed, maintained, used; test							
	Fo	od Temperature Control			strips							
40	./□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	U IN ,⊡′OUT	Nonfood-contact surfaces clean  Physical Facilities							
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 pressure							
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□1N □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	A Sewage and waste water properly disposed							
44	☐ IN ☐ OUT	Food properly labeled; original container	60	→□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied, cleaned							
	Preven	tion of Food Contamination	61	IN OUT ON/A	Garbage/refuse properly disposed; facilities n	naintaine	ed '					
45 _	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	1-	Physical facilities installed, maintained, and clean; dogs outdoor dining areas							
46	Í IN □ OUT	Contamination prevented during food preparation, storage & display	ation prevented during food preparation,									
47	. □ IN □ OUT □N/A	Personal cleanliness	63 7 1			areas u	ısed					
48	□-IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities							
49		Washing fruits and vegetables Proper Use of Utensils			Administrative							
50		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,	00	☐ IN ☐ OUT ☑Ñ/A	2704 24 0AC							
52		handled Single-use/single-service articles: properly stored, used	u									
53		Slash-resistant, cloth, and latex glove use										
MATERIAL S		Observations and C					1					
lfen	No. Code Section   Priori	Mark "X" in appropriate box for GOS and R: GOS=corn ity Level   Comment	ected	on-site during inspection	n R=repeat violation	24-10 THOUSE IN						
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~~~~	3 - 5			P. Markette	V							
Person in Charge  Date: 1 (2-159-2)												
Environmental Health Specialist Licensor:												
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)

Name of Facility