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

Na	me of facility			heck one			License Number	Date				
(	DUVICE	Chicken	FS اکار	,□ FSO □ RFE			344	4-24-25				
Address					City/State/Zip Code							
	800 € 6	Im sice!	1 10	DAVINA CILLA CILLA 5390								
Lic	ense holder		Inspec	pection Time			vel Time	Ca	ategory/Descriptive			
1	WILLIAM Y	meren on a stack	1	$_{c}O$			78	İ	7 25			
	pe of Inspection (chec		- X-				Follow up date (if required)		Water sample date/result			
- /		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	/lew	☐ Follow u		r onow up date (ii required	''	(if required)			
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
2.26		ECONODIE INVIECO BIOVIENCE		ວນໄວປະເລຍກ		endiver-by/-v-waysy						
N 4	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											
IVI	ark designated compile	Compliance Status	em. IN-	Compliance Status								
		Supervision	7 F.	Time/Temperature Controlled for Safety (Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23,		position						
2	√□IN □ OUT □ N/A	Certified Food Protection Manager		24	□IN □ OL		Time as a public health co	Time as a public health control; procedures & records				
		Employee Health	No.									
3	Z□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		25	□IN □ OL	active Mandaline	Consumer Advisory  Consumer advisory provided for raw or undercooked foods					
<u>4</u> 5	☐IN ☐OUT ☐ N/A				□N/A		Highly Susceptible Populations					
5	OIN OUT N/A	A   Procedures for responding to vomiting and diarrheal events     Good Hygienic Practices			□IN □ OL	JT						
6	□IN □ OUT □ N/O	T ·		26	☑ N/A	nibited foods not offered						
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	20060		e = averes. I		Chemical					
8	PI OVT I N/O	eventing Contamination by Hands  Hands clean and properly washed		27	27 □ IN □ OUT Food additives: approved and prop				d properly used			
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approve		28	□IN □ OL □N/A	JT	Toxic substances properly identified, stored, used					
ט	É □N/A □ N/O	alternate method properly followed		Conformance with Approved Procedures								
10 <sup>4</sup>	OUT N/A	Adequate handwashing facilities supplied & accessible			□IN □OL	S.C. Control	Compliance with Reduced	and the same				
		Approved Sourge		29 	Specialized processes, and HACCP pial				IACCP plan			
11	DIN DOUT	Food obtained from approved source		30			Special Requirements: Fresh Juice Production					
12	□IN □OUT □N/A □·N/O	Food received at proper temperature		1								
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	□N/A □N/0	o	Special Requirements: He	∌at T	reatment Dispensing Freezers			
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	m Processing				
		Protection from Contamination		33	□IN □OL		Special Requirements: Bu	ılk M	/ Vater Machine Criteria			
15	□IN □OUT □N/A □N/O	Food separated and protected		<del></del>								
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU	) )	Criteria Criteria		ed White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OU □N/A	JΤ	Critical Control Point Inspection					
		rature Controlled for Safety Food (TCS food).		36		JT	Process Review					
18	DIN DOUT	Proper cooking time and temperatures			□N/A □IN □OU	JT						
19	DIN DOUT	Proper reheating procedures for hot holding		37	□N/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		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**

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Nar	ne o	f Facility						Type	of Inspection	Date	, -	
			$\langle \cdot	( )	The Consideration			, ,	CIVI 161	1. 6		
1000	710.40			A Windows or Old A Section 1997 A Section 1997 A Section 1997	GOOD RETAIL	*****	AV SCHOOL STORY					
					preventative measures to control the introd							
IVI	ark (	designated com		A MISSERT NOTATALED	N, OUT, N/O, N/A) for each numbered item: IN d and Water	l≕in c	ompliance <b>OU</b> T=			and the state of t	ot applic	able
		N E OUT EN		14.00 10.00 1 10.00 10.00			Section of the Sectio	The state of the same	nsils, Equipment and Vend Food and nonfood-contact:	CHAPTER THE PLANT OF THE PROPERTY.	nahla nro	norly
38 ,		IN OUT ON			rized eggs used where required	54	D IN D OUT		designed, constructed, and		nable, pre	репу
39		□ IN □ OUT □ N/A Water and ice from approved source			55	□ IN □ OUT □		Warewashing facilities: insta	alled, maintair	ied, used;	test	
Official S			1	emperature Control		56   IN   OUT		Nonfood-contact surfaces clean				
40					cooling methods used; adequate equipment perature control	ing metrode deed; deeddate equipment		AL MICHIGAN	Physical Facilities			
41	П			Plant fo	pod properly cooked for hot holding	57 🗆 IN 🗆 OUT		181/4	STATE OF THE STATE	recure		
42	☐ IN ☐ OUT ☐N/A ☐ N/O Approv		Approv	ed thawing methods used	58 IN DOUT			Plumbing installed; proper	backflow dev	ices		
43	☐ IN ☐ OUT ☐N/A Thermo		Thermo	ometers provided and accurate		□N/A□N/O		Webster .				
F				Food Id	lentification	.59	DIN DOUT	IN/A	Sewage and waste water pro	perly dispose	d	
44	4 🗆 IN 🗖 ÓUT		Food p	roperly labeled; original container	60		IN/A	A Toilet facilities: properly constructed, supplied			ed	
			Preven	tion of F	ood Contamination	61	□ IN, ☐ OUT □	IN/A	Garbage/refuse properly dispo	osed; facilities	maintaine	d
45		N 🗀 OUT			rodents, and animals not present/outer	62	□ IN □ OUT		Physical facilities installed, m	aintained, and	clean; do	gs in
<u> </u>				is protected	İ	□N/A □ N/O		outdoor dining areas			-	
46		N D OUT	-		& display	63	□ IN □ OUT		Adequate ventilation and ligh	ting: dopignate	d araga u	
47	-	N OUT ON			al cleanliness						u areas u	seu
48		N OUT ON/A			cloths: properly used and stored	64		]N/A	Existing Equipment and Facilit	es		
49	اب ا	IN LT OUT LINE	125207-2807-2	THE REPORT OF	g fruits and vegetables	4.00m 4.00m 4.00m		Approximation	Administrative			
50	Proper Use of Utensils  □ IN □ OUT □N/A □ N/O   In-use utensils: properly stored					65	□IN □OUT □	IN/A	901:3-4 OAC			
	-	Litangila aquinment and linens, preparty stored deled		-								
51	handled			66		IN/A	3701-21 OAC					
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used											
33	53   In In OUT In/A In/O   Slash-resistant, cloth, and latex glove use  Observations and Corrective Actions											
				Mark ")	K! In appropriate box for COS and R: COS=corre				R=repeat violation			
Item	- 1	Code Section	Priori	ty Level	Comment				i		cos	R
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				\	<u> </u>						25*	

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page \_\_\_\_\_ of \_\_\_\_