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

Na	ame of facility		Check one				License Number	Date				
1	and the second second	Ken 1138	☐ FSO ☐.RFE				2072		6335			
					City/State/Zip Code							
Audiess 17 C et 17 T					1/PU (P340/0) 104/ 47548							
116	cense holder	3'-91-3-1					vel Time		Category/Descriptive			
	\ \	PENGIEUM	. /	1/5				regory/Descriptive				
Tv	pe of Inspection (chec						Follow up date (if require	۳/	NV-4			
	" and " " " " " " " " " " " " " " " " " " "	Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	Review □ Follow up			rollow up date (il require	uj	Water sample date/result (if required)			
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
M	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								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	□ IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd		IN OU		Proper date marking and	disposition				
2	□IN □ OUT □ N/A	Certified Food Protection Manager		24 1	IN 🗆 OU		Time as a public health co	ontro'	: procedures & records			
100		Employee Health Management, food employees and conditional employee		Щ	N/A □ N/C)		or other property and the				
3,	OIN DOUT DN/A	knowledge, responsibilities and reporting	<i>'</i> "	25	IN 🗆 OU	ZEVZ IT	Consumer advisory					
4	[®] □IN □OUT □ N/A	Proper use of restriction and exclusion		²³ . □	N/A	er salas su	Consumer advisory provided for raw or undercooked foods					
5	⊡IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	ts	i in	IN □ OU	(1) (2) IT	Highly Susceptible Po	pula	itions			
6	DÎN □OUT □ N/O		2		N/A		Pasteurized foods used;	proh	ibited foods not offered			
7	□IN □OUT □ N/O		A-0.5-E		76.70		Chemical .					
8 .	DIN DOUT DN/O	reventing Gontamination by Hands Hands clean and properly washed		771	IN □ OU .N/A	Ţ	Food additives: approved	d and	properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	78 .	IN DOU	SE-500 III	Toxic substances properly	(SIDE 6.VA)				
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible		In	IN □OU	2-7-10-10-10-10-10-10-10-10-10-10-10-10-10-	onformance: with Approve	100000000000000000000000000000000000000				
		Approved Source	2	20 I	N/A		Compliance with Reduce specialized processes, a					
11	DIN DOUT	Food obtained from approved source			IN DOU		Special Requirements: Fr	esh .	Juice Production			
12	□IN □OUT □N/A □Ñ/O	Food received at proper temperature			N/A D N/C							
13	□IN □OUT	Food in good condition, safe, and unadulterated			N/A 🗆 N/C		Special Requirements: He	et T	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			IN □ OU N/A □ N/C		Special Requirements: Cu	uston	n Processing			
Į.	ÚIN □OUT	Protection from Contamination			IN DOU		Special Requirements: Bu	ılk W	ater Machine Criteria			
15	□N/A □ N/O	Food separated and protected		, 0	IN 🗆 OU	T	Special Requirements: Ac	cidifie	d White Rice Preparation			
16	OIN OUT	Food-contact surfaces: cleaned and sanitized			N/A 🔲 N/C) ——	Criteria		o mile mediate			
17	□IN □ОUТ	Proper disposition of returned, previously served, reconditioned, and unsafe food	TON STORE OF	35 🗆	IN DOU		Critical Control Point Insp	ectio	n ·			
	Visite merchanica and a street with marries and the same than	rature Controlled for Safety Food (TCS food)	144 a	⊀K:	in □ou n/a	T	Process Review					
18,	DIN DOUT	Proper cooking time and temperatures		27 🗆	IN 🗆 OU	 T	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding			N/A				,			
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	□IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

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Name of Facility									Type of Inspection Date				
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DEPEN	de Pale		zasnewant.	V V STILL SAVE									
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M	ark i	Good Retai designated comp	li Practi Jiance s	ces are	preventative measures to control the introd N, OUT, N/O, N/A) for each numbered item: IN	ductio	n of pathogens,	chemica	als, and physical objec	ts into foods.			
		acaignated comp			od and Water	I-III C	ompliance Out=		mpliance N/O=not obse ils, Equipment and Vend		applic	able	
38	П	IN □ OUT □N/A	IN SHIP CONTRACTOR	C. Divinionia Astalia (A.	rized eggs used where required	54	TUO 🗖, NI 🔲	Fo	ood and nonfood-contact s signed, constructed, and u	urfaces cleana	ıble, pr	operly	
39		IN □OUT □N/A		Water	and ice from approved source	EE		10/	arewashing facilities: Insta		d. used:	test	
	Food To		od Temp	perature Control			str	ips					
40	9				cooling methods used; adequate equipment perature control	56	OUT OUT	No	Nonfood-contact surfaces clean Physical Facilities				
41		IN □ OUT □N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57		IN/A Ho	t and cold water available	e; adequate pr	essure	**************************************	
42				Approv	oproved thawing methods used 58 ☐ IN ☐OUT				Plumbing installed; proper backflow devices				
43	□ IN □ OUT □N/A			Thermo	ometers provided and accurate		□N/A □ N/O						
		Francisco (Francisco Francisco Francisco Francisco Francisco Francisco Francisco Francisco Francisco Francisco		Food Id	dentification.	59	□ IN □ OUT □	IN/A Se	//A Sewage and waste water properly disposed				
44	□ IN □ OUT			Food p	roperly labeled; original container	60	□ TUO □ NI □	IN/A To	/A Tollet facilities: properly constructed, supplied, cleaned				
			Preven		ood Contamination	61	□ IN □ OUT □	IN/A Ga	rbage/refuse properly dispo	sed; facilities m	aintaine	ed	
45	.□·IN □ OUT			Insects, rodents, and animals not present/outer openings protected			D IN D OUT	Ph	Physical facilities installed, maintained, and cleoutdoor dining areas		lean; do	gs in	
46	ا ـ ا	N 🗆 OUT			nination prevented during food preparation, & display	<u> </u>	□N/A □ N/O		arous animing arous		············		
47		□ IN □ OUT □N/A			al cleanliness	63	D'IN D'OUT	Ad	equate ventilation and light	ing; designated	areas u	sed	
48		N 🗌 OUT 🔲 N/A [N 🔲 OUT 🔲 N/A [cloths: properly used and stored g fruits and vegetables	64	. IN I OUT I	IN/A Exi	sting Equipment and Facilitie	es			
	Kelena Kelena				Administrative	erite to the							
50		N □ OUT □N/A [wante and make		se of Utensils utensils: properly stored	65		N/A 90	1:3-4 OAC				
51	٠	Utoppile, oguipment and linenal preneyly stored, delad						116					
	□ IN □ OUT □N/A			handled		66		N/A 370	01-21 OAC				
52													
			Transfer !		Observations and Co	rro	ctive Action	ne	76/1046YC2172				
				Mark "	X" in appropriate box for COS and R: COS=corre	cted c	n-site during inspe	ection R=	repeat violation				
Item	<u>1 No.</u>	Code Section	1	ty Level	-1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	pro i	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	(1)2	~9°5	-/	cos	R	
		1 /-1	1,	Ú.	Orderval Souts (A)		<u> </u>	DC 4 C 5	6) <u>v. 44 ksc</u>				
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Person in Charge Date:										25		I. —	
Envi	ronr	nental Health Spe	cialist	()	~ /~:		Licensor:	700	111)				
PRI	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)