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

									:					
Name of facility Ch							•		License Number		Date			
	177	/ C	) <	046 237	□F	FSO DRFE			207/	5	1610-25			
Address							ty/State/Zip Code							
		$-i\frac{\pi}{2}$ $+$	:32	1 3 P 1 49	$\alpha$	a KUMUM, OST LIS304								
License holder In							n Time				Category/Descriptive			
			-4	PC JURUM		(-6			30		(3			
Ty	pe of I	nspectio		k all that apply)		~ (· ·			Follow up date (if required	1)	Water sample date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F							⊓ Follov			**************************************	(if required)			
	Foodbo	orne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	•					ة. <del>-</del>				
				FOODBORNE ILLNESS RISK FACTO	PUBLIC	НΕΔΙ	THINTERVENTIONS	Sign						
М	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	DIN	OUT	□ N/A	Person in charge present, demonstrates knowledge, as performs duties	nd	23	position							
2	□IN	□ OUT	□ N/A	Certified Food Protection Manager		24			Time as a public health cor	ntro	l procedures & records			
			uga ka	Employee∠Health	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	24		N/O						
3	□IN	DOUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			OUT	Gonsumer Adviso	ery.				
4	ZIN	OUT	□ N/A					001	Consumer advisory provid	bet	for raw or undercooked foods			
5	□IN	□out	□ N/A	Procedures for responding to vomiting and diarrheal even	its			19.56	Highly Susceptible Pop	ρül	ations			
	IJN	ПОЛ	□ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26		OUT	Pasteurized foods used; p	oroh	nibited foods not offered			
6 7			□ N/O	No discharge from eyes, nose, and mouth		100		the table	Chemical					
			Pr	eventing Contamination by Hands			O NI O	OUT		eret part				
8	□ÏN	□ OUT	□ N/O	Hands clean and properly washed		27	□ N/A		Food additives: approved	and	d properly used			
9		OUT		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed	28	□ÍN □ □N/A	OUT	Toxic substances properly	ider	ntified, stored, used			
				, , , , , , , , , , , , , , , , , , ,				Co	onformance with Approve	d P	rocedures			
10	□IN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible  Approved Source		29	DIN D	OUT	Compliance with Reduced specialized processes, an					
11	□IN	□out	} }	Food obtained from approved source				OUT		1.3				
12		□OUT		Food received at proper temperature		30	DIN D	N/O	Special Requirements: Fre	sņ.	Juice Production			
		□N/O		Food in good condition, safe, and unadulterated		31			Special Requirements: Hea	at T	reatment Dispensing Freezers			
13		DOUT		Required records available: shellstock tags, parasite		<u> </u>				- 35. - X				
14		. □ N/O		destruction		32	□N/A □		Special Requirements; Cus	ston	n Processing			
				Protection from Contamination		33			Special Requirements: Bul	kΝ	ater Machine Criteria			
15		□OUT □N/O		Food separated and protected		-	□N/A □ I							
16	□IN	□OUT		Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Aci Criteria	difie	ed White Rice Preparation			
17	/	□ OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35,	□IN □ ( □N/A	OUT	Critical Control Point Inspe	ctlo	ın.			
		Time	/Tempe	rature Controlled for Safety Food (TCS food)		36	DIN D	OUT	Process Review					
18,	□IN □N/A	□ OU1 □ N/O	ſ	Proper cooking time and temperatures		50,	□N/A		T TOOGS TOWN	- <u>                                    </u>				
191	□IN	□ OUT	-	Proper reheating procedures for hot holding		37	DIN D		Variance					
20		□ OU1		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		□ OU1		Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne.								
22	□IN		Γ 🗆 N/A	Proper cold holding temperatures			iblic neal less or inj		ventions are control m	ะสร	sures to prevent toodborne			

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Type of Inspection

Date

			4:	<u> </u>	Sa4 1157			5	CIPY GARCE	<u> </u>	<u>s- 25</u>			
				V-100 3690	GOOD RETAIL F	PRA	CTICES		- grandwiniananya F	Walter Committee of the				
820 FAT-100	M W 42/032				preventative measures to control the introd	uctio	n of pathogens			-		oloni Porte vi		
Ma	ark d	lesignated comp	TOUR MENT TOUR	his Localisation of prices	I, OUT, N/O, N/A) for each numbered item: IN:	=in co	ompliance <b>OUT</b>	William Branch		A STATE OF THE PARTY OF THE PAR	-not applic	able		
20	n 5434.	N E OUT ENVA	# 04850.5 SEE 4002 6	267710277896224934936346	d and Water	54		WW.22.4UI	Jtensils, Equipment and Vending  Food and nonfood-contact surfaces cleanable, properly					
38	1	N OUT ON/A			rized eggs used where required	DIN DOUT		designed, construct	ed, and used					
39		N □OUT □N/A	et Frimayayan.	Just the decoration	and ice from approved source erature Control	55	OUT I	□N/A	Warewashing facilit strips	ies: installed, mainta	iined, used;	; test		
4.0				l .	cooling methods used; adequate equipment	56	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean							
40	☐ IN ☐ OUT ☐N/A ☐ N/O			for temperature control			Physical Facilities							
41	J۵۱	N □ 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		N □ OUT □N/A	□ N/O	Approved thawing methods used			58 ☐ IN ☐OUT Plumbing installed; proper backflow device							
43	. 🗆 1	N □ OUT □N/A		Thermo	meters provided and accurate									
				Food Id	lentification	59	□ IN □ OUT I	□N/A	Sewage and waste water properly disposed					
44	□ IN □ OUT			Food properly labeled; original container			□ IN □ OUT I	erly constructed, sup	plied, clean	ed				
i i i i i i i i i i i i i i i i i i i			Preven	tion of F	ood Contamination	61	I TUO □ NI 🖺	□N/A	Garbage/refuse prop	erly disposed; facilitie	s maintaine	ed		
45		N □ OUT			rodents, and animals not present/outer	62	JUN DOUT		Physical facilities ins	talled, maintained, a	nd clean; do	ogs in		
46	□ IN/□ OUT			contamination prevented during food preparation, storage & display			□N/A□ N/O		outdoor dining areas					
47	□ IN □ OUT □N/A			Personal cleanliness			TUO II OUT	****	Adequate ventilation	and lighting; designa	ated areas (	used		
48	☐ IN ☐ OUT ☐N/A ☐ N/O			Wiping cloths: properly used and stored			□ IN □ OUT	□N/A	Existing Equipment a	nd Facilities				
49		N 🗆 OUT 🗆 N/A I	5747-830000-934	7-17-180-017106159535	g fruits and vegetables		er nedd an Ar Piller Meill		Administrati	Ve		ALL MARK		
	Proper Use of Utensils						ÍIN □ OUT I	ΠN/A	901:3-4 OAC	30 Sept. 100 Sep	Description of the Control of States	<u> </u>		
50	الإ	N 🗀 OUT 🗆 N/A I	∐ N/O	In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,										
51		N 🗆 OUT 🗆 N/A		handled			U IN II OUT,	□N/A	3701-21 OAC					
52		N OUT ON/A	- I		use/single-service articles: properly stored, used									
53	ا ایما. الاسا	N 🗆 OUT 🗀 N/A [		Slasti-re	esistant, cloth, and latex glove use  Observations and Co	\ \rro	ctive Activ	nne.	10.00					
					X" in appropriate box for COS and R: <b>COS</b> ≕corre				R=repeat violation					
Item	No.	Code Section	Priori	ty Level	Comment ( ) A ( ) A ( ) A ( ) A ( ) C	.Δ./	111/1 1/6	1/97	10:10:25	Pil	cos	R		
	<u>] 's</u>	711	<u> </u>		A STARRY	7.\/	11111 ( 6	14.11	10.10 00	. <u>1716.</u>				
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Pers	on i	n Charge							Date:			1		
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m   1   1   1   1   1   1   1   1   1														
	Environmental Health Specialist  Licensor:													

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

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Name of Facility