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

Name of facility							₽ □ RFE	=	License Number	Date () Z.)				
Address							/Zip Code		<u> </u>					
				1966 S	Ą	- (, -	1 W	<u> </u>			<u> </u>			
License holder							n Time	Trav	vel Time	Ca	Category/Descriptive			
11 by 150 white rec							ζ.,,		30		10 Sec.			
	Standa	rd 🗆	Critical	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Re	⊋Review □ Follow up			Follow up date (if require	d) Water sample date/result (if required)				
Denie of Person	Contract of the last	And the Party of t	Carried a Apparation	FOODBORNE ILLNESS RISK FACTO ance status (IN, OUT, N/O, N/A) for each numbered in	Parket State Street, St.				CONTRACTOR OF THE PROPERTY OF	-	bserved N/A=not applicable			
				Compliance Status	-	Compliance Status								
	LUE (A PE	Z., 1		Supervision:	Time/Temperature Controlled for Safety Food: (TCS food)									
1	∠□IN	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and	position				
2	□IN	OUT	□ N/A	Certified Food Protection Manager Employee Health		24 DIN DOUT Time as a public health control: procedure					ol: procedures & records			
3 .	ŹΠIN	DOUT	Γ1 N/A	Management, food employees and conditional employee	es;	. 5			Gonsumer Advisory					
4		DOUT		knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □	OUT	Consumer advisory provided for raw or under					
5	DIN	DOUT		Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible P	ations				
6	ĽΊΝ	OUT		Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	20 / July 15 / J	26	DIN D	OUT	Pasteurized foods used; prohibited foods not offered					
7				No discharge from eyes, nose, and mouth					Chemical:					
8	_ □IN	□ OUT	- Tarrest - Tarr	reventing Contamination by Hands Hands clean and properly washed		27	□ N/A	OUT	Food additives: approve	d an	d properly used			
_		□ OUT		No bare hand contact with ready-to-eat foods or approx		□ IN □ OUT 28 □ N/A Toxic substances properly identified, stored, used					ntified, stored, used			
9,	□N/A	□ N/O		alternate method properly followed			i—	Co	informance with Approx	ed I	Procedures/			
10′	□IN	OUT	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □		Compliance with Reduce specialized processes, a	ed Ox	kygen Packaging, other			
11	□IN	□out		Food obtained from approved source	8,877,0346-5	30	OIN O		Special Requirements: Fi	reeh	Juice Production			
12	□IN □N/A	□OUT □N/O		Food received at proper temperature					Special Requirements: Heat Treatment Dispensing Freez					
13		OUT		Food in good condition, safe, and unadulterated		31	□N/A □	N/O	Special Requirements: H	eat 1	reatment Dispensing Freezers			
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction	ersznaczne	32			Special Requirements: C	usto	m Processing			
15	□IN	□out		Protection from Contamination Food separated and protected		33			Special Requirements: B	ulk V	Vater Machine Criteria			
16	□IN	□N/O	····	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: A Criteria	cidifi	ed White Rice Preparation			
17				Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □	OUT	Critical Control Point Insp	 pection	on			
		Ťímt	/Tempé	rature Controlled for Safety Food (TCS food)				OUT						
18		OUT		Proper cooking time and temperatures		36	□ N/A		Process Review					
19		OUT		Proper reheating procedures for hot holding		37	□IN □ □N/A		Variance					
20	ΔIŃ	OUT		Proper cooling time and temperatures			nd employee behaviors							
21		OUT		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	J⊒IN	☐ OUT	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

State of Ohio

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Nar	ne o	racility				2 1 A		No. 12.			Туре	of Inspection	Date	ライ			
					1	<u> 6.150 </u>	M.C.	16178	·		1 20	7/11/1//		$\stackrel{<}{-}$			
M	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. 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																
Safe Food and Water Utensils, Equipment and Vending																	
38		N 🗆 OU	JT □N/A	□ N/O	Pasteui	rized eggs used whe	ere required		54	□ IN □ OUT	Vite all a series de l'es	Food and nonfood-contacted, and	t surfaces clea	nable, pro	operly		
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source									Warawaching facilities: installed, maintained, used, to								
Food Temperature Control									55			strips					
40 DIN DOUT DN/A DN/O						Proper cooling methods used; adequate equipment or temperature control				6 □ IN □ OUT Nonfood-contact surfaces clean Physical Facilities							
41	ı ب	и 🗆 on.	T □N/A	□ N/O	Plant fo	ood properly cooked	for hot holdin	ıg	57		IN/A	Hot and cold water available; adequate pressure					
42	42 IN OUT ON/A N/O				Approved thawing methods used					58 ☐ IN ☐OUT Plumbing installed; proper backflow devices							
43		N 🗖 OU	T □N/A		Thermo	meters provided and											
					Food Id	lentification		59	_ IN _ OUT _	IN/A	A Sewage and waste water properly disposed						
44		N 🗆 OU	Т		Food p	roperly labeled; origi		60]N/A	A Toilet facilities: properly constructed, supplied, cleaned						
				Preven	tion of F	of Food Contamination				П П ООТП	IN/A	A Garbage/refuse properly disposed; facilities maintained					
45	5 IN II OUT				Insects, rodents, and animals not present/outer openings protected				62	□ IN □ OUT □N/A □ N/O	outdoor dining areas						
46		V 🗆 OU1			Contamination prevented during food preparation, storage & display				63								
47				T N/O	Personal cleanliness												
49	,,,,,,				Wiping cloths: properly used and stored Washing fruits and vegetables				64	,□-IN □ OUT □	JIN/A I	Existing Equipment and Fac	lities	- CV-sustenes	#		
49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables Proper Use of Utensils												Administrative					
50 IN OUT IN/A N/O In-use utensils: properly stored							red		65	□ IN □ OUT □	IÑ/A	901:3-4 OAC					
51	51 DIN DOUT DN/A					, equipment and liner	ored, dried,	66]N/A	3701-21 OAC						
52	ĮΖII	IUO 🗆 I	「□N/A		Single-use/single-service articles: properly stored, used												
53	e ii		「□N/À I	□ N/O	Slash-re	esistant, cloth, and la	ex glove use										
			erio e		n (dan eran					ctive Actio							
lten	ı No.	Code S	Section	Priorit	Mark ") ty Level	X" in appropriate box	for COS and	R: COS=corre	cted c	in-site during inspi	ection	R=repeat violation		cos	R		
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Person in Charge Date: S. 25												-					
Environmental Health Specialist Licensor:											*****						
PRI	OR	ITY LE	EVEL:	C= (CRITIC	CAL NC= NC	N-CRITIC	CAL				Page	e / of	2			

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

Page____ of____