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

Na	ame of facility	1 × 00 . 0 1 . 0		Check one			License Number		Date 2				
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Ac	ldress	0.00	City/S	City/State/Zip Code									
	-101 N	WINEL CO	Ve	VERSAIRS GH US380)				
License holder Insp					n Time	Tra	vel Time	Cat	egory/Descriptive				
	VÓN	N SMUD		L(5)		50		(35				
1	pe of Inspection (chec						Follow up date (if required))	Water sample date/result				
		Control Point (FSO)	nce Re	view	′ □ Follow u	ıр			(if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
	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													
		Compliance Status		Compliance Status									
	Totale) in Totale	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	□ÏN □ OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23 N/A N/O			Proper date marking and disposition						
2	☐IN □OUT □ N/A	Certified Food Protection Manager Employee Health	7. 20°.	24/ □ IN □ OUT □ N/O			Time as a public health control: procedures & records						
		Management, food employees and conditional employee	g.				Consumer Advisory						
3	OIN DOUT DIN/A	knowledge, responsibilities and reporting	<u> </u>	25 DIN DOUT									
4	OIN OUT N/A	Proper use of restriction and exclusion		²⁸ □N/A			Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations						
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	ıs		ши шос	JT							
6	,ÉIN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	☑N/A		Pasteurized foods used; p	rohik	pited foods not offered				
7	□IN □ OUT □ N/O			1941			Chemical						
8	DIN DONT DINO	reventing Contamination by Hands Hands clean and properly washed		27	□IŅ □ OL	JT	Food additives: approved a	and	properly used				
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			⊡IN □ OL □N/A	ified, stored, used							
						C	Conformance with Approved Procedures						
10	[-□IN □ OUT □ N/A	//A Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A	JΤ	Compliance with Reduced specialized processes, and	Оху	gen Packaging, other				
11	ÍN □OUT	Food obtained from approved source			DIN DOL	JT							
12	□IN □OUT □N/A □N/O	Food received at proper temperature		ļ	□N/A □ N/O	<u> </u>	Special Requirements: Fres						
13	Ú⊓N □OUT	Food in good condition, safe, and unadulterated			31 DIN DOUT Special Requirements: Heat Treatment D				eatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU □N/A □ N/6		Special Requirements: Cus	tom	Processing				
		Protection from Contamination		33	□IN □OU		Special Requirements: Bulk	· Wa	ter Machine Criteria				
15	□ÍN □OUT □N/A □N/O	Food separated and protected			□N/A □ N/C		Special Requirements: Acid						
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C) 	Criteria	vu					
17	□ÎN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	JΤ	Critical Control Point Inspec	ction					
	With the American Company of the Com	rature Controlled for Safety Food (TCS food)		36	□IN □OU	ΙŢ	Process Review						
18	DÍN □ OUT □N/A □ N/O	Proper cooking time and temperatures			⊡·N/A □IN □ OU								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	-	37	□IN □ OU □N/A	· I	Variance						
20	□IN □ OUT /□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	□IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio

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Type of Inspection

Date

			40	A GIX MIVE KA	(1)	<u>C</u> ,	101/10/1000		<u> </u>				
GOOD RETAIL PRACTICES													
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													
SALWER ST			compact appraisance according	d and Water			tensils, Equipment a	TRUE TO THE TOTAL PROPERTY OF THE PARTY OF T	ot applica	abie			
38	бім □ О∪Т □	N/A 🗆 N/O	Pasteur	rized eggs used where required	54	☑ IN ☐ OUT	Food and nonfood- designed, constructe	contact surfaces clea ed, and used	nable, pro	perly			
				and ice from approved source	55	ÍN □ OUT □N/A	Warewashing facilities: installed, maintained, used; test strips						
		Food Temperature Control T DNA DNO Proper cooling methods used; adequate equipment			56	I IN I OUT	Nonfood-contact su	rfaces clean					
40		N/A N/O		perature control	71.00 71.00		Physical Facil						
41		√A □ N/O	Plant fo	od properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water	available; adequate	pressure				
42		□ IN □ OUT □ N/A □ N/O Appro		ed thawing methods used	58		Plumbing installed; proper backflow devices						
43		I/A	Thermo	meters provided and accurate		¹ □N/A □ N/O							
	Food			entification	59	□ IN □ OUT □N/A	vater properly disposed						
44	☑ IN □ OUT		Food pr	operly labeled; original container	60	☐ IN ☐ OUT ☐N/A	Toilet facilities: prope	erly constructed, suppli-	ed, cleane	ed			
	Constant Constant	Preven	domest and the special	ood Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse prope	erly disposed; facilities	maintaine	d			
45				rodents, and animals not present/outer s protected	62	1 '	Physical facilities installed, maintained, and clean outdoor dining areas						
46	□ IN 🎜 OUT			ination prevented during food preparation, & display	1	□N/A□N/O							
47	Ď-IN □ OUT □N			al cleanliness	63	O'IN OUT	Adequate ventilation	and lighting; designate	d areas u	sed			
48				cloths: properly used and stored	_ 64	☐ IN ☐ OUT ☐N/A	Existing Equipment ar	nd Facilities					
49	□ IN □ OUT □N	Charles and Charles and County		g fruits and vegetables se of Utensils			Administrati	ve					
50			I	itensils: properly stored	65	□ IN □ OUT ⊡N/A	901:3-4 OAC						
51	☑ IN □ OUT □N	 I/A		, equipment and linens: properly stored, dried,	66	□ IN □ OUT □N/A	3701-21 OAC						
52		nanded				DIM DOOLD	3701-21 OAC						
53	☑ IN ☐ OUT ☐N	I/A 🗖 N/O	Slash-re	esistant, cloth, and latex glove use									
				Observations and									
Item	No. Code Secti	on Priori	ty Level	("in appropriate box for COS and R. COS=co Comment	rrected	on-site during inspection			cos	R			
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									<u> </u>				
Person in Charge Park Date: 7-25													
Environmental Health Specialist Licensor:													
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

Name of Facility