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

Name of facility							e		License Number		Date		
RUNG MI DREW TONG US							□F	RFE	1 31 8		41-61-2)		
Address							City/State/Zip Code						
($\mathcal{A}U$		(5)	- 2 t - 13 T	$\ \cdot\ $	100hc116, (1- (535/							
License holder Ins							nspection Time T		vel Time		Category/Descriptive		
1	10:	N_{I}	10	I will take col	(- a'a		(3)		
Type of Inspection (check all that apply)							·		Follow up date (if requir	red)	Water sample date/result		
1.	Standa			Control Point (FSO) Process Review (RFE) Vari	ance Re	eviev	v 🗆 Fo	llow up			(if required)		
H	FOOUDC	ille 🗆 3	Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			<u> </u>		we i was a second of the secon				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
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 Rood (TCS) food).							
1	ZIN	□ OUT I	□ N/A	Person in charge present, demonstrates knowledge, a performs duties	and	23		OUT N/O	Proper date marking and disposition				
2	□IN	□ OUT I	□ N/A			24 TIME TIME as a public health control; procedures & records							
	Taken i	新数据	ar war	Employee Health		Gonsumer Advisory							
3	7	□OUT I		Management, food employees and conditional employe knowledge, responsibilities and reporting	es,	25	25 DIN DOUT Consumer advisory provided for raw or under						
5					nts		Highly Susceptible Populations						
		THE OWNER OF THE PERSON NAMED IN	- The state of the	Good Hygienic Practices			□iN	OUT			hibited foods not offered		
6	- 			Proper eating, tasting, drinking, or tobacco use		26	□ N/A			e venezenene	indited loads flot offered		
7	□IN	Committee of the Commit	THE THE PERSON OF THE PERSON O	No discharge from eyes, nose, and mouth eventing Contamination by Hands				18 (5) (6) (5) (6) (6) (6) (6) (6) (6) (6) (6) (6) (6	Chemical				
8	□IN	□ OUT [□N/A	□ OUT	Food additives: approve	Food additives: approved and properly used			
9		□ OUT □ N/O		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□ IN □ N/A	OUT	Toxic substances prope	or in the same			
10	□IN	□ OUT I	[] N/A	Adequate handwashing facilities auntited 9 secretical					Conformance with Appro		Secretaria de la companya del companya de la companya del companya de la companya del la companya de la company		
10		L 001 1		Adequate handwashing facilities supplied & accessible Approved Source	9	29	□IN □N/A	OUT	specialized processes,		xygen Packaging, other HACCP plan		
11		□OUT		Food obtained from approved source	202033013	30		OUT	- Special Requirements: I	Fresh	Juice Production		
12		□OUT □N/O		Food received at proper temperature			**	□ N/O					
13	□IN	□out		Food in good condition, safe, and unadulterated		31		□ N/O					
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32	1	□ OUT □ N/O	Special Requirements:	Susto	om Processing		
			(1223) (1223)	Protection from Contamination		33		□ OUT	Special Requirements: I	Bulk \	Water Machine Criteria		
15		□OUT □N/O-		Food separated and protected		-		□ N/O					
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34		□ OUT □ N/O	Special Requirements: / Criteria	Acidif	ied White Rice Preparation		
17		□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □N/A	□ OUT	Critical Control Point Ins	specti	on		
		Time/	Tempe	rature Controlled for Safety/ Food (TCS food)		36	1	OUT	Process Review				
18	- ∐IN □N/A	OUT N/O		Proper cooking time and temperatures			□N/A	TI OUT	. 100000 11011011				
19		OUT N/O		Proper reheating procedures for hot holding		37	□N/A	OUT	Variance				
20		OUT 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 foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
21		OUT N/O		Proper hot holding temperatures									
22	ĮΖIN	□ TUO □	□N/A	Proper cold holding temperatures									

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State of Ohio

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Nar	ne of Facility	347 . 3		/			Type of Inspection	Date	6				
		(K U)	$i \in \mathcal{I}$	A I Wew AN U			94/AL	(1 6) 5)				
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													
Ma	ark designated c		este attitue tipica.		l≃in co	ompliance OUT =r			licable				
Par Legy		19	Tempositiva accesso de	d and Water	Expenses Salar Mila		Utensils, Equipment and Ven		oronorlu				
38	D IN D OUT D					□ IN □ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
39	□ IN □ OUT [Control of the Contro	MODEL CONTRACTOR (CARE)	and ice from approved source erature Control	55	D IN D OUT D	N/A Warewashing facilities: insta strips	Warewashing facilities: installed, maintained, used; test strips					
PO MANDEN I A				cooling methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces of						
40/	IN DOUT D	JN/A LI N/O		temperature control			Physical Facilities						
41	-Ø IN □ OUT □]N/A 🗆 N/O	Plant fo	ood properly cooked for hot holding	57	D OUT D	N/A Hot and cold water availab	le; adequate pressu	re				
42	□ IN □ OUT □	N/A 🔲 N/O	Approve	ed thawing methods used	58	(Plumbing installed; proper	backflow devices					
43		IN/A	Thermo	meters provided and accurate			(T-1)-10-10-10-10-10-10-10-10-10-10-10-10-10-						
	ar samuentiste (1905) Ethiologiste godeniet I		Food Id	entification	59		N/A Sewage and waste water pro	pperly disposed					
44			Food p	roperly labeled; original container	60		N/A Toilet facilities: properly cons	tructed, supplied, cle	aned				
		Preven	1	ood Contamination	61		N/A Garbage/refuse properly disp	osed; facilities mainta	ined				
45	OUT 🗆 OUT		Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT	Physical facilities installed, n outdoor dining areas	naintained, and clean;	dogs in				
46			Contamination prevented during food preparation, storage & display			□N/A□N/O							
47				al cleanliness	63	OUT OUT	Adequate ventilation and ligh	iting; designated area	s used				
48				cloths: properly used and stored	64		N/A Existing Equipment and Facili	iles					
43			201003010000	g fruits and vegetables se of Utensils	12,500		Administrative		4. 14.				
F0		Talk you had a \$20,000 and Lands			65		N/A 901:3-4 OAC						
50	OUT C			utensils: properly stored , equipment and linens: properly stored, dried,			11/7						
51	IN OUT		handled		66		N/A 3701-21 OAC						
52				ise/single-service articles: properly stored, used									
53		IN/A LI N/O	Slash-re	esistant, cloth, and latex glove use	ISBN SAUCTURES				nan dayan sa				
			Mark "	Observations and C	C 20 10 10 10 10 10 10 10 10 10 10 10 10 10								
Item	n No. Code Sec	tion Priori	ty Level	Comment	**************************************			CO	s R				
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Person in Charge Date: 4.9-25													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

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