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

| Name of facility | | | Check one ☐ FSO ☐ RFE | | | | License Number | Date / A A A A A A A A A A A A A A A A A A | | | | | |
|--|---|---|--------------------------|--|--|------------------|--|--|--|--|--|--|--|
| | <u> </u> | · · · · · · · · · · · · · · · · · · · | шт | | الخا ٢٨١٠ الخيا | | CX WIL | | 10-3 CV | | | | |
| Address 1 N 20° SINCL | | | | City/State/Zip Code | | | | | | | | | |
| License holder | | | Inspection Time | | Trav | rel Time | Category/Descriptive | | | | | | |
| | -3476 | | | ζ. |) | | (k) | | | | | | |
| Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation | | | | eviev | √ □ Follow up | | Follow up date (if required | d) | Water sample date/result (if required) | | | | |
| | | FOODBORNE ILLNESS RISK FACTO | Annual State of Contract | | | Personal limited | The state of the s | 200 200 | | | | | |
| - IVI | ark designated comp | iance status (IN, OUT, N/O, N/A) for each numbered i | tem: IN | =in | compliance O | 101=r | | | | | | | |
| 0.702 | | Compliance Status | 5-60-6-66-6 | Compliance Status | | | | | | | | | |
| Supervision | | | | | Time/Temperature Controlled for Safety Food (TCS food) | | | | | | | | |
| 1 | ☑ÍN □OUT□N/A | periornis duties | nd | 23 | | | Proper date marking and disposition | | | | | | |
| 2 | □IN □ OUT □ N/A | Certified Food Protection Manager Employee Health | | 24 | | | Time as a public health.co | ; procedures & records | | | | | |
| 3 | OIN OUT NA | Management, food employees and conditional employee knowledge, responsibilities and reporting | es; | | DIN DOU | т. | Consumer Advis | ory. | | | | | |
| 4 | DIN DOUT DIN/A | | | 25 | □N/A | razalatay | Consumer advisory provided for raw or undercooked foods | | | | | | |
| 5 | │□IN □OUT □ N/A | | - Automotivative - | | | | Highly Susceptible Po | pula | itions | | | | |
| 6 | ÓIN □ OUT □ N/C | Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use | | DIN DOUT | | | Pasteurized foods used; prohibited foods not offered | | | | | | |
| 7 | □IN □OUT □ N/C | | interestado. | | | 133 | Chemical | | | | | | |
| 8 | DIN DOUT N/C | Preventing Contamination by Hands Hands clean and properly washed | | 27 | □N/A □ OU | Т | Food additives: approved | and | d properly used | | | | |
| 9 | □IN □ OUT No bare hand contact with ready-to-eat foods or approve □N/A □ N/O alternate method properly followed | | | 28 | □IN □ OU □N/A | Т | Toxic substances properly identified, stored, used | | | | | | |
| | | | | | | Co | nformance with Approve | d P | rocedures | | | | |
| 10 | □IN □OUT □ N/A | Adequate handwashing facilities supplied & accessible Approved Source | | 29 | □IN □OU | Т | Compliance with Reduced specialized processes, ar | | | | | | |
| 11 | □IN □OUT | Food obtained from approved source | | 30 | □IN □OU | | Special Requirements: Fre | ach | luico Production | | | | |
| 12 | □IN □OUT □N/A □N/O | Food received at proper temperature | | 00 | □N/A □ N/C | | | | | | | | |
| 13 | ZUO □OUT | Food in good condition, safe, and unadulterated | | 31 | □N/A □N/C | | Special Requirements: He | reatment Dispensing Freezers | | | | | |
| 14 | □IN □OUT □N/A □N/O | Required records available: shellstock tags, parasite destruction | | 32 | | | Special Requirements: Cu | n Processing | | | | | |
| | | Protection from Contamination | | 33 | DIN DOU | Т | Special Requirements: Bu | | ator Maghino Critorio | | | | |
| 15 | □IN □OUT □N/A □N/O | Food separated and protected , | | 33 | | | | | | | | | |
| 16 | □IN □OUT □N/A □N/O | Food-contact surfaces: cleaned and sanitized | | 34 | |) . | Special Requirements: Ac Criteria | idifie | d White Rice Preparation | | | | |
| 17 | □IN □OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | | 35 | □IN □ OU | Т | Critical Control Point Inspe | ectio | n · | | | | |
| | Time/Temp | erature Controlled for Safety Food (TCS food) | -27.4 | | DIN DOU | Т | D | | | | | | |
| 18 | □IN □ OUT □N/A □ N/O | Proper cooking time and temperatures | | 36 | □N/A | _ | Process Review | | | | | | |
| 19 | □IN □ OUT □N/A □ N/O | Proper reheating procedures for hot holding | | 37 | □IN □ OU ⁻ □N/A | ' | 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 | ÓIN □ 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)

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

| Na | me of Facility | 1. 51.0 | | | Type of | Inspection | Date | | | | |
|----------|-------------------------------|--|----------------|--|---------------|---|--|--------------|----------|--|--|
| | 2.3 | - (t 1, (t) | | | 5.1 | <u> </u> | (· · · | |) | | |
| PARS (8) | | | | ************************************** | | | 35.000 NOT 154.12 | | | | |
| 359 | Good Petail Practi | GOOD RETAIL Fi ices are preventative measures to control the introd | concept of the | | oh omio | ala and physical ship | 4-1-4-6- | | ye.cee | | |
| M | | status (IN, OUT, N/O, N/A) for each numbered item: IN: | | | | | | | cable | | |
| | | Safe Food and Water | | organis i mare di distribui di Sir di Sir Di mare de care di distribui di Sir di Sir di | 57 - Water W. | ils, Equipment and Ven | 6 10 DESCRIPTION OF THE PROPERTY AND THE PROPERTY OF THE PROPE | no appli | | | |
| 38 | 7 IN - OUT - N/A - N/O | Pasteurized eggs used where required | 54 | □ IN □ OUT | Fo | ood and nonfood-contact signed, constructed, and | surfaces cle used | eanable, p | roperly | | |
| 39 | □ IN □ OUT □ N/A | Water and ice from approved source | 55 | | | arewashing facilities: inst | alled, mainta | ained, used | i; test | | |
| | A rest convey the Art Cole Fo | od Temperature Control | | | Sti | ips | | | | | |
| 40 | | Proper cooling methods used; adequate equipment for temperature control | 56 | □ IN □ OUT | 100 | onfood-contact surfaces on Physical Facilities | elean | | s anns | | |
| 41 | □ IN □ OUT □N/A □ N/O | Plant food properly cooked for hot holding | 57 | - IN OUT ON/A | | | | | | | |
| 42 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Approved thawing methods used | 58 | □ IN □OUT | PI | Plumbing installed; proper backflow devices | | | | | |
| 43 | □ IN □ OUT □N/A | Thermometers provided and accurate | □N/A□N/O | | | J 71 1 | | | | | |
| | | Food Identification | 59 | | N/A Se | ewage and waste water pro | perly dispos | sed | | | |
| 44 | □ IN □ OUT | Food properly labeled; original container | 60 | | N/A To | illet facilities: properly cons | tructed, sup | plied, clear | ned | | |
| | Preven | ition of Food Contamination | 61 | | N/A G | Garbage/refuse properly disposed; facilities maintained | | | | | |
| 45 | -□ IN □ OUT | Insects, rodents, and animals not present/outer openings protected | 62 | * | | nysical facilities installed, n tdoor dining areas | aintained, a | nd clean; d | ogs in | | |
| 46 | □ IN □ OUT | Contamination prevented during food preparation, storage & display | | □N/A □ N/O | | | | | | | |
| 47 | □ IN □ OUT □N/A | Personal cleanliness | 63 | IN OUT | Ac | lequate ventilation and ligh | ting; designa | ated areas | used | | |
| 48 | | Wiping cloths: properly used and stored | 64 | □ IN □ OUT □ | N/A Ex | isting Equipment and Facili | ies | | | | |
| 49 | | Washing fruits and vegetables Proper Use of Utensils | | A STATE OF THE STA | | Administrative | | | | | |
| 50 | | In-use utensils: properly stored | 65 | / IN OUT O | N/A 90 | 1:3-4 OAC | | | | | |
| | | Litensile equipment and linene; properly stored dried | | | | | | | | | |
| 51 | | handled | 66 | D N D OUT D | N/A 3/ | 01-21 OAC | | | | | |
| 52 53 | | Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use | | | | | | | | | |
| 00 | | Observations and Co | arre | ctive Action | ne | | | | | | |
| CK) | | Mark "X" in appropriate box for COS and R: COS=correct | | | | repeat violation | | | | | |
| Iter | n No. Code Section Priori | ity Level Comment | | ~ · · · | | | | cos | | | |
| | | | 4 | A - C | 1. (| 8 M(Ai() | \ | | <u> </u> | | |
| | | | | -1 | 1 5 | 1 1 2 2 2 | <u> </u> | | | | |
| | | A TOTAL THE THE TAXABLE PARTY OF THE TAXABLE PARTY. | | | | | | | | | |
| | | | | | | | | | 1 | | |
| - | | | | | | | | | | | |
| | | | - | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| Per | rson in Charge | 11001116 | | | | Date: | 2/5 | | | | |
| Env | vironmental Health Specialist | The day | | Licensor: | Ÿ |)(W), | orn.J | | | | |
| חם | UORITY LEVEL: C- (| CRITICAL NC- NON-CRITICAL | | | | Page | 7 | 2 | | | |
| ~~~ | | | | | | Pana | / (1 | ****** | | | |