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

- Na	ama of facility	and the second s	Check			License Number	Date						
					, □ RFE	179	6/10/35						
Mary 140 PM					111 0/10/2								
Address Ci				City/State/Zip Code									
101 3 /11419 )					spection Time Travel Time Category/Descriptive								
License holder					Tr	ravel Time	Category/Descriptive						
Justin & Robin JAGrp.						20							
Type of Inspection (check all that apply)					. D Calleurus	Follow up date (if required)	Water sample date/result (if required)						
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					/ Li Follow up		(ii required)						
van termu													
		FOODBORNE ILLNESS RISK FACTO	The real value and an in-	Manager 1									
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													
TO CHILD		Compliance Status		Compliance Status									
K.		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	DÎN DOUT DIN/A	Person in charge present, demonstrates knowledge, and performs duties			N/A N/O	Proper date marking and disposition							
2	.⊠N □OUT□N/A	Certified Food Protection Manager Employee Health			24 DIN DOUT Time as a public health control: procedures & records								
	Employee Health  Management, food employees and conditional employees;				Consumer Advisory								
3	A/N DOUT DN/A	knowledge, responsibilities and reporting			OUT OUT								
4_	DOUT DN/A			25	□N/A	Consumer advisory provided for raw or undercooked foods							
5	│ ☑Ñ □ OUT □ N/A	A   Procedures for responding to vomiting and diarrheal events  Good Hygienic Practices			□IN □ OUT	Highly Susceptible Populations							
6	OUT ON/O				26 N/A Pasteurized loods used; prohibited loods not offere								
7	☑N/O□ TUO□ N/O		200 F			Chemical							
8	O/N-M TOO IN III	reventing Contamination by Hands  Hands clean and properly washed		27	OIN OUT	Food additives: approved and properly used							
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	DIÑ □ OUT □N/A	Toxic substances properly id	lentified, stored, used						
					1	Conformance with Approved	Procedures						
10	□IN □l'OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source		29	□IN □ OUT □ N/A	Compliance with Reduced C specialized processes, and							
11	/□N □OUT	Food obtained from approved source		30	DIN DOUT								
12	DIV DOUT	Food received at proper temperature		30	□·N/A □ N/O	Special Requirements: Fresh	n Juice Production						
13	□N/À,□/N/O □IN □/ÔUT	Food in good condition, safe, and unadulterated		31	□IN □ OUT □.N/A □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers						
14	DÍN DOUT	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT	Special Requirements: Custo	om Processing						
		Protection from Contamination			□IN □OUT	0							
15	□IN □OUT □N/A □N/O	Food separated and protected		33	□N/A □ N/O	Special Requirements: Bulk							
16	¹□N/ □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT .□.N/A □ N/O	Special Requirements: Acidi Criteria	fled White Rice Preparation						
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspect	iion						
	: Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OUT	Process Review							
18	□IN □ OUT □N/A ⊡ N/O	Proper cooking time and temperatures			ØN/A □IN □ OUT								
19	□IN □ OUT □N/A ☑ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT □N/A	Variance	1948 1						
20	□IN □ OUT □N/A □-N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□ÍÑ □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	DIN OUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nan	ne of Facility	orrano.	Type of Inspection	Date	prid and a									
)	harp's 1	91/01	· M		) landard	6/10/25								
GOOD RETAIL PRACTICES														
	Good Retail Pr	ractices are	preventative measures to control the introd		, chemicals, and physical obje	cts into foods.	STATE OF STA							
Ma	ark designated complian	ice status (II)	N, OUT, N/O, N/A) for each numbered item: IN	=in compliance OUT=not in compliance N/O=not observed N/A=not applicable										
0.00000		11714CQ7 1840 - CHUMAN	d and Water	served and have a compact of	Utensils, Equipment and Ver									
38				54 ƹIN □ OUT	Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used									
39	☐ AÑ □ OUT □ N/A	or transportation of the second	and ice from approved source	55 ,⊡·IN □ OUT E		/A Warewashing facilities: installed, maintained, used; test strips								
Concession	Draner gooling meth		cooling methods used; adequate equipment	56 ☑1Ñ □ OUT	Nonfood-contact surfaces	clean								
40	□ IN □ OUT □N/A □ N/O   Proper cooling methods used, adequate eq for temperature control			Andreas Property Const.	Physical Facilities	Physical Facilities								
41	□ IN □ OUT □N/A □1	N/O Plant fo	ood properly cooked for hot holding	57 /2 IN - OUT C	ole; adequate pressure									
42		V/O Approv	ed thawing methods used	58 PIN DOUT	Plumbing installed; proper	backflow devices								
43	☑ ÎN □ OUT □N/A	Thermo	ometers provided and accurate	□N/A □ N/O										
		Food Id	lentification .	59 da N □ OUT □	□N/A Sewage and waste water p	Sewage and waste water properly disposed								
44	☐ N ☐ OUT	Food p	roperly labeled; original container	60 .⊡'ÎN □ OUT □	IN/A Toilet facilities: properly con	structed, supplied, cleaned	i							
Service of	Pre	evention of F	ood Contamination	61 JOUT C	□N/A Garbage/refuse properly dis	oosed; facilities maintained	l							
45	□-IN □ OUT		, rodents, and animals not present/outer	62 ☐ÎÑ □ OUT	Physical facilities installed, outdoor dining areas	naintained, and clean; dogs	s in							
46	□ IN ☑ OUT	Contan	nination prevented during food preparation, & display	□N/A □ N/O	outdoor anning arous									
47	☑ IN ☐ OUT ☐N/A		al cleanliness	63 ÆÏN □ OUT	Adequate ventilation and lig	hting; designated areas use	ed							
48		<i>a</i> -	cloths: properly used and stored	64 📈 ÍN 🗆 OUT 🛭	□N/A Existing Equipment and Facil	itles								
49			g fruits and vegetables		Administrative		7.3000							
50			se of Utensils utensils: properly stored	65 🗆 IN 🗆 OUT 🖸	⊒N/Ã 901:3-4 OAC									
			s, equipment and linens: properly stored, dried,											
51 52		handled	use/single-service articles: properly stored, used	66 PIN OUT C	□N/A 3701-21 OAC									
53			esistant, cloth, and latex glove use											
MALE.		1	Observations and C	orrective Actio	ins		10 ES							
lton	1 No.   Code Section   P	Mark "	X" in appropriate box for COS and R: <b>COS</b> ⊨corre I Comment	ected on-site during insp	pection R=repeat violation									
10	5.77	C Level	Observed an empty	1:7chore a	nd silver wave	cos	R							
10			handsiak. Pt.	and the state of the	veine inspects	2/12								
				7 ( 0 . 10 )	3 //									
13	3.16	C	Observed dented	can ct q	valy in days	wyn.								
			room. PIC remove	/ -	hange or dilpos	41 0								
$l_{I}$	10 3 J Y	116	Observed drely fam	avard in	i walk in	cooler -								
			* *	<u> </u>	-									
					A CONTRACTOR OF THE CONTRACTOR									
						, 0								
Person in Charge Date: U 10 26														
Environmental Health Specialist  Licensor:														
Mattex Egger OCHD														
PRI	PRIORITY LEVEL C = CRITICAL NC= NON-CRITICAL Page of													