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

Na (Name of facility Che						License Number		Date				
2/2000 Vay 11/1													
Address City,					City/State/Zip Code								
License holder July 71 VP			Inspe	Ctio	n Time	Tuo	Vel Time	~	/ Academia/December/				
License holder Insp			1500	/^	}	ıra	verrime	Ca	tegory/Descriptive				
of comments			U.	(,,	<u> </u>		Enllaw up data (if required	11	Woton completely and the soult				
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F				eviev	v □ Follow up		Follow up date (if required	1)	Water sample date/result (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									
Supervision					Time/Temperature Controlled for Safety, Food (TCS food)								
1	□ OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23	□1Ñ □ OU □N/A □ N/C		Proper date marking and disposition						
2	□IÑ □OUT □ N/A						Time as a public health control: procedures & records						
TA:		Employee Health Management, food employees and conditional employees;			DIW/ DIW		Consumer Advisory						
3	□ÎN □OUT □ N/A	knowledge, responsibilities and reporting		25	□IN □ OU	T	Consumer advisory provide	ded	for raw or undercooked foods				
5		OUT □ N/A Proper use of restriction and exclusion □ OUT □ N/A Procedures for responding to vomiting and diarrheal events			□N/A	er (X	Highly Susceptible Por						
		Good Hygienic Practices			□IN □ OU	T		ALC: NO.					
6	□IN □OUT □ Ñ/O Proper eating, tasting, drinking, or tobacco use			26	□N/A		Pasteurized foods used; p	agemen.					
7	DIN OUT NO	No discharge from eyes, nose, and mouth eventing Contamination by Hands	fa-		<u> </u>		Chemical						
8	DIN DOUT DNO	Hands clean and properly washed		27	□IN □ OU	Т	Food additives: approved	and	d properly used				
9		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	DÍN □ OU □N/A	Т	Toxic substances properly identified, stored, used						
	1					C	onformance with Approve	d F	Procedures				
10	I □IN 및 OUT □ N/A	IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OU	Т	Compliance with Reduced specialized processes, an						
11	ÍN □OUT	Food obtained from approved source		30	□IN □OU		Special Requirements: Fre	eh	Juice Production				
12	□IN □OUT □N/A ☑ Ñ/O	Food received at proper temperature	i	<u></u>	. □.N/A □ N/C								
13	ØÎN □OUT	Food in good condition, safe, and unadulterated		31	N/A N/C		Special Requirements: Hea	at T	reatment Dispensing Freezers				
14	□IN □OUT .⊡N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OU		Special Requirements: Cu	stor	m Processing				
		Protection from Contamination		33			Special Requirements: Bul	s: Bulk Water Machine Criteria					
15	.⊒Ñ □OUT □Ŋ/A.⊡N/O	Food separated and protected					Special Requirements: Acidified White Rice Preparation		ed White Rice Preparation				
16	ZÍIN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized		34	□.N/A □ N/C). 	Criteria	unt	od wilko ikioo i reparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU		Critical Control Point Inspe	ctic	n				
Time/Temperature Controlled for Safety Food (TCS food)			36	□IN □ OU	Т	Process Review							
18	□IN □ OUT □N/A ☑ N/O	Proper cooking time and temperatures		37	DIN DOU	T	Variance						
19	□N/A □~N/O	Proper reheating procedures for hot holding		37 . ⊡ N/A			Variance						
20	□IN □ OUT □N/A □!^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									
21	.⊿IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne									
22	☑ÎN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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Nan	me of Facility	17 20 N N 12	Т	ype of Inspection Date		7-d1)							
	peed way	13 63) 7		Standard S/15/	<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 applic													
		Safe Food and Water		Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanal	ole pro	norly							
38	DIN OUT ON/A ON/O		N D OUT	designed, constructed, and used	pro	peny							
39	☑ ÎN □ OUT □ N/A	Water and ice from approved source and ice from approved source 55 In the	N 🗆 OUT 🗆 N	/A Warewashing facilities: installed, maintained strips	, used;	test							
			N □ OUT	Nonfood-contact surfaces clean									
40	☐ IN ☐ OUT ☐N/A ☐ Ñ/O	for temperature control		Physical Facilities	r F								
41		Plant food properly cooked for hot holding 57 Jan 18	N 🗆 OUT 🗀 N	/A Hot and cold water available; adequate pre	ssure								
42		Approved thawing methods used 58 Z TN	Ü □OUT	Plumbing installed; proper backflow device	s								
43	□√ÍN □ OUT □N/A	Thermometers provided and accurate	/A 🗆 N/O										
		Food Identification 59	N D OUT DN	/A Sewage and waste water properly disposed									
44	□ N □ OUT	Food properly labeled; original container	N 🗆 OUT 🗆 N	/A Toilet facilities: properly constructed, supplied,	cleane	d							
	Prevent	lion of Food Contamination 61 月北		/A Garbage/refuse properly disposed; facilities ma	aintaine	d							
45	□/N □ OUT	Insects, rodents, and animals not present/outer openings protected 62 IN	V □-OUT	Physical facilities installed, maintained, and cleoutdoor dining areas	ean; dog	gs in							
46	ĎÍN □ OUT	etorage & display	/A 🗆 N/O	oddos dilling arodo									
47	□1N □ OUT □N/A	Personal cleanliness 63 17 IN	Ü □ OUT	Adequate ventilation and lighting; designated a	areas us	sed							
48			N-□ OUT □N	/A Existing Equipment and Facilities									
49		Washing fruits and vegetables roper Use of Utensiis		Administrative									
50			N 🗆 OUT 🗆 N	/A 901:3-4 OAC									
		Utensils, equipment and linens; properly stored, dried		497									
51	□ 4Ñ □ OUT □N/A	handled 66 LIN	N □ OUT ŪŊ	7A 3701-21 OAC									
52 53	☐ 1Ñ ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A ☐ N/O	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use											
		Observations and Correctiv	e Action	S		di en							
6.0 y	No. 1 Code Coding 1 Delay	Mark "X" in appropriate box for COS and R: COS=corrected on-site			rente	j.							
iten	No. Code Section Priorit	y Level Comment	ı I., İ.,	Ked hu	_cos	R □							
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Pers	son in Charge			Date:									
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Environmental Health Specialist Licensor:													
PRI	PRIORITY LEVEL: C# CRITICAL NC= NON-CRITICAL Page of												

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