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

Na	ame of facility			Check one ☑ FSO □ RFE			License Number		Date // /// 25		
	A VENIL	1 Ct L -11 1754							4-14-25		
i				City/State/Zip Code							
					Phonles OH USZO						
License holder Inspi					pection Time		avel Time		Category/Descriptive		
Dt DEMIND 4 OF CH 1360					<u>)</u>	<u> </u>	50		NCHD		
Ó	,	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	eview	/ □ Follow u		Follow up date (if require	d)	Water sample date/result (if required)			
٨	Park designated compli	FOODBORNE ILLNESS RISK FACTO ance status (IN, OUT, N/O, N/A) for each numbered if	Lotal Landschmidter			330 1010 10		277174174	phenyod N/A-not applicable		
	ian designated compile	Compliance Status	CIII. IIV								
* 2		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
1	DIN DOUT N/A	Person in charge present, demonstrates knowledge, all performs duties	nd	23		JT	sposition				
2	. □IN □ OUT □ N/A	Certified Food Protection Manager		24.	□IN □ OI		Time as a public health co	ontro	ol: procedures & records		
		Employee Health	121.71		24 N/A N/O Time as a public health control: procedures & recor						
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	ıs;	25	□IN □ OI □N/A	JT		107.6	for raw or undercooked foods		
<u>4</u> 5	DIN DOUT NA	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts		шил		 ⊯ Highly Susceptible Po	10000104			
, 41 17 6		Good Hygienic Practices		26	DIN DO	JT	Pasteurized foods used;				
<u>6</u> 7	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		20	. □ N/A	l or elle	 	Profession of the Control of the Con			
, , ,		reventing. Contamination by Hands.				JT					
8	□IN □OUT□N/O	Hands clean and properly washed		27	-□N/A		Food additives: approved	l an	nd properly used		
9	□IN □ OUT □N/A □ N/O					JT	Toxic substances properly identified, stored, used				
						Market Market	onformance with Approve	250	The state of the s		
10-	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	DIN DOL	JΤ	Compliance with Reduce specialized processes, a				
11	□IN □OUT	Food obtained from approved source	neather.	30	DIN DOL	JT					
12	DIN DOUT	Food received at proper temperature					Special Requirements: Fresh Juice Production				
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/	0	Special Requirements: He	∍at ¯	Treatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	DIN DOL	JT O	Special Requirements: Cu	usto	m Processing		
15	□IN □OUT	Protection from Contamination Food separated and protected		33	□IN □OL □Ñ/A □N/		Special Requirements: Bu	ılk V	Vater Machine Criteria		
16		Food-contact surfaces: cleaned and sanitized		34	DIN DOL		Special Requirements: Ac Criteria	cidifi	ed White Rice Preparation		
17	□N/A □N/O □IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	.⊡IN □ OL	JT	Critical Control Point Inspe	ecti [,]	on		
erior E.A.	Time/Tempe	rature Controlled for Safety Food (TCS food)			DIN DOL	JT			The state of the s		
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 □ OL □N/A	וי	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 illness or injury.							
22	DIN DOUT DN/A	Proper cold holding temperatures									

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

Type of Inspection

Date

		H ten	MIS	14	OLC ATT	<u> 1566 - </u>			terrialized Hall-	<u>25</u>			
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M	ark c	lesignated compl	liance s	tatus (IN	, OUT, N/O, N/A) for each nu	umbered item: IN =in	co	mpliance OUT =not in	n compliance N/O=not observed N/A=not	applica	able		
			-ellensises	Safe Foo	d and Water			U	tensils, Equipment and Vending	30,000			
38	38			Pasteurized eggs used where required			54	□ IN □ OUT	Food and nonfood-contact surfaces cleanal designed, constructed, and used	ole, pro	perly		
39		N □OUT □N/A	VYKWCZÓNICZ CZREG	Water and ice from approved source			55 I	☐ IN □ OUT □N/A	Warewashing facilities: installed, maintained	, used;	test		
	Fo				od Temperature Control			☐ IN ☐ OUT	Strips Nonfood-contact surfaces clean				
40	O D'IN D OUT DN/A D N/O			Proper cooling methods used; adequate equipment for temperature control			56	Physical Facilities					
41	☐ IN ☐ OUT ☐N/A ☐ N/O			Plant food properly cooked for hot holding			57	7 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure					
42	2 IN OUT ON/A N/O			Approved thawing methods used			58 IN DOUT Plumbing installed; proper backflow devices						
43		N OUT N/A		Thermometers provided and accurate				□N/A □ N/O	COMPANY CONTRACTOR OF THE CONT				
W. 1944				Food Identification			59	□ IN □ OUT □N/A	Sewage and waste water properly disposed				
44		N 🗖 OUT		Food properly labeled; original container			60	☑ IN ☐ OUT ☐N/A	Tollet facilities: properly constructed, supplied,	cleane	:d		
	1004 MIL.		Preven	ition of Food Contamination			61	☑¹N □ OUT □N/A	Garbage/refuse properly disposed; facilities ma	aintaine	d		
45		N □ OUT		Insects, rodents, and animals not present/outer openings protected			62	□ IN □ OUT	Physical facilities installed, maintained, and cl	ean; do	gs in		
46	☐ IN ☐ OUT			Contamination prevented during food preparation, storage & display				□N/A □ N/O	outdoor dining areas				
47	٦	N 🗆 OUT 🗆 N/A		Personal cleanliness			63	□ IN □-OÚT	Adequate ventilation and lighting; designated	areas u	sed		
48	□ IN □ OUT □N/A □ N/O			Wiping cloths: properly used and stored			64	☑·IN □ OUT □N/A	Existing Equipment and Facilities				
49		N □ OUT □N/A □			g fruits and vegetables				Administrative				
50	П	Proper Use of Utensils □ IN □ OUT □N/A □ N/O In-use utensils: properly stored					65	☐ IN ☐ OUT ☐ÑĨA	901:3-4 OAC	,			
51		☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ III-use utensis: properly stored ☐ IN ☐ OUT ☐ N/A ☐ Utensitist, equipment and linens: properly stored, dried,				/ stored, dried,			0774 04 04 0				
52				handled			66	LIN LI OUI LIN/A	3701-21 OAC				
53		□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use											
						ons and Cori	rec	ctive Actions			7		
Iton	No.	Code Section	Driori	Mark ") ty Level	(" in appropriate box for COS a Comment	and R: COS =corrected	d o	n-site during inspection	n R=repeat violation	ſ			
(//	1.No.	Code Section	A	j 록	Comment Comment	2004-Kl	1	icht sinei	10 MAINHEREN	cos	R		
1/2				/	<u> </u>	12.1	- 1	0.11 31/21	We steen the representation of the reserve to the r				
					1:00 H N/	17 NYD/		(D) (A)	- 10 Calada				
					1411413	TUMAC	儿		(\C.C.) / C.S				
)				
					, , , , , , , , , , , , , , , , , , , ,								
				:									
					<u></u>								
							•						
Person in Charge, Date: 4-14-25										'			
Environmental Health Specialist Licensor:													
DD		ITV I EVEL.	0 0	SPITIC	AL NO NON COL	TIO A I			Page 7 of 3	1			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page____ of____

Name of Facility