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

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The state of the s					Check one		License Number		Date			
5	Maris	J⊒°FS	☑°FSO □ RFE			1//35   4/.		4/11/2				
Ad	dress	1. A	City/St	City/State/Zip Code								
	38	11/2										
	ense holder		Inspec	Inspection Time Trav			vel Time	Co	tegory/Descriptive			
LIC	(a) (b)	D W. To	шороо	2 ()		ITA	ver rime	Ga	* * * * * C			
النا	KPV 304	4 6 4411		2			>		1/()			
4	pe of Inspection (chec					ļ	Follow up date (if required	(k	Water sample date/result			
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	view	☐ Follow up	р			(if required)			
. Ц	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		FOODBORNE ILLNESS RISK FACTO	RS AN	Jn:	PURUC H	FΔI	TH INTERVENTION!	Ç i				
NΛ									served N/A=not applicable			
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												
8267		Supervision	0.2	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
		Person in charge present, demonstrates knowledge, a	nd		ZÍN □ OU	to a transaction of						
1	□IN □ OUT .□MÏÀ	performs duties		23	□N/A □ N/G	5	Proper date marking and	disp	osition			
2	□IN □OUT □ªÑÃ	Certified Food Protection Manager	Processor of	24	DIN DOU		Time as a public health co	ntrol	procedures & records			
		Employee Health	542-57	ryggras	ENA D N/	0						
3	 	Management, food employees and conditional employee	s;				Consumer Advis	ory				
		knowledge, responsibilities and reporting		25	□IN □ OU □N/A	JT	Consumer advisory provide	ded	for raw or undercooked foods			
<u>4</u> 5	N/A DOUT DN/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nte		HAMA.	H. H. S.	 	Anii-	Hore			
5		Good Hygienic Practices			DIN DOU	in in the second		S THE SHADE				
6	□IN □OUT @*N/O	Proper eating, tasting, drinking, or tobacco use	HARLES NO.	26	DN/A	, ,	Pasteurized foods used;	proh	ibited foods not offered			
7	DIN DOUT-E'NO	No discharge from eyes, nose, and mouth		(4) (4) (4) (4)			Chemical					
	Pr	eventing Contamination by Hands			□IN □ OU	JT						
8	DIN DOUT NO	Hands clean and properly washed		27	□.N/A		Food additives: approved	and	properly used			
		No bare hand contact with ready-to-eat foods or approve			ØIN'- □ OU	JT	Toyle substances presently identified stored used					
9	ON OUT		ved	28	8 N/A Toxic substances properly identified, stored, used			itified, stored, used				
	- □N/A ,□-N/O	alternate method properly followed				C	onformance with Approve	d P	rocedures .			
10	. ☑Ñ □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	,	20	□IN □OU	JT	Compliance with Reduced	д Ох	ygen Packaging, other			
		Approved Source		29	.⊡·N/A		specialized processes, ar	nd H	ACCP plan			
11	-□IN □OUT	Food obtained from approved source		30	DIN DOU		Special Requirements: Fro	esh .	luice Production			
12	□IN □OUT □N/A*'⊡·N/O	Food received at proper temperature			N/A D N/C							
13	-⊠IN OUT	Food in good condition, safe, and unadulterated		31		) i	Special Requirements: Heat Treatment Dispensing Free					
	□IN □OUT	Required records available: shellstock tags, parasite			DIN DOU		0. 11.0.					
14	~⊡N/A □N/O	destruction		32	□N/A □ N/C		Special Requirements: Cu	ston	rocessing			
13.35 13.35		Protection from Contamination		33	DIN DOU		Special Requirements: Bu	ılk \M	ater Machine Criteria			
15	.@Ñ □OUT	Food separated and protected		00	☑N/A □ N/C	)	Special requirements, Du	٧٧	a.c. Macinic Officia			
	□N/A □N/O	Toda deparate and protected		34	DIN DOU	JΤ	Special Requirements: Ac	idifie	d White Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□.N/A □ N/C	Э	Criteria		·			
17	☑N □OUT	Proper disposition of returned, previously served,		35	□IN □OU	JT	Critical Control Point Inspe	ootio	2			
17	181	reconditioned, and unsafe food		35	EN/A		Chical Control Point Inspe	BCHO				
	Continue in the second	rature Controlled for Safety Food (TCS food)		36	DIN DOU	JT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□·N/A							
				37	□IN □OU 回N7Å	JT	Variance					
19	□IN □ OUT □N/A~□ N/O	Proper reheating procedures for hot holding			1 1 N/PA							
20	□IN □ OUT □N/A/□ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
	TUO U NID			that are identified as the most significant contributing factors to								
21		Proper hot holding temperatures		foodborne illness.								
			$\dashv$				rventions are control m	neas	ures to prevent foodborne			
22	J⊠Ń □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

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Nar	ne of Facility	C / /			Type of Inspection	Date							
(,)	I Marys	3 (400)			Type of Inspection  Standard	4/242)							
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  Safe Food and Water  Utensils, Equipment and Vending													
38	□ IN □ OUT □N/A □ N/O		54	-⊠'IN □ OUT	Food and nonfood-contact s designed, constructed, and u	surfaces cleanable, properly							
39	□AN □ OUT □N/A	Water and ice from approved source		☐ÎN ☐ OUT ☐									
	or help the Fo	od Temperature Control	55	***	strips								
40		Proper cooling methods used; adequate equipment for temperature control	56	J.⊠ÎN □ OUT	Nonfood-contact surfaces cl Physical Facilities	ean							
41	□ IN □ OUT □ N/A □ N/O	Plant food properly cooked for hot holding	57	-IN OUT O	N/A Hot and cold water available	e; adequate pressure							
42	☐ IN ☐ OUT ☐N/A ☐/N/O	Approved thawing methods used	58	□¹Ñ □OUT	Plumbing installed; proper b	packflow devices							
43	.☑¹Ñ ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	@¶Ñ □ OUT □	N/A Sewage and waste water prop	perly disposed							
44	□ NI □ OUT	Food properly labeled; original container	60	D OUT	N/A Toilet facilities: properly consti	ructed, supplied, cleaned							
	Preven	tion of Food Contamination	61	O'IN OUT O	N/A Garbage/refuse properly dispo	osed: facilities maintained							
45	⊒∕IÑ □ OUT	Insects, rodents, and animals not present/outer	62	□ JN □ OUT	Physical facilities installed, ma								
46		openings protected  Contamination prevented during food preparation,	02		outdoor dining areas	antamou, and clean, dogs in							
47		storage & display	63	☐'IN ☐ OUT	Adequate ventilation and light	ing; designated areas used							
48		Personal cleanliness Wiping cloths: properly used and stored	64		N/A Existing Equipment and Facilitie	es							
49	☐ IN ☐ OUT ☐N/A ☐ N/Ó	Washing fruits and vegetables			Administrative								
Alexandra Market		roper Use of Utensils	Effeit Austic		The last case of the second se								
50	□ IN □ OUT □N/A,⊡*Ñ/O	In-use utensils: properly stored	65	□ IN □ OUT 🔟	Ñ/A 901:3-4 OAC								
51	IN OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ TUO □ ÎII □	N/A 3701-21 OAC								
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used		<del></del>									
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use			The state of the s								
	The second secon	Observations and C Mark "X" In appropriate box for COS and R: COS=corre											
Item	No. Code Section Priori	ty Level Comment				COS R							
		67.1.											
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Person in Charge  Date:  U/)  J/)													
Environmental Health Specialist  Licensor:													
6	Menday Eggg			100	<u>(6HD)                                    </u>								
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)