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

l							Check one		License Number		Date			
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l							City/State/Zip Code							
	151	15	W	agnor Hup	0	6/cen 110 Oct 45331								
Lig	ense h	older		1000	Inspe	spection Time Ti			vel Time Category/Descrip		ategory/Descriptive			
Subject ABM ILC							$\mathcal{C}$		15		C35			
Type of Inspection (check all that apply)							<u> </u>		Follow up date (if require	⊥ d)	Water sample date/result			
	Standa			Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Re	viev	√ □ Follow i	up			(if required)			
Ш	Foodbo	rne Ll	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
100	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
Μ	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			- □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	DÍN DO		Proper date marking and disposition					
2	ĮΩΙŃ	U ☐ OUT ☐ N/A Certified Food Protection Manager				24	24 Time as a public health control: procedures & rec							
		Employee Health  Management, food employees and conditional employees;				700	24 . N/A N/O Time as a public health control: procedures & record							
3			OUT LI N/A knowledge, responsibilities and reporting				25 DIN DOUT Consumer advisory provided for raw or unders							
5			OUT □ N/A   Proper use of restriction and exclusion  OUT □ N/A   Procedures for responding to vomiting and diarrheal events				,□N/A		│ □ Highly Susceptible Po	ations.				
	) <u>, , , , , , , , , , , , , , , , , , ,</u>			Good Hyglenic Practices		1900	סם עום	UT						
6	-		"□·Ń/O			26		en e	Pasteurized foods used;		3			
7	אונט,	LOUT	□ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands	7. ga				Chemical		is Albanda Estados de Carlos (Albanda)			
8	∕ □IN	□ OUT	. □ N/O			27	DIN DO	OT	Food additives: approved	l an	d properly used			
9		□ OUT		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	DIN DO	UT	Toxic substances properly identified, stored, used					
	III N	ET OUT	- I NI/A					F3 500 25	onformance with Approve	ESSPERIOR OF THE PERIOR OF THE				
10	∠DIN	N □ OUT □ N/A   Adequate handwashing facilities supplied & accessible   Approved Source		16.0	29		UI	Compliance with Reduced specialized processes, as						
11	,⊠ÍN	□out		Food obtained from approved source	STREET, ST.	30	DIN DO	UT	Special Requirements: Fro	oob	Julea Broduction			
12		□OUT ☑Ñ/O		Food received at proper temperature		31			Special Requirements: Heat Treatment Dispensing Freezers					
13		□ OUT		Food in good condition, safe, and unadulterated			N/A D N/O Special Requirements. Heat Treatment Dispens				reatment Dispensing Freezers			
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ustor	m Processing			
				Protection from Contamination		33			Special Requirements: Bu	ılk V	Vater Machine Criteria			
15		□OUT □N/O		Food separated and protected			□N/A □ N/							
16	-⊡IN	DOUT		Food-contact surfaces: cleaned and sanitized		34	□IN □OI	UT /O	Special Requirements: Ac Criteria	idifie	ed White Rice Preparation			
17	DIN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OI □N/A	UT	Critical Control Point Inspe	ectic	on			
				rature Controlled for Safety Food (TCS food)		36		UT	Process Review					
18	DIN DN/A	□ OU7 N/O	Γ .	Proper cooking time and temperatures			,⊠'N/A							
19	□IN □N/A	□ o'no	Г '	Proper reheating procedures for hot holding		37 .□N □ OUT Variance								
20	□IN □N/A	OUT 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 foodborne illness.								
21	□IN □N/A	□ OU] □ OU]		Proper hot holding temperatures										
22	J⊒KN	OU1	□N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.								

## State of Ohio

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Nan	me of Facility			. ]	Type of Inspection D	ate	ستان ناوو وبغري الاخرم المتحر						
Subway Standard 6/21													
Bar Caller	<u> </u>												
1549/50	AND COMMENT OF THE PROPERTY OF THE PROPERTY OF	GOOD RETAIL	Carlotte (Carlotte (Carlot		Production of the second s		aliberelete						
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													
	NEW TOP OF THE SECOND	Safe Food and Water		emergana Larena	Utensils, Equipment and Vending	9	and the Market						
38	OIN OOT DINO ONO	Pasteurized eggs used where required	54	☐ IN ☐ OUT	Food and nonfood-contact surf designed, constructed, and use		properly						
39	□AN □ OUT □N/A	Water and ice from approved source	55		N/A Warewashing facilities: installed	d, maintained, use	ed; test						
	Fo.	od Temperature Control			strips								
40		Proper cooling methods used; adequate equipment for temperature control	56	□IN □/OUT	Nonfood-contact surfaces clea Physical Facilities	n							
41		Plant food properly cooked for hot holding	57	.□-IN □ OUT □I	N/A Hot and cold water available;	adequate pressu	re						
42	DIN DOUT DN/A D/N/O	Approved thawing methods used	58	1000	Plumbing installed; proper backflow devices								
43	P√N □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
wally my		Food Identification	59	Ø'IN □ OUT □I									
44	□-IN □ OUT	Food properly labeled; original container	60		ted, supplied, clea	aned							
	Preven	tion of Food Contamination	61		N/A Garbage/refuse properly disposed	d; facilities mainta	ined						
45	"⊡″lÑ □ OUT	Insects, rodents, and animals not present/outer openings protected	62		Physical facilities installed, maint outdoor dining areas	tained, and clean;	dogs in						
46	□ N □ OUT	Contamination prevented during food preparation, storage & display	63	□N/A□ N/O □-IN □ OUT	Adequate ventilation and lighting	Adequate ventilation and lighting; designated areas used							
47	☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A ☐,N/O	Personal cleanliness  Wiping cloths: properly used and stored	-	-		, designated area	s useu						
49		Washing fruits and vegetables	64	OUT 🗆									
	o na salah da kacamatan kacamatan p	roper Use of Utensils		randa (m. 1904). T	Administrative								
50	,□.IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65		N//Å 901:3-4 OAC								
51	□-IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	DIN OUT OI	N/A 3701-21 OAC		-						
52	,⊡·IN,□ OUT □N/A	Single-use/single-service articles: properly stored, used		15	-,	- Indirect							
5.3	☑ÍN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use											
10.243		Observations and C	orre	ctive Action			A CONTRACTOR						
		Mark "X" in appropriate box for COS and R: COS=corre											
Item		ty Level Comment				CO	os R						
60	6.4B N	C Observed flow dieta	, î.	n Kitch	un observed ou	Iside [	יּבּן נ						
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51	6 4.5A) N	( Observed seals on pr		1 to Sugar	uda di car		] []						
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Person in Charge Class McRing Date:													
Environmental Health Specialist Licensor:													
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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)