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

1 19 1 19 1				Check one ☑ FSO □ RFE		License Number		Date					
THE DO GOOD POSTAULI							237		4/1/123				
A	ddress	M. OT	City/	ty/State/Zip Code									
					<u>000 d</u>	_(_	777 75		> [				
License holder Insp					n Time	Tra	vel Time	Ca	tegory/Descriptive				
K-arean Howay							50		C9				
Type of Inspection (check all that apply)							Follow up date (if require	ed)	Water sample date/result (if required)				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re☐ Foodborne ☐ 30 Day. ☐ Complaint ☐ Pre-licensing ☐ Consultation					v 🗆 Follow u	βp			(ii required)				
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	DOUT IN/A	□ OUT □ N/A Person in charge present, demonstrates knowledge, and performs duties		23	□N/A □ N/O		Proper date marking and disposition						
2	,₫ĺN □OUT □N/A	☑N ☐OUT ☐ N/A Certified Food Protection Manager					Time as a public health o	public health control: procedures & records					
		Employee Health		2.4	,ENA LINO								
3	DIN DOUT DN/A	□ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting			Там по	LIT	Consumer Advi	sory					
4	OIN OUT ON/A	Proper use of restriction and exclusion		25   IN II OUT		01	Consumer advisory provided for raw or undercooked foods						
5	-DÍN □OUT □ N/A		ents				Highly Susceptible P	opul	ations				
	T DIN DOUT BINO	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □2N/A	UT	Pasteurized foods used	; prol	nibited foods not offered				
7	DIN DOUT DN/O				, , , , ,		L Chemical	e i					
	P	reventing Contamination by Hands	W. (2)	- I		UT		increment.					
8	JIN □ OUT □ N/O	Hands clean and properly washed		27	柳林		Food additives: approve	d an	d properly used				
		No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	OIN DO	UT	Toxic substances proper	ly ide	ntified stored used				
9			oved ,	d   20	□N/A								
	FULL FILOUT FILOUR			200		2/72/11/2/1/	onformance with Approv	W. (2.4)					
10	≁□IN □ OUT □ N/A	Approved Source:		29	□IN □OL □N/A	JI	Compliance with Reduce specialized processes,						
11	e□ÍN □OUT			30	DIN DOL		Special Requirements: Fresh Juice Production						
12	DIN DOUT	Food received at proper temperature			, ⊠N/A □ N/		Special requirements.		esti Juice Floudciioti				
13	DIN DOUT	Food in good condition, safe, and unadulterated					Special Requirements: H	leat T	reatment Dispensing Freezers				
14	DIN DOLL	Required records available: shellstock tags, parasite		32	□IN □OL	JT	Special Requirements: C	heto	n Processing				
22.5	_ □N/A □ N/O	destruction		52	- □ N/A □ N/		Spoolar roquiromonto. C						
	-⊡IN □OUT	Protection from Contamination	5.22	33			Special Requirements: B	ulk V	Vater Machine Criteria				
15		Food separated and protected			1		Consolal Describeration A	_1_1121	I MILITA DI D				
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34	JO IN II OL		Criteria	clairie	ed White Rice Preparation				
	□N/A □N/O	Proper disposition of returned, previously served,			□IN □OL	JT							
	OUT OUT	reconditioned, and unsafe food		35	□N/A		Critical Control Point Ins	pectio	on				
	THE PROPERTY OF THE PROPERTY O	rature Controlled for Safety Food (TCS food)		36		JT	Process Review						
18	~□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	-	-	, D.N/A								
	□IN □ OUT	Decree wheather we have the second		37	, ⊠N/A □ OL	JI	Variance						
19	□N/A □~N/O	Proper reheating procedures for hot holding		$\vdash$	. 1		1						
20	DIN DOUT	Proper cooling time and temperatures		Bigly factors are food proporation processes and appropriate									
	□N/A,⊡~N/O			Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	□N/A □ OUT	Proper hot holding temperatures		foodborne illness.									
22	,,,,,	Proper cold holding temperatures			u <mark>blic healt</mark> h ness or injur		rventions are control i	meas	sures to prevent foodborne				

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Nar	ne, of Facility	not		Type of Inspection Date					
	Mr Do Good	Restaurant		Standard CCT 4/1	<u> </u>	<u> </u>			
135		GOOD RETAIL	PRACTICES			5' x 2 3 3 5 5 2 3 5 5 5 5			
	Good Retail Practic	ces are preventative measures to control the introd		chemicals, and physical objects into foc	ods.	<u>draice</u>			
M		tatus (IN, OUT, N/O, N/A) for each numbered item: IN				able			
STATES		Safe Food and Water	go Espete Messel (many) Nila aliku 17. Anii 18. Anii 18. Anii 18. An	Utensils, Equipment and Vending					
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 Ø"IN □ OUT	Food and nonfood-contact surfaces cle designed, constructed, and used	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
39	ŗĎIN □OUT □N/A	Water and ice from approved source	55 IN OUT	N/A Warewashing facilities: installed, mainta	ained, used;	test			
# 1300 A	F0(	od Temperature Control	56 □/IÑ □ OUT	Nonfood-contact surfaces clean					
40	☐ IN ☐ OUT ☐N/A ☑ N/O	Proper cooling methods used; adequate equipment for temperature control	7 SO   G   N   B   SO	Physical Facilities					
41	□ IN □ OUT □N/A □ 1N/O	Plant food properly cooked for hot holding	57 /⊡ IN □ OUT □	IN/A Hot and cold water available; adequate	e pressure	91-701-10 May 1-42			
42	. ☐ ÎÑ □ OUT □N/A □ N/O	Approved thawing methods used	58 ☐ IN ☐OUT	Plumbing installed; proper backflow de	evices				
43	ÆÍN □ OUT □N/A	Thermometers provided and accurate	ÛN/A □ N/O						
		Food Identification	59 □1Ñ □ OUT □	IN/A Sewage and waste water properly dispos	sed				
44	□ IN □ OUT	Food properly labeled; original container	60, IN OUT	IN/A Toilet facilities: properly constructed, support	plied, cleane	∍d			
	Prevent	ion of Food Contamination	61/ TIN OUT C	□N/A Garbage/refuse properly disposed; facilitie	∍s maintaine	∍d			
45	.⊡ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 TN DOUT	Physical facilities installed, maintained, an outdoor dining areas	nd clean; do	ıgs in			
46	☐ IN ☐ OUT	Contamination prevented during food preparation,	□N/A □ N/O	Outdoor uning areas					
47	☐ÎN ☐ OUT ☐N/A	storage & display Personal cleanliness	63 <u>□</u> 1N □ OUT	Adequate ventilation and lighting; designate	ated areas u	ısed			
48	☐ÍN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64 ,⊡'IN □ OUT □	IN/A Existing Equipment and Facilities					
49	☐ IN ☐ OUT ☐N/A ☐ *Ñ/O	Washing fruits and vegetables		Administrative					
		roper Use of Utensils	. 65 DIN DOUT-E	IÑ/A 901:3-4 OAC					
50	☑·IN □ OUT □N/A □ N/O	In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,							
51	□ IN □ OUT □N/A	handled	66 "□ ·IÑ □ OUT □	IN/A 3701-21 OAC					
52 53	DIN DOUT DN/A N/O	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use							
		Observations and C	⊣ orrective Actio						
	THE RESERVE OF THE PROPERTY OF	Mark "X" in appropriate box for COS and R: COS=corre							
l Iten	No. Code Section Priorit	ty Level Comment	·	P. I. C. I	cos	R □			
194	BB JU V //	C Observed Day of part	300 C 11 (P)	an thun or day					
		STORERE MARIE 1800	placed C	M. ps Oran grand					
		GUZEAS LANGERT VO							
		Critical Control Bu	est inspec	Tita					
		Letter to the second of the se	· · · · · · · · · · · · · · · · · · ·						
		Ala CCP MUSTOUS	at Trup 1	of inspilien					
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Pers	son in Charge	Dude Co		Date: 1////	418.00				
Env	ironmental Health Specialist	The Wall	Licensor:	- 1 1/1/ oh )					
0,	Call Cald	L.	/	DCGHD					
PR	IOBITY/FVFI//6=/	CRITICAL NC= NON-CRITICAL	-	Page ) of	f .")				

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