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

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Mane of facility Millers NETWORK DBA She Dowist. 7.				e P	ŞFE	License Number		Date (a//)/)				
Ac	dress	Cross Contraction of the Commerce	City/Stat	City/State/Zip Code								
1	17 5 6	road way	Corpone No OH 4533/									
License holder Ins						avel Time		Category/Descriptive				
Mallan Wit would						175		/ < \				
Two of lowesting (shock of the symbol)						1()		Section of the sectio				
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance				v □Fo	au wollo	Follow up date (if require	a)	Water sample date/result (If required)				
		☐ 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	ļ	Compliance Status								
Supervision					Time/Temperature Controlled for Safety, Food (TCS food)							
1	DIN DOUT DINA	Person in charge present, demonstrates knowledge, all performs duties	nd 23	□ (Ñ □ N/A	OUT N/O	Proper date marking and	dis	position				
2	□ÍN □ OUT □ N/A	Certified Food Protection Manager Employee Health	24		OUT N/O	Time as a public health co	ontro	I: procedures & records				
3	.⊟IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	1	FILINI		Consumer Advis	sory					
4	DIN DOUT DN/A	Proper use of restriction and exclusion	25	ĎN/A	_ OUT	Consumer advisory provi	ided	for raw or undercooked foods				
5	□IN □ OUT □ N/A	I	its		1454. UF	Highly Susceptible Po	pul	ations				
	FINE BOLL BAYO	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	26	□ IN □ N/A	OUT	Pasteurized foods used;	prol	nibited foods not offered				
7		No discharge from eyes, nose, and mouth				Chemical						
		eventing Contamination by Hands		LIN	□ OUT		E.SEATT					
8	,⊒IN □ OUT □ N/O	Hands clean and properly washed	27	ĢΝ/A		Food additives: approved	d an	d properly used				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	□ IŃ □ N/A		Toxic substances properly						
					AT ENGLISHED STREET	Conformance with Approve	ed F	Procedures				
10	.⊡ÍN □OUT□N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	□IN □N/A	OUT	Compliance with Reduce specialized processes, a						
11	DIN DOUT	Food obtained from approved source		LIN	OUT	· · · · · · · · · · · · · · · · · · ·						
12	□IN □OUT	Food received at proper temperature	30		□ N/O	Special Requirements: Fr	esh	Juice Production				
13	□N/A, ⊡N/Ô □IŃ □OUT	Food in good condition, safe, and unadulterated	31		□ OUT □ N/O	Special Requirements: Heat Treatment Dispensing Freezers						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32		□ OUT □ N/O	Special Requirements: Cu	ustoi	m Processing				
		Profection from Contamination			OUT	0	. 11. 3					
15	□IN □OUT □N/A □N/O	Food separated and protected	33	□N/A	□ N/O	Special Requirements: Bu						
16	.□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34		□ OUT □ N/O	Special Requirements: Ad Criteria	cidifi	ed White Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN ■ N/A	□ OUT	Critical Control Point Insp	ectic	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		□ OUT	Process Review						
18	□IN □ QUT □N/A □ N/O	Proper cooking time and temperatures		, EN/A	□ OUT		٠.	· · · · · · · · · · · · · · · · · · ·				
19	□IN □ OUT □N/A,⊡ *N/O	Proper reheating procedures for hot holding	37	□N/A	<u> </u>	Variance						
20	□IN □ OUT □N/A 回 Ñ/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
21	□IN □ OUT □N/A □ 1N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne								
22	OUT IN/A	Proper cold holding temperatures		illness or injury.								

State of Ohio

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Nan	ne of Facility	D. Jan			Type of Inspection	Date	/i _ =						
	MP Won's	litta			Standard	16/12/							
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	ON D OUT DIVIA D N/O		54	☐ÎN □ OUT	Food and nonfood-contact	surfaces cleanable,	properly						
39	☑ÎN □OUT □N/A	Water and ice from approved source	-		14/ 1/ 6 1/1/	designed, constructed, and used Warewashing facilities: installed, maintained, used; test							
		od Temperature Control	55		N/A strips	aned, maintained, us	ea; test						
40	☐ IN ☐ OUT ☐N/A·☐ N/O	Proper cooling methods used; adequate equipment		.⊡ Ñ □ OUT	Nonfood-contact surfaces	Nonfood-contact surfaces clean							
40		for temperature control		47 Aug (27)	Physical Facilities								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	□ OUT □	N/A Hot and cold water availab	le; adequate pressu	re						
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□-IN □OUT	Plumbing installed; proper	backflow devices							
43	☑ ÎN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	.☑ÍN □ OUT □	N/A Sewage and waste water pr	operly disposed							
44	.⊡ ÍN □ OUT	Food properly labeled; original container	60		N/A Toilet facilities: properly cons	Toilet facilities: properly constructed, supplied, clear							
	Prevent	ion of Food Contamination	61		N/A Garbage/refuse properly disp	osed; facilities mainta	ained						
45	☐ ÍN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62	Y	Physical facilities installed, routdoor dining areas	naintained, and clean	dogs in						
46	□1N □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O									
47	ſÍN □ OUT □N/A	Personal cleanliness	63	□-IN □ OUT	Adequate ventilation and ligi	nting; designated area	s used						
48		Wiping cloths: properly used and stored Washing fruits and vegetables	64	D TUO II NÎ	N/A Existing Equipment and Facili	tles							
		roper Use of Utensils			Administrative								
50	□ IN 1 OUT □N/A □ NÍ/O	In-use utensils: properly stored	65		N/A 901:3-4 OAC								
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,	66	□ ÎN □ OUT □	N/A 3701-21 OAC								
52		handled Single-use/single-service articles: properly stored, used		<u> </u>									
53		Slash-resistant, cloth, and latex glove use											
15		Observations and Co											
lten	n No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS =corre ty Level │ Comment	ctea	on-site during inspe	ection κ =repeat violation	C	os R						
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Person in Charge 1 ON UN (Cair) Date: 6-12-75													
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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)