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

- N	ame of facility						License Number		Date	
1	The or facility	- lovster	Check □,F:		, □ RFE		21 may		4 - 25 - C)	
Δ	ddress	<u> </u>	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				1 22 /		197 1 629 117	
^	37.75 (Y)	1167 - 11800 L		ty/State/Zip Code						
	icense holder	<u> </u>	46		n Time	ξ T=		.		
"	AAZA	s, Allowic M	ilispei		r i i i i i i i i i i i i i i i i i i i	Tra	vel Time	Ca	ategory/Descriptive	
	VVALV	or graduation of the state of t		<u>l</u> - (<u> </u>	Щ,	10	<u> </u>	<u> </u>	
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F					□ Follow u	מנ	Follow up date (if require	:d)	Water sample date/result (if required)	
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
		FOODBORNE ILLNESS RISK FACTO	DC AI	NID.	n sien sie	ie at	Salimine del avviolemento.	7 08		
٨	Mark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered it		2000	The second second second second	Andrew Property		- Antibertain Line	bserved N/A-not applicable	
		Compliance Status		T	ompilarioo .		Compliance St			
		Supervision		Time/Temperature Controlled for Safety, Food (TCS:food)						
1	,-⊡IÑ □OUT □ N/A	performs duties	nd	28		UT	Proper date marking and			
2 (%)	□IN □OUT□N/A	Certified Food Protection Manager Employee Health		24	□IN □ OI □N/A □ N/		Time as a public health co	ontro	l: procedures & records	
3	JOUT □ N/A	Management, food employees and conditional employee	s;	e e			Consumer Advis	sory		
4	OIN OUT ON/A	knowledge, responsibilities and reporting		25	□IN □ OI □N/A	JT	Consumer advisory prov	ided	for raw or undercooked foods	
5	DIN DOUT DN/A		its		134		Highly Susceptible Po			
7. (i)		Good Hygienic Practices		00		JT	Pasteurized foods used;			
6, 7	OIN OUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		200700	I⊡N/A		Chemical			
	The state of the s	reventing Contamination by Hands	7.5		□IN □ OI			***************************************		
8,	DIN DOUT NO	Hands clean and properly washed		27	□N/A	5 1	Food additives: approved	d and	d properly used	
94	□IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	□ĬN □ OL □N/A	JT	Toxic substances properly	y idei	ntified, stored, used	
		attended property followed				C	onformance with Approve	ed F	rocedures s	
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	DIN DOL	JT	Compliance with Reduce			
11	□IN □OUT	Approved Source Food obtained from approved source	300	.,,,,,,,,	□N/A □ÎN □OL	IT.	specialized processes, a	na H	IACCP plan	
12	ON OUT	Food received at proper temperature			DN/A DN/		Special Requirements: Fro	esh .	Juice Production	
13	□N/A □N/O □N □OUT	Food in good condition, safe, and unadulterated	_	31	□IN □OL □N/A □ N/		Special Requirements: He	∍at T	reatment Dispensing Freezers	
1/	DIN DOUT	Required records available: shellstock tags, parasite			□IN □OL					
	□N/A□N/O	destruction	54053392	32	□N/A □ N/G	0	Special Requirements: Cu	uston	n Processing	
	DIN DOUT	Protection from Contamination		33	□IN □OL		Special Requirements: Bu	ılk W	ater Machine Criteria	
15		Food separated and protected		70	Jaran.					
16	□N/A□N/O	Food-contact surfaces: cleaned and sanitized)4 /*	DIN DOL) 	Special Requirements: Ac Criteria	iditie	ed White Rice Preparation	
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JΤ	Critical Control Point Inspe	ectio	n	
		rature Controlled for Safety Food (TCS food)			□ÌN □OU	JT	Process Review			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□ N/A	-				
19	DÍN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OU □N/A	л 	Variance			
20	□ÍN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	k factors a	are fo	od preparation practice	s ar	nd employee behaviors	
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.						
22	OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						

State of Ohio

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Type of Inspection

Date

Name of Pacifity		Type of Inspection	Date (1-25(-25)							
GOOD RETAIL	The state of the s									
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	N=In compliance OU	I=not in compliance N/O=not obs Utensils, Equipment and Ven								
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	54 🗆 IN 🗆 OUT	Food and penfood contact	surfaces cleanable, properly							
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source		Warawashing facilities inst	Warewashing facilities: installed, maintained, used; test							
Food Temperature Control	55 🗆 IN 🗆 OUT	strips	strips							
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces Physical Facilities	clean							
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 📮 IN 🗆 OUT	□N/A Hot and cold water availab	le; adequate pressure							
42 IN OUT IN/A N/O Approved thawing methods used	58 □ IN □OUT	☐ IN ☐OUT Plumbing installed; proper backflow devices								
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	□N/A□N/O									
Food Identification	59 🗆 IN 🗀 OUT	□N/A Sewage and waste water pro	operly disposed							
44 🖾 IN 🗆 OUT Food properly labeled; original container	60 ☐ IN □ OUT	□N/A Toilet facilities: properly cons	structed, supplied, cleaned							
Prevention of Food Contamination	61 🗆 IN 🗆 OUT	□N/A Garbage/refuse properly disp	osed; facilities maintained							
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 ☐ IN ☐ OUT	Physical facilities installed, n	naintained, and clean; dogs in							
46 DINDOUT Contamination prevented during food preparation, storage & display	□N/A□ N/O	outdoor dining areas								
47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness	63 🗖 IN 🗖 OUT	Adequate ventilation and ligh	nting; designated areas used							
48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64 🗆 IN 🗆 OUT	□N/A Existing Equipment and Facili	ties							
49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables		Administrative								
Proper Use of Utensils 50 □ IN □ OUT □ N/A □ N/O In-use utensils: properly stored	65 IN OUT	65 IN OUT N/A 901:3-4 OAC								
51 ΠΙΝΠΟΙΙΤΠΝΙΔ Utensils, equipment and linens: properly stored, dried,	66 🗆 IN 🗆 OUT	□N/A 3701-21 OAC								
handled 52 □ IN □ OUT □ N/A Single-use/single-service articles: properly stored, used	00 1111 11 001	<u> </u>								
53										
Observations and C Mark "X" in appropriate boxifor COS and R. COS=corn	orrective Acti	ONS								
Item No. Code Section Priority Level Comment			COS R							
- Constitution	(1-6)	· · · · · · · · · · · · · · · · · · ·								
		-11-4-CC FEC	<u>// / </u>							
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		·								
Person in Charge Date:										
Environmental Health Specialist	Licenso	r	- } - / - / 							
		- 4 1	Transp.							
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)

Name of Facility