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

	55 1114						I to a second					
Na	ame of facility	1. 1	Check ☑*FS	and the same	□ RFE		License Number	Date ////) (
1	01175 (as 10 por		170 4711								
A	ddress /	400	City/St	City/State/Zip Code								
\prod	977 W	RYMIN / TOC	9/	9/ PP 110 , ((P) / T) / T Category/Descriptive								
Li	cense holder	A110 611	Inspec	ition) Ime	Trav	vel Time	Category/Descriptive				
1	Villiam L	10 Mg 1000		<u> </u>	/		. 10	<u> </u>				
1 5	pe of Inspection (chec Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Pev	dow	[T] Follow up		Follow up date (if required)) Water sample date/result (if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 1104	71044	□ 1 Ollow up			(ii roquirou)				
EOODBODNE II ENESS BISK LACTORS AND DUDING LIEU ZU LICTORS												
25000	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compilance 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											
	ian designated compil	Compliance Status	em, m-									
47.7		Supervision	i propin	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
1	ØÑ □OUT□N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23 (□ÍŃ □ OU [.] □N/A □ N/C	Т	Proper date marking and disposition					
2	DIN DOUT NA				□IN □ OU.		Time as a public health con	ntrol procedures & records				
703		Employee Health	109/5		□И(А □ Ν/С							
3	N/A DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	1 [□IN □ OU	T	Gonsumer Adviso					
4	DIN DOUT DN/A				□N/A		Consumer advisory provid	led for raw or undercooked foods				
5	.□N □OUT □N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	ts			- (1) 1 -	Highly Susceptible Pop	ulations				
6	O'N D TUO D N/O				□IN □ OU¹ □N/A	1	Pasteurized foods used; p	prohibited foods not offered				
7	DIN DOUT DN/O						Chemical					
2017E)	1	reventing Contamination by Hands	R. 2		□IN □ OU	Т	Food additives: approved	and properly used				
8	DIN DOUT DN/O	Hands clean and properly washed		-1	□N/A		.,					
	_OIN □ OUT	No bare hand contact with ready-to-eat foods or approxalternate method properly followed	oved 28	7X T			Toxic substances properly identified, stored, used					
9.	□N/A □ N/O			v v		Cc	l onformance with Approved	d Procedures				
10	□IN [JÍOUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OU7		Compliance with Reduced					
	LEIN DOUT	Approved Source			⊡′N7A 		specialized processes, and	d HACCP plan				
11	DIN DOUT	Food obtained from approved source			□IN □OUT □NÏA □N/O		Special Requirements: Fres	sh Juice Production				
12	ON/A ON/O	Food received at proper temperature			□IN □OUT		Special Requirements: Hes	at Treatment Dispensing Freezers				
13	-BIN DOUT	Food in good condition, safe, and unadulterated					Oposici (toquilo monto. Hou	it Treatment Dispensing reezers				
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction			□IN □OU1 □N/A □N/O		Special Requirements: Cus	tom Processing				
		Protestion from Contamination			DIN DOUT		Special Requirements: Bulk	Water Machine Critoria				
15	□IN □*OUT ·□N/A □N/O	Food separated and protected		I	□N/A □ N/O	+	Openial Requirements. Bank	v vater machine Criteria				
16	JIN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized			ĎW/A □ N/O □IN □ OU1		Special Requirements: Acid Criteria	dified White Rice Preparation				
17	JEIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		45 1	□IN □ OUT ⊡'N/A	Γ	Critical Control Point Inspec	ction				
		rature Controlled for Safety Food (TCS food)	3	KK I	□IN □OUT	Г	Process Review					
18	DNA DOUT	Proper cooking time and temperatures		<u>-</u> -								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□IN □OUT □N/A		Variance					
20	□IN □ OUT □N/A □-N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and 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	AND TUO D'NIA	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio

Food Inspection Report

				AA	<u> </u>	Authority: Chapters 3717 and	371	5 Ohio Revised	<u>Code</u>		·			
Nam	olly Gestaph Castaph			2006	1 (24)			pection	Date (8/11/25)					
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antanii ni	Jakir		wik Libra Soner Libr	7	8.4.1	, GOOD RETAIL		CTICES				74.86 TW	20625	
GOOD RETAIL PRACTICES Good Patell Practices are preventative measures to control the introduction of nathagens, chamicals, and physicals into find the														
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														
				Contact Surroundary		d and Water			All the state of t	, Equipment and Vend		S. S. W.		
38	□ II	1 🗆 0	DUT, ZÍN/A	□ N/O	Pasteur	rized eggs used where required	54	-□ N □ OUT		and nonfood-contact		ole, pro	perly	
39							designed, constructed, and used							
Food Temperature Control							55	□ IN □ OUT □N/A	strips		meu, mamtameu	, usea;	iesi	
40						cooling methods used; adequate equipment	56	Ø1N □ OUT		ood-contact surfaces o	lean			
41	□ IN □ OUT □N/A □ Ñ/O Plant fo				Plant fo	ood properly cooked for hot holding	57	-□`ÌN □ OUT □N/A	1	and cold water available	e; adequate pre	ssure		
42	<u>ال آ</u>	ĥΠο	UT 🗆 N/A i	□ N/O	Approve	ed thawing methods used	58	.⊡1N □OUT	Plum	bing installed; proper	backflow device	s		
43	43 PIN OUT ON/A Thermo					meters provided and accurate		□N/A □ N/O						
	450			70.115.3	Food Id	entification	59	-⊡-IN □ OUT □N/A	Sewa	ge and waste water pro	perly disposed			
44	آا استر	íΠο	UT		Food pr	operly labeled; original container	ner 60 - IN OUT N/A Toilet facilities: proper				tructed, supplied,	cleane	d	
				Preven	tion of F	ood Contamination	61	.⊡·IN □ OUT □N/A	Garba	age/refuse properly disp	osed; facilities ma	aintaine	d	
45						rodents, and animals not present/outer s protected	62	T		cal facilities installed, mor dining areas	aintained, and cl	ean; dog	gs in	
46	D IN	100	UT .			ination prevented during food preparation, & display	62	□N/A□N/O □ÎN□OUT	A et a es					
-	-		UT □N/A			al cleanliness-	63		-	uate ventilation and ligh	ting; designated	areas u	sed ——	
$\overline{}$			UT []N/A [cloths: properly used and stored	64	DIN DOUT DN/A	Existir	ng Equipment and Facilit	ies			
49	u ii	ш	UT 🗆 N/A J	279 PM 27 TO 1639	1204 CARTO (1990)	g fruits and vegetables se of Utensils		And the Anna Paris		Administrative				
50	a Tí	Í □ 0	UT 🗆 N/A [talian aproparati	SEPCIOLE INCOME SECTION . 10	utensils: properly stored	65	□ IN □ OUT-□Ñ/A	901:3	-4 OAC				
51 4	 '∐`IN		UT □N/A			, equipment and linens: properly stored, dried,	66	ØÑ □ OUT □N/A	3701.	-21 OAC		 _		
	nanded							7 11 11 11 11 11 11 11 11 11 11 11 11 11	1 3701	-21 0/10	MATERIAL III			
 														
Observations and Corrective Actions														
			i i i		Mark "	K" in appropriate box for COS and R: COS≂corre			n R ≕re	peat violation				
Item-	·NO.	3,)	e Section	Priorii	ty Level	Opscrued culpsluc on	1 # (1 1	aluend 2.	Caste	10 0111		cos	R	
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						The Dilling 150	1	377 X0 1						
17)	5.10 C Observed account love					Observed ice and laune	- C	Motel 1116	56:11	Si41 1			~_	
	777 0					Observed FCP and Ipunas	00	oved		~ 1 1.6 1.	!			
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						700-100	-							
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Pers	on in	Char	ge	·>	area ar room	The state of the s				Date: 6///	125			
Environmental Health Specialist Licensor:														
PRIORITY LEVEL: C CRITICAL NC= NON-CRITICAL Page of of														

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