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

Name of facility Ch							License Number		Date				
Ton a James toutes 7/ DINER					□·FSO □ RFE		1 254		(1-20-2)				
A	dress		City/S	ity/State/Zip Code									
	91175 3	92 47	MC (MCM), ON: 4530/										
License holder Insp					Time	Tra	vel Time	C	ategory/Descriptive				
I con a Johns Rave 571							ファ ヽ		735				
						<u> </u>	Follow up date (if required	d)	Water sample date/result				
Type of Inspection (check all that apply) □-Standard					□ Follow u	р	1 onow up date in require	ч	(if required)				
6	Foodborne ☐ 30 Day	□ Complaint □ Pre-licensing □ Consultation											
564	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N/	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												
	lark designated compile	Compliance Status	Compliance Status										
	aa	Supervision	20	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
2-14-57		Person in charge present, demonstrates knowledge, a	nd	24.0	□IN □ OU	and the same		O PROSTRUCTURE OF THE PARTY OF					
1	DIN DOLL DINA	performs duties		23 -	□N/A □ N/		Proper date marking and	dis	position				
2	_☑IN □ OUT □ N/A	Certified Food Protection Manager		24			Time as a public health co	ontro	l: procedures & records				
	Tights and the first stage was:	Employee Health		<i>J.</i> ()	□N/A □ N/	U Maria	 Gonsumer Advis	Ŋ.					
3	OUT IN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	is;		□N □OL	iT		1 200 N 100 N 100 N					
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	DN/A		Consumer advisory provi	ded	for raw or undercooked foods				
5	OIN OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts			3 to 2 to	Highly Susceptible Po	pul	ations				
<u> </u>	DIN DOUT DWO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OL □N/A	JT	Pasteurized foods used;	prol	nibited foods not offered				
7		No discharge from eyes, nose, and mouth			1. W. 1.		Ghemical	2.7					
		eventing. Contamination by Hands			□IN □ Oſ	IT							
8	DIN DOUT NO	Hands clean and properly washed		27	□N/A	,	Food additives: approved	l an	d properly used				
		No bare hand contact with ready-to-eat foods or appro-		28	□ĺN □ OL	JT	1						
9	□IN □ OUT □N/A □ N/O		proved		⊡ N/A		Toxic substances properly identified, stored, used						
						Ċ	onformance with Approve	ed F	Procedures :				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□ім □ог	JT	Compliance with Reduce						
4.4	DIN DOUT	Approved Source Food obtained from approved source	23		□N/A	ır	specialized processes, a	na F	HACCP plan				
11				30	□IN □OL) i	Special Requirements: Fro	esh	Juice Production				
12	□N/A □ Ñ/O	Food received at proper temperature		31	□IN □OL	JT	Special Requirements: Heat Treatment Dispensing Fr						
13	OIN DOUT	Food in good condition, safe, and unadulterated			□N/A □ N/		Opecial requirements. The	reautient Disperising Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			□IN □OL □N/A □ N/0		Special Requirements: Cu	ustoi	n Processing				
		Protection from Contamination			DIN DOL								
	□IN □OUT			33	DN/A DN/		Special Requirements: Bu	ılk V	Vater Machine Criteria				
15	□N/A □N/O	Food separated and protected			□IN □OL	ΙΤ	Special Requirements: Ac	idifi	ed White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	o o	Criteria	- Talli	od Willo Noo i Toparation				
47	DIN DOUT	Proper disposition of returned, previously served,			□IN □OL	JT	0.11 10 1 10 11						
17		reconditioned, and unsafe food	COMPANDO Y	35	□ N/A		Critical Control Point Inspe	ectic	on				
		rature Controlled for Safety Food (TCS food)		136		JT	Process Review						
18	DIN DOUT	Proper cooking time and temperatures		<u> </u>	□.N/A								
	ZIN □ OUT			37	□IN □ OU □N/A	JΤ	Variance						
19,		Proper reheating procedures for hot holding		ļ									
	∠□IN □ OUT	Draner cooling time and town-											
20	□N/A □ 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									
21	□IN □ OUT	Proper hot holding temperatures			dborne illne		to the most significant of	OIII	induling lactors to				
۱	□N/A □ N/O			Public health interventions are control measures to prevent foodborne									
22	OIN OUT ON/A	Proper cold holding temperatures		illness or injury.									

State of Ohio

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Type of Inspection

Date

	<u> 1001 1 101</u>	WS KLARE 571 211	<u> 197</u>	standard	Color Bur								
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered	l item: IN=in compliance OUT=		Place of the Charles of the Control								
200		Safe Food and Water		Utensils, Equipment and Vendi									
38	IN OUT ON/A ON/O	D Pasteurized eggs used where required	54 🖾 IN 🗖 OUT	Food and nonfood-contact su designed, constructed, and us									
39	☐ IN □ OUT □ N/A	Water and ice from approved source	55 IN OUT [55 □ IN □ OUT □N/A Warewashing facilities: installed, maintained, used; to strips									
		Proper cooling methods used; adequate equir	ment 56 D IN D OUT	Nonfood-contact surfaces cle	ean								
40		for temperature control	Allent Control of the	Physical Facilities									
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 🗀 IN 🗆 OUT 🛭	□N/A Hot and cold water available	; adequate pressure								
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 □ IN □OUT	Plumbing installed; proper b	ackflow 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 properly of									
44	☐ IN □ OUT	Food properly labeled; original container	60 DIN DOUT D	N/A Toilet facilities: properly constr	ucted, supplied, cleaned								
1111	Preve	ntion of Food Contamination	61 🗆 IN 🗆 OUT 🗈	N/A Garbage/refuse properly dispos	ed; facilities maintained								
45	DI IN DI OUT	Insects, rodents, and animals not present/outer openings protected	62 ☐ IN ☐ OUT	Physical facilities installed, ma outdoor dining areas	intained, and clean; dogs in								
46	□ IN □ OUT	Contamination prevented during food preparatio storage & display	n,	anning and a	h.								
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness	63 🗆 IN 🗆 OUT	Adequate ventilation and lighting	ng; designated areas used								
48	□ IN □ OUT □N/A □ N/O	<u> </u>	64 DIN DOUT D	□N/A Existing Equipment and Facilitie	s								
49	🗍 IN 🗋 OUT 🗆 N/A 🗆 N/O			Administrative									
E0		Proper Use of Utensils	65 🗆 IN 🗆 OUT 🗈]N/A 901:3-4 OAC									
50		In-use utensils: properly stored Utensils, equipment and linens: properly stored,	dried		29.4								
51	□ IN □ OUT □N/A	handled	66 ZU IN LI OUT L	IN/A 3701-21 OAC									
52	☐ IN ☐ OUT ☐ N/A ☐ N/O	Single-use/single-service articles: properly stored	d, used										
00	DAME OF BUILDING		ind Corrective Actio	ns									
14	N O I O II D	Mark "X" in appropriate box for COS and R: C											
iten	No. Code Section Prior	rity Level Comment		AS	COS R								
-		Salstac	10 (8) to	- All All									
		307 17 37 627		<u></u>									
													
Pers	son in Charge	12 COLL TOO	10	Date:									
Today The same of													
Environmental Health Specialist Licensor:													
PR	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