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

					Check one √□ FSO □ RFE			License Number		Date		
LOMION CHARGARIA OLUB - L								1 11-12		14-21-25		
Address En MCSON 2						/Zip Code					- e-d	
	•	GIN.	MH 201 29	() \	IMMA CHU OJ 45390							
License holder Insp							· · · · ·	<u> </u>		Category/Descriptive		
					10	\bigcirc		730		(35		
2000000000000000000000000000000000000								Follow up date (if regu	irad\	Water sample date/re	neulf	
Type of Inspection (check all that apply) 'Zi Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F						√ □ Follow i		Tollow up date (il requ	ii eu j	(if required)	35uit	
	Foodborne	□ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
M	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											
			Supervision	11.750	Compliance Status Time/Temperature Controlled for Safety Food (T.CS food)							
155 SV 12			Person in charge present, demonstrates knowledge, a	nd	300000	□IN □O						
1	/	DUT 🗖 N/A	performs duties		23	□N/A □ N	/0	Proper date marking a	ına aı	isposition	***	
2	ם אום (□ OUT □ N/A Certified Food Protection Manager				24 TIN OUT Time as a public health control: procedures & recor						
		Employee Health				24 □ N/A □ N/O Time as a public fream control. procedures a re Consumer Advisory.					i de la companya de	
3	חום מום׳	□OUT □ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting				□ N □ O	UT	Consumer advisory provided for raw or undercooked foods				
4		DUT 🗆 N/A	Proper use of restriction and exclusion		25	⊠N/A					i loous	
5		DUT 🗌 N/A	Procedures for responding to vomiting and diarrheal eve Good Hygienic Practices			Пін По	intili	∵ Highly Susceptible. I	Popu	ulations,	and Soft.	
6	חום.	OVN 🗖 TUC	Proper eating, tasting, drinking, or tobacco use		26	EN/A	01	Pasteurized foods use	d; pro	ohibited foods not offered	ď	
7		OVN 🗖 TUC						Chemica	al 🎎			
	,		reventing Contamination by Hands	il all	27	DIN DO	UT	Food additives: appro	ved a	and properly used		
8	DIN D	DUT N/O	Hands clean and properly washed			□N/A		, coa dadiii appi		and property dood		
		TUC	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	wed	28	DIN DO	UT	Toxic substances prop	erly id	lentified, stored, used		
9	□N/A□N			100	THE STATE OF	□ N/A	有有可以				SAWARD.	
10		OUT N/A	Adequate handwashing facilities supplied & accessible	_		DIN DO	MERCHANNE INC.	Compliance with Appr		Oxygen Packaging, other		
	10,500,70		Approved Source		29	□N/A	01	specialized processes				
11			Food obtained from approved source		30		UT	Special Requirements:	Fresi	h Juice Production		
12			Food received at proper temperature			□N/A □ N/O						
13		OUT Food in good condition, safe, and unadulterated			31			Special Requirements: Heat Treatment Dispensing F			eezers	
14			Required records available: shellstock tags, parasite		32	□IN □O		Special Requirements:	Custo	om Processing		
200		1/O	destruction	F. QU 6 VY	J-2							
J.).IT	Protection from Contamination		33			Special Requirements:	Bulk	Water Machine Criteria		
15			Food separated and protected	ŀ	7			Consolal Deguinamenta	الماما	Mind Mind Ding Day		
16			Food-contact surfaces: cleaned and sanitized		34			Criteria	Acidi	ified White Rice Preparation	on	
			Proper disposition of returned, previously served,			UN DO	UT					
17			reconditioned, and unsafe food		35	□N/A	· .	Critical Control Point Ir	ıspect	tion 		
	words and the same of the same	TAMES OF THE OWNER, THE PARTY OF	rature Controlled for Safety. Food (TCS food)		36	□IN □O	UT	Process Review				
18		OUT N/O	Proper cooking time and temperatures		<u> </u>	⊠N/A						
			-		37	□IN □O □N/A	UT	Variance				
19,			Proper reheating procedures for hot holding		-	1		J-				
20			Proper cooling time and temperatures		-					and smaller at the state of		
۵0	□N/A □	N/O	Trape. Sooning time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21			Proper hot holding temperatures		foodborne illness.							
								rventions are contro	l mea	asures to prevent food	dborne	
22		OUT N/A	Proper cold holding temperatures		illness or injury.							

State of Ohio

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

	Type of Inspection Date											
DAMA Chang COMM Club Standard C	2 (, *)	<u> </u>										
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 IN OUT N/A N/O Pasteurized eggs used where required 54 IN OUT Food and nonfood-contact surfaces designed, constructed, and used	cleanable, p	roperly										
39 IN OUT NA Water and ice from approved source 55 N OUT NA Warewashing facilities: installed, mastrips	aintained, used	d; test										
40 IN OUT NA NO Proper cooling methods used; adequate equipment 56 IN OUT Nonfood-contact surfaces clean												
Tor temperature control Physical Facilities	()Ag 200 (**											
41 DIN DOUT DN/A NO Plant food properly cooked for hot holding 57 DIN DOUT DN/A Hot and cold water available; adec		•										
42 ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used 58 ☐ IN ☐ OUT ☐ Plumbing installed; proper backflow A3 ☐ IN ☐ OUT ☐ N/A ☐ N/O The removators provided and accurate	w devices											
43 ☐ IN ☐ OUT ☐ N/A	snosed											
44 □ IN □ OUT Food properly labeled; original container 60 □ IN □ OUT □ N/A Toilet facilities: properly constructed,		ned										
Prevention of Food Contamination 61 □ IN □ OUT □N/A Garbage/refuse properly disposed; fa												
45 DINDOLLT Insects, rodents, and animals not present/outer 62 DIN DOUT Physical facilities installed, maintaine	ntare											
openings protected outdoor dining areas Outdoor dining areas												
storage & display 47	signated areas	used										
48 □ IN □ OUT □ N/A □ N/O Wiping cloths: properly used and stored 64 □ IN □ OUT □ N/A Existing Equipment and Facilities												
49 IN OUT IN/A N/O Washing fruits and vegetables Administrative		X14										
Proper Use of Utensils	in and the	0" (<u>1</u> 44 85 (C)										
50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored 65 ☐ IN ☐ OUT ☐N/A 901:3-4 OAC												
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled 66 ☐ IN ☐ OUT ☐N/A 3701-21 OAC												
52 IN OUT IN/A Single-use/single-service articles: properly stored, used												
53 DIN OUT DN/A N/O Slash-resistant, cloth, and latex glove use												
Observations and Corrective Actions	15000											
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level Comment	cos	R										
La L												
400 00 00 00 00 00 00 00 00 00 00 00 00												
		. 🗆										
Person in Charge Date:	5											
Environmental Health Specialist Licensor:	-											

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page__/_ of_