State of Ohio

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

| Name of facility Chec | | | | | | | DEE | License Number | | Date | | | | |
|-----------------------|--|--|--|---|------------|---|--|---|----------------|--|--|--|--|--|
| 1 00 / d U -com | | | | | | | $2 \text{FSO } \square \text{ RFE } 1/74 (6/3/3) $ | | | | | | | |
| Ac | ldress | <i>r</i> , | , / | al some | 100 | ity/State/Zip Code | | | | | | | | |
| 7 |). " | <u>l</u> , | 1/ | 04:0)1 | - ' ' | 0/eenv. 110 OH 4539 | | | | | | | | |
| Lie 1 | cense l | nolder | Ω | T # 7)/) | Inspectio | n Time \ | Tra | avel Time | Cat | eĝory/Descriptive | | | | |
| 1 | | W | Pos | 1 / 1 (0) | 60 |) | | 1/(2) | | 15 | | | | |
| I | <mark>pe of l</mark> Standa | - | • | ck all that apply) | nas Davieu | . — - | -11 | Follow up date (if required | 1) | Water sample date/result (if required) | | | | |
| 1 | | | | Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation | nce Reviev | / LIF | ollow up | | | (ii required) | | | | |
| | | | | | | | | | | | | | | |
| | 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 | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| | 1 | - 130 - 115 <u>- 1</u> | | Compliance Status | | Compliance Status Time/Temperature Controlled for Safety (Food (TCS food) | | | | | | | | |
| | lasaria | 100 | | Supervision Person in charge present, demonstrates knowledge, ar | nd L | Market Land Street | | | | | | | | |
| 1 | n⊡IN | | r □ N/A | performs duties | 23 | <i>r</i> | A D N/O | Proper date marking and | dispo | osition | | | | |
| 2 | ⊿ĺN | □ OU1 | 「 □ N/A | Certified Food Protection Manager Employee Health | 24 | | TUO 🗆 A D N/O | Time as a public health control: procedures & records | | | | | | |
| | | Service self | | Management, food employees and conditional employee | s; | ۱۷/۳ کار | le se le co | Consumer Advis | pry | | | | | |
| 3 | | | □ N/A | knowledge, responsibilities and reporting | 25 | | □ OUT | Consumer advisory provid | ded f | or raw or undercooked foods | | | | |
| 5 | .⊠IN □IÑ | | □ N/A □ N/A | Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even | ts | | ` | │ ├──Highly Susceptible Po | nula | ions | | | | |
| | | | | Good Hygienic Practices | | DIN | □ OUT | Pasteurized foods used; | Assessment of | | | | | |
| 6 | - P | | | Proper eating, tasting, drinking, or tobacco use | 26 | / IN/A | 4 | | energy source | Sited 100ds flot Offered | | | | |
| 7 | ΠίΝ | White the state of | □ N/O | No discharge from eyes, nose, and mouth eventing Contamination by Hands: | | | T OUT | Chemical | S | | | | | |
| 8 | □IN | ************************************** | 「 <u>,</u> | Hands clean and properly washed | 27 | , DIN | OUT | Food additives: approved | and | properly used | | | | |
| 9 | | □ OUT ☑ N/O | | No bare hand contact with ready-to-eat foods or approvalternate method properly followed | /ed 28 | DÍN DN/A | action and foreign the foreign | Toxic substances properly | | | | | | |
| | <u> </u> | | 1/4 | | | | Material Persons | onformance with Approve | | | | | | |
| 10 | \□IN | | 「□N/A | Adequate handwashing facilities supplied & accessible Approved Source | 29 | UNA ZNA | □ OUT | Compliance with Reduced specialized processes, ar | i Oxy id H/ | gen Packaging, other ACCP plan | | | | |
| 11 | ΛÌΩ | TUO | - | Food obtained from approved source | 30 | | □ OUT | Special Requirements: Fre | eh li | uico Production | | | | |
| 12 | □IN □N/A | TUO□ O/M·□ . | - | Food received at proper temperature | | - | N/O | opoda requirements. Fre | | TOUGHT TOUGHT | | | | |
| 13 | | DOUT | - | Food in good condition, safe, and unadulterated | 31 | . □N/A | OUT N/O | Special Requirements: He | at Tre | eatment Dispensing Freezers | | | | |
| 14 | | □OUT N/O | • | Required records available: shellstock tags, parasite destruction | 32 | | □ OUT N/O | Special Requirements: Cu | stom | Processing | | | | |
| | Carlos Participants | | 1.5 | Protection from Contamination | 33 | | OUT | Special Requirements: But | lk Wa | iter Machine Criteria | | | | |
| 15 | | UOUT N/O □ N | | Food separated and protected | | | N/O | | | | | | | |
| 16 | □IN. | ,∉⊠ÕUT \□N/O | | Food-contact surfaces: cleaned and sanitized | 34 | | OUT N/O | Special Requirements: Aci Criteria | dified | White Rice Preparation | | | | |
| 17 | Married | DOUT | | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | □IN □N/A | D OUT | Critical Control Point Inspe | ction | | | | | |
| | | SE CAZATA BAR WARREN | THE REAL PROPERTY AND ADDRESS OF THE PARTY AND | rature Controlled for Safety Food (TCS food) | 36 | ΠIN | □ OUT | Process Review | | | | | | |
| 18 | □IN □N/A | OU. | T) | Proper cooking time and temperatures | | . □N/A | | | | | | | | |
| 19 | | □ OU | | Proper reheating procedures for hot holding | 37 | ĺ Ñ/A | OUT | Variance | | | | | | |
| 20 | | □ OU | | Proper cooling time and temperatures | | Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | | |
| 21 | □IN □N/A | □ ou | T) | Proper hot holding temperatures | fo | | | | | | | | | |
| 22 | μÏΝ | □ OU | T □N/A | Proper cold holding temperatures | | | | | | | | | | |

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| Nar | ne of Facility |) /) | | Type of Inspection | Date | | | | | | | | |
|---|--|---|----------------------|--|--|--|--|--|--|--|--|--|--|
| $\perp \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \!$ | 1-W 10 | L(e)- | | Type of Inspection Standard | (6/3/2) | | | | | | | | |
| FEMALES | | 73377884.8633544.27 \$1177977773888 \$185 \$88880.277777 \$18878.667877 | | | | | | | | | | | |
| GOOD RETAIL PRACTICES | | | | | | | | | | | | | |
| NA. | | ices are preventative measures to control the introduction (IN OUT N/O N/A) for each purple and item; N | | | | | | | | | | | |
| IVI | | status (IN, OUT, N/O, N/A) for each numbered item: IN Safe Food and Water | i=in compliance Out= | Utensils, Equipment and Ven | Market State Company of the Assessment of the As | | | | | | | | |
| 38 | □ IN □ OUT □N/A □ N/C | | 54 ☑ ÍN ☐ OUT | | surfaces cleanable, properly | | | | | | | | |
| 39 | □/N □OUT □N/A | Water and ice from approved source | 55 IN JOUT | Warewashing facilities: Insta | alled, maintained, used; test | | | | | | | | |
| Cars Car Sissanar | e i describination de la Francia de Français de la | ood Temperature Control | | 000 | | | | | | | | | |
| 40 | ON O OUT ON/A P N/O | Proper cooling methods used; adequate equipment for temperature control | 56 | Nonfood-contact surfaces of Physical Facilities | lean | | | | | | | | |
| 41 | D IN D OUT DN/A D N/O | Plant food properly cooked for hot holding | 57 🗹 N 🗆 OUT 🗆 |]N/A Hot and cold water availab | e; adequate pressure | | | | | | | | |
| 42 | □ IN □ OUT □N/A □ Ñ/O | Approved thawing methods used | 58 □-IN □OUT | Plumbing installed; proper | backflow devices | | | | | | | | |
| 43 | □ N □ OUT □N/A | Thermometers provided and accurate | □N/A □ N/O | | | | | | | | | | |
| | | Food Identification | 59 ÆÎÑ □ OUT □ | IN/A Sewage and waste water pro | perly disposed | | | | | | | | |
| 44 | □ NI□ OUT | Food properly labeled; original container | 60 ,⊡″ÎN □ OUT □ | N/A Toilet facilities: properly cons | tructed, supplied, cleaned | | | | | | | | |
| | Preve | ntion of Food Contamination | 61 DIN DOUTE | IN/A Garbage/refuse properly disp | osed; facilities maintained | | | | | | | | |
| 45 | ☑ IN □ OUT | Insects, rodents, and animals not present/outer openings protected | 62 AIN OUT | Physical facilities installed, moutdoor dining areas | naintained, and clean; dogs in | | | | | | | | |
| 46 | Ģ∕Ń □ OUT | Contamination prevented during food preparation, storage & display | □N/A □ N/O | | | | | | | | | | |
| 47 | ☑-IN □ OUT □N/A | Personal cleanliness | 63 PIN OUT | Adequate ventilation and ligh | ting; designated areas used | | | | | | | | |
| 48 | | Wiping cloths: properly used and stored | 64 P/N 00T 0 | N/A Existing Equipment and Facilit | ies | | | | | | | | |
| 49 | □ IN □ OUT □N/A ◘ Ñ/O | Washing fruits and vegetables Proper Use of Utensils | | Administrative | | | | | | | | | |
| 50 | DIN □ 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 | |]N/A 3701-21 OAC | | | | | | | | | |
| 52 | □-IN/□ OUT □N/A | Single-use/single-service articles: properly stored, used | | | | | | | | | | | |
| 53 | O'N' Q A'N D TUO D'N/O | Slash-resistant, cloth, and latex glove use | | | | | | | | | | | |
| | | Observations and C Mark "X" in appropriate box for COS and R; COS=corre | | | | | | | | | | | |
| Iten | No. Code Section Prior | ity Level Comment | Time C | E 1 7 7 2 | cos R | | | | | | | | |
| 7 |) 1 d 10 | (Observed no Tes) | J' 1/2. P) TX | W Sanititer | | | | | | | | | |
| 16 | W.CAI C | Observed million | drip, hour | d of ico much | | | | | | | | | |
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| Person in Charge Date: | | | | | | | | | | | | | |
| Environmental Health Specialist Licensor: | | | | | | | | | | | | | |
| 0) | Lallox Epp | - WOUX | | 26HD | | | | | | | | | |
| PR | ORITY/LEVEL//,C=/ | CRITICAL NC= NON-CRITICAL | | Page | <u>) </u> | | | | | | | | |
| HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22) | | | | | | | | | | | | | |