State of Ohio

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

Name of facility					ne		License Number		Date				
MINGER OF MARRING FRO.) □ RFE		1600		(5-75-2)				
Address					City/State/Zip Code								
	UM.	Lood labor dr. Q	'	- UP isa 1165, ON 45386									
License holder				Inspection Time			vel Time	Ca	Category/Descriptive				
Samo de vercino				301			(1)		1/6 25				
Type of Inspection (check all that apply)						L	Follow up date (if required		Water sample date/result				
	Standard □ Cri	cal Control Point (FSO) ☐ Process Review (RFE) ☐ V	ariance F	e Review 🛚 Follow ur			Tonow up date (il required	a)	(if required)				
Ű	Foodborne ☐ 30	Day ☐ Complaint ☐ Pre-licensing ☐ Consultation	***********										
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 applications.													
ALCON.		Compliance Status	ENGAGINA CA	Compliance Status									
NA.		Supervision	and	Time/Temperature Controlled for Safety Food (TCS food)									
1		performs duties	, and	23	LIN/A LI N/	0	Proper date marking and disposition						
2		N/A Certified Food Protection Manager Employee Health	6.5	24			Time as a public health co	: procedures & records					
3	OUT OUT	N/A Management, food employees and conditional emplo knowledge, responsibilities and reporting	yees;		DIN DOL								
4	DIN DOUT D	N/A Proper use of restriction and exclusion		25	□N/A		Consumer advisory provid	ded	for raw or undercooked foods				
5	│□IN □OUT □		events				Highly Susceptible Po	pula	tions				
6	□IN □OUT □	Good Hygienic Practices N/O Proper eating, tasting, drinking, or tobacco use	As Poly	26	□IN □ OL	JT	Pasteurized foods used;	oroh	ibited foods not offered				
7	DIN DOUT D						Chemical		TATISTICS THE STREET NAMED IN				
		Preventing Contamination by Hands	14.27	Kesses	DIN DOL	IT		3.43					
8	DIN DOUT D	N/O Hands clean and properly washed		27	N/A	, ,	Food additives: approved and properly used						
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□IN □ OU □N/A	JT	Toxic substances properly identified, stored, used						
40	MIN FOUT FI	N/A Adequate handwashing facilities supplied & access	,,,		the state of the s	THE PERSON NAMED IN	onformance With Approve	The state of the s					
10		Approved Source			□IN □OU □N/A	IT	Compliance with Reduced specialized processes, an	l Ox nd H	ygen Packaging, other ACCP_plan				
11	□IN □OUT	Food obtained from approved source	PLASINGSTANS	30	ÓIN □OU	JT							
12	ÜIN □OUT □N/A □'N/O	Food received at proper temperature		-)	Special Requirements: Fre						
13	,⊡IN □OUT	Food in good condition, safe, and unadulterated		31	N/A N/C		Special Requirements: Heat Treatment Dispensing Fre						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	e	32			Special Requirements: Cus	n Processing					
		Protection from Contamination		33	DIN DOU	Т	Choolel Demilier	1, 14,	oton Markin, C. V.				
15	□IN □OUT □N/A □N/O	Food separated and protected		33	ĎN/A □ N/C		Special Requirements: Bul						
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU		Special Requirements: Acid Criteria	difie	d White Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	Т	Critical Control Point Inspe	ction	1				
	Time/Te	perature Controlled for Safety Food (TCS food)		36	□IN □OU	Т	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		30	□N/A		Process Review						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A □ OU	'	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	,⊠ÍN □ OUT□N	/A Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nan	ne of Facility	<i>(</i>			Туре	of Inspection	Date					
	\square	ind of Arisa Mis		x 6/		aland of	5 2	2.)				
I		0	1	No. No. 1		2 101 1						
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												
99.65		Safe Food and Water	8 to 10 to 1	ang arang arang sa Pala	7029 90 March	ensils, Equipment and Vend	Authorities and the second		anaur s			
38	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54	54 🗆 IN 🗆 OUT		Food and nonfood-contact surfaces cleanable, prop designed, constructed, and used						
39	□ IN □ OUT □ N/A	Water and ice from approved source	55	S IN I OUT I]N/A	Warewashing facilities: installed, maintained, used; test						
North C	rangan kanangan kanan ing Fo	Od Temperature Control	56 🗆 IN 🗆 OUT			strips Nonfood-contact surfaces cl	ean					
40		Proper cooling methods used; adequate equipment for temperature control				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	B □ 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 ON/A		Sewage and waste water properly disposed						
44	☐ IN ☐ OUT	Food properly labeled; original container	60]N/A	Toilet facilities: properly const	ructed, supplie	d, cleane	ed			
	Preven	tion of Food Contamination	61		JN/A	Garbage/refuse properly disposed; facilities maintained						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	OUT OUT		Physical facilities installed, ma outdoor dining areas	aintained, and	clean; do	gs in			
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O								
47	□ IN □ OUT □N/A	Personal cleanliness	63	B		Adequate ventilation and light	ing; designate	d areas u	sed			
48	IN OUT ONA ONA	Wiping cloths: properly used and stored	64		⊒N/A	Existing Equipment and Facilitie	es					
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables Proper Use of Utensils			port	Administrative	Linda	77700 (100 - 100 -				
50		In-use utensils: properly stored	65		JN/A	901:3-4 OAC						
51	☐ÎN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,	66		ΤΝ/Δ	3701-21 OAC						
52		handled Single-use/single-service articles: properly stored, used	- 00	I I I I I I I I I I I I I I I I I I I	114//3	0701-21 0A0		-				
53		Slash-resistant, cloth, and latex glove use										
00	<u> </u>	Observations and C	ر زیار پا	rativa Aatia	4.4		n accessor a		6.00 E			
		Mark "X" in appropriate box for COS and R: COS≡corre				R=repeat violation		1.				
Item	No. Code Section Priori	ty Level Comment						cos	R			
						4-5 / 1/5 - 1						
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Person in Charge Date: 5/3/3/5												
Environmental Health Specialist Licensor:												
Licensor:												
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)

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