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

Name of facility)		License Number	Date				
I While sorms took (outer)							□ RFE		(15,5)	C1-21-2)				
Address							City/State/Zip Code							
	34	250	2.6	+ 2x 571 W	Coreepuide, of (5331									
License holder COCONAN								Trav	vel Time	Category/Descriptive				
1 DEAN FOICHMIN						3	C. mi		10	()/				
Type of Inspection (check all that apply)								ı	Follow up date (if required)					
. ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation							nce Review Follow up			(if required)				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
Ν	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													
Compliance Status Compliance Status														
	and the second			Supervision		Time/Temperature Controlled for Safety, Food (TCS food).								
1	ΔĬN	OUT	□ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23	□N/A □ N/O		Proper date marking and d	isposition				
2	ΠIN	□ ÕUT	□ N/A	Certified Food Protection Manager Employee Health		24	□IN □ OUT □N/A □ N/O		Time as a public health conf	rol: procedures & records				
0				Management, food employees and conditional employee	s;				Gonsumer Adviso	y in the second				
4	ZOIN	TOUT	□ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □ OUT □N/A		Consumer advisory provide	y provided for raw or undercooked foods				
5			□ N/A	*	nts				Highly Susceptible Pop	ulations 14 11 11				
				Good Hygienic Practices			□IN □ OUT		Pasteurized foods used; pr	ohibited foods not offered				
6	· ·			Proper eating, tasting, drinking, or tobacco use		26	⊠N/A							
7	/DIN	[] OUI	□ N/O Pi	No discharge from eyes, nose, and mouth reventing Contamination by Hands:		444	□IN □ OUT		Chemical					
8	/⊒IN	□ OUT	□ N/O	Hands clean and properly washed		27	☑N/A		Food additives: approved a	ind properly used				
9		OUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28	LIN/A							
	(F)	FLOUR						Co	informance with Approved	Charles of the Control of the Contro				
10	L MIN	[] OUI	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29 N/A Compliance with Reduced Oxygen specialized processes, and HACCF								
11	-	□OUT		Food obtained from approved source		30	□IN □ OUT		Special Requirements: Fres	h Juice Production				
12		DOUT DN/O		Food received at proper temperature		31	□N/A □ N/O							
13	_⊡IN	□ OUT		Food in good condition, safe, and unadulterated		31	□N/A □ N/O		Special Requirements: near	t Treatment Dispensing Freezers				
14		□ OUT □ N/O		Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O		Special Requirements: Cust	om Processing				
持持				Protection from Contamination		33	DIN DOUT		Special Requirements: Bulk	Water Machine Criteria				
15		□ OUT		Food separated and protected	ŀ			_						
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O		Criteria	ified White Rice Preparation				
17	ÚМ	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A		Critical Control Point Inspec	tion				
		Time	/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □ OUT		Process Review					
18	□N/A	OUT N/O	•	Proper cooking time and temperatures			DIN DOUT		Troccas review					
19		OUT		Proper reheating procedures for hot holding		37	DIN DOUT		Variance					
20		OUT 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/		OUT		Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
22	∕□IN	□ OUT	. □N/A	Proper cold holding temperatures		illness or injury.								

State of Ohio

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Type of Inspection

Date

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716 U.S.	1647M				GOOD RETAIL	PRΔ	CTICES				X40774F1		
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Ma	ark d				I, OUT, N/O, N/A) for each numbered item: IN						able		
	e Villago		100		d and Water		A CHARLE COMPANY OF THE PARTY OF THE PARTY.	Itensils, Equipment and V			tyru: Imaak Aasta aas		
38		IN OUT ON/A	N/O	Pasteu	rized eggs used where required	54	D∕IN □ OUT	Food and nonfood-conta designed, constructed, ar		able, pro	perly		
39		IN □OUT □N/A	character (FIER)	Water and ice from approved source			55 ☑ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used strips						
40				Proper cooling methods used; adequate equipment			56 ☐ IN ☐ OUT Nonfood-contact surfaces clean						
41	<u>/</u>	IN 🗆 OUT 🗆 N/A	П N/O	for temperature control			Physical Facilities 57						
42		IN 🗆 OUT 🗆 N/A					57 □ IN □ OUT □ N/A Hot and cold water available; adequate pressure 58 □ IN □ OUT Plumbing installed; proper backflow devices						
43		IN 🗆 OUT 🗀 N/A		Thermometers provided and accurate			DN/A DN/O						
				Food Id	lentification	59	D'IN D'OUT DN/A	Sewage and waste water	properly disposed		• •		
44	Z IN □ OÜT			Food properly labeled; original container			60 DIN OUT N/A Toilet facilities: properly constructed, supplied						
			Prevent		ood Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly d	isposed; facilities m	naintaine	d		
45		N 🗆 OUT		Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation.			□ IN □ OUT □N/A□ N/O	Physical facilities installed outdoor dining areas	, maintained, and c	lean; do	gs in		
46		N 🗍 OUT 🗍 N/A		storage & display			O IN OUT	Adequate ventilation and I	lighting; designated	areas u	ısed		
48		N OUT ON/A	□ N/O	Personal cleanliness Wiping cloths: properly used and stored			IN OUT ON/A	Existing Equipment and Fa	cilities				
49	ĮΙ	N □ OUT □N/A	□ N/O	Washin	g fruits and vegetables			Administrative		3,550			
200			P	roper Us	se of Utensils	37.12							
50	☑ ÎN ☐ OUT ☐ N/A ☐ N/O				utensils: properly stored	65	☐ IN ☐ OUT ☐N/A	901:3-4 OAC					
51		N 🗆 OUT 🗆 N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	.□ IN □ OUT □N/A	3701-21 OAC					
52	. -	IN \square OUT \square N/A Single-use/single-service articles: properly stored, used IN \square OUT \square N/A \square N/O Slash-resistant, cloth, and latex glove use											
53	U।	AMI TOO I INVA		Siasn-re	esistant, cloth, and latex glove use Observations and C		ctivo Actions				55.55		
					K" in appropriate box for COS and R: COS=corre	ected c	on-site during inspectio	n R =repeat violation					
Item	No.	Code Section	Priorit	y Level	Comment		755			cos	R		
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Person in Charge Date: U/28/12075													
Environmental Health Specialist Licensor:													
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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Name of Facility