State of Ohio

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

Na	me of t	facility	T 110	Check on			License Number	Date				
	N_{1}	n Mak	ritron LL	│ □ FSO	₽ ∕RFE		289	0/12/25				
Ad	Idress	, ,	./ 1	City/State	ity/State/Zip Code							
1	08	9 A	Washer Auc	(0)	6/00m 16 0H 45331							
Lic	ense h	older	7,000		pection Time Travel Time Category/Descri							
		chec 1	Viahoven	4			10	() (
T.,	<u>~/ ()</u>	·		•	.,		Callean variety (if no unimed)					
	pe∕o r i Standa	•	:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Reviev	v □ Follow ur		ollow up date (if required)	Water sample date/result (if required)				
1,0			☐ Complaint ☐ Pre-licensing ☐ Consultation									
Service and	2.00				Continued to the Indiana (spingram or the	Und form down at						
	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 applicate the compliance of the												
			Compliance Status		Compliance Status							
			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1		□OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd 23	DIN D N/C		Proper date marking and d	isposition				
2	□IN	DOUT □/Ñ/A	Certified Food Protection Manager	24			Time as a public health conf	rol: procedures & records				
Sr. S	Stanton		Employee Health	2.4	☑Ñ/A □ N/C							
3	(DIN	□OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		□IN. □ OU	JT	Consumer Adviso					
4	ØÑ,	□OUT □ N/A	Proper use of restriction and exclusion	25	ØΝ/A		Consumer advisory provided for raw or undercooked foods					
5	DIK	□OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Pop	ulations				
6		´□OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	□IN □ OU □N/A	^{)T}	Pasteurized foods used; pr	ohibited foods not offered				
7		DOUT DN/O		(4.4)		15 T L R AS I	Chemical					
		, P	reventing Contamination by Hands		UO N O OU	т Ι						
8	,⊠IŃ	□ OUT □ N/O	Hands clean and properly washed	27	,□N/A		Food additives: approved a	and properly used				
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	28 ☐ ÎN ☐ OUT ☐ Toxic substances properly identified, stored, used							
	mili.	□OUT □ N/A				ing scholaite en	nformance with Approved					
10	, jank	HOOT HIMA	Adequate handwashing facilities supplied & accessible Approved Source	29	DIN DOU		Compliance with Reduced specialized processes, and					
11	ΔĺΝ	□OUT	Food obtained from approved source	30	DIN DOU	IT	Consist Descriptions	L Lite Destruit				
12	ΠIN	□9∪т	Food received at proper temperature	30	□·N/A □ N/C		Special Requirements: Fres	Tradice Production				
13	∐N/A ∐ÍN	□OUT	Food in good condition, safe, and unadulterated	31	□·N/A □ N/C		Special Requirements: Hear	Treatment Dispensing Freezers				
14		DOUT	Required records available: shellstock tags, parasite	32	□IN □OU		Special Requirements: Cust	om Processing				
	Ja'N/A	. □N/O	destruction		□N/A □ N/C	,		·				
clied t	,PIN	□OUT	Protection from Contamination	33			Special Requirements: Bulk	Water Machine Criteria				
15		. □N/O	Food separated and protected		1		0 110					
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized	34	□'N\V □ N\C		Special Requirements: Acid Criteria	ified White Rice Preparation				
17	DIN.	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU	т	Critical Control Point Inspec	tion				
10		Time/Tempe	rature Controlled for Safety Food (TCS food)	36	DIN DOU	T	Process Review					
18	□IN □N/A	□ OUT □ N/O	Proper cooking time and temperatures	30	DN/A	-	FIOCESS KEVIEW					
19	□IN	□ OUT □ N/O	Proper reheating procedures for hot holding	37	□IN □ OU	1	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 N/O	Proper hot holding temperatures	fo	foodborne illness. Public health interventions are control measures to prevent foodborne							
22	ΔW	OUT DN/A	Proper cold holding temperatures		illness or injury.							

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Nan	ne	of Facility	101	7.7	704 LLC			Туре	of Inspection I 4 What	Date	1./2	<u> </u>	
	100		elijojišnog		GOOD RETAIL	PRA	CTICES				17.04000E-07		
١					preventative measures to control the intro								
Ma	ark	c designated compli			l, OUT, N/O, N/A) for each numbered item: If dient item item item item item item item ite	N=in c	ompliance OUT=	2.22	n compliance N/O=not obse ensils, Equipment and Venc	WHEN A PROPERTY OF THE	ot applic	able	
38	E	AND TUO DI NI C		2010.00.00.00.00.00	rized eggs used where required	54	ÍN □ OUT		Food and nonfood-contact sidesigned, constructed, and i	surfaces clea	ınable, pro	operly	
39	Į	☑ÍN □OUT □N/A		Water and ice from approved source			IN DOUT D		Warewashing facilities: installed, maintained, used; test				
100 July 1		Fo		ood Temperature Control					strips				
40	Г			Proper cooling methods used; adequate equipment for temperature control		56	I II'N □ OUT		Nonfood-contact surfaces c Physical Facilities	ionfood-contact surfaces clean Physical Facilities			
41		□ IN □ OUT ØNÆ□ N/O		Plant food properly cooked for hot holding			57 🗵 N 🗆 OUT 🗆 N/A Hot and cold water available				pressure	-Claim Chapter 18-29	
42	E			Approved thawing methods used			и □о∪т		Plumbing installed; proper backflow devices				
43	Ģ	□ IN □ OUT □N/A		Thermometers provided and accurate			□N/A □ N/O						
				Food Identification			DIN DOUT D]N/A	Sewage and waste water properly disposed				
44	5	DIN D OUT F			roperly labeled; original container	60 ☑ ÎN ☐ OUT ☐N/A			Toilet facilities: properly constructed, supplied, cleaned				
		aggernation personal	Prevent	THE PERSON NAMED IN THE PERSON NAMED IN COLUMN TWO	ood Contamination	61	ØÎN □ OUT □]N/A	Garbage/refuse properly disposed; facilities maintained				
45	ľ	ÍN 🗆 OUT		Insects, rodents, and animals not present/outer openings protected			TUO □ NÌ □		Physical facilities installed, maintained, and clean; dogs outdoor dining areas				
46	Ľ	TUO UN 🗆 OUT		Contamination prevented during food preparation, storage & display			DN/ADN/O						
47	ć	OUT □N/A			al cleanliness	63	ZIN 🗆 OUT		Adequate ventilation and ligh	tlng; designate	əd areas ι	used	
48		IN OUT ONA C			cloths: properly used and stored	64	I ☑ÍN □ OUT □	⊒N/A	Existing Equipment and Facilit	ies			
49	L	DANÀQ TUO □ NI [STATE OF STREET	g fruits and vegetables se of Utensils	ACTOR.			Administrative				
50	/ (Í IN 🗆 OUT 🗆 N/A 🛭			utensils: properly stored	65	OUT E]N/A	901:3-4 OAC				
51	<u> </u>				, equipment and linens: properly stored, dried,		IN □ OUT □	7.61.6	3701-21 OAC				
52	L				ıse/single-service articles: properly stored, used	66	L IN L 001 E	ZIW/A	3701-21 OAC				
53	-	IN OUT ON/A	ס/אּגֶב		esistant, cloth, and latex glove use								
			Maria de la composição de		Observations and C	STATE OF STATE OF STREET		PARTITION OF THE PARTY					
Iten	n N	lo. Code Section	Priorit	∴Mark ") v Level	K" in appropriate box for COS and R: COS =com Comment	ected	on-site during insp	ection	r R=repeat violation	A SOLD A SEC	cos	l R	
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Pers	sor	in Charge	1	//K					Date: 10-12-	-75	<u> </u>	1."	
Env	iro	onmental Health-Spe	cialist	· · ·			Licensor:	7/	HD	a w			
PD	10	<u>" (eAM)</u> BITY I EVEL	C- (PA	AL NC-NON-CRITICAL		0.,	<u>/ C</u>	· · · · · · · · · · · · · · · · · · ·	`) of	~>		

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)