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

		r 1114				check one			License Number		Date		
Name of facility Che Che Che Che Che Che Che Ch									(1)		(0-17-4)		
Miller > MACCI A CHILL											0-11-5		
						ty/State/Zip Code							
						Corconcilie							
							pection Time		vel Time \ C	Ca	ategory/Descriptive		
Michael Wher							<u> </u>	<u> </u>			c(5)		
Type of Inspection (check all that apply)							, □ Follow u		Follow up date (if require	d)	Water sample date/result (if required)		
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Red ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation							v 🗀 Follow uj	۲			(
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													
	101			Compliance Status		Compliance Status							
				Supervision	- d	Time/Temperature Controlled for Safety Food (TCS food)							
1			T 🗆 N/A	Person in charge present, demonstrates knowledge, ar performs duties	10	23	□N/A □ N/O)	Proper date marking and disposition				
2	NID	ПОП	T □ N/A	Certified Food Protection Manager Employee Health						Time as a public health control: procedures & records			
3	.⊟IN	□ou ⁻	r □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		□IN □ OU	<u>据</u> IT	Consumer Advis				
4	- 🗆 IN	□ou	「 □ N/A	Proper use of restriction and exclusion		25	DN/A		Consumer advisory provi	ided	for raw or undercooked foods		
5	□IN	□ OU	Γ □ N/A	Procedures for responding to vomiting and diarrheal even	ts		The state of the s		Highly Susceptible Po	luqo	ations		
6	ШIN		Г 🗆 N/O	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	11	Pasteurized foods used;	prof	nibited foods not offered		
7	□IN		Γ □ N/O			100			Chemical				
8	□N	□ ou		reventing Contamination by Hands. Hands clean and properly washed		27	DÍN DOU	ΙΤ	Food additives: approved	l an	d properly used		
9	Z □IN	□ OU'	Γ	No bare hand contact with ready-to-eat foods or approxalternate method properly followed	/ed	28	,□IN □ OU □N/A		Toxic substances properly				
10	□IN	□ OU	Γ 🗆 N/A	Adequate handwashing facilities supplied & accessible			□IN □OU	To Print the	onformance with Approved Procedures Compliance with Reduced Oxygen Packaging, other				
				Approved Source		29	□N/A		specialized processes, a				
11	ΠIN	□on.		Food obtained from approved source		30			Special Requirements: Fr	esh	Juice Production		
12	□IN □N/A	"UOU 		Food received at proper temperature	İ					-	_		
13	JΙΝ	□0U	Γ	Food in good condition, safe, and unadulterated		31	DN/A DN/C	·	Special Requirements: He	et T	reatment Dispensing Freezers		
14	□IN □N/A	OU_ N/O		Required records available: shellstock tags, parasite destruction		32	□IN □OU □Ñ/A □ N/O		Special Requirements: Cu	ustor	m Processing		
	CALIFORNIA SOCIONA		ille av all and discolations	Protection from Contamination	10000) 10000)	33	□ІИ □ОИ		Special Requirements: Bu	 ılk V	Vater Machine Criteria		
15		ON N\O		Food separated and protected						-			
16		 		Food-contact surfaces: cleaned and sanitized		34	. □N/A □ N/C) 	Criteria	JUITE	ed White Rice Preparation		
17	□lN	□ OU	Γ	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ĬŅ □ OU	Т	Critical Control Point Insp	ectic	on .		
		Tin	ie/Tempe	rature Controlled for Safety Food (TCS food)	M234	36	□IN □OU	T	Process Review				
18	□IN □N/A	□ OU	T O	Proper cooking time and temperatures		-	-⊡N/A □IN □ OU	T		—			
19		□ OU		Proper reheating procedures for hot holding		37	DIN DOU		Variance				
20		OU N/G		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.							
21		□ OU		Proper hot holding temperatures									
22	/ÓIN	□ ou	T 🗆 N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

State of Ohio

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				1 1,1	THE V	15 MRCH JOYY			3x0/100/(1801	(01)	<u>') </u>		
	2.8			School S	K 178 78	GOOD RETAI	I PRA	CTICES			CARS OF S		
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													
refer					afe Foo	d and Water	Utensils, Equipment and Vending						
38	┸	***************************************			Pasteur	purized eggs used where required 54		□.IN □ OUT		Food and nonfood-contact surfaces cleanable, period designed, constructed, and used			
39 □ IN □ OUT □ N/A					Water and ice from approved source d Temperature Control			IN OUT E	alled, maintained, us	ed; test			
				MACHODATO.	Proper cooling methods used; adequate equipment		56	□ IN □ OUT	strips Nonfood-contact surfaces of	elean			
40	1					temperature control			Physical Facilities				
41	l	.☐ IN ☐ OUT ☐N/A ☐ N/O			Plant fo	od properly cooked for hot holding		IN/A Hot and cold water availab	A Hot and cold water available; adequate pressure				
42	☐ IN ☐ OUT ☐N/A ☐ N/O			J N/O	Approve	ed thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devices				
43	I D OUT DN/A				Thermo	meters provided and accurate		-∐N/A □ N/O					
					Food Id	entification	59		perly disposed	****			
44	Į.	.□ IN □ OUT			Food pr	operly labeled; original container	60	Ó IN OUT O	tructed, supplied, cle	aned			
				revent		ood Contamination	61	D'IN D OUT D	osed; facilities mainta	ained			
45	1	.□ IN □ OUT			Insects, rodents, and animals not present/outer openings protected			D IN D OUT	Physical facilities installed, n outdoor dining areas	naintained, and clean	; dogs in		
46].[☑ IN	OUT		Contamination prevented during food preparation, storage & display			□N/A □ N/O		· W.			
47	Î	ΔIN	□ OUT □N/A			l cleanliness	63	OUT OUT	Adequate ventilation and ligh	iting; designated area	as used		
48	-		OUT ON/A		Wiping cloths: properly used and stored			DIN DOUT D	N/A Existing Equipment and Facilit	iles			
49	<u> L</u>	LI'IN	OUT IN/A			g fruits and vegetables			Administrative				
50	- -	Proper Use of Utensils IN OUT IN/A IN/O In-use utensils; properly stored							N/A 901:3-4 OAC				
51	1	f				, equipment and linens: properly stored, dried,			IN/A 3701-21 OAC				
52					handled Single-u	se/single-service articles: properly stored, used	66		IN/A 3/01-21 OAC				
53	□ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use												
		APPENDI				Observations and	Corre	ctive Actio	ns				
Iten	n I	No.	Code Section	Driorit	Mark "⟩ y Level	"In appropriate box for COS and R: COS=co	rrected	on-site during insp	ection R=repeat violation	10 A 6 (B) 20 (B)	- γ		
11611		140.	Code Gection	FIIOIII	y Level	Comment	a d	James Comment			os R		
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Pers	so	n in	Charge	7 /.	111	1-8			Date:	, m/ar*			
6-12-25													
Environmental Health Specialist													
PRIORITY LEVEL: C= CRITICAL NC- NON-CRITICAL Page 2 of													

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