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

Name of facility C							9		License Number		Date		
	1		μ^{HC}	RE SUMPLY PRE	,☑ FSO □ RFE				1. 31		(1-16 25)		
Ad	dress		<i>;</i> ,,	1. 1. 1.	City/S	tate	/Zip Code		7 1 PA. 1				
	1 .	$C \in \mathbb{N}$		stell account D	1.	1	41 (Phi	19 00				
Lic	ense h	older		V	Inspec	ctio	n Time	Trav	vel Time	Ca	ategory/Descriptive		
	/ :	/ /	<u> </u>	<u>0823 AMB / 190</u>		. {	/	1.,	5-4		<u>M. K.</u>		
-	pe of li Standa	-		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	noo Bo	vlov	. 🗆 Fallow		Follow up date (if require	id)	Water sample date/result (if required)		
				☐ Complaint ☐ Pre-licensing ☐ Consultation	iiice rte	VIEW	L FOIIOW	up			(ii required)		
0-120													
N A	ark day	olanatad	WITH THE PROPERTY OF THE PARTY	FOODBORNE ILLNESS RISK FACTO ance status (IN, OUT, N/O, N/A) for each numbered i	The Company of the Party of the	0. 1. 10 10 10 10	A			ASSESSMENT OF THE OWNER,	The state of the s	i i	
101	aik ues	signated	compile	Compliance Status	iem. IIV-	T	Joniphance	001-	Compliance St				
7.0	Programme and the second			Supervision		K/04.	Tir	ne/Tem			s y Food (TCS food)	1.2	
1	⊠in	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23		DUT	Proper date marking and			*****	
2	□IN	□ OUT	□ N/A	Certified Food Protection Manager		24			Time as a public health c	ontro	ol: procedures & records		
				Employee Health				₩. WO	Consumer Advi	decide of the S			
3	□IN	□:OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		25		DUT		AMERICAN PROPERTY.		-1-	
4		DOUT		Proper use of restriction and exclusion		25	.⊡N/A			STATE OF THE PARTY	for raw or undercooked foo	as	
<u>5</u>	□IN	DOUT	□ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienie Practices	its			TUC	Highly Susceptible P	4-5-0-6			
6	□IN	□ OUT	□ N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized foods used;	annamara Tananara	nibited foods not offered	(assimer	
7	□IN	OUT		No discharge from eyes, nose, and mouth eventing Contamination by Hands					Chemical .			ray.	
8	□iN	□ OUT	THE RESIDENCE OF THE PARTY OF T	Hands clean and properly washed	440.2	27	DIN D C	DUT	Food additives: approve	d and	d properly used		
9		OUT		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	□IN □ C □N/A	DUT	Toxic substances properl	y-ide	ntified, stored, used		
		L 14/0		alternate method properly renowed				Co	onformance with Approx	ed F	Procedures		
10	ĹIN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29		OUT	Compliance with Reduce specialized processes, a				
11	□IN	□out		Food obtained from approved source	SIL BERT	30		DUT	Special Requirements: F	resh	Juice Production		
12	□IN □N/A	□.OUT □N/O		Food received at proper temperature			 	-	opoda roquiomenti				
13		DOUT		Food in good condition, safe, and unadulterated		31			Special Requirements: H	eat T	reatment Dispensing Freeze	ſS	
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32			Special Requirements: C	ustor	m Processing		
				Protection from Contamination		33			Special Requirements: B	ulk V	Vater Machine Criteria		
15	1,0	□OUT □N/O		Food separated and protected									
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34)UT /O	Special Requirements: A Criteria	cidifie	ed White Rice Preparation		
17	□IN	DOUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ C □N/A	DUT	Critical Control Point Insp	ectic	ờn		
lic i	114	Market Company	/Tempe	rature Controlled for Safety Food (TCS food)		36		DUT	Process Review				
18		OUT N/O		Proper cooking time and temperatures			DN/A	NIT.					
19		OUT		Proper reheating procedures for hot holding		37	ON/A		Variance				
20		□ OUT		Proper cooling time and temperatures							nd employee behaviors		
21		OUT		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	N	□ OUT	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodbor illness or injury.							

State of Ohio

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

Type of Inspection

Date

GOOD RETAIL PRACTICES Good Rotall Practices are preventable measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, NIO, NA) for each numbered item. IN=in compliance OUT-entol in compliance NIO-mot observed NIA-not applicable states (IN, OUT, NIO, NA) for each numbered item. IN=in compliance OUT-entol in compliance NIO-mot observed NIA-not applicable states (IN, OUT, NIO, NA) for each numbered item. IN=in compliance OUT-entol in compliance NIO-mot observed NIA-not applicable states (IN, OUT, NIO, NA) for each numbered item. IN=in compliance OUT-entol in compliance NIO-mot observed NIA-not applicable states (IN, OUT, NIO, NA) for each numbered item. IN=in compliance OUT-entol in compliance NIO-mot observed NIA-not applicable states (IN, OUT, NIO, NA) for each number equired states (IN, OUT, NIO, NA) for each number equired states (IN, OUT, NIO, NA) for each number equired states (IN, OUT, NIO, NA) for each number equired states (IN, OUT, NIO, NA) for each number equired states (IN, OUT, NIO, NA) for each number equired states (IN, OUT, NIO, NIO, NIO, NIO, NIO, NIO, NIO, NIO	''		· uomity	2000 1	Ÿ ~	HOW SMINE R	(()-\c	111111	Z-1 A	- 3		
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (N, OuT, N/O, N/A) for each numbered term. Nen compliance OUT-not in compliance OUT-not observed My after a few														
Mark designated compliance status (N, OUT, N/O, NA) for each numbered florm Nine compliance OUT-not no compliance NO-prot observed MA-prot applicable Sife Feed and Water Sife Feed water Sife Feed and water Sife Feed and water Sife Feed water Sife Fee	julius.													
Safe Food and Water Safe Food Sa	M													
38		ark u	saignated comp			TO SEE THE SECOND PROPERTY OF THE PROPERTY OF	4-III CC	ompliance Out =	COLUMN CONTRACTOR DE L'ORD		Carried Control of the Control of th	арриса	abie	
39 DIN OUT DINA Water and lee from approved source Food Temperature Control Section Proper cooling methods used; adequate equipment for temperature control Section Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment for temperature control Section Nonfood-contact surfaces clean Proper cooling methods used DIN OUT DINA DINO Plant food properly cooked for hot holding Section Plumbing installed; proper backflow devices DIN OUT DINA DINO Approved thawing methods used DIN OUT DINA DINO DIN	38	D II	N 🗆 OUT 🗆 N/A	√ 🗖 N/O	Pasteur	ized eggs used where required	od and nonfood-contact	surfaces cleana	ble, pro	perly				
Food Temperature Control Columbia No Code Section Priority Level Comment No No No No No No No N	39 □ IN □ OUT □ N/A Water a					and ice from approved source	55		\/\/a	Warewashing facilities: installed, maintained, used; too				
All DIN OUT DINA NO Plant food properly cocked for hot holding ST DIN OUT DINA NO Approved thawing methods used ST DIN OUT DINA NO Approved thawing methods used ST DIN OUT DINA NO Approved thawing methods used ST DIN OUT DINA NO Approved thawing methods used ST DIN OUT DINA Thermometers provided and accurate ST DIN OUT DINA Sewage and waste watur properly disposed ST DIN OUT DINA Sewage and waste watur properly disposed ST DIN OUT DINA Storage & display ST DIN OUT DINA OUT DINA		y fair		Foo	od Temp	erature Control			strip					
42 D N OUT DNA NO Approved thawing methods used	40	10 II	N 🗖 OUT 🗖 N/A	□ N/O			56	□ IN □ OUT	Nor		clean			
A3	41		OUT N/A	□ N/O	Plant fo	od properly cooked for hot holding	57	.⊡ IN □ OUT □	IN/A Hot	and cold water availal	ole; adequate pre	essure		
Food identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present/outer openings protected of properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present/outer openings protected original container Freention of Food Contamination Insects, rodents, and animals not present/outer openings protected original container Freention of Food Contamination Insects, rodents, and animals not present/outer openings protected original container Contamination prevented during food preparation, storage & display Control OUT ONA OF Personal cleanliness Response to the first original container Freetition of Food Contamination Insects, rodents, and animals not present/outer openings protected original container Contamination Insects, rodents, and animals not present/outer openings protected original container Contamination Insects, rodents, and animals not present/outer openings protected original container Freetition of Food Contamination Insects, rodents, and animals not present/outer openings protected original container Insects, rodents, and animals not present/outer openings protected original container Insects, rodents, and animals not present/outer openings protected original container Insects, rodents, and animals not present/outer openings protected original container Insects, rodents, and animals not present/outer openings protected original container Insects, rodents, and animals or present/outer openings protected original container Insects, rodents, and animals not present/outer openings protected original container Insects, rodents, and animals not present/outer openings protected original container Insects, rodents, and animals or properly disposed; facilities installed, maintained, and clean; dogs outdoor dining areas used and aster of outdoor dining areas Insects, rodents, and out	42	Π'n	OUT □N/A	□ N/O	Approve	ed thawing methods used	58	□ IN □OUT	Plu	mbing installed; proper	backflow device	s		
Free transport Food properly labeled; original container Food properly labeled; original container Free transport Food Contamination Food Contam	43	.⊡ II	N □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O						
Prevention of Food Contamination 1	onerit.				Food Id	entification	59		IN/A Sev	vage and waste water p	roperly disposed			
Insects, rodents, and animals not present/outer openings protected openings properly stored openings proper	44	Ju	N □ OUT		Food pr	operly labeled; original container	60		IN/A Toil	et facilities: properly con	structed, supplied,	cleane	ed	
As IN OUT	ar ikuw			Prevent	tion of F	ood Contamination	61	☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities ma					d	
46	45	.0 11	I □ OUT		opening	s protected	62	-			maintained, and cl	ean; do	gs in	
At	46						63		Ade	equate ventilation and lie	hting: designated	areas III	eod.	
49		 		- N/O					_	·		areas u	36U	
Solid OUT OUT OVT OV							64	D IN D OUT D]N/A Exis	sting Equipment and Facil	ities			
50	70			WART VOLUMENTS	DE TRUSQUEURURPEN, A					Administrative				
Single-use/single-service articles: properly stored, used Sing									IN/A 901	:3-4 OAC				
Single_use/single-service articles: properly stored, used Single_use/single-service articles: properly stored, used	51	51 DIN DOUT DN/A Utensils												
Code Section Priority Level Comment Co	52		OUT []N/A			se/single-service articles: properly stored, used								
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level Comment Cos	53		OUT 🗆 N/A	□ N/O	Slash-re	esistant, cloth, and latex glove use								
Item No. Code Section Priority Level Comment cos							Control of the factor		eghtug, og markett i sagerog, grug flyddir i fed			tradic		
	Iten												R	
								20X	Α	1 1 1 1				
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Person in Charge Date: 48-25	Pers	son ir	Charge			No Allen				Date:	23			
Environmental Health Specialist Licensor:								Licensor:	$\frac{1}{2}$	1				
											7.5			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page / of S.

Name of Facility