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

Name of facility Che							e □R	CC	License Nu	mber	Date					
									$\perp \alpha$	i hel	17,600					
Address								ity/State/Zip Code								
- SOUT COULT THUS NO TO							AVCUNUM, OH UDSOU									
License holder Insp							n Time	T	ravel Time		Category/Descriptive					
									-4)	İ	(65)				
Type of Inspection (check all that apply)								I	Follow up da	ite (if required	1)	Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R							/ □ Fol	llow up				(if required)				
브	Foodboi	me ப	30 Day	Complaint Differencesing Differencesing								L-1-4-5)				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
М	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										
Supervision							Time/Temperature Controlled for Safety, Food (TCS-food)									
1	□IN	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 DIN DOUT Proper date marking and disposition						position				
2	ΔİN	□ OUT	□ N/A	Certified Food Protection Manager		24	ZA DIN DOUT Time as a public health control precedures a recorder									
	i Water. I			Employee Health							100000000000000000000000000000000000000					
3	. 🖽 ÎN	□out	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	Gonsumer Advisory										
4	.⊡iN	Поит	□ N/A	Proper use of restriction and exclusion		25	□N/A	Ti 001	Consumer advisory provided for raw or undercooked foods							
5			□ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Su	sceptible Po	pula	itions				
6	□IN	□ OUT	□ N/O	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □N/A	□ OUT	Pasteurized	foods used;	proh	ibited foods not offered				
7	□IN	□ OUT	□ N/O	No discharge from eyes, nose, and mouth						Chemical	10.					
	l e		P	eventing Contamination by Hands		27	□IN	□ OUT	Food additiv	ves: annroved	anr	properly used				
8.	,⊠IN	OUT	□ N/O	Hands clean and properly washed			□N/A		1 ood additiv	approved	anu	r property used				
9		OUT		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28-	□ IN □ N/A	D OUT	Toxic substa	ances properly	ider	ntified, stored, used				
	11477			archite method properly followed					Conformance	with Approve	d P	rocedures				
10	□IN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible) 300000000	29		□ OUT				ygen Packaging, other				
11	.⊡IN	OUT		Approved Source Food obtained from approved source			D N/A	ПОИТ	specialized	processes, ar	iu ri	ACCP plan				
		□OUT				30		OUT N/O	Special Req	uirements: Fre	esh J	Juice Production				
12	í □N/A	□N/O		Food received at proper temperature		31		□ OUT	Special Reg	uirements: He	et T	reatment Dispensing Freezers				
13		OUT		Food in good condition, safe, and unadulterated		LIN/A LIN/O										
14	□IN □N/A	□OUT □N/O		Required records available: shellstock tags, parasite destruction	-	32		OUT N/O	Special Req	uirements: Cu	ston	n Processing				
	10.00	in.		Protection from Contamination	4.4	33		□ OUT	Special Reg	uirements: Bu	ilk W	ater Machine Criteria				
15	□N/A			Food separated and protected			□ N/A	□ N/O	- Openial (tog	an official ba		ator maoriirio oritoria				
16		OUT		Food-contact surfaces: cleaned and sanitized		34	□IN □N/A	□ OUT □ N/O	Special Req Criteria	uirements: Ac	idifie	d White Rice Preparation				
17				Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □N/A	□ OUT	Critical Cont	rol Point Inspe	ectio	n				
		Time	e/Tempe	rature Controlled for Safety Food (TCS food)	144			OUT								
18	_□IN □N/A	□ OU1		Proper cooking time and temperatures		36	□N/A		Process Rev	view		-				
19	□IN I	□ N/O	-	Proper reheating procedures for hot holding		37	□ IN □ N/A	OUT	Variance							
20	□IN □N/A			Proper cooling time and temperatures								nd employee behaviors				
21	□IN □N/A			Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne										
22	J⊒IŃ I	דטס 🗖	□N/A	Proper cold holding temperatures			ness or		terventions a	ie control M	oas	ares to breverit loodborne				

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			7	1.1	CINO M			13301	intline!	1-7.7.	750		
L		1	berg	$-\sqrt{\gamma}$				 	The state of the 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													
				Safe Foo I	d and Water		go odge stangeri styrillar sa		, Equipment and V		91.075 100.000		
38	./*	IN OUT N/A					I IN OUT	desig	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
39		IN OUT N/A	ON THE RESERVE	142111-1954-1-1957-2015E	and ice from approved source erature Control	55	J.D. IN 🗆 OUT 🗆	⊒N/A Ware	ewashing facilities: i	nstalled, maintained	, used;	test	
40 -		IN 🗆 OUT 🗆 N/A		Proper	cooling methods used; adequate equipment	56			ood-contact surface	Kalanga Manual Kalanga Kalanga	Tax.	String transport	
41					perature control cod properly cooked for hot holding		ELIN ELOUTE	promiser of the contract of th	Physical Facilities				
						57				ilable; adequate pre		****	
42				, ,	ed thawing methods used	58	N/A N/O	Plum	Plumbing installed; proper backflow devices				
43	. !!	IN LI OUT LIN/A		van in the continuity of	meters provided and accurate	TN/Δ Sows	and waste water	proporty diagonal		 -			
11		IN 🗖 OUT				59	 						
44			Drovas	16, 18, 18, 18, 18, 18, 18, 18, 18, 18, 18	operly labeled; original container	61				······································			
45		IN 🗆 OUT	r reven	201200000000000000000000000000000000000	ood Contamination rodents, and animals not present/outer	62	A STATE OF THE STA	<u> </u>		perly disposed; facilities maintain			
			- ner	openings protected Contamination prevented during food preparation,				outdo	Physical facilities installed, maintained, and clean; outdoor dining areas			ys III	
46		IN OUT N/A		storage	& display	63	B	Adeq	uate ventilation and	lighting; designated	areas u	sed	
48	,,,,,,	IN OUT ON/A	□ N/O		al cleanliness cloths: properly used and stored	64	I DIN DOUTE		ng Equipment and Fa				
49		IN OUT ON/A	⊒ N/O	Washing	g fruits and vegetables				Administrative	TO THE STREET			
			P	roper Us	se of Utensils		2. a. 2. aanut 1005 		Auministrative				
50	<u> </u>	N 🗆 OUT 🗖 N/A [□ N/O	In-use ι	itensils: properly stored	65]N/Ã 901:3	3-4 OAC				
51	Þ١	N □ OUT □N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	,□ IN □ OUT □	N/A 3701	-21 OAC				
52	*	N 🗆 OUT 🗖 N/A		Single-u	se/single-service articles: properly stored, used								
53		N 🗆 OUT 🗆 N/A 🛭	□ N/O	Slash-re	esistant, cloth, and latex glove use			•		1970			
		San Carlo Avid (5)			Observations and	ESTAGE DESIGNATION		STATE THE REPORT AND A STATE OF THE PARTY.				0.000	
Item	No	. Code Section	Priori	<u>⊪wark ⊅</u> ty Level	(" in appropriate box for COS and R: COS=co Comment	rrected	on-site during insp	ection R=re	peat violation	a Spinis Paris Spinis	cos	R	
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Pers	on i	n Charge							Date:		<u> </u>		
1 (1/1 - R ox - 17/2006													
Environmental Health Specialist Licensor:													
DD!	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)