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

			Check o			License Number	Do	Date							
Name of facility					:	Cicelise Number) Ja	7 7 75							
Tanna (10 12 11 + 200															
Ac	Idress	0.01.00.	City/State/Zip Code												
NO MOCHNICULO STREET				1 JU VI				and the second of the second							
License holder			mspecu	spection Time		vel Time Category/Descr		ory/Descriptive							
(MALICAL		252		O C		<u> </u>								
-	pe_of Inspection (chec Standard □ Critical (:k all that apply) Control Point (FSO). □ Process Review (RFE). □ Varia	nce Revie	ew □ Follow	, IID	Follow up date (if require		ater sample date/result required)							
ł		☐ Complaint ☐ Pre-licensing ☐ Consultation						· · · · · · · · · · · · · · · · · · ·							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
M	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														
	ark designated compile	Compliance Status		Compliance Status											
11.5		Supervision		Time/Temperature Controlled for Safety Food (TCS food)											
1	DÍN DOUT DN/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	3 DIN D	OUT	Proper date marking and disposition									
2	□N □OUT □ N/A	Certified Food Protection Manager	2	4 DIN D		Time as a public health control: procedures & records									
nio)	Company of the Compan	Employee Health		25 DIN DOUT		Consumer Advisory									
3,,	OIN OUT ONA	Management, food employees and conditional employees knowledge, responsibilities and reporting													
4	DIN DOUT DN/A	Proper use of restriction and exclusion	53%			Consumer advisory provided for raw or undercooked for									
5	│□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	ts			Highly Susceptible Po	pulation	is							
6	DIN □OUT □ N/O	I	20	3 DN/A		Pasteurized foods used;	prohibite	d foods not offered							
7	OUT NO	No discharge from eyes, nose, and mouth				Chemical									
8	PI OUT NO	eventing Contamination by Hands Hands clean and properly washed	2	7 □ IN □ 1 □ N/A	OUT	Food additives: approved	l and pro	perly used							
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approve	_{/ed} 2	8 DN/A	OUT	Toxic substances properly	/ identified	d, stored, used							
	A CIN/A CIN/O	alternate method properly followed			. G	onformance with Approve	d Proce	edures							
10	□ DIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	29 N/A OUT		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan									
11	JOIN DOUT	Food obtained from approved source	з	30 IN IOUT		Special Requirements: Fresh Juice Production									
12	□IN □OUT □N/A ⊡N/O	Food received at proper temperature	-	DIN DOUT											
13	□IN □OUT	Food in good condition, safe, and unadulterated	3	1		Special Requirements: Heat Treatment Dispensing Freezers									
14	□N/A □N/O	Required records available: shellstock tags, parasite destruction	3			Special Requirements: Cu	ıstom Pro	ocessing							
		Protection from Contamination	3	3 DNA DI		Special Requirements: Bu	ılk Water	Machine Criteria							
15	□IN □OUT □N/A□N/O	Food separated and protected				Special Requirements: Ad	idified W	hite Rice Preparation							
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3			Criteria									
17	,⊠IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	ĻI/N/A		Critical Control Point Insp	ection								
	and the second s	rature Controlled for Safety Food (TCS food)	36	3 DNA	TUC	Process Review									
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			OUT.										
19	.⊡IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	7 DIN DO	1	Variance									
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors											
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.											
22	,≝in □ out □ n/a	Proper cold holding temperatures													

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Naı	me of Facility	200 1 00 12 1 25 2			Type of Inspection	Date	1 1	7		
	A MA A LO	an 1853			STANGANU_		· · · ·	7		
		GOOD RETAIL	PRAC	TICES	Sale College of The C			ORDINOS EL		
80	Good Retail Practi	ces are preventative measures to control the intro	Managara Walishiphanina	NO. 10 Apr. 1 Ap	chemicals, and physical obje	ects into foods				
M	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: I	I N ≔in com	ıpliance OUT =n	ot in compliance N/O=not obs	erved N/A=no	ot appli	cable		
		Safe Food and Water	22.1426		Utensils, Equipment and Ver		grande Sight Contact			
38	☑ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required	54 [TUO 🗆 NĮ 🗅	Food and nonfood-contact designed, constructed, and	surfaces clean	able, pı	roperly		
39	□ IN □ OUT □ N/A	Water and ice from approved source od Temperature Control	55 0	ID TUO II N	N/A Warewashing facilities: ins	talled, maintaine	ed, used	l; test		
<u> </u>		Proper cooling methods used; adequate equipment		ÍIN □ OUT		Nonfood-contact surfaces clean				
40	. ☑ IN ☐ OUT ☐N/A ☐ N/O	for temperature control	le se la companya de		Physical Facilities					
41	IN OUT ON/A N/O	Plant food properly cooked for hot holding	57 É	 IN □ OUT □	N/A Hot and cold water availab	Hot and cold water available; adequate pressure				
42	/□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 🗷	∃″N □OUT	Plumbing installed; proper	es	_			
43	□ ÎN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O							
		Food Identification	59 E	I TUO 🗆 NI 🗆	N/A Sewage and waste water pr	operly disposed				
44	□,IN □ OUT	Food properly labeled; original container	60 E	N□ TUO □ NIÈ	N/A Toilet facilities: properly con	d, clean	ed			
	Preven	tion of Food Contamination	61 E	I D D D N	Garbage/refuse properly disposed; facilities maintained					
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected		JIN OUT	Physical facilities installed, routdoor dining areas	Physical facilities installed, maintained, and clean; dogs				
46 ,	-□ IN □ OUT	Contamination prevented during food preparation, storage & display]N/A□ N/O ⊒´ÍN □ OUT						
47 48		Personal cleanliness	∤		Adequate ventilation and lig		areas	used		
49		Wiping cloths: properly used and stored Washing fruits and vegetables	64 L	I'IN 🗋 OUT 🗖	V/A Existing Equipment and Facili	ties				
		roper Use of Utensils			Administrative					
50	D.IN OOUT ON/A ON/O	In-use utensils: properly stored	65	À⊡ TUO □ NI [901:3-4 OAC					
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled		66 L	IN DOUT D	I/A 3701-21 OAC					
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used								
53	☑ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use								
		Observations and C Mark "X" In appropriate box for COS and R: COS=corr	orrect	tive Action	IS					
lten	No. Code Section Priorit	y Level Comment	ected on	aite dumig maper	Guori K-repear violation		cos	R		
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		7/11/27/01/10/1	1		M Dr. Calle	<u> </u>				
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							 	<u> </u>		
Pers	on in Charge	1 10. 4			Date: C/ (1					
		Jes Clark			Date: 7. 2.	-25				
Envi	ronmental Health Specialist			Licensor:	(DC1-(1))	-				
PRI	ORITY LEVEL: C= C	CRITICAL NC= NON-CRITICAL		<u> </u>	Page	Oof (

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

Name of Facility