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

									,		
Na	me of facility		Check				License Number		Date		
RMI MOCOR SDORDUDON			□'FSO □ RFE				(G)		(o R. 25		
Address				City/State/Zip Code							
	7(41 8	MARCO CONTRACTOR	1 1 10 10 1/2 SUL 11		1501	16	5,19110)	58C)		
Lic	cense holder		Inspection Time		Time	Trav	ravel Time		Category/Descriptive		
L NER KOVINGAST			1.	((,		30		7.35		
Ту	pe of Inspection (chec		L				Follow up date (if required	ц)	Water sample date/result		
ø	Standard ☐ Critical 0	Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	ance Revi	iew	☐ Follow up)			(if required)		
Ш	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
		FOODBORNE ILLNESS RISK FACTO	RS AN	D P	UBLIC HE	EAL	THINTERVENTION	S			
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN= i	in coi	mpliance O	UT=r	not in compliance N/O=no	ot o	bserved N/A=not applicable		
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd				Proper date marking and disposition				
2	ĎIN □OUT □ N/A			20 1	JIN DOU"		Time as a public health co	ntro	l: procedures & records		
		Employee Health:				Z ⁴ □ N/A □ N/O					
3	ı́ OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	1		JIN □OU [.] ⊐N/A	ANGERIA T	Consumer advisory provided for raw or undercooked for				
5	DIN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts	- - -	איאלר	¥0	 	bul	ations		
		Good Hyglenio Practices			JIN 🗆 OU	T	Pasteurized foods used;	a Extra contract			
6	,□IN □ OUT □ N/O			26 Ç	⊒·N/A	THE DEL			iibited loods flot offered		
7	THE PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRE	No discharge from eyes, nose, and mouth reventing Contamination by Hands					Chémicál :	<i>2</i> 1 22			
8	□IN □ OUT □ N/O			27 1	JN/A DOU'	Т	Food additives: approved	l and	d properly used		
9	.⊠IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2		JIN □ OU JN/A		Toxic substances properly	Contract of			
					100	5402000	onformance: with Approve	111111111111111111111111111111111111111			
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29 I_	JN/A	<u>г</u>	Compliance with Reduced specialized processes, ar				
11	DIN DOUT	Food obtained from approved source	:		□ N/D □ OUT		Special Requirements: Fre	esh	Juice Production		
12	DIN □OUT DIN/A □N/O	Food received at proper temperature									
13	□ÍN □OUT	Food in good condition, safe, and unadulterated		31	N/A N/O)	Special Requirements: He	∌at ī	reatment Dispensing Freezers		
14	□IN □OUT ,□N/A □N/O	Required records available: shellstock tags, parasite destruction]N □ OU1]N/A □ N/O		Special Requirements: Cu	ıstor	n Processing		
		Protection from Contamination			IN DOU		Special Requirements: Bu	 ılk ₩	/ater Machine Criteria		
15	□IN □OUT □N/A □N/O	Food separated and protected		_#							
16	□IN □OUT ·□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	IN □ OU1 N/O □ N/O) 	Criteria	lume	ed White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			DIN DOUT	Т	Critical Control Point Inspe	ectic	on		
		rature Controlled for Safety Food (TCS food)	3		TUO □ NIÊ	Т	Process Review	_			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	-	- -	⊒N/A ⊒ÎN □OU1	 T					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	JN/A		Variance				
20	□N/A □ 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	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne							
22	DIN DOUT DN/A	Proper cold holding temperatures	I	illness or injury.							

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Nan	ne of Facility	1 MOOBS SPEEDLYNG			Type of Inspection	Date 15	`}							
L		· Mayrey alkanon			2 port of the	N. C. Comp.								
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 Food and Water	27.0	e en	Utensils, Equipment and Ver	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1								
38	II IN II OUT IIN/A II N/O		54 □ IN		designed, constructed, and	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39	□ IN □ OUT □ N/A Fo	Water and ice from approved source od Temperature Control	55	☑ IN ☐ OUT ☐	N/A Warewashing facilities: ins	Warewashing facilities: installed, maintained, used; test strips								
		Proper cooling methods used; adequate equipment		D.IN DOUT	Nonfood-contact surfaces	clean								
40	☐ IN ☐ OUT ☐N/A ☐ N/O	for temperature control			Physical Facilities	Physical Facilities								
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	ם דעס ם אום	N/A Hot and cold water availa	ole; adequate pressur	е							
42	,⊡ N/O □ OUT □N/A □ N/O	Approved thawing methods used	58	□ и □оит	Plumbing installed; prope	Plumbing installed; proper backflow devices								
43	□ÎN □ OUT □N/A	Thermometers provided and accurate												
		Food Identification	59	DIN DOUT D	Sewage and waste water properly disposed									
44	☐'IN ☐ OUT	Food properly labeled; original container	60	D TUO D NI D	Toilet facilities: properly constructed, supplied, cleaned									
Preven		tion of Food Contamination	61	☑ IN ☐ OUT ☐	N/A Garbage/refuse properly dis	posed; facilities maintair	ned							
45	IIÎN □ OUT	Insects, rodents, and animals not present/outer openings protected		ÆIN □ OUT	Physical facilities installed, outdoor dining areas	Physical facilities installed, maintained, and clean, dogs in								
46	IN OUT	Contamination prevented during food preparation, storage & display		□N/A□ N/O			_							
47	☑ IN □ OUT □N/A	Personal cleanliness	63	D'IN DOUT	Adequate ventilation and lig	hting; designated areas	used							
48	IN OUT ON/A ON/O	Wiping cloths: properly used and stored	64		N/A Existing Equipment and Faci	ities								
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables			Administrative									
50	P ☑ IN □ OUT □N/A □ N/O	Proper Use of Utensils In-use utensils: properly stored	65	□ IN □ OUT.□ÍI	N/A 901:3-4 OAC									
		Utensils, equipment and linens: properly stored, dried,		ar.										
51 52	☑ IN □ OUT □N/A ☑ IN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used	66	□¼Ñ □ OUT □I	N/A 3701-21 OAC									
53		Slash-resistant, cloth, and latex glove use												
30		Observations and C	orre	ctive Action										
		Mark "X" in appropriate box for COS and R: COS=corre					100							
Item	No. Code Section Priori	ty Level Comment				COS								
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Person in Charge Date:														
Envi	Environmental Health Specialist Licensor:													
PRI	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)