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

Na	me of facility		Check			_	License Number		Date		
	Ballic	ss lance ac	FSO □ RFE				320		6.17.25		
Ac	Idress		City/S	tate/	Zip Code	)	2 10 2 a	. <i>i</i>			
	10x3()	Man drive	LG	10	0/10	110	<u> </u>	<u> </u>			
Lic	cense holder	1	Insped	ction	Time	Tra	vel Time	Cat	tegory/Descriptive		
Carassa Edwards							30		03		
1 -	pe of Inspection (chec						Follow up date (if required	1)	Water sample date/result		
	•	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Re	view	□ Follo	w up			(if required)		
<u> </u>	lants designated semplis	FOODBORNE ILLNESS RISK FACTO ance status (IN, OUT, N/O, N/A) for each numbered i		Industry.		P	The state of the s	man care	promod N/A=net applicable		
	iark designated compile	Compliance Status	tem. IIV-	-111 0	Ompliano	6 001-	Compliance Sta				
70.0		Supervision			1	ime/Ten	perature Controlled for Sa				
1	□ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□IN □	OUT	Proper date marking and disposition				
2	□IN □ OUT □ N/A	Certified Food Protection Manager	4.4.4	24		OUT	Time as a public health cor	ntrol	procedures & records		
J. Pri		Employee Health  Management, food employees and conditional employee	es:			IWO					
3	JOUT □ N/A	knowledge, responsibilities and reporting	,			OUT	Consumer Advisory provide	for raw or undercooked foods			
4	ANA DOUT DAYA	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal eve	ote		□N/A	2.2022AV					
5	.□IN □OUT □ N/A	Good Hygienic Practices	W. CHITTAGE			l OUT	Highly Susceptible Pol	-			
6	□IN □ OUT □ N/O			THE PARTY OF	□ N/A		Pasteurized foods used;				
7	1 IN □ OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands	Kar.			Annual State of the State of th	Chemical :				
8	□IN □ OUT □ N/O	l		27	□IN □ □N/A	OUT	Food additives: approved	and	properly used		
9	,⊠IN □ OUT	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved	28	□IN □ □N/A	OUT	Toxic substances properly	ider	itified, stored, used		
						PARTITION OF THE PARTY OF THE P	Conformance with Approved Procedures,				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ □N/A	OUT	Compliance with Reduced specialized processes, ar	d Ox	ygen Packaging, other ACCP_plan		
11	□IN □OUT	Food obtained from approved source	MARKAGA T	30	DIN E	OUT	Special Requirements: Fre				
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30	□N/A □		opeda Requirements. Fre	7011	Toduction		
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	DIN D		Special Requirements: He	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □		Special Requirements: Cu	ston	n Processing		
	LICHA DINO	Protection from Contamination		-	DIN D		On a dat Day 1		ata-Markin O		
15	DIN DOUT	Food separated and protected		33	□N/A □		Special Requirements: Bu	ik VV	ater Machine Criteria		
16		Food-contact surfaces: cleaned and sanitized		34	DN/A C		Special Requirements: Aci Criteria	idifie	d White Rice Preparation		
17	Д́ІИ □ОИТ	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ □N/A	OUT	Critical Control Point Inspe	ectio	n		
	Jime/Tempe	rature Controlled for Safety Food (TCS food)		36	}	OUT	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	□N/A □N □	OUT					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A	·	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		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	DIN DOUT DN/A	Proper cold holding temperatures									

## **State of Ohio**

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

Nar	ne of	Facility	) ;	(	n'a a	Our CY			Type of Insp		Date				
			$^{\circ}$ $\lambda$	117	055 W	<u> </u>			TRACK	KA ARM	(~ ·	17:4)			
						V		Total Section of the					-		
						GOOD RETAIL	11.77.291.71	Coll activities inhomes a collect confidence	The control of the co	ALES - 19 OF WALLES	4.7				
.,					preventative measure			, ,	,	. ,	,				
IVI	ark c	iesignated compila		.wa.z.cz	, OUT, N/O, N/A) for e	ach numbered item; ir	v=in co	ompliance OU1=	ard-introduction by the		the Company of the Company	A=not applic	cable		
		IN CLOUT CINA	Safe Food and Water				A Training Access to the contract of the contr	Itensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly							
	38   IJ, IN   I OUT   IN/A   I N/O							DIN DOUT		designed, constructed, and used					
39	Щ	IN □OUT □N/A			and ice from approved source			D'ÍN DOUT D		Warewashing facilities: installed, maintained, used; test strips					
		e Para III de la Igrapia de III.	roc	od Temperature Control			56	□ IN ,⊡″ÖUT		Nonfood-contact surfaces clean					
40	Д				per cooling methods used; adequate equipment emperature control				Service and a control of the control	Physical Facilities					
41	П	N 🗆 OUT 🗆 N/A 🗖	N/O	Plant fo	od properly cooked for	hot holding	57	☐ IN □ OUT □							
	1000	<del></del>					58								
42	□ IN □ OUT □N/A □ N/O			Approved thawing methods used				J	Plumbi	Plumbing installed; proper backflow devices					
43		N □ OUT □N/A		Thermo	meters provided and ac	curate	<u> </u>	□N/A □ N/O							
				Food Id	od Identification			IN I OUT I		Sewage and waste water properly disposed					
44	ا ، 🗔 ،	N 🛘 OUT		Food pr	operly labeled; original	60	ØÎN □ OUT □	N/A Toilet fa	Toilet facilities: properly constructed, supplied, cleaned						
		Pr	revent	tion of Food Contamination				Ø IN □ OUT □	]N/A Garbag	e/refuse properly	disposed; faci	lities maintain	ed		
45	PI I	N 🗆 OUT		Insects, rodents, and animals not present/outer				□ IN □ OUT	Physica	Physical facilities installed, maintained, and clean; dogs in					
-10					s protected	food proparation		□N/A □ N/O		dining areas		,	•		
46	<b>P</b> /1	N 🗖 OUT			Contamination prevented during food preparation, storage & display			☐ÎN ☐ OUT	A -1	4	I Databasa I I				
47	+=-	N □ OUT □N/A		Personal cleanliness			63	MIN LI OUT	Adequa	Adequate ventilation and lighting; designated areas used					
48	/	N 🗆 OUT 🖽 N/A 🗖		Wiping cloths: properly used and stored			64 / IN I OUT IN/A Existing Equipment and Facilities								
49		N 🗆 OUT 🗆 N/A 🗖		ON THE PROPERTY OF THE PARTY OF	g fruits and vegetables					Administrative					
		Carrie VII. Le Parsonni proponi			e of Utensils		0.5		JN/A 901:3-4	OAC	S	X.7xx	iostype lilkytte		
50	9.1	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored					65		JIN/A 901.3-4	OAC					
51	<b>□</b> 1	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled					66	□ IN-□ OUT □	]N/A 3701-2	1 OAC	_				
52	J21	N □ OUT □N/A		Single-u	se/single-service articles	: properly stored, used									
53	⊡´í	N 🗆 OUT 🗆 N/A 🗖	N/O	Slash-re	esistant, cloth, and latex	glove use									
						rvations and C									
lten	n No.	Code Section	Priorit	⊚Mark.") y Level	In appropriate box for Comment	COS and R: COS≡com	ected :	on-site during insp	ection <b>R</b> =repe	eat violation		cos	R		
	(4	14.5A4	NJ	-,	000000	+ Spak (	77	THEO V	17 par 14	201 INC	TOR	()	K		
										C C					
ļ	( /)	12/56	1		OFFRER	copy ch	185	5 1/9/201	108 6	WYLLON					
<del>-                                    </del>	>	52.5	, .,	,			N. J. N. S.	· · · · · · · · · · · · · · · · · · ·	0		<u> </u>				
								·							
													+-		
	,														
													1 -		
		<del> </del>													
		-											<del>                                     </del>		
		-						***************************************	-						
		- 01							5 1	D-4					
Person in Charge Phode to jacks Cabin 1100 gmail com Date: 6-17-25															
Environmental Health Specialist  Licensor:															
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)