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

N 66 - 11/.							License Number		Date					
INA				Check one ☑′FSO □ RFE			220		76					
COX. 10 PROPERTY							1 224		(D - (C (2)					
Ad	ldress		City/S	City/State/Zip Code										
405 CHELLAGE STICE +				(antonu)			<u>10 01 12</u>		25/					
Electrica fielder				spection Time		Tra	Travel Time		Category/Descriptive					
1 1858 30 NOAR VI				( )			10		(4)					
Type of Inspection (check all that apply)							Follow up date (if required	d)	Water sample date/result					
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					□ Follow	up			(if required)					
	Foodborne LI 30 Day	□ Complaint □ Pre-licensing □ Consultation												
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										
7.8		Supervision		Time/Temperature Controlled for Safety, Food (TCS: food)										
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a	nd	23				Indicate to the						
<u></u>		performs duties		23	□N/A □ N		Proper date marking and disposition							
2	DIN DOUT NA	Certified Food Protection Manager	8 17 13 P	24			Time as a public health control: procedures & records							
234		/ Employee/Health				1/O	Consumer Advis	oni						
3	□IN □OUT □N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	is,			)UT	Consumer Advisory							
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	DN/A		Consumer advisory provid		ded for raw or undercooked foods					
5	DIN DOUT DN/A				(100)		Highly Susceptible Po	pul	ations					
_	∕ÓIN □OUT □ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□IN □ C	UT	Pasteurized foods used;	proh	nibited foods not offered					
<u>6</u> 7	DIN DOUT DNO					1, 15d	   Chemical							
	Carlo Ca	eventing Contamination by Hands	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	directly.		NI IT								
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	DN/A	,,,,	Food additives: approved	and	d properly used					
		No bare hand contact with ready-to-eat foods or approvalternate method properly followed			□IN □ C	HIT								
9	□IN □ OUT □N/A □ N/O		/ed 2	28	□N/A	Toxic substances properly identified, stored, used			ntified, stored, used					
		atemate method property followed				C	Conformance with Approved Procedures							
10	□ÍN □ OUT □ N/A			29		UT	Compliance with Reduced	d Ox	ygen Packaging, other					
9,85	PIN FIGUR	Approved Source		20	□ N/A		specialized processes, ar	nd F	IACCP plan					
11				30			Special Requirements: Fresh		Juice Production					
12		Food received at proper temperature												
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N	/0	Special Requirements: He	: Heat Treatment Dispensing Freezers						
14		Required records available: shellstock tags, parasite destruction	-	32			Special Requirements: Cu	ıstor	n Processing					
	□N/A □N/O	destruction  Protection from Contamination		<u> </u>										
56(1)	□IN □OUT				□IN □OU □N/A □N/C		Special Requirements: Bulk W		Vater Machine Criteria					
15		Food separated and protected												
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34	□IN □O □N/A □ N	/O	Special Requirements: Ac Criteria	iditie	ed White Rice Preparation					
	_N/A □N/O													
17	ĎIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □O ☑N/A	101	Critical Control Point Inspe	ectio	n *.					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		00	DIN DO	UT	Daniel David							
18	DIN DOUT	Proper cooking time and temperatures	CLEAN THE PARTY.	36	□.Ñ/A		Process Review							
	□N/A □ N/O	,		37		UT	Variance							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			⊡Ń/A									
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors										
	CIN CLOUT				it are ident odborne illr		as the most significant co	ontr	ibuting factors to					
21	□N/A □ N/O	Proper hot holding temperatures												
22	ZIN DOUT DN/A	Proper cold holding temperatures			i <b>blic healt</b> l ess or inju		rventions are control m	eas	sures to prevent foodborne					

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Nar	ne of Facility			Type of Inspection Date				
	(108	16 16/18 VI		State 1/02 6.70	$\frac{1}{2}$			
E17755				Section for the second of the	27-W-1992-01-19			
	Cond Datail Desett	GOOD RETAIL I						
M:		ces are preventative measures to control the introd status (IN, OUT, N/O, N/A) for each numbered item: <b>IN</b>				ـ ا ما		
		Safe Food and Water	- In compliance Out	Utensils, Equipment and Vending	or applicab	ле		
38	(III 20-100 ant (n 1 40 (n 1 4 40 7 1 1 2 40 7 2 ) n 12 2 (n 12 2 ) 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Pasteurized eggs used where required	54 🗀 IN 🗆 OUT	Food and nonfood-contact surfaces clear designed, constructed, and used	nable, propo	erly		
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	55 🖾 IN 🗆 OUT 🗆	N/A Warewashing facilities: installed, maintaine	ed, used; te	 est		
Fo		od Temperature Control		strips	strips			
40	☑ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces clean   Physical Facilities				
41	□/IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 DIN DOUT D	IN/A Hot and cold water available; adequate p	oressure			
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 D IN DOUT	Plumbing installed; proper backflow devi-	ces	_		
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A □ N/O	7, 7, 7, 7, 2, 2, 2, 1, 2				
10		Food Identification	59 🗆 IN 🗆 OUT 🗈	IN/A Sewage and waste water properly disposed	Sewage and waste water properly disposed			
44	,⊡´ÎN □ OUT	Food properly labeled; original container	60   IN   OUT	Tollet facilities: properly constructed, supplied, cleaned				
	Prevent	tion of Food Contamination	61 DIN DOUTE	N/A Garbage/refuse properly disposed; facilities				
45	□ OUT	Insects, rodents, and animals not present/outer openings protected	62 📮 IN 🗆 OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; dogs	s in		
46	.☑ IN ☐ OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O	outdoor diffing areas				
47	□ IN □ OUT □N/A	Personal cleanliness	63 🗆 IN 🗀 OUT	Adequate ventilation and lighting; designated	d areas use	ed		
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64 IN OUT	IN/A Existing Equipment and Facilities				
49	│□ IN □ OUT □N/A □ N/O │	Washing fruits and vegetables		Administrative	77			
50		Proper Use of Utensils In-use utensils: properly stored	65   IN   OUT.	IN/A 901:3-4 OAC				
51		Utensils, equipment and linens: properly stored, dried,		TV4 0704 04 04 0				
52		handled Single-use/single-service articles: properly stored, used	66 DIN DOUT D	IN/A 3701-21 OAC				
53		Slash-resistant, cloth, and latex glove use						
		Observations and Co	orrective Actio	ns		70		
		Mark "X" in appropriate box for COS and R: COS=corre						
Iten	No. Code Section Priorit	ty Level Comment			cos	R		
		- Colors de la Colori	<del>(1-17)</del>	77890 (HC//				
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Pers	son in Charge	2 (lamo) CX		Date: (1) 1(1)				
Env	ironmental Health Specialist	(A. CAA	Licensor:	D/(D)				
DD	IORITY I EVEL: C- (	CRITICAL NC- NON-CRITICAL		Page of	wyt			

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