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

N.	ame of facility		Chook	, one			License Number		Date		
				eck one (TFSO □ RFE			33)		2/1/15		
C1011015 (410				10/3					11810		
Address City					ty/State/Zip Code						
IV // /V(Q12))					GUGU n Time		1370				
	License holder Insp				Time	Tra	avel Time	C	ategory/Descriptive		
19 VIa 1306/el				7.	<u> </u>		30		(2)		
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F				view	, □ Follow	un .	Follow up date (if requi	red)	Water sample date/result (if required)		
	☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					чр					
FOODDODNE III NESS DISK FASTORS AUD DUDING HEAT THE THE DIFFERENCE OF THE COLOR											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS 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 Supervision					Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)						
4	ZÍN DOUT DN/A	Person in charge present, demonstrates knowledge, a	nd	000	ĮĮN 🗆 C	OUT					
1	·	performs duties		23	□N/A □ N	I/O	Proper date marking a	nd dis	sposition		
2	OUT N/A	Certified Food Protection Manager Employee Health		24			Time as a public health	contr	ol: procedures & records		
1000		Management, food employees and conditional employee	s:		<u> </u>		Gonsumer Ad	vison			
3	OUT ON/A	knowledge, responsibilities and reporting		25/		UT			d for raw or undercooked foods		
4	OUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		200	□N/A			en un der en t			
5	DIN OUT DN/A	Good Hygienic Practices	. 1			OUT			lations		
6	□IN □ OUT-□ N/O	Proper eating, tasting, drinking, or tobacco use		26	□·N/A	re dinavania	Pasteurized foods use	d; pro	hibited foods not offered		
7	OUT NO	No discharge from eyes, nose, and mouth reventing Contamination by Hands	65827657				Chemica	li, th			
0	OUT DINO			27	□IN □ C	UT	Food additives: approv	∕ed ar	nd properly used		
-	,>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	rianus clean and property washed			1	N 175					
9	-□N □ OUT	No bare hand contact with ready-to-eat foods or approv	red 2	28′	8 ☐ IN ☐ OUT Toxic substances properly identified, stored, used						
	□N/A □ N/O	alternate method properly followed	ti .			C	onformance with Appro	oved	Procedures -		
10	DÎN □OUT□N/A			29	OIN OO	UT			xygen Packaging, other		
11	OIN OUT	Approved Source Food obtained from approved source			. ZIN TO	ALIT.	specialized processes,	and	HACCP plan		
	□IN □OUT			30		/0	Special Requirements:	Fresh	Juice Production		
12	LIN/A/LIN/O	Food received at proper temperature		31	□IN □O □N/A □ N		Special Requirements:	Heat '	Treatment Dispensing Freezers		
13	DIN DOUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		-							
14	N/A DN/O	destruction		32	□N/A □ N		Special Requirements:	Custo	m Processing		
9		Protection from Contamination		33			Special Requirements:	Bulk \	Water Machine Criteria		
15		Food separated and protected			□·N/A □ N	/0					
16	-EIN FIGUT	Food-contact surfaces: cleaned and sanitized		34	□IN □O □N/A □ N		Special Requirements: Criteria	Acidifi	ied White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □O □N/A	UT	Critical Control Point In	specti	on		
	The second secon	rature Controlled for Safety Food (TCS food)		36	□и □о	UT	Process Review				
18	DIN DOUT	Proper cooking time and temperatures		7	□N/A		1 100000 11011011				
19	□IN □ OUT	Proper reheating procedures for hot holding		37	DIN/ DO	UT	Variance		· · · · · · · · · · · · · · · · · · ·		
20	□IN □ OUT □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 foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
21	□N/A □ N/O	Proper hot holding temperatures									
22	□ OUT □N/A	Proper cold holding temperatures									

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection **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 Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT, ☐ Ñ/A ☐ N/O Pasteurized eggs used where required 1 n □ out designed, constructed, and used .□·IŃ □OUT □N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test IN OUT ON/A Food Temperature Control strips ☑/Ñ □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment IN □ OUT □N/A □ N/O 40 for temperature control **Physical Facilities** 41 .☑1Ñ ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding Hot and cold water available; adequate pressure 57 TÎN OUT ON/A ☑ N □ OUT □N/A □ N/O Approved thawing methods used □-IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O .☑1ĺŃ □ OUT □N/A Thermometers provided and accurate 59. ☐ ÎN ☐ OUT ☐N/A Sewage and waste water properly disposed Food Identification □/IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned □ IN □ OUT 44 Food properly labeled; original container □-IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer □ IN , 🛮 ´OUT TUO [] VII-[] Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, .⊡ ·IN □ OUT 46 storage & display 63 ☑1Ñ □ OUT Adequate ventilation and lighting; designated areas used ZÍN 🗆 OUT 🗖 N/A 47 Personal cleanliness ☐ IN ☐ OUT ☐N/A.☐ N/O 48 Wiping cloths: properly used and stored □-IN □ OUT □N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A-☐°Ñ/O Washing fruits and vegetables Administrative Proper Use of Utensils 65 □ IN □ OUT, □ÑĨA 901:3-4 OAC 50 TIN OUT ON/A N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, .□.IN □ OUT □N/A 66 ☐ N/A ☐ OUT ☐ N/A 3701-21 OAC 52 .☑ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used DIN □ OUT □N/A □ N/O 53 Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Priority Level | Comment cos R П П

Environmental Health Specialist

Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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Person in Charge