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

							License Number		Jace / Co		
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Ac	Idress		City/State/Zip Code								
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Lie	cense holder	0 1010	Inspe	ctio	n Time	Trav		Ca	tegory/Descriptive		
	Waterix?	U TRIAIGK	()		(-)	L	_/_35		
	pe of Inspection (chec		_				Follow up date (if required	(k	Water sample date/result		
٠,	□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					р			(if required)		
_	r doddonio in do Bay	2 complaint 2 from sortening 2 contestions			L						
			Inspection Time								
M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	l=in d	compliance C	DUT=	not in compliance N/O=no	ot o	bserved N/A=not applicable		
		Compliance Status		-							
	E bere word ().	Supervision				Service Control	perature Controlled for Sa	ifety	/ Food (TCS food)		
1	,⊡IN □OUT□N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23.	□N/A □ N/	0	Proper date marking and	dis	position		
2	□IN □ OUT □ N/A	Certified Food Protection Manager Employée Health:		24			Time as a public health co	ntro	l: procedures & records		
3	,DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	25	□IN □ OL	JT	r				
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		20	□Ñ/A		•	140 X 100			
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	its			it	Highly Susceptible Po │	pul	ations		
6	□IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	Sea Device	26		, ,	Pasteurized foods used;	proh	hibited foods not offered		
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical				
8	Pr	eventing Contamination by Hands Hands clean and properly washed		27		JT	Food additives: approved	and	d properly used		
<u> </u>	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro-	ved	28	P**	JT	Toxic substances properly	ide	ntified, stored, used		
9	N/A □ N/O	alternate method properly followed		12		Cı	onformance∵with Approve	d F	rocedures		
10	□IN □ OUT □ N/A	IIN OUT N/A Adequate handwashing facilities supplied & accessible			I .	JT					
	□IN □OUT	Approved Source Food obtained from approved source		<u></u>	- green	IT.	, , , , , , , , , , , , , , , , , , , ,				
11	□IN □OUT			30			Special Requirements: Fre	esh .	Juice Production		
12	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: He	at T	reatment Dispensing Freezers		
<u>13</u> 14	□IN □OUT	Required records available: shellstock tags, parasite			· egy e ^{typ}		Special Boguirements: Ou	uoto:	n Dragoning		
14	□N/A □N/O	destruction		32			Special Requirements: Cu	Stor	n Processing		
	EN BOUT	Protection from Contamination	25.00	33			Special Requirements: Bu	lk W	/ater Machine Criteria		
15	□IN □OUT □N/A □N/O	Food separated and protected	İ	-							
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34				idifie	ed White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35		JT	Critical Control Point Inspe	ectic	n		
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36		JT	Process Review				
18	□N/A □ N/O	Proper cooking time and temperatures		-	<u> </u>	JT					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A		variance				
20	□N/A □ N/O	Proper cooling time and temperatures									
21	□IN. □ OUT □N/A □ N/O	Proper hot holding temperatures		fo	odborne illne	ess.	-	1	-		
22		Proper cold holding temperatures			ness or injur		i ventions are control in	ods	oures to prevent toodborne		

State of Ohio

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ivar	ne of Facility			1	type of Inspection	Date	·							
	<u> </u>	plake spirals			s)(indard	1026	72)						
		GOOD RETAIL	nn «	CTIOTS										
	Cood Potail Prosti		SAME TOTAL TANK	Tenta 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		17 17 17 17 17 17 17 17 17 17 17 17 17 1								
М		ices are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: It					nnlio	ablo						
		Safe Food and Water		The search of the search of the	Utensils, Equipment and Ve	Section Control of the Control of th	ippiice	able						
38	☐-IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54	Дип□ouт	Food and nonfood-contact designed, constructed, and	t surfaces cleanabl	e, pro	perly						
39	☑ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	IN OUT ON	Warewashing facilities: ins	talled, maintained,	used;	test ·						
	Fo	od Temperature Control		1	strips									
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control		□ IN □ OUT	Nonfood-contact surfaces Physical Facilities									
41	☐ÎN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57		I/A Hot and cold water availa	ble; adequate pres	sure							
42	□ JN □ OUT □N/A □ N/O	Approved thawing methods used	58	Electric transfer for the second seco	r backflow devices									
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O										
		Food Identification	59	59 🖳 IN 🗆 OUT 🗆 N/A Sewage and waste water properly disposed										
44	□ IN □ OUT	Food properly labeled; original container	60	□ NN □ OUT □ N	OUT □N/A Toilet facilities: properly constructed, supplied,									
	Preven	tion of Food Contamination	61	□1N □ OUT □N	I/A Garbage/refuse properly dis	posed; facilities mai	ntaine	ed						
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62	1	Physical facilities installed, outdoor dining areas	an; do	gs in							
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	63	□N/A□N/O □ IN □ OUT	Adequate ventilation and lighting; designated areas u									
47		Personal cleanliness Wiping cloths: properly used and stored	64				oas u	iseu -						
49	□ ÎN □ OUT □N/A □ N/O	Washing fruits and vegetables		17			Maritie e	27.240.00.00						
	F	Proper Use of Utensils			Administrative		14,6							
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored			65 🗆 IN 🗀 OUT, 🗆 N/A 901:3-4 OAC									
51	□ IN □ OUT □N/A	V/A Utensils, equipment and linens: properly stored, dried, handled		N D OUT DN	I/A 3701-21 OAC									
52	□AN □ OUT □N/A	Single-use/single-service articles: properly stored, used		•										
53	,É IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use	LALENDA IN COLUMN	V. 1741CAL4103 PUBBLISHS 7 IIIIIII RESULT										
		Observations and C Mark "X" in appropriate box for COS and R. COS=corr												
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Pers	son in Charge				Date:	<u></u>		J						
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Env	ironmental Health Specialist	Cana		Licensor:	DOLD									
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۲R	IORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL			Page	e 🦯 of 🤇								

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