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

·							T						
Name of facility				Check one			License Number		Date				
DO 101 (PINI/O 3 15852			□ FSO ,□ RFE				~ ~ ~).	7-3-35					
Ac	Idress		City/	City/State/Zip Code									
[3869 50 RA JA					(C. KHUMER) OH 4553/								
License holder				1 41			vel Time	Ca	ategory/Descriptive				
THERE AND LEST				50			360 C		C15				
Ту	Type of Inspection (check all that apply)					'	Follow up date (if required	uired) Water sample date/resu					
	□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Varian				v □ Follow u	р			(if required)				
ᆜ	Foodborne LI 30 Day	□ Complaint □ Pre-licensing □ Consultation											
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	EAL	TH INTERVENTION	S					
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it			EXAMPLE 12 THE TRY LETTER STORY A 1986	Ner-trak m, pw.			bserved N/A =not applicable				
		Compliance Status		Compliance Status									
Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
1	□ÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23- IN OUT			Proper date marking and disposition						
2	□IN □OUT Ú N/A	Certified Food Protection Manager		24 DIN DOUT			Time as a public health control: procedures & records						
31		Employee Health		543) 		2000000000	•				
3	.⊒IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		Пи Пог	IT	Consumer Advis	********					
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	N/A	, ,	Consumer advisory provi	ided	for raw or undercooked foods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever		11/20			Highly Susceptible Po	pul	ations				
	TON DOUT DAY	Good Hygienic Practices		26	□IN □ OL □N/A	JT	Pasteurized foods used;	prof	nibited foods not offered				
7	OIN OUT NO		-				 						
		reventing Contamination by Hands		and Car	□IN □ OL	ıΤ		10000					
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A	, ,	Food additives: approved	l an	d properly used				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro		28	□IN □ OU □N/A	JΤ	Toxic substances properly identified, stored, used						
		alternate method properly followed				C	onformance with Approve	ed F	Procedures				
10	□IN □ OUT □ N/A			29	□IN □OU	T	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
	DIN DOUT	Approved Source Food obtained from approved source		ļ_,	□N/A		specialized processes, ai	na F	1ACCP plan				
11	DIN DOUT			30			Special Requirements: Fresh Juice Production						
12	□N/A □N/O	Food received at proper temperature		31 DIN DOUT		IT	Special Requirements: Heat Treatment Dispensing Freez						
13	DIN DOUT	Food in good condition, safe, and unadulterated)	Special Negulierieris. Ne		realment dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ustor	m Processing				
	A. Bour	Protection from Contamination	1000	33			Special Requirements: Bu	ılk ₩	Vater Machine Criteria				
15	□IN □OUT □N/A □N/O	Food separated and protected		\vdash	-								
16	□IN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU		Special Requirements: Ac Criteria	idifie	ed White Rice Preparation				
17,	_DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	T	Critical Control Point Inspe	ectic	on .				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OU	Т	Process Review						
18	DIN DOUT DN/A DN/O	Proper cooking time and temperatures		-	. □ IN □ OU								
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 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 illness or injury.									
22	☐IN ☐ OUT ☐N/A	Proper cold holding temperatures											

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

Nam	ne of Facility	and the second second		Į T	ype of Inspection	Date	5						
	1 x 1 4 6	200101 # 25852			a comment	<u> </u>	<u> </u>	<u> </u>					
e de tor		COOR DETAIL :		NE OFO									
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													
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanal	ole, pro	perly					
39	□ IN □ OUT □ N/A	Water and ice from approved source			Warayaahing facilities; installed reciptain advantal to t								
	For	od Temperature Control	55	□ IN □ OUT □N	strips								
40		Proper cooling methods used; adequate equipment for temperature control	56	lean		NO POR							
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	Physical Facilities ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure									
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	□ IN □ OUT □N	perly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □N	tructed, supplied,	cleane	∍d						
Jan Alba	Preven	tion of Food Contamination	61	☑ IN ☐ OUT ☐N	/A Garbage/refuse properly dispo	osed; facilities ma	aintaine	ed .					
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed m	Physical facilities installed, maintained, and clean;							
46		openings protected Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas								
47		storage & display Personal cleanliness	63	□ IN □ OUT	OUT Adequate ventilation and lighting; designated								
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	□ IN □ OUT □N	I/A Existing Equipment and Facilit	ies							
49		Washing fruits and vegetables		anasana dinggarata	Administrative			nia Media					
F0		roper Use of Utensils	65	☑ IN □ OUT □N	/A 901:3-4 OAC			measachen.c.					
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,			77 001.0 4 07.0								
51	☐ IN ☐ OUT ☐N/A	handled	66	□ IN □ OUT □N	/A 3701-21 OAC								
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used			•								
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use					ny namata						
		Observations and Co Mark "X" in appropriate box for COS and R: COS=correct											
Item	No. Code Section Priorit	ty Level Comment	-dropped bird friedrich			All Services	cos	R					
				<u> </u>									
		1 30-34000	4		1111/((11/)	26							
		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	<u> </u>										
				,									
Person in Charge.													
Environmental Health Specialist													
		La Ad I I		Licensor:									
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)