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

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Na	me of facility	and in I lambel and I	Chec □/F		RFE		License Number	Date 7 - 7				
2	100101 >>	KELLOND MANUSIUM I	,a-		1., 0							
Ad	Idress	1 27 1 5 27 7	City/s	P/A) 10St(A) (X) 4S3C(A)								
	17 JAN 1	ed 118	L)								
Lic	ense holder	636	Inspe	ection Time Tra			rel Time	el Time Category/Desc				
;	$\varphi(C \cup A)$	<0-4 (10) 11 (1)	26			-30	(5)					
Ту	pe of Inspection (chec	ck all that apply)				Follow up date (if required	⊥ d)	Water sample date/result				
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Re	eview	/ □ Follow up	р			(if required)			
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation												
11.7	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									
瀳		Supervision	291.	Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN OUT N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23	position							
2	DIN DOUT DN/A	Certified Food Protection Manager		24	DIN DOU	IT	Time as a public health as	li propodiuso 0 manual				
		Employee Health		200510000	.□N/A □ N/C		Time as a public health control: procedures & records					
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		— —		Consumer Advisory					
4	DIN DOUT N/A	Proper use of restriction and exclusion		25	□IN □ OUT □N/A		Consumer advisory provided for raw or undercooked foods					
5		Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	puli	itions			
ne ye		Good Hygienic Practices		26	□IN □ OU □N/A	IT	Pasteurized foods used;	proh	ibited foods not offered			
6 7	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26								
		reventing Contamination by Hands	7. () E				Chemical					
8	DIN DOUT N/O		TARREST DICE	27	□IN □ OU □N/A	'	Food additives: approved and properly used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed		28	DIN DOU	Toxic substances properly identified, stored, used						
	<u> </u>				Conformance with Approved Procedures							
10	□IN □ OUT □ N/A	A Adequate handwashing facilities supplied & accessible Approved Source			□IN □OU □N/A	Т	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	□IN □OUT	Food obtained from approved source		30 DIN DOUT		T	Special Requirements: Fre	uice Production				
12	/□IN □OUT □N/A □N/O	Food received at proper temperature		31								
13	□IN □OUT	Food in good condition, safe, and unadulterated			□N/A □ N/C	·	Special Requirements: Heat Treatment Dispensing Fr					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C		Special Requirements: Cu	n Processing				
		Protection from Contamination		33	ON OOU		Special Requirements: Bu	ılk W	ater Machine Criteria			
15	□IN □OUT □N/A □N/O	Food separated and protected		_			Special Requirements: Acidified White Rice Preparation					
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C)	Criteria					
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			35 DIN DOUT Critical Control Point Inspection							
45		rature Controlled for Safety Food (TCS food)		36	□IN □OU	Т	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		37	□IN □ OU	 Т	Variance					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		-	□ N/A		Y GITUTIOO					
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.								
22	ØN □ OUT□N/A	Proper cold holding temperatures		illness or injury.								

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			Marie de la companya			OD DETAIL	nm 4	ATIATA LI	unidaka spe		v. (*1818), 179 a.g.,				
1000000	The second	Good Potai	il Droofi	ooe oro	preventative measures to co	OD RETAIL I		A STATE OF THE PARTY OF THE PAR	650X			<u> </u>		grane.	
Ma	ark d				, OUT, N/O, N/A) for each nur								applica	able	
					d and Water		Micj. 2		CONTRACTO	ensils, Equipment and Ve					
38	DIN OUT DN/A N/O Pasteurized eggs used		ized eggs used where required		54 IIN II OUT			Food and nonfood-contact surfaces cleanable, properl designed, constructed, and used							
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source						55.	□ IN □ OUT [IN/A	Warewashing facilities: in	stalled, ma	aintained	l, used;	test		
Food Temperature Control					Periodic in the Control of the Contr				strips						
40	.⊟ I				er cooling methods used; adequate equipment mperature control			□ IN □ OUT		Nonfood-contact surfaces clean Physical Facilities					
41	Į I	I IN ☐ OUT ☐ N/A ☐ N/O Plant		Plant fo	od properly cooked for hot hold	ling	57 IN OUT ON/A			Hot and cold water available; adequate pressure					
42	2 IN OUT N/A N/O		Approved thawing methods used			58 .□ IN □OUT			Plumbing installed; proper backflow devices						
43	☐ IN ☐ OUT ☐N/A		Thermo	Thermometers provided and accurate			□N/A □ N/O								
			regulation C	Food Id	entification		59	.□ IN □ OUT [⊒N/A	Sewage and waste water	properly di	sposed			
44 □ IN □ OUT				Food pr	operly labeled; original contains	ər	60	□ IN □ OUT [□N/A	Toilet facilities: properly constructed, supplied, cleaned					
in a region	MATE LIST		Preven		ood Contamination	61 - IN OUT ON/A			Garbage/refuse properly di		-				
45/	☐ IN ☐ OUT			Insects, rodents, and animals not present/outer openings protected			62			Physical facilities installed, outdoor dining areas	maintaine	d, and cl	ean; doo	gs in	
46	□ IN □ OUT				ination prevented during food pre & display	paration,									
47	.□ IN □ OUT □N/A				l cleanliness		63			Adequate ventilation and I	-	signated :	areas us	sed	
48		N D OUT DN/A		Wiping cloths: properly used and stored Washing fruits and vegetables			64	D IN D OUT [_IN/A	Existing Equipment and Fac	cilitles	NAMES AND ADDRESS OF THE PARTY			
					e of Utensils					Administrative					
50	ا لِر	N 🗆 OUT 🗆 N/A	□ N/O	In-use u	tensils: properly stored		65		JN/A	901:3-4 OAC					
51 D IN DOUT DN/A				Utensils handled	, equipment and linens: properly	stored, dried,	66	ם או ֶם סטדנ	⊒N/A	3701-21 OAC					
52		OUT □N/A		Single-u	se/single-service articles: properl	ly stored, used				<u></u>	-				
53		N 🗌 OUT 🔲 N/A	□ N/O	Slash-re	sistant, cloth, and latex glove us	ETST SHITTE SHITE SHIP SHIP			02.7.		V4 10 10 10 10 10 10 10 10 10 10 10 10 10	200-2012/01/01/04/01	S. S. Santano M. S.		
d fire				MARK TV	Observatio "In appropriate box for GOS ar					D-vacant updates		1.7			
Item	ı No.	Code Section	Priori	ty Level		Idi A: COO-EOI16	oled»(льые аалгу пь	pediion	K-repeat violation			cos	R	
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Environmental Health Specialist Licensor:															
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NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

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