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

						License Number			Ta					
Name of facility Che					PRFE		License Number			Date				
L	61(1010) DA	1				6			7-2-2)					
A	Idress	21 21 1151	City/S	y/State/Zip Code										
	13414	EN 16 11 0	VY		<u>) UC</u>	74	$\frac{OV}{V}$	OHI	V/					
Lie	cense holder	Inspe	ction	i Time	Tra	vel Time	·	Categ	gory/Descriptive					
1/1/149 Select user inc					<i>5</i> 0				_ (35					
Type of Inspection (check all that apply)							Follow up date (if require			/ater sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					/ LI Follow u	p			''	f required)				
		FOODBORNE ILLNESS RISK FACTO	THE PERSON NAMED IN	A . Married St. or St.			The state of the s	N. I. S. Charles S. P. S. S.	Section 1					
N.	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													
SCHOOL SERVICE		Compliance Status Supervision	216.0	Compliance Status										
<u> </u>	v de le celone de la celone. I					mperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 N/A N/O			Proper date marking and disposition							
2	│□IN □OUT□N/A	Certified Food Protection Manager Employee Health	S CONTROL	24	24 DIN DOL		Time as a pub	lic health con	trol: pi	rocedures & records				
Sle (2		Management food ampleyees and conditional ampleyees	as'			Gun	   Const	imer Adviso	rv.					
3	OIN OUT ON/A	knowledge, responsibilities and reporting		25 IN OUT			Consumer adv	visorv provid	vided for raw or undercooked foods					
5	OIN OUT NA		nte						opulations					
3		Good Hygienic Practices	20150000	Strate	DIN DOL	JT			The state of the s					
6	ØIN □OUT □ N/O			26	.□N/A	was Const				ed foods not offered				
7	☐IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	274.35		T	100	) 	Chemical						
8	□IN □OUT □ N/O			27			Food additives: approved and properly used							
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved				Toxic substances properly identified, stored, used							
							onformance wi	THE STATE OF THE	200	and the second of the first property of the second of the				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	)  64  25	29	□IN □OU □N/A	ΙŢ	Compliance w specialized pr			en Packaging, other CP plan				
11	DOUT □OUT	Food obtained from approved source		30	DIN DOU	T								
12	DIN DOUT	Food received at proper temperature		30			Special Requirements: Fresh Juice Production  Special Requirements: Heat Treatment Dispensing			e Production				
13	□N/A □N/O ~□ÍN □OUT	Food in good condition, safe, and unadulterated		31	□IN □OU □N/A □N/0					tment Dispensing Freezers				
14	□IN □OUT	Required records available: shellstock tags, parasite		32	□IN □OU		Special Requir	amente: Cus	tom P	rocessing				
	_□N/A □N/O	destruction	197547	-	□N/A □ N/C		Spoolal Moduli		COLLI E	1000001119				
	DIN DOUT	Protection from Contamination	20100	33			Special Requir	ements: Bull	(Wate	er Machine Criteria				
15	□N/A □N/O	Food separated and protected			DIN DOU	 т	Special Requir	emente: Acid	lified \	White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C		Criteria		illiou v	write Nice i reparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □IN □OU	Т	Critical Control	Point Inspec	otion					
78.5	The state of the s	rature Controlled for Safety Food (TCS food)		36	DIN DOU	Т	Process Revie	w						
18	□IN □ OUT /□N/A □ N/O	Proper cooking time and temperatures			□IN □ OU	 Т				·				
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 foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.										
21	□IN □ OUT , □N/A □ N/O	Proper hot holding temperatures												
22	"□IN □ OUT □N/A	Proper cold holding temperatures												

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Name of Facility	Can 1 3 500104	eren	Type of Inspection Date	· 75									
Sucion.	Speaning sure	)	Islanda 11-8	<u> </u>									
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
	status (IN, OUT, N/O, N/A) for each numbered item: IN												
The state of the s	Safe Food and Water		Utensils, Equipment and Vending										
38	Pasteurized eggs used where required	54 ,⊡ IN □ OUT	Food and nonfood-contact surfaces cle designed, constructed, and used	eanable, properly									
39 □ IN □ OUT □ N/A	Water and ice from approved source	55. IN I OUT I	N/A Warewashing facilities: installed, mainta	ained, used; test									
not export and an industry of the transfer of the control of the c	od Temperature Control	56 □·IN □ OUT	Nonfood-contact surfaces clean										
40 🗔 IN 🗆 OUT 🗆 N/A 🗖 N/O	Proper cooling methods used; adequate equipment for temperature control												
41 ☐ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	57 IN OUT C	IN/A Hot and cold water available; adequat	e pressure									
42	Approved thawing methods used	58 □ IN □OUT	Plumbing installed; proper backflow d	evices									
43 IN OUT ON/A	Thermometers provided and accurate	□N/A □ N/O		7. 4									
	Food Identification	59 JI'N DOUT D	IN/A Sewage and waste water properly dispos	sed									
44 □IN □ OUT	Food properly labeled; original container	60 DIN DOUTE	N/A Toilet facilities: properly constructed, sup	plied, cleaned									
Preven	ition of Food Contamination	61 IN OUT	]N/A Garbage/refuse properly disposed; facilitie	es maintained									
45	Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, maintained, a outdoor dining areas	and clean; dogs in									
46 📮 IN 🗆 OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O											
47 DIN OUT DN/A	Personal cleanliness	63 Q IN OUT	Adequate ventilation and lighting; design	ated areas used									
48	Wiping cloths: properly used and stored  Washing fruits and vegetables	64 DIN DOUTE	IN/A Existing Equipment and Facilities	-									
	Proper Use of Utensils		Administrative										
50 D IN OUT ONA ONO	In-use utensils: properly stored	65   IN   OUT	IN/A 901:3-4 OAC										
51 IN OUT IN/A	Utensils, equipment and linens: properly stored, dried,	66  IN  OUT	IN/A 3701-21 OAC										
52 IN OUT ON/A	handled Single-use/single-service articles: properly stored, used	00 1111 11 001 2											
53   IN   OUT   IN/A   N/O	Slash-resistant, cloth, and latex glove use												
	Observations and Co	orrective Actio	ns										
Item No.   Code Section   Prior	Mark "X" in appropriate box for COS and R: COS=corre	cted on-site during insp	ection R=repeat violation.										
item No. Code Section Prior	Ity Level Comment			COS R									
	SOLKTAGO	<del>기 ()</del>	WASPELLOW										
		1											
		•											
Person in Charge Date: 1/2/2													
Environmental Health Specialist  Licensor:													
				<del></del>									
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)