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

Na	me of facility		Check	heck one		License Number		Date					
STONE MONT STORY P					□ RFE		1054		1618 2				
Δd	dress		City/State/Zip Code										
'	171	AAC (A C) 1001	Descript 100 1103 R.										
		AMOUNT SIEGH	TKIDIN, K. O.A. V. SOOP										
Lic	ense holder		Inspec	ection Time Tra		Trav	vel Time	Ca	tegory/Descriptive				
L KIONGIMAL GOOD, OF YOUNDS L					()				NOR				
Ту	pe of Inspection (chec	k all that apply)	1		V. »(-	Follow up date (if required	1)	Water sample date/result				
		Control Point (FSO) 🗆 Process Review (RFE) 🗀 Varia	ance Re	view	☐ Follow up	p		•	(if required)				
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation													
FOODBORNE WILLIESS DISK FACTORS AND DURING HEALTH INTERVENTIONS													
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													
ĺ		Compliance Status		Compliance Status									
	North Control	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□IN □ OU □N/A □ N/O		Proper date marking and	disp	position				
2	.□IN □ OUT □ N/A	Certified Food Protection Manager		0.4	□IN □ OU	ΙŢ	Time on a nublic health on	n d m m l	ly name of the second s				
		Employee Health	Classic Classic	24	□N/A □ N/C	C	Time as a public health co		- MC2914-M19/JU				
3	□IN □OUT □ N/A	Management, food employees and conditional employee	es;				Consumer Advis	ory					
		knowledge, responsibilities and reporting		25	DIN DOU	JΤ	Consumer advisory provide	ded	for raw or undercooked foods				
4_	DIN DOUT DINA	Proper use of restriction and exclusion		- □N/A			Highly Susceptible Populations						
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	ils .		□IN □ OU	HAR IT	Hignly Susceptible Po	pula	auons .				
6	☑ÎN □OUT □ N/O		New Y (1941)	26	□N/A	<i>,</i> 1	Pasteurized foods used;	proh	ibited foods not offered				
7	DIN DOUT NO						. Chemical :						
	'र्क' , Pi	reventing Contamination by Hands		NAME OF TAXABLE PARTY.	DIN DOU	JT	A COMMISSION OF THE STATE OF TH						
8	DIN DOUT NO	Hands clean and properly washed		27	□Ŋ/A	•	Food additives: approved	and	d properly used				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	⊡ÍN □ OU □N/A	JΤ	Toxic substances properly	ider	ntified, stored, used				
		alternate method properly followed				Ç	onformance with Approve	d P	rocedures				
10	□JN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	,	00	□IN □OU	IT	Compliance with Reduced	xO b	ygen Packaging, other				
		Approved Source		29	□ N/A		specialized processes, ar	nd H	ACCP plan				
11	□ÍN □OUT	Food obtained from approved source		30	DIN DOU		Special Requirements: Fre	esh .	Juice Production				
12	□IN □OUT □N/A □N/O	Food received at proper temperature			□ N/A □ N/C		· ·						
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□IN □OU □N/A □N/O		Special Requirements: He	at T	reatment Dispensing Freezers				
	DIN DOUT	Required records available: shellstock tags, parasite		- N.	□IN □OU	•							
14	DN/A DN/O	destruction		32			Special Requirements: Cu	ston	n Processing				
		Protection from Contamination		00	DIN DOU	ΙΤ	One-i-I Denvisor I D	 H. 12	fata Marking O. Y.				
15	□IN □OUT	Food separated and protected		33	□N/A □ N/C)	Special Requirements: Bu	IK VV	ater Machine Criteria				
15	¹ □N/A □N/O	i ood separated and protected			□IN □OU	T.	Special Requirements: Ac	idifie	ed White Rice Preparation				
16	□N/A□N/O	Food-contact surfaces: cleaned and sanitized		34	ÖN/A ÖN/C		Criteria	idilic.	or write two troparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	T	Critical Control Point Inspe	ectio	n -				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	60.00	36	□ІМ □ОИ	T	Process Review						
18	DIN DOUT	Proper cooking time and temperatures			□N/A		T TOUGHT TOWNER						
	□N/A □ N/O			37	□IN □OU	Т	Variance						
19	.□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		-	□N/A		Variation						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
\dashv	□N/A □ N/O			that are identified as the most significant contributing factors to									
21		Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne									
22	□IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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Nar	me of Facility	1 2 30 6 2 2	1721	Type of Inspection	Date								
	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	101 0000 d 8051		15-1011(6/d									
Enterts (*)													
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													
10,000		Safe Food and Water	V-III compliance OU	Utensils, Equipment and Ve	CONTROL AND LANGUAGE CONTROL OF THE								
38/	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54 ☑ IN ☐ OUT	Food and ponfood contac	t surfaces cleánable, properly								
39	□ IN □ OUT □ N/A	Water and ice from approved source	55 - □ IN □ OUT	Warawaahina faaliitiaa iya	stalled, maintained, used: test								
	The state of the s	Dragge cooling methods used adapted and such as it is not a second and such as it is not a se	55	strips	clean								
40	IN OUT ON/A N/O	Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	olean								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 ☐ IN ☐ OUT	□N/A Hot and cold water availa	ble; adequate pressure								
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 IN OUT	Plumbing installed; prope	Plumbing installed; proper backflow devices								
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A □ N/O		1112 W.								
		Food Identification	59 🔲 IN 🖂 OUT		roperly disposed								
44	1 IN □ OUT	Food properly labeled; original container	60 IN OUT	□N/A Toilet facilities: properly cor	nstructed, supplied, cleaned								
	Prevent	ion of Food Contamination	61 🗆 IN 🗆 OUT		posed; facilities maintained								
45	IN I OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT OUT N/O	Physical facilities installed, outdoor dining areas	maintained, and clean; dogs in								
46	☑ IN ☐ OUT	Contamination prevented during food preparation, storage & display	63	Adequate ventilation and liv	ghting; designated areas used								
47		Personal cleanliness Wiping cloths: properly used and stored	64										
49		Washing fruits and vegetables	04 2 10 001										
	p	roper Use of Utensils		Administrative									
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	Utensils, equipment and linens: properly stored, dried, handled	66 □ IN □ OUT	□N/A 3701-21 OAC									
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used			, , , , , , , , , , , , , , , , , , , ,								
53		Slash-resistant, cloth, and latex glove use											
		Observations and Commark "X" in appropriate box for COS and R: COS=corre											
lten	No. Code Section Priorit	y Level Comment	sereesen-ane during in	apaction it-repeat violation	COS R								
		CCASIMA	16	- margarith									
		SUP () () () () () ()	4 ()	1 Dillerily									
			V										
Person in Charge Date:													
Envi	ronmental Health Specialist	- Melinten	T	<u> </u>	<u> </u>								
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

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