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

Na	me of facility		Check	one			License Number		Date			
110	A		□/FSO □ RFE			1077		Contr. 25				
Orechnic (08) 20/1/00/1							1 1 50 1 6		100 Miller			
Ac	ldress		City/State/Zip Code									
	4.	6-4 1(1 V)	ICAROAU 4				- OH (1533/)					
License holder			Insped	ction	Time	T	ravel Time	Ca	tegory/Descriptive			
1	homonoral Gets School			36			(_,		N. 35			
Ту	Type of Inspection (check all that apply)						Follow up date (if required	1)	Water sample date/result			
☐, Sfandard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Var					☐ Follo	ow up			(if required)			
Ū	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					·					
500		FOODBORNE ILLNESS RISK FACTO	DQ AI	un.	DIIBII	o ue <i>l</i>	VEGUERINEG ESVENIEUS NO	5				
M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	SERVICE SERVICE	Re-month with	THE STREET STATE OF THE PERSON NAMED IN COLUMN 2 AND ADDRESS OF TH	Lyanta findra troactrica	A STATE OF THE STA	Contract of the				
191	and designated complic	Compliance Status	tom. III		оприан		Compliance Sta					
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
				ON DOUT								
1	DIN DOUT DN/A	performs duties		23,	N/A		Proper date marking and	disp	osition			
2	□IN □OUT □N/A	Certified Food Protection Manager		24		J OUT	Time as a public health co	ntral	procedures & records			
35		Employee Health			☑ N/A [] N/O		S. Nelson	7.55			
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;			T OUT	Consumer Advis	əry				
4	☑IN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A] OUT	Consumer advisory provid	Consumer advisory provided for raw or undercooked foods				
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal evel	nts		1	in a second	Highly Susceptible Po	pula	tions			
٠,		Good Hygienic Practices			DIN D	J OUT	Pasteurized foods used; p	oroh	ibited foods not offered			
6	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A	egyt sgyljafen s		CONTRACTOR OF				
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands			r (meneral se		Chemical	21.5				
•	☑Ń □OUT □N/O	Hands clean and properly washed	90.000	27	□IN □] OUT	Food additives: approved	and	properly used			
8	\[\begin{align*}	riands clean and properly washed			<u> </u>							
_	□JN □ OUT	No bare hand contact with ready-to-eat foods or approv	ved	28	□IN □ □N/A	1 OUT	Toxic substances properly	iden	tified, stored, used			
9	□N/A □ N/O	alternate method properly followed			4	1900 (1901 A)	 Conformance with Approve	3 %				
10	OIN OUT N/A	Adequate handwashing facilities supplied & accessible			□IN [Compliance with Reduced	10101	TO SEE SECTION OF THE			
		Approved Source		29	□N/A	1001	specialized processes, ar					
11	□IN □OUT	Food obtained from approved source		30	ÓIN E		Special Requirements: Fre	eh.	luice Production			
12	□IN □OUT	Food received at proper temperature			□N/A □] N/O	Opedial Requirements. The		raice i-roudcitori			
	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated		31	□IN [□N/A [] OUT] N/O	Special Requirements: Heat Treatment Dispensing Fre					
13	DIN DOUT	Required records available: shellstock tags, parasite		-	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	OUT						
14	□N/A □N/O	destruction			□N/A □		Special Requirements: Cu	stom	n Processing			
	Transfer in	Protection from Contamination		33			Special Requirements: Bul	Ik W	ater Machine Criteria			
15	□IN □OUT	Food separated and protected			□N/A □] N/O	opoolar roquiromonto. But		ator Macrinio Officia			
	□N/A □N/O □IN □OUT	, , , , , , , , , , , , , , , , , , ,		34	□IN [TUO	Special Requirements: Acl	difie	d White Rice Preparation			
16		Food-contact surfaces: cleaned and sanitized			⊡N/A □] N/O	Criteria					
17	□IN □OUT	Proper disposition of returned, previously served,		35	DIN D	TUO	Critical Control Point Inspe	oito	1 ·			
		reconditioned, and unsafe food			□N/A							
		rature Controlled for Safety Food (TCS food)		36	□IN [□N/A	1001	Process Review					
18		Proper cooking time and temperatures				7 OUT						
	□IN □ OUT			37	□IN □ □N/A	1001	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding			<u> </u>		<u></u>					
20	□IN □ OUT	Proper cooling time and temperatures		,	_1_2			_				
20	⊠N/A □ N/O	Topol cooling time and temperatures		Risk factors are food preparation practices and employee bet that are identified as the most significant contributing factors to								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.								
22	ÍN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio

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Nar	ne of Facility		:	Т	ype of Inspection	Date						
	(o fl	27 with (01/2/13 Set 1/20	Λ, Ι		5105x (420)	(r.(r. 2)						
	· · · ·	No. 1 American			Manage de A. I							
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												
	1	Safe Food and Water	E-2015	ana a sanahan sanahan	Utensils, Equipment and Ve	AND THE RESERVE OF THE PROPERTY OF THE PROPERT	tigi yalif					
38	DIN DOUT DN/A DN/O		54 🚨	I/IN 🔲 OUT	designed, constructed, an	d used						
39	□ IN □ OUT □ N/A Water and ice from approved source Food Temperature Control		55 🗇	IIN 🗆 OUT 🗆 N	I/A Warewashing facilities: in strips	stalled, maintained, used	d; test					
40		Proper cooling methods used; adequate equipment				ntact surfaces clean						
41		for temperature control			Physical Facilities							
41	<u> </u>	Plant food properly cooked for hot holding	 	IN OUT ON								
42		Approved thawing methods used	. 1	I IN □OUT IN/A □ N/O	Plumbing installed; prope	r backflow devices						
43 I IN OUT ON/A		Thermometers provided and accurate		IN OUT ON	/A Sewage and waste water							
		Food Identification	 	IN DOUT DN								
44			 	IIN 🗆 OUT 🗆 N								
		tion of Food Contamination Insects, rodents, and animals not present/outer	 	I'IN 🗆 OUT		Garbage/refuse properly disposed; facilities maintained						
45	IN OUT	openings protected Contamination prevented during food preparation,			outdoor dining areas	Physical facilities installed, maintained, and clean; dogs outdoor dining areas						
46	□ IN □ OUT	storage & display	63 📮	IN 🗆 OUT	Adequate ventilation and li	ghting; designated areas	used					
48		Personal cleanliness Wiping cloths: properly used and stored	64 🗇	I IN 🗆 OUT 🗖 N	I/A Existing Equipment and Fac	ilities						
49	Ü√IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative							
(0.000)		roper Use of Utensils										
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored		65	IN □ OUT □Ñ	/A 901:3-4 OAC							
51	Utensils, equipment and linens: properly stored, dried, handled		66 □	ďŃ □ OUT □N	/A 3701-21 OAC							
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used										
53	☑ÍN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use										
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre				PARTY CHEST						
Iten	No. Code Section Priori	ty Level Comment		5		cos	R					
		- COSCOLOR	\mathcal{A}	<u> </u>	MY WA							
		MAN MORTOR I	1	1 11 -								
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							<u></u>					
Pers	son in Charge			U(CLEATING)	Date:							
1524 and 1 4028												
Env	Environmental Health Specialist Licensor:											
					<u> </u>							
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of of											

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