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

N	ame of facility		Chec	k one		License Number	Date				
INC	THAT S	RIVE IN	□F			105/3	6-23-25				
Δ,	ddress	alve- III		24-4-17in Onde			10-72-61				
(	ONCENUIT	le, OH (1533/	Oityre		VIO	112 SIP	e +				
Li	cense holder	5	Inspe	ction Time	Tra	vel Time	Category/Descriptive				
	Wille	Pall		30			(35)				
ļ, jū		k all that appiy) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	eview 🏻 Follow u	up	Follow up date (if required	Water sample date/result (if required)				
		FOODBORNE ILUNESS RISK FACTO	RS A	ndarubaca:	IEAL	ningnervenions					
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: <b>IN</b>	=in compliance (	OUT=	not in compliance N/O≔nc	ot observed N/A=not applicable				
		Compliance Status				Compliance Sta	itus				
		Supervision		Tim	e/Temperature Controlled for Safety Food (TCS food)						
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	23, NA OI		Proper date marking and disposition						
2	□IN □OUT □ N/A	Certified Food Protection Manager  Employee Health	3.04	24   IN   OU		Time as a public health control: procedures & records					
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			Consumer Advisory					
4	DIN DOUT DN/A			25 DIN DOL	UT	Consumer advisory provided for raw or undercooked foods					
5		CONTRACTOR AND DESCRIPTION OF PROPERTY OF THE	nts			Highly Susceptible Po	pulations, pulations				
6	DIN DOUT DNO	Good Hyglenic Practices.  Proper eating, tasting, drinking, or tobacco use		26 N/A							
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth			- Allanandran	Chemical					
8	□IN □ OUT □ N/O	İ		27 N/A OI	UT	Food additives: approved	and properly used				
9	, □IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		28 IN I OU	UT	Toxic substances properly	identified, stored, used				
					, c	onformance with Approve	d Procedures				
10	□IN □OUT □ N/A	A Adequate handwashing facilities supplied & accessible  Approved Source  Food obtained from approved source		29 DIN DOL	UT	Compliance with Reduced specialized processes, an					
11	□IN □OUT			30 DIN DOL		Special Requirements: Fre					
12	ON/A ON/O	Food received at proper temperature		31		Special Requirements: Heat Treatment Dispensing Fre					
13	1	Food in good condition, safe, and unadulterated				oposiai requiremente. Free	at Trouting (Teezers				
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction	emenoral	32 N/A N/		Special Requirements: Cur	stom Processing				
	□IN □OUT	Protection from Contamination		33		Special Requirements: Bul	k Water Machine Criteria				
15 ——	- N/A N/O	Food separated and protected		34 DIN DOL			dified White Rice Preparation				
16	N/A N/O	Food-contact surfaces: cleaned and sanitized				Criteria					
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		<sup>35</sup> □N/A		Critical Control Point Inspe	ction				
	THE RESERVE THE PROPERTY OF THE PARTY OF THE	rature Controlled for Safety (Food:(TGS food)		36 □IN □ OL	UT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37 DIN DOL	 UT	Variance					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		DIN/A		Validition					
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							
21	.□IN □ OUT □N/A □ N/O	Proper hot holding temperatures									
22	□JIN □ OUT□N/A	Proper cold holding temperatures		illness or injury.							

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Type of Inspection

Date

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		ganetas ja 1		GOOD RETAIL	PRΔ	CTICES							
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													
		CASE TO STORY THE	CAPITALISMO DO DO DESCRIPTO DE LA COMPANSIONA DEL COMPANSIONA DE LA COMPANSIONA DE LA COMPANSIONA DE LA COMPANSIONA DE LA COMPANSIONA DEL COMPANSIONA DE LA	d and Water	#100000 1200000 120000000000000000000000	Control of the second s	icalisa (utumilisa vegetisk)	, Equipment and Vending					
38 .⊡	ÍN □ OUT □N/A	. □ N/O	Pasteu	rized eggs used where required	54	□ IN □ OUT	Food desig	and nonfood-contact surfaces ned, constructed, and used	cleanabl	le, pro	perly		
39 ☑ N ☐ OUT ☐ N/A Water and ice from approved source				and ice from approved source	55	□ IN □ OUT □N/A	Ware	washing facilities: installed, ma	aintained,	used;	test		
				erature Control			strips						
				cooling methods used; adequate equipment perature control	56	OUT OUT		ood-contact surfaces clean Physical Facilities		i			
41 📮	IN □ OUT □N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57	. IN OUT ON/A	Hot and cold water available; adequate pressure						
42 🔎	IN 🛘 OUT 🗖 N/A	□ N/O	Approve	ed thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devices						
43 📮	IN □ OUT □N/A		Thermo	ometers provided and accurate		□N/A□N/O							
			Food Id	lentification	59	□ IN □ OUT □N/A	Sewage and waste water properly disposed						
44 🚨	.IN □ OUT		Food p	roperly labeled; original container	60	□ IN □ OUT □N/A	Tollet facilities: properly constructed, supplied, cleaned						
		Prevent	ion of Food Contamination			□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities maintained						
45 🗖	IN 🗆 OUT		Insects, rodents, and animals not present/outer openings protected			O IN OUT		cal facilitles installed, maintaine or dining areas	d, and clea	an; dog	gs in		
46	IN 🗆 OUT			uination prevented during food preparation, & display		<sup>1</sup> □N/A □ N/O	<b>.</b>						
<del> </del>	IN □ OUT □N/A			al cleanliness	63	DIN DOUT	Adeq	uate ventilation and lighting; des	signated ar	reas us	sed		
F	IN OUT N/A			cloths: properly used and stored g fruits and vegetables	64	.□.IN □ OUT □N/A	Existir	ng Equipment and Facilities					
سر ۱۰	THE COLDINAL		AND DESIGNATION OF STREET	se of Utensils			T	Administrative					
50 🖵						□ IN □ OUT □N/A	901:3	-4 OAC					
51 🖳	IN □ OUT □N/A		Utensils handled	s, equipment and linens: properly stored, dried,	66	☐ IN ☐ OUT ☐N/A	3701-	-21 OAC			٠.		
52 🗂	ÎN □ OUT □N/A			use/single-service articles: properly stored, used			I						
53 📮 IN 🗆 OUT 🗆 N/A 🗆 N/O Slash-resistant, cloth, and latex glove use													
		ununga Metali	Mark ")	Observations and Common appropriate box for COS and R: COS=corrections			n R≕re	neat violation					
Item No	Code Section	Priorit	y Level	Comment						COS	R		
J.L	13.412	(_		OSCILLED ON CO		15 11 11	CÇ	S KINVERS		<u> </u>			
				CMATEL 1012 10	(1)	ARRICO SC	PC1	inted into					
				PANNORI AMAZ KO	<u> </u>	MAN CA	), (\( \)						
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		<del></del>											
Person in Charge Date:								I					
Environmental Health Specialist Licensor:													
$\Delta \Delta $													
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)

Name of Facility