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

Na	Name of facility					Check one .⊡*FSO □ RFE		License Number		Date '				
	YOUND KINGO					□ RFE		159		<u> 107-4-65</u>				
Address						City/State/Zip Code								
1845 MANAID STARRA						YEQ <u>71 C 1</u>	: <u> </u>	<u>e, oi</u> us		₹₹/				
License holder In						spection Time		rel Time	С	Category/Descriptive				
LANDO COM I WIND SOULA						- 5C>		10		7774				
Type of Inspection (check all that apply)								Follow up date (if required		Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					view	r □ Follow u	р			(if required)				
Ц	Foodborn	ie ⊔ 30 Day	/ □ Complaint □ Pre-licensing □ Consultation		~~~									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
M	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								
	4	1	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	DIN C	OUT 🗆 N//	Person in charge present demonstrates knowledge as	nd	23	□IN □ OL		Proper date marking an	d dis	position				
2	DIN C	OUT 🗆 N//			24	□IN □ OU □N/A □ N/O		Time as a public health o	contro	ol: procedures & records				
3 <u>6</u> y			Employee Health	1.72		JUNA LI NA) *48.**	Consumer Adv	ienn					
3	ם אוכן	OUT 🗆 N/A	A Management, food employees and conditional employee knowledge, responsibilities and reporting			DIN DOL	JT							
4		OUT N/A			25	□N/A		Consumer advisory provided for raw or undercooked		for raw or undercooked foods				
5		OUT 🗆 N//		nts		/ 	_ T	Highly Susceptible P	opu	ations				
6		OUT N/O	Good Hygienic Practices O Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	^{)T}	Pasteurized foods used	; pro	hibited foods not offered				
7	,A.	OUT N/					97 ja 11	Chemical						
	/ *//	1 (1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	Preventing Contamination by Hands	12.			JT							
8		OUT 🗆 N/C	Hands clean and properly washed		27	N/A		Food additives: approve	ed an	d properly used				
9			No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28,.	□IN □ OU □N/A	т	Toxic substances properly identified, stored, used						
	L-117/1	114/0					Co	nformance with Approx	ved l	Procedures				
10		OUT 🗆 N//			29	□IN □OU	IT	Compliance with Reduc						
11]OUT	Approved Source Food obtained from approved source			□IN □ OU	ı .	specialized processes,	arıu ı	HACCP plan				
	100	JOUT			30	DIN DOU		Special Requirements: F	resh	Juice Production				
12	□N/A C		Food received at proper temperature		31	□IN □OU		Special Requirements: H	leat 1	Treatment Dispensing Freezers				
13		JOUT	Food in good condition, safe, and unadulterated		-	DN/A DN/C		Openia riogani i i i		Trodument Dioponomia 1.15020.5				
14	□N/A □		Required records available: shellstock tags, parasite destruction Protection from Contamination	1	32	□IN □OU □N/A □ N/C)	Special Requirements: C	Susto	m Processing				
	,□IN □	A CONTRACTOR OF STREET			33	□IN □OU		Special Requirements: E	Bulk V	Vater Machine Criteria				
15	□N/A □		Food separated and protected			<u> </u>		Orașiel Deguiromento A	-1-4161	- 1147-lt- Di Daniell-				
16	DN/A		Food-contact surfaces: cleaned and sanitized		34	DIN DOU)	Special Requirements: A Criteria	Clan	ed White Rice Preparation				
17			Proper disposition of returned, previously served, reconditioned, and unsafe food	AND STREET	35	□IN □OU □N/A		Critical Control Point Ins	pectio	on				
	l — –	A CONTRACTOR OF THE PARTY OF TH	erature Controlled for Safety Food (TCS food)		36	□IN □OU □N/A	Т	Process Review						
18	DIN D] OUT] N/O	Proper cooking time and temperatures				T							
19	.⊡N/A □		Proper reheating procedures for hot holding		37	□Ñ/A		Variance						
20	□N/A □		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			Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne									
22,		OUT IN/A	Proper cold holding temperatures		illness or injury.									

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Nar	ne of Facility			Type of Inspection	Date								
	(<u>)()</u> ()	(OS PUB (d)		Type of Inspection	17-2-4))							
			V A		-								
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													
M				CASA CARANTA CARANTA AND CAMBRIAN AND SALVES	able								
	A STATE OF THE PARTY OF T	Safe Food and Water	ACAM TO DO SE	Utensils, Equipment and Ven	CAUCH BALLEYS DOLLAR HOLD TO THE STATE OF								
38	☑ IN ☐ OUT ☐N/A ☐ N/O		54 / IN OUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39	J.□IN □OUT □N/A Fo	Water and ice from approved source od Temperature Control	55 IN I OUT E	A Warewashing facilities: installed, maintained, used; test strips									
40	E IN EL OUT ENVA EL NO	Proper cooling methods used; adequate equipment	56 □IN □ OUT	Nonfood-contact surfaces	Nonfood-contact surfaces clean								
40	IN I OUT IN/A I N/O	for temperature control	Physical Facilities	Physical Facilities									
41		Plant food properly cooked for hot holding	57 D IN D OUT D	IN/A Hot and cold water availab	Hot and cold water available; adequate pressure								
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 🗇 IN 🗘 OUT	Plumbing installed; proper	Plumbing installed; proper backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate											
		Food Identification	59 ☑ÍN ☐ OUT ☐	1N/A Sewage and waste water pro	operly disposed								
44	□/IN □ OUT	Food properly labeled; original container	Food properly labeled; original container										
i di anini	Preven	tion of Food Contamination	61 IN OUT C	N/A Garbage/refuse properly disp	osed; facilities maintaine	d							
45	,≝ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 DIN DOUT	Physical facilities installed, n outdoor dining areas	naintained, and clean; dog	gs in							
46	☑ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O										
47	,⊡ IN □ OUT □N/A	Personal cleanliness	63 DIN DOUT	Adequate ventilation and ligh	ıting; designated areas us	sed							
48		Wiping cloths: properly used and stored Washing fruits and vegetables	64 IN OUT	N/A Existing Equipment and Facili	lies								
43	* Contract of the second of th	Proper Use of Utensils		Administrative									
50		In-use utensils: properly stored		ĬŃ/A 901:3-4 OAC									
	☑ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,											
51		handled	66 ZIN DOUTE]N/A 3701-21 OAC									
52 53	□ IN □ OUT □ N/A □ N/O	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use											
	DIN DOOL DINA DING	Observations and C	 										
		Mark "X" in appropriate box for COS and R: COS=corr											
Iten	No. Code Section Priori	ty Level Comment			cos	R							
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Den	on in Charac												
Person in Charge Date: 1275													
Εnv	ronmental Health Specialist	1 2 4 -	Licensor:	NOIN									
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)