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

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DIONET DISSOL							□∠RF	·ヒ 	340	340 618			
Address					City/State/Zip Code								
I beg wind suited I					[CONCONDI				10, CH 45331				
Cooling Holder						tion	Time	T	Travel Time	Ca	ategory/Descriptive		
1 Plane 1220 LUC							50		10		<35		
Type of Inspection (check all that apply)									Follow up date (if require	d)	Water sample date/result		
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation						view	☐ Folio	ow up	1 15.25		(if required)		
	rooubo	ine L	30 Day	Complaint Differicensing Diconstitution					W 2				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION									S				
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 St	atu	S		
				Supervision:					Femperature Controlled for S	afet	y Food (TCS food)		
1	□IN	OUT	□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 -			Proper date marking and	Proper date marking and disposition			
2	□IN	OUT	□ N/A	Certifled Food Protection Manager Employee Health		24			Time as a public health co	ontro	ol: procedures & records		
		VC. SANTHA	4.	Management, food employees and conditional employee	35. 35.				Consumer Advi	sory			
3	□IN	DOUT	□ N/A	knowledge, responsibilities and reporting	[[25	DIN D	4-1-4-1-4-1-4-1-4-1-4-4-4-4-4-4-4-4-4-4	Consumer advisory prov	for raw or undercooked foods			
4		OUT		Proper use of restriction and exclusion			□N/A						
5	□IN	ПООТ	□ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	IIS III		DIN E	1 OUT	Highly Susceptible Po	TAXABLE PARTY			
6	ΔĺΝ	☐ OUT	□ N/O			26	□N/A		Pasteurized foods used;	proi	hibited foods not offered		
7	□IN		□ N/O	No discharge from eyes, nose, and mouth					Chemical:				
	E⊒IN	EXPECTION SEE	P I N/O	eventing Contamination by Hands Hands clean and properly washed	146776	27	□IN □] OUT	Food additives: approve	d an	d properly used		
8		** .				28] OUT	Toxic substances properl	v ide	entified stored used		
9		OUT N/O N		No bare hand contact with ready-to-eat foods or appro alternate method properly followed		20	□N/A			Turney to			
	E-10.1	TI OUT	FT 51/5						Conformance with Approv	300000			
10	UIN	T 001	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ □N/A	1001	Compliance with Reduce specialized processes, a				
11	□IN	□out		Food obtained from approved source	IVERTAL ST	30	DIN D		Special Requirements: Fi	resh	Julce Production		
12		□OUT □N/Q		Food received at proper temperature			□N/A □				ouice i Toudetion		
13		OUT		Food in good condition, safe, and unadulterated		31	□IN □] N/O.	Special Requirements: H	eat 7	Freatment Dispensing Freezers		
14	□IN	□out		Required records available: shellstock tags, parasite		32			Special Requirements: C	usto	m Processing		
- 100 Zivis	_ □N/A	□N/O	Hugis Jessy	destruction			□N/A □						
4-	□IN	□ OUT		Protection from Contamination		33	□N/A □		Special Requirements: B	ulk V	Vater Machine Criteria		
15		□N/O		Food separated and protected		24	DIN E] OUT	Special Requirements: A	cidifi	ed White Rice Preparation		
16		□ OUT □ N/O		Food-contact surfaces: cleaned and sanitized		34	DN/A] N/O	Criteria				
17		□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ □N/A		Critical Control Point Insp	ectio	on .		
	CALL STATE OF THE PARTY OF THE	CHANNERS MARKET	CALILARY TOWNS	rature Controlled for Safety Food (TCS food)	. Dei	36	□IN □ □N/A] OUT	Process Review				
18	□N/A	OUT		Proper cooking time and temperatures		07	DIN E] OUT	N-d				
19		OUT		Proper reheating procedures for hot holding		37 	□N/A		Variance				
20	□IN □N/A	OUT N/O		Proper cooling time and temperatures					e food preparation practiced as the most significant of				
21	□IN □N/A	OUT N/O	•	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	□IN	D OUT	□N/A	Proper cold holding temperatures									

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Nar	ne	of Facility	5 i - i						Inspection	Date	~ ~		
		YI(INE	/ \ \ \ \ \	712	29			3/0	recella	16.12	25	•	
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													
IVI	ark	c designated compl	The state of the s			N=in c	ompliance OU1=	Decree of the Control	mpliance N/O=not obs ils, Equipment and Ven	Awaitting the time to the party of the con-	applica	able	
20	114/6/	Safe Food and Water □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required							ood and nonfood-contact		hle nro	nerly	
38	-05	pulpe and	☐ 14/O				D IN D OUT	de	designed, constructed, and used				
39		JIN □OUT □N/A		Water and ice from approved source			55		Varewashing facilities: installed, maintained, used; test trips				
John M.			SOFTERN DATA LATE	Proper cooling methods used; adequate equipment					Nonfood-contact surfaces clean				
40	,⊏] IN 🗖 OUT 🗖 N/A [□ N/O		perature control		7	, and an	Physical Facilities	olouii Para Para Para Para Para Para Para Para			
41	E] IN 🗆 OUT 🗀 N/A [□ N/O	Plant fo	od properly cooked for hot holding	57	MIN LI OUT L	IN/A Ho	Hot and cold water available; adequate pressure				
42	Ę] IN 🗆 OUT 🗖 N/A [⊐ N/O	Approve	ed thawing methods used	58	IN DOUT	Pli	Plumbing installed; proper backflow devices				
43	Ę	J IN 🗆 OUT 🗆 N/A	-	Thermo	meters provided and accurate	□N/A □ N/O							
			July 1970	Food Id	entification	☑IN □ OUT □	IN/A Se	A Sewage and waste water properly disposed					
44	چ	J.IN □ OUT		Food pr	operly labeled; original container	60	Дии 🗆 оит 🗆	IN/A To	Toilet facilities: properly constructed, supplied, clea				
			Preven	tion of F	ood Contamination	61	61 ·□ IN □ OUT □N/A Garbage/refuse pro			osed; facilities m	aintaine	d	
45	. 🗀	TUO 🗖 NI		Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT	Ph	Physical facilities installed, maintained, and clean outdoor dining areas		lean; do	gs in	
46	.E] IN 🗆 OUT		Contamination prevented during food preparation, storage & display			□N/A □ N/O		tubbi uliling areas				
47	E	IN 🗆 OUT 🗀 N/A			a display	63	□ IN □ OUT	Ad	equate ventilation and ligi	nting; designated	areas u	sed	
48	Į	ÎN 🗆 OUT 🗆 N/A 🛭	⊒ N/O	Wiping cloths: properly used and stored			□ IN □ OUT □	N/A Exi	sting Equipment and Facili	ties			
49	E	IÍN □ OUT □N/A [g fruits and vegetables				Administrative				
			W. A. W. School of Co.		e of Utensils	65		INI/A OO	1:3-4 OAC		and the second		
50	/	J IN 🗆 OUT 🗀 N/A [J N/O		stensils: properly stored , equipment and linens: properly stored, dried,	03	- IN G 601 B	INA 30	1.3-4 OAC				
51		IN OUT ON/A		handled			N/A 37	01-21 OAC					
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used												
53	لنار	I IN 🗆 OUT 🗀 N/A 🛭	ן טאו ב	Slash-re	sistant, cloth, and latex glove use			VORVELUVAÇÃO ES			6/15 (Av	SHEWAY CO.	
				Mark "X	Observations and C "in appropriate box for COS and R: COS=con				ereneat violation				
Iten	-	1 27	Priori	ty Level	Comment		<u> </u>			St. 10 (1907)	cos	_ R	
チ	(9 15 MED	f"	up A	cirlate (de		90/2/ (11	4)	and lixe	1778 .			
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Pers	son	n In Charge	anderson La caracteria		ng pagagan Tanggan dan sanggan sanggan dan sanggan sanggan dan san				Date:				
⊏nv	iroi	nmental Health Spe	cialist				Licensor:	Dol	(1)				
Environmental Health Specialist Licensor: Description of the specialist of the special speci													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page //_ of //_