State of Ohio

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

	,				ent. · ·						
Name of facility			1	k on			License Number	Date			
29 (Q -41 1. P							426	16650			
Address Cit					City/State/Zip Code COCONOR CODE US33						
					1/14/42		ON 420.) /			
/					n Time	Tra	vel Time	Category/Descriptive			
500 116						<u> </u>		(-))			
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance I					v 🗇 Follow u	,	Follow up date (if required)	Water sample date/result (if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation			· El l'ollow u			(
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											
Compliance Status					Compliance Status						
Supervision											
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, and performs duties	nd	23	ПИ ПО	Т	Proper date marking and d				
2	│□IN □OUT □ N/A	Certified Food Protection Manager	10 U.S.	24	□IN □ OU		Time as a public health cont	rol: procedures & records			
	Maria in Maria Bullian and Santa	Management food employees and conditional employee	c.		- □ N/A □ N/C		 Consumer Adylso				
3	DIN DOUT DN/A	knowledge, responsibilities and reporting		25	□IN □ OU □N/A	T		ed for raw or undercooked foods			
5	OUT N/A	Procedures for responding to vomiting and diarrheal ever		17			Highly Susceptible Pop	ulations			
6	DIN DOUT NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	Т	Pasteurized foods used; pr	ohibited foods not offered			
7			-				 				
	1	reventing-Contamination by Hands		0.7	пи поп	T					
8	DIN DOUT DN/O	Hands clean and properly washed		27	. □N/A		Food additives: approved a	ind properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red	28	DIN DOU	Т	Toxic substances properly ic	lentified, stored, used			
	FIN FIGURES					Co	onformance with Approved				
10	│□IN □OUT□N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□N/A □N/A	Т	Compliance with Reduced (specialized processes, and	Oxygen Packaging, other			
11	,□IN □OUT	Food obtained from approved source	F19621.00E	30	□IN □OU		Special Requirements: Fres				
12	□IN □OUT □N/A □N/O	Food received at proper temperature	i	-	□N/A □ N/O		Special Nequirements, Fres	if Juice Production			
13	 	Food in good condition, safe, and unadulterated		31]]	Special Requirements: Heat	Treatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU ⁻ □N/A □ N/O		Special Requirements: Cust	om Processing			
		Protection from Contamination		33	מום חום		Special Requirements: Bulk	Water Machine Critoria			
15	□IN □OUT - □N/A □N/O	Food separated and protected			□N/A □ N/O	'	, July	or maximis Offerla			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O		Special Requirements: Acidi Criteria	fied White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU1 □N/A	Γ	Critical Control Point Inspect	ion			
	The same of the sa	rature Controlled for Safety Food (TCS food)		36	пи поп	Г	Process Review				
18	OIN OUT	Proper cooking time and temperatures			□N/A	_					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT		Variance				
20	□JN □ 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 illness or injury.							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures									
22	DIN OUT ON/A	Proper cold holding temperatures									

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Na	me of Facility		Type of Inspection	Date								
	e e	no 14		Stark old	1 (1 () () () () () () ()							
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												
		Safe Food and Water	inpliance 30 1-	Utensils, Equipment and Ver	CONTRACTOR AND DESIGNATIONS OF STREET							
38	É IN □ OUT □N/A □ N/O	Pasteurized eggs used where required 54	,□ IN □ OUT	The state of the s	surfaces cleanable, properly							
39	☐ ÎN ☐ OUT ☐ N/A	Water and ice from approved source	.□ IN □ OUT □	Warawashing facilities: Inc	talled, maintained, used; test							
	Fo	od Temperature Control		strips								
40	□-IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	□IN □ OUT	Nonfood-contact surfaces Physical Facilities	clean							
41		Plant food properly cooked for hot holding 57	□ IN □ OUT □	N/A Hot and cold water availal	ole; adequate pressure							
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used 58	□ IN □OUT	Plumbing installed; proper	backflow devices							
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O									
		Food Identification 59		N/A Sewage and waste water pr	operly disposed							
44	☑ IN □ OUT	Food properly labeled; original container 60	□ IN □ OUT □	N/A Toilet facilities: properly con	structed, supplied, cleaned							
	Preven		□ IN □ OUT □	N/A Garbage/refuse properly dis	posed; facilities maintained							
45	,⊡ IN □ OUT	openings protected ,	D IN D OUT	Physical facilities installed, outdoor dining areas	maintained, and clean; dogs in							
46	□ IN □ OUT	storage & display	□N/A □ N/O									
47	□ IN □ OUT □N/A	Personal cleanliness 63	IN I OUT	Adequate ventilation and lig	hting; designated areas used							
48		Wiping cloths: properly used and stored Washing fruits and vegetables	□ TUO □ NI □	N/A Existing Equipment and Facil	ities							
40		Administrative										
50	O'N 🗆 A'N 🗆 TUO 🗆 NI 🖸		□ IN □ OUT □	N/A 901:3-4 OAC								
51		Utensils, equipment and linens: properly stored, dried,	U IN U OUT	N/A 3701-21 OAC								
52	☐ IN ☐ OUT ☐N/A	handled 66 Single-use/single-service articles: properly stored, used		11/A 0/01-21 0A0								
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use										
		Observations and Correct										
lten	n No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS=corrected or ty Level Comment	n-site during inspe	ection R=repeat violation								
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					0 0							
Person in Charge Date:												
Environmental Health Specialist Licensor:												
		4 m	LIOUISUI.	D(A()								
PR	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)