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

r											
Name of facility Che						License Number		Date			
TWO KING COLLECTIVE					FSO JURFE (2) (4)			(22cl-8)			
Address	5		City/Stat	ity/State/Zip Code							
	5175	13/Cadova-1	Con	20 hi	J 10	2,0145	35				
License holder Inspe					Т	Travel Time	Ca	tegory/Descriptive			
License holder Insper					'	P.		C / S			
							ᆜ_				
Type of Inspection (check all that apply) □ 'Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					llow up	Follow up date (if require	ed)	Water sample date/result (if required)			
☐ Foodl		☐ Complaint ☐ Pre-licensing ☐ Consultation		.,	morr up			, (1)			
	Francisco	FOODBORNE ILLNESS RISK FACTO			THE CHAPTER THE WARREN	the contract of the second	2000				
Mark d	esignated compli	ance status (IN, OUT, N/O, N/A) for each numbered in	tem: IN=in	complia	nce OU	T=not in compliance N/O=	not of	oserved N/A=not applicable			
		Compliance Status				Compliance S	tatus				
		Supervision			Time/T	ne/Temperature Controlled for Safety Food (TCS food)					
1	I OUT N/A	Person in charge present, demonstrates knowledge, a	nd 2		□ OUT	Proper date marking an	d disr	position			
2 . IN	I OUT I N/A	Certified Food Protection Manager	-		□ N/O						
١١١٠ - ١	I DOOT DINA	Employee Health	24	1	OUT N/O	Time as a public health o	ontrol	: procedures & records			
		Management, food employees and conditional employee	s:		¥	Consumer Adv	isory	(1) (f)			
3 / 🗆 N	OUT N/A	knowledge, responsibilities and reporting	25		□ OUT			for raw or undercooked foods			
4 - 🗆 ĪN		Proper use of restriction and exclusion		□N/A	100 mg 100 Mg 100 Mg						
5 □IN	I □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible P	opula	itions			
6 -DIN	I DOUT DN/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26		□ OUT	Pasteurized foods used	; proh	ibited foods not offered			
	OUT NO		#2 80	·***	F 1	Chemical					
(10 A144	. 1984 P	reventing Contamination by Hands		_ DIN	□ OUT	F 1 114					
8 DIN	OUT NO	Hands clean and properly washed	27	_ □N/A		Food additives: approve	d and	properly used			
1,,,,,,,,,,,		No bare hand contact with ready-to-eat foods or approve alternate method properly followed		NIC	□ OUT	T					
	I □ OUT /A □ N/O		ved 28	³ ∽ □N/A		Toxic substances proper	ıy ider	ntified, stored, used			
						Conformance with Approx	/ed P	rocedures			
10 DIN	OUT N/A	Adequate handwashing facilities supplied & accessible	29) I	OUT	Compliance with Reduce					
11 DIN	DOUT.	Approved Source		_ LI N/A	FLOUR	specialized processes,	and H	ACCP plan			
11 DIN		Food obtained from approved source	30		□ OUT □ N/O	Special Requirements: F	resh .	Juice Production			
121	A ⊠N/O	Food received at proper temperature	31	□IN	OUT	Caralal Danvinson anto 1		t Division in			
13 ÆIN	DOUT	Food in good condition, safe, and unadulterated	3	_ □ N/A	□ N/O	Special Requirements; H	eat II	reatment Dispensing Freezers			
14 EIN	□OUT /A □N/O	Required records available: shellstock tags, parasite destruction	32		OUT	Special Requirements: C	uston	n Processing			
100	х Пио	Protection from Contamination		.= LIIV/A							
- Januari	I □OUT		33		□ OUT	Special Requirements: B	ulk W	ater Machine Criteria .			
15 DN	/A 🗆 N/O	Food separated and protected				On the Date of the		III a m			
	OUT	Food-contact surfaces; cleaned and sanitized	34		OUT N/O	Special Requirements: A	cidifie	d White Rice Preparation			
I DN/	A 🗆 N/O		—	- III	TI OUT		-				
17 DIN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	N/A	OUT	Critical Control Point Insp	pection	n			
E-Red Tr	Time/Tempe	rature Controlled for Safety-Food (TCS food)			□ OUT						
18 DIN	□ OUT	Proper cooking time and temperatures	36	□N/A		Process Review					
10 DN/	A 🔲 N/O	Troper cooking time and temperatures	37	□IN	□ OUT	Variance					
	OUT	Proper reheating procedures for hot holding	37	□·N/A		variance					
LIN/.	A 🗆 N/O										
201	□ OUT A □ N/O	Propër cooling time and temperatures	R	isk fact	t ors are	food preparation practic	es ar	nd employee behaviors			
				Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
	OUT A D N/O	Proper hot holding temperatures		odborn	e illness	3,					
						terventions are control r	neas	ures to prevent foodborne			
22 DIN	OUT DN/A	Proper cold holding temperatures		illness or injury.							

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Nar	ne of Facility	11 0 2 2 2 1 00 la 0		Ty	pe of Inspection	Date							
	1/25	me collective			IOMOLUTE!	6245							
PANCE.							7.00-2.1						
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													
IVI		Safe Food and Water	N≕in com			ACTOR AND MINISTERS CONTRACTOR OF STANKING	143						
38	□ N/A □ N/O		54 J	JIN 🗆 OUT	Food and nonfood-contact s designed, constructed, and u	surfaces cleanable, properl	У						
39	□-IN □ OUT □N/A	Water and ice from approved source			Warawanhing facilities, insta		\dashv						
	Fo	od Temperature Control	55	∃IN □ OUT □N//	strips	ilea, mamamea, asea, test							
40	☑√IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment	56 ,.	J.IN □ OUT	Nonfood-contact surfaces cl	ean							
40 ENN EL COT ENVA EL 14/0		for temperature control			Physical Facilities								
41		Plant food properly cooked for hot holding	57 C	IN OUT ON/	Hot and cold water available; adequate pressure								
42	DIN DOUT DN/A DN/O	Approved thawing methods used		J'IN □OUT	Plumbing installed; proper to	ckflow devices							
43	□IN □ OUT □N/A	Thermometers provided and accurate		JN/A □ N/O									
		Food Identification	59 🛭	IN OUT ON/	A Sewage and waste water pro	perly disposed							
44	□ IN □ OUT	Food properly labeled; original container	60 E	IN OUT ON/	Toilet facilities: properly const	ructed, supplied, cleaned							
inidis	Preven	tion of Food Contamination	61 📮	IN OUT DN/	Garbage/refuse properly dispo	sed; facilities maintained							
45	Ü IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 💆	JIN 🗖 OUT	Physical facilities installed, ma	aintained, and clean; dogs in	,]						
46	☐ IN ☐ OUT	Contamination prevented during food preparation,		JN/A □ N/O	outdoor dining areas								
47	☐ IN ☐ OUT ☐N/A	storage & display Personal cleanliness	63. [J IN 🗆 OUT	Adequate ventilation and light	ing; designated areas used							
48	IN OUT ONA ONO	Wiping cloths: properly used and stored	64 <u>F</u>	JIN □ OUT □N//	A Existing Equipment and Faciliti	es							
49	ON DOUT DN/A DN/O	Washing fruits and vegetables			Administrative								
50		Proper Use of Utensils	65		901:3-4 OAC								
50	.□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	05		901.3-4 OAC								
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 □	IN □ OUT □N/A	3701-21 OAC								
52													
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use		nover the first territory and			ŀ						
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation													
Item	No. Code Section Priori	ty Level Comment			0	COS R							
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Person in Charge Date:													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C- CRITICAL NC- NON-CRITICAL Page 7 of													

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