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

			<u> </u>				License Number	LB-4-				
Na	me of facility	1 -0000	Check one ∠☐ FSO ☐ RFE				/ /	Date				
L.	<u> </u>	1 31-00/1		Let Victoria								
Ad	ldress	18 41 177	City/S	City/State/Zip Code								
000000				Inspection Time Tr			<u> </u>	<u> 387 </u>				
LIC	ense holder		mope /	spection time		Ira	vel Time		Category/Descriptive			
_	<u> </u>	20°C4()		<u> </u>		<u> </u>	69	<u> </u>				
	pe_of Inspection (chec Standard □ Critical 0	:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	Review □ Follow up			Follow up date (if require	ired) Water sample date/result (If required)				
150		☐ 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								
		Supervision	e e e e e e e e e e e e e e e e e e e	Time/Temperature Controlled for Safety, Food (TCS food)								
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23	□IN □ OU □N/A □ N/		Proper date marking and disposition					
2	□IN □ OUT □ N/A	Certified Food Protection Manager		24 □ IN □ OUT Time as a public health control; procedures & record								
80.00		Employee Health Management, food employees and conditional employee	e.	7.) J⊡ 14/4 □ 14/							
3	ÍN □OUT □ N/A	knowledge, responsibilities and reporting	<u> </u>	25 □IN □ OUT			Consumer advisory provided for raw or undercooked foods					
4	DIN DOUT DN/A	Proper use of restriction and exclusion	+=	²⁰ DN/A								
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	118		Highly Susceptible Populations							
6		Proper eating, tasting, drinking, or tobacco use		26	.ÜN/A		Pasteurized foods used; prohibited foods not offered					
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	No. 10 and		l i		Chemical					
<i>3</i> , 8	□N □ OUT □ N/O	Hands clean and properly washed		27	□IN □ OU □N/A	JT 	Food additives: approved and properly used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □ OU	Toxic substances properly identified, stored, used						
						, C	onformance with Approve	ed: F	Procedures			
10	,□IN □OUT □N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OL	JΤ	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	□IN □OUT	Food obtained from approved source		30	DIN DOL	JT						
12	DIN DOUT	Food received at proper temperature		30	DN/A DN/		Special Requirements: Fresh Juice Production					
13	□N/A □N/O	Food in good condition, safe, and unadulterated		31		JT O	Special Requirements: Heat Treatment Dispensing Fr					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Custom Processing					
	ud (Sayua) j	Protection from Contamination	200	33	□IN □OL		Special Requirements: Bu	ılk V	/ater Machine Criteria			
15	□N/A □N/O	Food separated and protected							ed White Rice Preparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/0	o 	Criteria	Junic	write Nice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	JT ———	Critical Control Point Inspection					
		rature Controlled for Safety Food (TCS food)	1,520	36	□N/A	JT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□IN □OL	JΤ	Variance					
19	IN OUT	Proper reheating procedures for hot holding		34	□N/A							
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								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborn								
22	☑IN ☐ OUT ☐N/A	Proper cold holding temperatures		illness or injury.								

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Nar	ne o	f Facility		1 1	50 A 10 50					Тур	e of Inspection	Date				
				VIL.	MS V	5/0	$\frac{1}{1}$			<1	(allako)	(0.25	77))		
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.																
М	ark d										micais, and pnysical objec n compliance N/O =not obse		applic	ablo		
			A SHIP MANUAL TO THE REAL PROPERTY.	HARMAN CELEBRATION	d and Wate			Q	611 - 12 - 13 - 13 - 13 - 13 - 13 - 13 -	and the second second	tensils, Equipment and Vend	CONTRACTOR OF STREET	аррис	DIG		
38		IN 🗆 OUT 🗆 N/A	N/O	V/O Pasteurized eggs used where required				54	54 IN OUT Food and nonfood-contact surfaces cleanable, prope designed, constructed, and used							
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source								58	55' N OUT N/A Warewashing facilities: installed, maintained, u							
			Fo	in in helman and the	d Temperature Control						strips Nonfood-contact surfaces clean					
40		N 🗆 OUT 🗆 N/A	□ N/O		r cooling methods used; adequate equipment nperature control			56	пи ф	lean						
41		N □ OUT □N/A	□ N/O	Plant fo	t food properly cooked for hot holding					DUT □N/A	Hot and cold water available	e; adequate pre	essure			
42		N □ OUT □N/A	□ N/O	Approve	ed thawing r	d	58			Plumbing installed; proper	es					
43		N □ OUT □N/A		Thermo	Thermometers provided and accurate					I/O 	and the second s					
				Food Id	Food Identification					DUT N/A	Sewage and waste water properly disposed					
44	الر	N 🗖 OUT		Food pr	operly labele	ed; original o	ontainer	60		DUT IN/A	Toilet facilities: properly cons	cilities: properly constructed, supplied, cleaned				
		MESS SS	Preven	tion of Food Contamination						DUT N/A	Garbage/refuse properly disposed; facilities maintained					
45	<u></u>	N 🗆 OUT		Insects, rodents, and animals not present/outer openings protected							Physical facilities installed, m outdoor dining areas	aintained, and cl	lean; do	gs in		
46		N 🗖 OUT			Contamination prevented during food preparation, storage & display					.	A.L. ((II d) Line					
47		N OUT ON/A		1	Personal cleanliness					DUT	Adequate ventilation and ligh	ing; designated	areas u	sed		
48		N 🗖 OUT 🗖 N/A		Wishing fruits and vegetables						DUT N/A	Existing Equipment and Faciliti	es				
49 IN OUT NA NO Washing fruits and vegetables Proper Use of Utensils									para WE		Administrative					
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored						65		DUT □N/A	901:3-4 OAC						
51	Utensils, equipment and I				and linens: pr	operly stored, dried,	66		DUT	3701-21 OAC						
52	handled In I															
53 □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use																
							vations and									
Item	ı No.	Code Section	Priori	Mark."≯ tv Level	(" in appropri	ate box for (COS and R: COS=co	rected	on-site-durin	g inspection	n R=repeat violation		cos	R		
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Doro	on d	Charge	<u> </u>								Deter					
Person in Charge Date:																
Envi	Environmental Health Specialist Licensor:															
				<u></u>	<u> </u>	<u> 200-</u>				V.	Chil					

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page_____ of______