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

Na	ame of facility	AL DIE OF CONTROL OF	100	heck one ÍFSO □RFE			License Number	Date				
	1/1/1/1/2	May May 21 Jak	ļ					10 / 60				
A	ddress	and the second	City/	City/State/Zip Code								
	<u> </u>			1	<u>V. C. C. J. V.</u>		1, 1, 2					
Li	cense holder	ms pore title	Inspe	ectio	ion Time Tr		vel Time C		Category/Descriptive			
L	12.01 d 30.	313 Res C 111	<u> </u>	(_		<u>l</u>						
1 -	ype of Inspection (chec Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Vari	Pavious II Fallow up			Follow up date (if require	Water sample date/result (if required)					
1		☐ Complaint ☐ Pre-licensing ☐ Consultation	ance K	eviev	w Li Follow u	ıb						
27200	FOODDODNE II JURGO DIOV BAGEODO AND DIDENGUES STATES STATES											
-	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Mark designated compliance status (IN OLIT N/O N/A) for each numbered item; IN-in compliance OLIT-pot in compliance N/O-not observed. N/A-not observed.											
l IV	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											
15.47	and the state of t	Compliance Status		Compliance Status Time/Temperature Controlled for Safety, Food (TGS food)								
		Person in charge present demonstrates knowledge s	and		OIN OU							
1,	OUT N/A	performs duties		23	□N/A □ N/O		Proper date marking and disposition					
2	OUT N/A			24			Time as a public health co	ontro	: procedures & records			
T.V		Employee Health					│ │	orv				
3	DIN DOUT DIN/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting			□IN □ OL	JT						
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provided for raw or undercooked					
5	OUT N/A	Procedures for responding to vomiting and diarrheal eve	nts		DIN DOL	IT.			ations			
6	□IN □OUT □ N/O			26	N/A	)	Pasteurized foods used;	proh	ibited foods not offered			
7	□IN □OUT □ N/O						Chemical					
		reventing Contamination by Hands		27	ій □ ог	JT	Food additives: approved	t and	I properly used			
8	OIN OUT NO	Hands clean and properly washed			□ N/A		1 ood additivos. approvo		proporty used			
9	.□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro	oved	28	, ⊠IN □ OL □N/A	JT	Toxic substances properly identified, stored, used					
		anomate metrica property lenewed				C	onformance with Approve	ed P	rocedures			
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	elaioea	29	□IN □ OU	JT	Compliance with Reduce specialized processes, a	d Ox	ygen Packaging, other			
11	DIN DOUT	Approved Source Food obtained from approved source		-		JT						
12	DIN DOUT	Food received at proper temperature		30	DN/A DN/G	0	Special Requirements: Fro	esh .	Juice Production			
						JT O	Special Requirements: He	reatment Dispensing Freezers				
13	DIN DOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite		-	DIN DOL							
14	□N/A □N/O	destruction		32	□N/A □ N/O		Special Requirements: Cu	ıston	n Processing			
		Protection from Contamination		3,3			Special Requirements: Bu	ılk W	ater Machine Criteria			
15	DIN DOUT	Food separated and protected		É	DN/A DN/C							
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU	JT O	Special Requirements: Ac Criteria	idifie	d White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	JT	Critical Control Point Inspe	ectio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OU	JT	Process Review					
18	/ DIN DOUT	Proper cooking time and temperatures			.□N/A		1 TOOGG TYCYTOW					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DIN DOU	JT	Variance					
00	DIN DOUT	Description that and to										
20	□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.								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	ZIN OUTON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nai	me c	of Facility	,				1	Type of Ir	nspection	Date		ş
		16/Ni	4	)( 4	15 206 5/1 D		-	5.gd	16676	100	- 2	)
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												
		ucoignated comp	CONTROL OF THE PARTY	# Literacy Trivial	d and Water	N-m C	ompliance OUT-it	19000112501150	s, Equipment and Ve	The second of the second of	applica	able
38	þ	IN OUT ON/A	- 10-00-100-00-2A-1	Control of the second	rized eggs used where required	54	☐IN ☐ OUT	Foo	od and nonfood-contactigned, constructed, an	t surfaces cleana	able, pro	perly
39 ☐ IN ☐ OUT ☐ N/A Water				Water	and ice from approved source			Wa	rewashing facilities: in:		d usadi	toet
				**************************************	erature Control		□ IN □ OUT □N	strip	os .		., 0000,	
40	9				cooling methods used; adequate equipment perature control	56	I IN I OUT	Nor	nfood-contact surfaces Physical Facilities	clean		
41	9	IN □ OUT □N/A □ N/O Plant		Plant fo	ood properly cooked for hot holding	57	□ IN □ OUT □N	I/A Hot	and cold water availa	ble; adequate pr	essure	
42	Į.	☐ IN ☐ OUT ☐ N/A ☐ N/O Appro		Approv	ed thawing methods used	58	□ IN □ OUT	Plui	mbing installed; prope	r backflow device	es	,
43	P	□ IN □ OUT □N/A Therm		Thermo	meters provided and accurate	100	□N/A □ N/O					
		Food I		Food Id	entification	59			vage and waste water p			
44	口	IN 🗆 OUT		Food p	operly labeled; original container	60			et facilities: properly co	nstructed, supplied	, cleane	ed
	ı		Preven	LE SONGLANDEN	ood Contamination	61			bage/refuse properly dis			
45		openin		opening	rodents, and animals not present/outer s protected	62	IN □ OUT □ N/O	Phys outd	sical facilities installed, loor dining areas	maintained, and c	lean; do	gs in
46		IN 🗖 OUT			ination prevented during food preparation, & display	63		Ade	quate ventilation and li	ahting: decignated	arone u	
47					al cleanliness cloths: properly used and stored	ļ					areas u	iseu
49					g fruits and vegetables	64		V/A Exis	ting Equipment and Fac	lities		68.24
			6147 E.M. 1414 21	2 - 10 - 10 - 10 - 10 - 10 - 10 - 10 - 1	e of Utensils	MENDER Section		T	Administrative			
50	ø	IN 🗆 OUT 🗖 N/A [	□ N/O	ln-use ι	itensils: properly stored	65	□ IN □ OUT □Ñ	Í/A 901:	3-4 OAC			
51	П			Utensils handled	, equipment and linens: properly stored, dried,	66		I/A 370	1-21 OAC			
52					se/single-service articles: properly stored, used		I					
53	Ų.	N 🗆 OUT 🗆 N/A [	□ N/O	Slash-re	sistant, cloth, and latex glove use							
				nel 1180	Observations and C							
lten	ı No	. Code Section	Priori	∷Marκ⊯ ty Level	(" in appropriate box for GOS and R: COS=corr Comment	ected (	on-site during inspec	ction <b>R</b> =r	epeat violation		cos	R
					- 12 C C C C C C C C C C C C C C C C C C		(3)	\	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	-0		
					SCH SIUCION				J/CC - /C			
						1				,		
					-							
Person in Charge												
Environmental Health Specialist  Licensor:												
PRIORITY LEVEL & C. CRITICAL NIC NON ORITICAL												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page\_\_\_\_ ot\_\_\_