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

							License Number	Date					
Name of facility				heck one ⊒-FSO □ RFE			3/4/		·m·/O·2				
CAPELAN I CAPACITUAL POC							5.7.7		11/18/21/2				
Ad	Idress		City/State/Zip Code										
	1 1	C'ALLE	(.)	01(01/01 01 4584					•				
License holder Ins					*		vel Time		Category/Descriptive				
U HOSE OF GROWING					55		~/G		\mathcal{AL}				
Type of Inspection (check all that apply)							Follow up date (if required)		Water sample date/result				
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ınce Re	view	☐ Follow up	·			(if required)				
☐ Foodborne ☐ 30 Day ☐ 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			· · · · · · · · · · · · · · · · · · ·								
12.00	as valetile statelled in	"Supervision"	4-03	Compliance Status Time/Temperature/Controlled for Safety Food (TCS food)									
Person in charge present demonstrates knowledge and													
1	DIN DOUT DN/A	performs duties		23	ÚN/A □ N/C)	Proper date marking and disposition						
2	□IN □ OUT □ N/A	Certified Food Protection Manager Employee Health		24	□IN □ OU □N/A □ N/C		Time as a public health control: procedures & records						
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	報		Gonsumer Advisory							
4	DIN DOUT DN/A	Proper use of restriction and exclusion	\rightarrow	25	□IN □ OU □N/A	Т	Consumer advisory provided for raw or undercooked foods						
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	pula	tions				
	Lew Bout Ewo	Good Hygienic Practices		26	□IN □ OU □N/A	T	Pasteurized foods used; ¡	prohi	bited foods not offered				
<u>6</u> 7	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth			J-1777		Chemiçal :						
		reventing Contamination by Hands:		37725371	DIN DON	T	Food additives: approved and properly year						
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	бn/a		Food additives: approved and properly used						
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□,IN □ OU □N/A								
						rocedures							
10	□IN □ OUT □ N/A	A Adequate handwashing facilities supplied & accessible Approved Source			□N/A □IN □OU	T	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	DIN DOUT	Food obtained from approved source		30	□IN □OU		Special Requirements: Fre	uice Production					
12	□IN □OUT □N/A □N/O	Food received at proper temperature			□IN □OU	T	Special Requirements: Heat Treatment Dispensing Freeze						
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C		epoda regalionello real realing to Disposioning t						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction					Special Requirements: Custom Processing						
Profession from Contamination				33	ON DOU		Special Requirements: Bu	lk W	ater Machine Criteria				
15	□IN □OUT □N/A □N/O	Food separated and protected			□N/A □ N/C								
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU □N/A □ N/C)	Special Requirements: Acidified White Rice Preparatio Criteria						
17	DÍN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT Critical Control Point Inspection			1					
	Demonstration of the second of	rature Controlled for Safety, Food (TCS food)		36	DIN DOU	Т	Process Review	_					
18	DIN DOUT	Proper cooking time and temperatures		37	□IN □ OU	T	- Variance						
19	OUT OUT	Proper reheating procedures for hot holding		N/A Valiance									
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 foodborne									
22	MIN DOUT DN/A	Proper cold holding temperatures		illness or injury.									

State of Ohio

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Nar	ne of Facility	¹ Å		1	Type of Inspection	Date	-	Ć.		
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			1	a way in all believe the way.						
		GOOD RETAIL		ALUIT TO ESTADORUMENTE SITORIO CONTRA			POTEN			
NA.		ces are preventative measures to control the introc status (IN, OUT, N/O, N/A) for each numbered item: IN								
IVI		Safe Food and Water	V-III GC	Impliance OUT=	Utensils, Equipment and Ve	Control of the state of the sta	=not applic	able		
38	☐ IN ☐ OUT ☐N/A ☐ N/O		54	□ IN □ OUT	Food and nonfood-contact designed, constructed, an	t surfaces c	leanable, pr	operly		
39	□ IN □OUT □N/A	Water and ice from approved source		E N E OUT	Warewashing facilities: inc	Warewashing facilities: installed, maintained, used, test				
	For	od Temperature Control	55	IN OUT	strips	strips				
40		Proper cooling methods used; adequate equipment for temperature control	56	☐ IN ☐ OUT	Nonfood-contact surfaces Physical Facilities					
41		Plant food properly cooked for hot holding	57]N/A Hot and cold water availa	Hot and cold water available; adequate pressure				
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58.	□ IN □OUT	Plumbing installed; prope	Plumbing installed; proper backflow devices				
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O						
		Food Identification	59	☑ IN ☐ OUT □	IN/A Sewage and waste water p	Sewage and waste water properly disposed				
44	□ IN □ OUT	Food properly labeled; original container	60		IN/A Toilet facilities: properly con	Toilet facilities: properly constructed, supplied, cleaned				
151, 09 150	Prevent	lion of Food Contamination	61		N/A Garbage/refuse properly dis	pperly disposed; facilities maintained				
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, outdoor dining areas	/sical facilities installed, maintained, and clean; dogs in				
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	63	□N/A□N/O	Adequate ventilation and ti					
47 48	□ IN □ OUT □N/A □ IN □ OUT □N/A □ N/O	Personal cleanliness Wiping cloths: properly used and stored								
49		Washing fruits and vegetables	64	,⊿IN □ OUT □		lities		INPES		
	P	roper Use of Utensils	f escal		Administrative					
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	□ IN □ OUT □	IN/A 901:3-4 OAC					
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		IN/A 3701-21 OAC					
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used			***************************************					
53		Slash-resistant, cloth, and latex glove use		TEPSTON DE BANKS Y 79	CONTRACTOR OF THE PARTY OF THE					
10.40		Observations and Co								
Item	No. Code Section Priorit	y Level Comment					cos	$\overline{}$		
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Pers	son in Charge	Min) Gally Maria			Date:	(202)	ら _			
Envi	ironmental Health Specialist			Licensor:	7 / 11/	10000	<u>Luder</u>			
וםפ	IORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL			Pag		<u> </u>			
r m		JULIOAL NOT NON-ORTHOAL			rage	ອ ∖ C	o†			

PRIORITY LEVEL: C= CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22) Page____ of____