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

Name of facility						Check one □ FSO □ RFE			License Number	Date				
	ARCHOM OCO #916/						□ RFE	1 ()						
Address							/Zip Code							
2×1000							Ormanum (d. ch. 244							
License holder						Inspection Time		Trav	ravel Time		ategory/Descriptive			
A P. ALAM ARTALA SEA ACT							115		27,		1 / / 1 / K			
ENTRY OF WAR AND THE PROPERTY OF THE PROPERTY							<u> </u>	<u> </u>			124-4			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance							√ 🏻 Follow u		Follow up date (if required	u)	Water sample date/result (if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation														
37.31	g service gris	N-0 24000	okana pinka salah		Sustantia			4 (5)						
	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 Time/Temperature Controlled for Safety Food (TCS) food)							
A)			M.	Supervision	(Christ)		IIM □ OU	27.13.25	perature Controlled for Sa	arery	/ F000 (ICS f000)			
1			□ N/A	Person in charge present, demonstrates knowledge, a performs duties	na-	23	□N/A □ N/G)	Proper date marking and disposition					
2	2290222		□ N/A	Certified Food Protection Manager Employee Health	·	24		l: procedures & records						
	america.	Management, food employees and conditional employees;						(A)	Consumer Advisory					
3 .	/ DIN	OUT	□ N/A	knowledge, responsibilities and reporting		25	□IN □ OU	IT	Consumer advisory provi	ided	for raw or understocked foods			
4			□ N/A	Proper use of restriction and exclusion		Mari	□N/A		Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations					
5	□IN		□ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	ADDUSTRATE OF		□IN □ OU	IT						
6	□IN	□ OUT	□ N/O	T	Share and	26	⊠N/A	•	Pasteurized foods used;	proh	nibited foods not offered			
7	THE PERSON NAMED IN		N/O	No discharge from eyes, nose, and mouth			1414		Chemical		e stiff a brieffe de le Ces de exclusiones proportes de la compa			
Sec	COLUMN PARTICION DE LA COLUMN PARTICION PARTICION DE LA COLUMN PARTICION PART	- Carlotte		eventing Contamination by Hands		27		IT	Food additives: approved	d and	d properly used			
8	DIN	LI OUT	N/O	Hands clean and properly washed			□ N/A							
9		OUT		No bare hand contact with ready-to-eat foods or applatternate method properly followed	oved	28	□IN □ OU □N/A	T	Toxic substances properly	/ ider	ntified, stored, used			
		1170		alternate method properly followed				Co	onformance with Approve	ed F	rocedures			
10	□IN	OUT	_ □ N/A	Adequate handwashing facilities supplied & accessible	2	29	□IN □OU □N/A	Т	kygen Packaging, other					
11	ZIN	□OUT		/Approved Source Food obtained from approved source					specialized processes, and HACCP plan					
	- /	DOUT					N/A N/C)	uice Production					
12		□N/O		Food received at proper temperature			□IN □OU □N/A □N/O	T	reatment Dispensing Freezers					
13				Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		-			,					
14		□N/O	uwan er ini	destruction		32	□N/A □ N/C)	Special Requirements: Cu	ustor	m Processing			
	FIN	OUT	BHACA (A)	Protection from Contamination		33	□IN □ OU □N/A □ N/O))	Special Requirements: Bu	ılk V	Vater Machine Criteria			
15		□N/O		Food separated and protected			LIN ELON	т	Special Paguirements: As		ed White Rice Preparation			
16	7	□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	ON/A ON/C		Criteria	JUINE	ed write Rice Preparation			
17	□IN	□ OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Inspe	ectic	on			
		Time	e/Tempe	rature Controlled for Safety Food (TCS food)		36	□ІИ □О∪	Т	Process Review		7,000			
18	□IN □N/A	□ OU1	Т	Proper cooking time and temperatures		<u> </u>	□ N/A		1 100000 11011011					
		□ OU1				37	□IN □OU □N/A	Т	Variance					
19		□ N/O		Proper reheating procedures for hot holding		-	I							
20		□ OU1		Proper cooling time and temperatures		p:	ak faatara :	ro fo	nd amplayed behaviors					
		□ N/O		,		tha	at are identif	ied a	ood preparation practices and employee behaviors as the most significant contributing factors to					
21		□ OU1		Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodb								
22	□iN	D OUT	Г □ N/A	Proper cold holding temperatures		illness or injury.								

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

State of Ohio

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

INAI	ne or Facility	V(('	MU	Y UFUU ALLIGH			S	of Inspection	Date	- 25	\	
Econolica:	E = 20 UPS + 18 p. 10 (p. 10 p. 10	2 - 2 - 4 - 4 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1										
		-1 D		GOOD RETAIL	Contracting the Contraction of t	THE SECOND CONTRACTORS						
М				preventative measures to control the intro N, OUT, N/O, N/A) for each numbered item: IN							abla	
	an osmani presidenti ili	CONTRACTOR OF THE PROPERTY OF	- HE WAS IN THE STREET	d and Water				ensils, Equipment and Vend	April 1931 State On April 24 State Confe	. applice	able	
38	☐ ÎN ☐ OUT ☐ N/A ☐ N/O Pasteu			rized eggs used where required	54 ☐ IN ☐ OUT			Food and nonfood-contact designed, constructed, and	able, pro	perly		
39	│□ IN □OUT □N	/A	Water	and ice from approved source	55			Warewashing facilities: installed, maintained, used, test				
		Fo	I GOOD BUT IN THE TOTAL TO THE	erature Control				strips				
40				cooling methods used; adequate equipment perature control	56	│□ IN □ OUT		Nonfood-contact surfaces of Physical Facilities	lean .			
41	☐ IN ☐ OUT ☐N//	A □ N/O	Plant fo	ood properly cooked for hot holding	57	☐ÍN □ OUT □	⊒N/A	Hot and cold water available	le; adequate pr	essure		
42	□ IN □ OUT □N//	A 🗆 N/O	Approv	ed thawing methods used	58	□ IN □OUT		Plumbing installed; proper backflow devices				
43		A	Thermo	ometers provided and accurate	□N/A□N/O							
	ant minerary a contribution on The three of the contribution of		Food Id	lentification	59		⊒N/A	Sewage and waste water pro	perly disposed			
44	☑ IN ☐ OUT		Food p	roperly labeled; original container	60	□ IN □ OUT □	⊒N/A	Toilet facilities: properly constructed, supplied, cleaned				
		Preven	tion of F	ood Contamination	61 II II OUT IN/A			Garbage/refuse properly disposed; facilities maintaine				
45	□ ÎN □ OUT			rodents, and animals not present/outer	62	☑ ÎN □ OUT		Physical facilities installed, m	naintained, and c	lean; do	gs in	
46	☐ IN ☐ OUT		Contam	is protected ination prevented during food preparation, & display		□N/A □ N/O		outdoor dining areas				
47	☐ IN ☐ OUT ☐N//	A	— <u> </u>	al cleanliness	63	□ IN □ OUT		Adequate ventilation and ligh	iting; designated	areas u	ısed	
48		A 🛮 N/O	Wiping	cloths: properly used and stored	64	□ IN □ OUT □	⊐N/A	Existing Equipment and Facilit	ies			
49			100000000000000000000000000000000000000	g fruits and vegetables				Administrative				
ostani e	y (1) de la representa de 115 de 115 de 1			se of Utensils	65		TALICA	004:0.4.0.4.0	3.7.416.00.00.00.00.00.00.00.00	ELEVIEW .		
50	IN OUT ON/A	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored					J(N/A	901:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A	4	handled	s, equipment and linens: properly stored, dried,	66	□/IN □ OUT □	IN/A	3701-21 OAC				
52				use/single-service articles: properly stored, used								
53	,□ IN □ OUT □N/A		Slash-re	esistant, cloth, and latex glove use		21	352 - 15 A				STUDIO NESS	
			Mark "2	Observations and C X" in appropriate box for COS and R: COS=corre				R=reneal violation				
Iten	No. Code Section	n Priori	ty Level	Comment						cos	R	
		-		- CANONE	17		<u>}</u>	- 1 (1 (1) /)	14.1			
				X 1 2/CV	17.00							
				\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		1						
				(/ \) () ()	\ .7	7 7	1, ,	N V V V V V	:			
					(/]	H W/*	1 1	$\frac{1}{\sqrt{1 + \frac{1}{2}}} \frac{1}{\sqrt{1 + \frac{1}{2}}} \frac{1}{$	1 5			
								(1)				
											븝	
										-		
										-		
		اد										
			1,									
Person in Charge Date: 10 8-25										2		
Env	ironmental-Héalth S	pecialist	James .			Licensor:						
	Licensor:											
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)