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

						License Number							
Na	ame of facility	Lande Charles 100	Checl		PRFE		License Number		Date				
	DENC DAY	10 MG 12 1 CHE 1 12 CIC					501		M 10 / 1				
A	ldress	<u> </u>	City/S	ty/State/Zip Code					1. 6. 3. 11				
I ON A MANAGEM ? IT				PW AT			d 361 - 94	İ					
License holder Inspe				nspection Time T		Tra	vel Time	Ca	ategory/Descriptive				
1 Gran Scanlain				00)		(50)		((")				
Type of Inspection (check all that apply)						<u> </u>	Follow up date (if required	 d)	Water sample date/result				
ď	Standard	Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	ance Re	eview	/ □ Follow u _l	р	. , ,		(if required)				
	Foodborne ∠□ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
		TOADBODNE III NESS PISK EACTO	DC+A	NID:		E A I		6 - 1					
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)								
		Supervision Person in charge present, demonstrates knowledge, and			DIN DOU	-							
1	,⊠IN □ OUT □ N/A	performs duties	iiu	23			Proper date marking and disposition						
2	DIN DOUT DN/A	Certified Food Protection Manager	1540 MARKET	24	DIN DOU		Time as a public health control: procedures & reco		l: procedures & records				
		Employee Health	672.2	N/A N/O			Consumer Advisory						
3 ,	OUT IN/A	knowledge, responsibilities and reporting			DIN DOU	lT							
4	ÓIN DOUT DN/A				N/A	, ,	Consumer advisory provided for raw or undercooked foods						
5	□ IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	pul	ations :				
		Good Hygienic Practices		26		JΤ	Pasteurized foods used;	prol	nibited foods not offered				
7	DIN OUT NO			20	□N/A		j Chemical	121,7					
		eventing Contamination by Hands	125	200,7			, enemical						
8	DIN DOUT NO	Hands clean and properly washed		27	□IN □ OU .□N/A	, ,	Food additives: approved	an	d 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 □N/A	na ny vy	Toxic substances properly						
_	COLUMN TO CHE TO ALIA					1000	onformance with Approve		A CONTRACTOR OF THE PROPERTY O				
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A	' 1	Compliance with Reduced specialized processes, an						
11	□IN □OUT	Food obtained from approved source	Mark Williams	200	□IN □OU	IT			-				
12	□IN □OUT	Food received at proper temperature		30		/0	Special Requirements: Fresh Juice Production		Juice Production				
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated			ON/A ON/O		Special Requirements: Heat Treatment Dispensing Freeze						
	DIN DOUT	Required records available: shellstock tags, parasite	\neg	<u></u>	DIN DOU		Onesial Description		- D				
14	□N/A □N/O	destruction		32	□N/A □ N/C)	Special Requirements: Cu	STOI	n Processing				
	LON COUT	Protection from Contamination		33			Special Requirements: Bu	lk V	Vater Machine Criteria				
15	DIN DOUT	Food separated and protected		-			Special Requirements: Ac	idifi	ed White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	N/A DN/C		Criteria	·uiii	20 Millo Liloe Liaharatioit				
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/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OU	Т	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□ N/A		Flocess Review						
19	□IN □ OUT □IN/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OU □N/A		Variance						
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	OUT ON/A	Proper cold holding temperatures		illness or injury.									

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Name of Facility		Тур	e of Inspection	Date	-									
KANK CU MYEES CORI	1,0 6		30 Day	9 10 2	")									
GOOD RETAIL PRACTICES Cood Patall Practices are proportative measures to control the introduction of path and a land of the l														
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														
Safe Food and Water Utensils, Equipment and Vending														
38 DIN DOUT DN/A N/O Pasteurized eggs used where req	ulred 54	□ IN □ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used											
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved sou		55			d; test									
40 FIND OUT DNA D N/O Proper cooling methods used; add	equate equipment 56	56												
for temperature control 41 □ IN □ OUT □ N/A □ N/O Plant lood property cooked for hol	holding 57	Physical Facilities 57												
42 IN OUT N/A N/O Approved thawing methods used	58													
43 □ IN □ OUT □N/A Thermometers provided and accur			Plumbing installed; proper backflow devices											
Food Identification	59-	□ IN □ OUT □N/A	Sewage and waste water properly disposed											
44. √□ IN □ OUT Food properly labeled; original co	ntainer 60	□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied, cleaned											
Prevention of Food Contamination	61	☑IN ☐ OUT ☐N/A	Garbage/refuse properly dispo	sed; facilities maintair	ned									
45 IN OUT Insects, rodents, and animals not properlings protected		□ IN □ OUT □N/A□ N/O	Physical facilities installed, ma outdoor dining areas	aintained, and clean; o	logs in									
46 ☐ IN ☐ OUT Contamination prevented during foo storage & display	· ' -	OIN OUT	Adequate ventilation and light	ings declarated areas										
47 ☐ IN ☐ OUT ☐N/A Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and s			Adequate ventilation and lighti		usea									
49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables	stored 64	□ IN □ OUT □N/A	Existing Equipment and Facilitie	es Agustos antes al Assassa antes a										
Proper Use of Utensils			Administrative		pour le									
50 IN OUT IN/A N/O In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC											
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: pro	perly stored, dried, 66	□ IN □ OUT □N/A	3701-21 OAC											
52 DIN OUT DN/A Single-use/single-service articles: p	roperly stored, used													
53 DIN OUT N/A N/O Slash-resistant, cloth, and latex glo														
Observ Mark "X" in appropriate box for CC	ations and Corre		D	PERMIT										
Item No. Code Section Priority Level Comment	95 and R. CO5=corrected c	n-site during inspectio	n K ≕repeat violation	COS	R									
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			Physical Company											
					10									
														
														
277	<i>*</i> *													
Person in Charge														
Person in Charge Date: 9/16/35														
Environmental Health Specialist Licensor:														
			<u> </u>											

PRIORITY LEVEL: C= CRITICAL

NC= NON-CRITICAL

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