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

N	ame of	facility	(1 .	heck one ☑FSO □ RFE			License Number	Date					
L KATOLO CEUCO UNIVIGE P						RFE		190		10.6.25				
A	ddress	(City/State/Zip Code										
	11	165	MOSTOC ARMIR	(- Va	Covernille, Ott 9533/									
Li	cense l	nolder	or the roll of the		spection Time		Tra	Fravel Time		Category/Descriptive				
1 1 1 0 1 1 1 0 1 1 1 1 1 1 1 1 1 1 1 1							''"	(C	"	/ / / ST				
and to the total					$(\bigcirc$		L.,	100						
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance						Follow ur	, [Follow up date (if require	:d)	Water sample date/result (if required)				
-	Foodbo	orne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	ince i tevie	₩ LI	Ollow up	,			(ii i oquii ou)				
									.l					
			FOODBORNE ILLNESS RISK FACTO	2					Land do the Land					
N	1ark de	signated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN ≔in	compl	iance O	UT=	not in compliance N/O=n	ot o	bserved N/A=not applicable				
			Compliance Status		Compliance Status									
			Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	ĎΙΝ	□ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23		OU 🔲 A		Proper date marking and	dis t	position				
2	ΔIN	OUT N/A	Certified Food Protection Manager Employee Health	24		OU A 🔲 N/C		Time as a public health co	ontro	l: procedures & records				
3	∠EÉÌNI	□OUT □ N/A	Management, food employees and conditional employee	es;				Consumer Advis	sory					
4		OUT N/A	into medge, responsibilities dita reporting	25		D OU	Т	Consumer advisory provi	ided	for raw or undercooked foods				
5		OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts				⊣ - Highly Susceptible Po	opul	ations				
			Good Hygienic Practices	d subtrib	□IN	□ ou	T							
6	□IN	OUT NO		26	.N⊡.	4	- Attily riv	Pasteurized foods used;	proi	iibited toods not offered				
7	□IN	OUT N/O			udice (AS)			Chemical						
	4.4.002076	O/N 🗆 TUO 🗆	reventing: Contamination by Hands	27	' I.	_ □ ou	T	Food additives: approved	d an	d properly used				
8	DIN	1 001 LIN/O	Hands clean and properly washed		□ N/	4								
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or appro	ved 28		DIN DOUT Toxic		Toxic substances properly	Foxic substances property identified, stored, used					
	alternate metriod property followed				Conformance with Approved Procedures									
10	_□IN	□ OUT □ N/A		29	DIN		Т	Compliance with Reduce						
11	□IN	□OUT	Approved Source Food obtained from approved source		<u> </u>			specialized processes, a	nd H	IACCP plan				
	~□ÏN	□OUT		30				Special Requirements: From	esh	Juice Production				
12		□N/O	Food received at proper temperature	31	DIN	□ ou	—— Т	Constitution of the second of the						
13	⊡IN	□ OUT	Food in good condition, safe, and unadulterated			A 🗆 N/C)	Special Requirements: He	эаі і ———	reatment Dispensing Freezers				
14		□OUT □N/O	Required records available: shellstock tags, parasite destruction	32	NN DIN	.00 🗖 V/O		Special Requirements: Cu	ustor	n Processing				
	a with		Protection from Contamination	33		□ OU		Special Requirements: Bu	ılk M	Jater Machine Criteria				
15		□OUT □N/O	Food separated and protected	33		A □ N/O								
16,	1	□OUT □N/O	Food-contact surfaces: cleaned and sanitized	34		N/O		Special Requirements: Ac Criteria	altibic	ed White Rice Preparation				
17	ΔÍN	DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN	√ □ OU ⁻	Т	Critical Control Point Inspe	ectio	n				
			rature Controlled for Safety Food (TCS food)	36	□IN		Г	Process Review						
18	□IN □N/A	□ OUT □ N/O	Proper cooking time and temperatures			Q OU	т	1 100033 NOVIEW						
19	□N/A	OUT N/O	Proper reheating procedures for hot holding	37	EN/			Variance						
20,		□ OUT □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21		□ OUT □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.									
22	/LIN	□ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nar	ne of Facility	11123.00		Type of Inspection Date						
	<u> </u>	no und wings		Banfard CCP TOG	<u> </u>					
Property St		GOOD RETAIL	PRACTICES			Carcana				
1000000	Good Retail Practi	ces are preventative measures to control the intro		chemicals and physical phiects into foods						
М		status (IN, OUT, N/O, N/A) for each numbered item: I				able				
	PER CONTROL OF THE CO	Safe Food and Water		Utensils, Equipment and Vending						
38	☐ N ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required	54 ☐ IN ☐ OUT	Food and nonfood-contact surfaces clean designed, constructed, and used	able, pro	perly				
39	□ IN □OUT □N/A	Water and ice from approved source	55 EIN DOUT D	N/A Warewashing facilities: installed, maintaine	ed, used;	test				
E. 1909	For	od Temperature Control	56	Nonfood-contact surfaces clean	-					
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	AND THE PROPERTY OF THE PROPER					
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 DIN DOUT	IN/A Hot and cold water available; adequate p	Hot and cold water available; adequate pressure					
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 □ IN □OUT	Plumbing installed; proper backflow device	Plumbing installed; proper backflow devices					
43	☑ IN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A□N/O							
		Food Identification	59 / IN I OUT [IN/A Sewage and waste water properly disposed	Sewage and waste water properly disposed					
44	□ IN □ OUT	Food properly labeled; original container	60 IN OUT	IN/A Toilet facilities: properly constructed, supplie	Toilet facilities: properly constructed, supplied, cleaned					
514	Preven	tion of Food Contamination	61 DIN DOUTE	IN/A Garbage/refuse properly disposed; facilities i	maintaine	d				
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62 DIN DOUT	Physical facilities installed, maintained, and outdoor dining areas	Physical facilities installed, maintained, and clean; do outdoor dining areas					
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display								
47	☑ IN ☐ OUT ☐N/A	Personal cleanliness	63 🖾 IN 🗀 OUT	Adequate ventilation and lighting; designated	areas u	sed				
48	☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored Washing fruits and vegetables	64 7 IN COUTE		an, 100,000 to 100,000	adikusa hurak				
	CAN INTERNACE AND INTERNACE AND INTERNACE AND INCIDENCE AN	roper Use of Utensils		Administrative						
50	.□·IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 🗆 IN 🗆 OUT 🗆]Ñ/A 901:3-4 OAC						
51	.⊡ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66, DIN DOUTE	IN/A 3701-21 OAC						
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used								
53	IN I OUT IN/A I N/O	Slash-resistant, cloth, and latex glove use			enero Ricaliya ya e					
		Observations and C Mark "X" In appropriate box for COS and R: COS=con								
Item	No. Code Section Priorit	y Level Comment			cos	R				
		- CATTE COLOR	$\overline{\hspace{1cm}}$	1308(+)(1)						
				1-21-6	<u> </u>					
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Pers	on in Charge	and Milate		Date:						
Envi	ronmental Health Specialist	200 Clare Comment of the Comment of	Licensor:							
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of 2										

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