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

| Na | me of facility | | Check on | | | License Number | | Date | | | | | | |
|------|---|--|------------|---|--------------|---|-------------|--|--|--|--|--|--|--|
| INA | Constantly | 8 . C. I | □ FSC | , | | | | 7 -202 22 | | | | | | |
| (| Idress | K () M | | | | | | | | | | | | |
| Au | 11.1.7 | C MAGO O COL | Oity/Gtate | ty/State/Zip Code | | | | | | | | | | |
| | | E 11/16/2 3 | Inenactic | spection Time Tr | |) <u>(</u> | | 5 5 / | | | | | | |
| Lic | cense holder | | mopeciic | spection time | | ivel Time C | | tegory/Descriptive | | | | | | |
| | CVS | DYGGYM COLY | | \bigcirc | <u> </u> |) | <u> </u> | | | | | | | |
| D | | :k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation | nce Revie | w □ Follow u | | Follow up date (if required | d) | Water sample date/result (if required) | | | | | | |
| | FOODBORNE ILLENESS 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 | | | | | | | | | | |
| e to | | Supervision | | Time/Temperature Controlled for Safety: Food (TQS food) | | | | | | | | | | |
| 1 | □IN □ OUT □ N/A | Person in charge present, demonstrates knowledge, as performs duties | nd 23 | ПИ ПО | JT | Proper data marking and disposition | | | | | | | | |
| 2 | □IN □OUT □ N/A | Certified Food Protection Manager | 24 | □IN □ OL | | Time as a public health co | ntrol | : procedures & records | | | | | | |
| | | Employee Health | | □N/A □ N/0 | | | | | | | | | | |
| 3 | OIN DOUT DN/A | Management, food employees and conditional employee knowledge, responsibilities and reporting | · | Consumer Advisory | | | | | | | | | | |
| 4 | DIN OUT N/A | Proper use of restriction and exclusion | 25 | □N/A | | Consumer advisory provi | aea | for raw or undercooked foods | | | | | | |
| 5 | OUT N/A | | its | | (T.) | Highly Susceptible Po | pult | itions | | | | | | |
| 6 | 1 | Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco use | 26 | □IN □ OL |) [| Pasteurized foods used; | proh | ibited foods not offered | | | | | | |
| 7 | □IN □OUT □ N/O | No discharge from eyes, nose, and mouth | | | 10.64 | Chemical 2 | | | | | | | | |
| | | eventing Contamination by Hands | 27 | DIN DOL | JT | Food additives: approved | l and | nronerly used | | | | | | |
| 8 | □IN □ OUT □ N/O | Hands clean and properly washed | | □.N/A | | 7 ood additivoo, approvod | | property 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 | San Car | Toxic substances properly | | | | | | | | |
| - | DIN DOUT DN/A | Adams to hardwark in facilities and the Constitution | | Tau Fai | THE CONTRACT | onformance with Approve | 14 14 14 14 | | | | | | | |
| 10 | | Adequate handwashing facilities supplied & accessible Approved Source | 29 | □IN □.OU □N/A | ' | Compliance with Reduced specialized processes, an | | | | | | | | |
| 11 | □IN □OUT | Food obtained from approved source | 30 | DIN DOU | T | Special Requirements: Fro | och | luice Production | | | | | | |
| 12 | □IN □OUT □N/A □N/O | Food received at proper temperature | 31 | | T | Special Requirements: Heat Treatment Dispensing Freez | | | | | | | | |
| 13 | OUT OUT | Food in good condition, safe, and unadulterated | | | | opoda requisitorio rio | | odunoni Bioponoliig i reozera | | | | | | |
| 14 | □IN □OUT □N/A □N/O | Required records available: shellstock tags, parasite destruction | 32 | |) | Special Requirements: Cu | ıston | n Processing | | | | | | |
| 15 | | Protection from Contamination Food separated and protected | 33 | | | Special Requirements: Bu | ılk W | ater Machine Criteria | | | | | | |
| 16 | □N/A □N/O □N □OUT □N/A □N/O | Food-contact surfaces: cleaned and sanitized | 34 | □IN □ OU | | Special Requirements: Ac Criteria | idifie | d White Rice Preparation | | | | | | |
| 17 | .□NA□NO | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | □IN □ OU | T | Critical Control Point Inspe | ectio | n | | | | | | |
| | Time/Tempe | rature Controlled for Safety Food (TCS food) | | DIN DOU | T | | | | | | | | | |
| 18 | □IN □ OUT □N/A □ N/O | Proper cooking time and temperatures | 36 | <u>□</u> N/A | | Process Review | | · | | | | | | |
| 19 | □IN □ OUT □IN/A □ N/O | Proper reheating procedures for hot holding | 37 | □IN □ OU □N/A | Т | Variance | | | | | | | | |
| 20 | □IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | | | | ood preparation practice | | | | | | | | |
| 21 | □IN □ OUT □N/A □ N/O | Proper hot holding temperatures | fc | that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne | | | | | | | | | | |
| 22 | □IN □ OUT □N/A | Proper cold holding temperatures | | ness or injury | | i ventions are control m | ıedS | ares to prevent toodborne | | | | | | |

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| Name of | Facility | 14 th | 22.1 | | | Type of Inspection | Date | | | | | | | |
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| L | 1, 1 | $J \geq \frac{1}{2}$ | WISH | | | | 1 1 2 (1 | | | | | | | |
| GOOD RETAIL PRACTICES | | | | | | | | | | | | | | |
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | | | | | |
| Mark de | | 1. | N, OUT, N/O, N/A) for each numbered item: IN | | | | | | | | | | | |
| 17 | | Safe Fo | od and Water | | n politica de la constanta de | Utensils, Equipment and Vend | Compared the contract of the c | | | | | | | |
| | OUT DN/A | □ N/O Paste | urized eggs used where required | 54 | □/IN □ OUT | Food and nonfood-contact of designed, constructed, and | surfaces cleanable, properly used | | | | | | | |
| 39 🗀 N | I DOUT DN/A | race construent for all sections of the sections | and ice from approved source perature Control | 55 | | N/A Warewashing facilities: insta | alled, maintained, used; test | | | | | | | |
| 40 . IN | □ IN □ OUT □N/A □ N/O | | Proper cooling methods used; adequate equipment | | □ IN □ OUT | Nonfood-contact surfaces of | lean | | | | | | | |
| | | for ten | nperature control | | | Physical Facilities | | | | | | | | |
| 41 🗆 1 | OUT IN/A | N/O Plant | food properly cooked for hot holding | 57 DIN OUT N/A Hot and cold water available; | | | e; adequate pressure | | | | | | | |
| 42 🗆 IN | ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used | | | 58 | | Plumbing installed; proper | backflow devices | | | | | | | |
| 43 🗆 IN | I 🗆 OUT 🗆 N/A | Therm | ometers provided and accurate | | □N/A□N/O | *************************************** | | | | | | | | |
| | | Food | dentification | 59 | OUT OUT | N/A Sewage and waste water pro | perly disposed | | | | | | | |
| 44 🗀 IN | I 🗆 OUT | Food | properly labeled; original container | 60 | IN OUT O | | , | | | | | | | |
| | eren santan himera | | Food Contamination | 61 | | N/A Garbage/refuse properly dispose | osed; facilities maintained | | | | | | | |
| 45 ☐ IN | I 🗆 OUT | | s, rodents, and animals not present/outer gs protected | 62 | 1 | Physical facilities installed, moutdoor dining areas | naintained, and clean; dogs in | | | | | | | |
| 46 🗀 IN | I 🗆 OUT | | mination prevented during food preparation, e & display | | □N/A □ N/O | | | | | | | | | |
| | I □ OUT □N/A | Persoi | nal cleanliness | 63 | OUT OUT | Adequate ventilation and ligh | ting; designated areas used | | | | | | | |
| | OUT N/A | | cloths: properly used and stored | 64 | | N/A Existing Equipment and Facilit | ies | | | | | | | |
| 49 □ IN | OUT IN/A | EXPERIENCE TO A PROPERTY OF THE PARTY OF THE | ng fruits and vegetables Ise of Utensils | | | Administrative | | | | | | | | |
| 50 🗆 IN | | ON THE REPORT OF THE PARTY OF T | utensils: properly stored | 65 | штио □ оит □ | N/A 901:3-4 OAC | | | | | | | | |
| 51 🖸 IN | Utensils, equipment and linens: properly stored, dried, | | | 66 | | N/A 3701-21 OAC | <u> </u> | | | | | | | |
| | OUT IN/A | handle Single | d -use/single-service articles: properly stored, used | 00 | L IIV L 001 L) | WIA 0707-21 OAG | | | | | | | | |
| 53 □ IN | OUT IN/A | l N/O Slash- | resistant, cloth, and latex glove use | | | | | | | | | | | |
| | | | Observations and C | AV. VISITION | | | | | | | | | | |
| ltem No. | Code Section | Mark Priority Leve | "X" in appropriate box for COS and R: COS=corre Comment | ected | on-site during inspe | ction R≑repeat violation | COS R | | | | | | | |
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| Person in | Charge | | 1 | | | Date: | | | | | | | | |
| ΨY | WW | POL | duase | | | 198 | 35 | | | | | | | |
| Environmental Health Specialist Licensor: | | | | | | | | | | | | | | |
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page____ of____