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

|  |  | Add to the second secon |                       |  |                |   | License Number  |                     | Date   |  |  |  |
|--|--|--|-----------------------|--|----------------|---|---|---------------------|--|--|--|--|
| Na   | ame of facility  | 771  | /                     | Check one<br>☑ FSO □ RFE   |                |   | CA (  |                     | 11,4-5   |  |  |  |
| Δ.   | Idress   |  | City/Sta              | te/Zi  | n Code         |   | i i i   |                     |  |  |  |  |
|  | 123 h  | i miani aul  | <i>V</i> <sub>2</sub> | City/State/Zip Code  |                |   |   |                     |  |  |  |  |
| License holder In  |  |  |                       |  | ime \          | Tra   | vel Time  | Caf                 | Category/Descriptive   |  |  |  |
| <i>l</i>   | SYCHUP A   | THE METHORSHI  | L                     |  |                |   | <u></u>   |                     | _(3)   |  |  |  |
| 6  |  | :k all that apply)<br>Control Point (FSO) □ Process Review (RFE) □ Varia<br>□ Complaint □ Pre-licensing □ Consultation   | nce Revie             | ] we   | ⊒ Follow u     | lp  | Follow up date (if required                           | (k                  | Water sample date/result (if required)   |  |  |  |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS |  |  |                       |  |                |   |   |                     |  |  |  |  |
| N  | 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  |                |   |   |                     |  |  |  |  |
|  |  | Supervision  |                       | Time/Temperature Controlled for Safety Food (TCS food)   |                |   |   |                     |  |  |  |  |
| 1  | ÍN □OUT □N/A   | Person in charge present, demonstrates knowledge, a performs duties  | nd 2                  | J  | IN DO          |   | Proper date marking and                               | osition             |  |  |  |  |
| 2  | ∕ □ N □ OUT □ N/A  | Certified Food Protection Manager<br>  Employee   Health   | 2                     | ☐ IN ☐ OUT UN/A ☐ N/O Time as a public health control: procedures & reco   |                |   |   |                     |  |  |  |  |
| -  |  | Management, food employees and conditional employee  | S;                    |  |                |   | Consumer Advis  | ory                 |  |  |  |  |
| 3  | DIN DOUT D N/A   | knowledge, responsibilities and reporting  |                       |  | IN DO          | UT  | Consumer advisory provided for raw or undercooked for |                     |  |  |  |  |
| 5  | DIN DOUT DN/A  | Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever  | nts                   |  | N/A            | NOV 16. 7   | <br>  Highly Susceptible Po                           | slug                | ilons  |  |  |  |
|  |  | Good Hygienic Practices  |                       | - 1  | IN □ O         | UT  | Pasteurized foods used;                               |                     | The state of the s |  |  |  |
| 6 <sup>2</sup>   | OIN OUT ON/O   | Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth  | 2                     |  | N/A            | D. T.   | <br>  | Address             |  |  |  |  |
|  | A STATE OF THE PERSON OF THE P | eventing Contamination by Hands  |                       |  | IN 🗆 OI        | UT  |   | Marie Consideration |  |  |  |  |
| 8  | □ N/O □ N/O  | Hands clean and properly washed  | 2                     | 7 1_   | N/A            |   | Food additives: approved                              | and                 | properly used  |  |  |  |
| 9  | □IN □ OUT<br>'□N/A □ N/O   | No bare hand contact with ready-to-eat foods or appro  |                       | R L .  | IN DOI<br>N/A  | UT  | Toxic substances properly identified, stored, used    |                     |  |  |  |  |
|  |  |  |                       |  |                | The state of the state of   | onformance with Approve                               |                     |  |  |  |  |
| 10   | DIN DOUT NA  | A Adequate handwashing facilities supplied & accessible  Approved Source   |                       |  | IN □OU<br>N/A  | OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan |   |                     |  |  |  |  |
| 11   | OIN OUT  | Food obtained from approved source   | 3                     | , <u> </u>   | IN DOL         |   | Special Requirements: Fr                              | esh J               | uice Production  |  |  |  |
| 12   | DIN DOUT   | Food received at proper temperature  |                       | ON/A ON/O  |                |   |   |                     |  |  |  |  |
| 13.  | DIN □OUT   | Food in good condition, safe, and unadulterated  | 3                     |  | N/A D N/       |   | Special Requirements: He                              | ∌at Tr              | eatment Dispensing Freezers  |  |  |  |
| 14   | □IN □OUT<br>□N/A □N/O  | Required records available: shellstock tags, parasite destruction  | 3                     |  | IN DOU         | 'O  | Special Requirements: Cu                              | ustom               | n Processing   |  |  |  |
|  | ĎIN □OUT   | Protection from Contamination  | 3                     | 3 🗖  | IN □ O         | UT<br>O   | Special Requirements: Bu                              | ılk W               | ater Machine Criteria  |  |  |  |
| 15   |  | Food separated and protected   |                       | , 0  | IN 🗆 OL        | JT  | Special Requirements: Ac                              | cidifie             | d White Rice Preparation   |  |  |  |
| 16   |  | Food-contact surfaces: cleaned and sanitized   |                       |  | N/A □ N/       | 0   | Criteria  |                     |  |  |  |  |
| 17   | □IN □OUT   | Proper disposition of returned, previously served, reconditioned, and unsafe food  | 3                     | ° П  | IN DOU         |   | Critical Control Point Insp                           | ection              | 1  |  |  |  |
|  | CONTRACTOR DE CO | rature Controlled for Safety Food (TCS food)   | 30                    |  | IN □ OU<br>N/A | JT  | Process Review  |                     |  |  |  |  |
| 18   | □IN □ OUT<br>□N/A □ N/O  | Proper cooking time and temperatures   |                       |  | ·IN □ Ol       | <br>JT  | Verlance  |                     |  |  |  |  |
| 19   | □IN □ OUT<br>□N/A □ N/O  | Proper reheating procedures for hot holding  | 3                     |  | N/A            |   | Variance  | <del></del>         |  |  |  |  |
| 20   | □IN □ OUT<br>□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 foodborne illness.  Public health interventions are control measures to prevent foodborne |                |   |   |                     |  |  |  |  |
| 21   | □IN □ OUT<br>□N/A □ N/O  | Proper hot holding temperatures  | f                     |  |                |   |   |                     |  |  |  |  |
| 22   | □IN □ OUT □N/A   | Proper cold holding temperatures   | 1 1 .                 | illness or injury.   |                |   |   |                     |  |  |  |  |

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| Nan  | ne d   | f Facility                              | /                      | · . ( · /            | - 15 l   |            |                      | Type of In         | spection  | Date C/   | 2/        |       |  |
|--|--|---|------------------------|----------------------|--|------------|----------------------|--------------------|---|---|-----------|-------|--|
|  | _  |   | ( (                    | 14-6                 | - 1/21   |            |                      | <u> </u>           | NOR   | 1103  | <u> </u>  |       |  |
| COOR DETAIL BRACTIONS                      |  |   |                        |                      |  |            |                      |                    |   |   |           |       |  |
| Polyster St.                               | GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. |   |                        |                      |  |            |                      |                    |   |   |           |       |  |
| Ma   | ark  |   |                        |                      | I, OUT, N/O, N/A) for each numbered item: If                 |            |                      |                    |   |   |           | able  |  |
| Para Jose                                  |  |   | Call Compression (Call |                      | d and Water  |            |                      |                    | s, Equipment and Ve   | WEST CHARLES AND WINDLESS AND ADDRESS AND | и принос  |       |  |
| 38   | d  | ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteu           |                        |                      | rized eggs used where required 54 🔲 IN 🗆 OUT                 |            |                      |                    | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |   |           |       |  |
| 39 ☐ IN ☐ OUT ☐ N/A Water                  |  |   |                        |                      | and ice from approved source                                 | 55         | OUT 🗆                |                    | ewashing facilities: ins  | stalled, maintaine  | d, used;  | test  |  |
|  | Food Tem   |   |                        |                      | erature Control  |            |                      | strip              |   |   | <u> </u>  |       |  |
| 40   |  |   |                        |                      | cooling methods used; adequate equipment<br>perature control | 56         | OUT                  | Nor                | food-contact surfaces Physical Facilities   | clean   |           |       |  |
| 41   | 占  | IN □ OUT □N/A □ N/O Plant f             |                        | Plant fo             | od properly cooked for hot holding                           | 57         | DIN DOUT D           | N/A Hot            | and cold water availa   | ible; adequate p  | ressure   |       |  |
| 42   | .⊡ IN □ OUT □N/A □ N/O Approv  |   |                        | Approve              | ed thawing methods used                                      | 58         | □ IN □OUT            | Plur               | mbing installed; prope  | r backflow devic  | es        |       |  |
| 43   |  | □ IN □ OUT □N/A Thern                   |                        |                      | meters provided and accurate                                 |            | □N/A □ N/O           |                    |   |   |           |       |  |
|  |  | Food I                                  |                        |                      | entification   | 59         | □ IN □ OUT □         | N/A Sew            | age and waste water p   | properly disposed   |           |       |  |
| 44   | Ø  | IN □ OUT                                |                        | Food pr              | operly labeled; original container                           | 60         | OUT 🗆                | N/A Toile          | et facilities: properly co  | nstructed, supplied   | d, cleane | d     |  |
| 4  |  |   | Preven                 | ition of F           | ood Contamination  | 61         |                      | N/A Garl           | bage/refuse properly dis  | sposed; facilities r  | naintaine | d     |  |
| 45   |  |   |                        | opening              | rodents, and animals not present/outer<br>s protected        | 62         | □ IN □ OUT           |                    | sical facilities installed,<br>loor dining areas                                      | maintained, and   | clean; do | gs in |  |
| 46   | ď  | IN 🗆 OUT                                |                        |                      | ination prevented during food preparation,<br>& display      |            |                      | Ada                | guate ventilation and li  | mbalin av. al a laura ta d  |           |       |  |
| 47   | -  | IN OUT ON/A                             |                        | -                    | al cleanliness   | 63         | 7                    |                    | quate ventilation and li  |   | areas u   | sed   |  |
| 48   | -  | IN OUT ON/A                             |                        | <u> </u>             | cloths: properly used and stored g fruits and vegetables     | 64         | I DIN DOUT D         | N/A Exis           | ting Equipment and Fac  | ilities   |           |       |  |
| 70   | -  | IIV E GOT EINA                          | Control of the         |                      | se of Utensils   | 15917      |                      |                    | Administrative  |   |           |       |  |
| 50   |  |   |                        |                      | Itensils: properly stored                                    | 65         |                      | N/A 901:           | 3-4 OAC   |   |           |       |  |
| 51   |  |   |                        |                      | , equipment and linens: properly stored, dried,              | 66         |                      | N/A 370            | 1-21 OAC  |   |           |       |  |
| 52   | handled  Single-use/single-service articles: properly stored, used   |   |                        |                      |  | ` <u>l</u> | I                    |                    |   |   |           |       |  |
| 53   |  | IN □ OUT □N/A                           | □ N/O                  | Slash-re             | esistant, cloth, and latex glove use                         |            |                      |                    |   |   |           |       |  |
| Observations and Corrective Actions        |  |   |                        |                      |  |            |                      |                    |   |   |           |       |  |
| Item                                       | ı No   | . Code Section                          | Priori                 | Mark.")<br>ity Level | ("in appropriate box for COS and R: COS=corr. Comment        | ected      | on-site during inspi | ection <b>R</b> ≠r | epeat violation   |   | cos       |       |  |
|  |  | 1 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 |                        | ,                    | CC I   | ,          | ×***                 |                    |   |   |           | R     |  |
|  |  |   |                        |                      | ADA) DIE PRINCIPALITY  | 1          |                      | St. 77             | ( \ C. V  | ]   |           |       |  |
|  |  |   |                        |                      |  | À          |                      |                    | · · · · · · · · · · · · · · · · · · ·   |   |           |       |  |
|  |  |   |                        |                      |  | (/         | 30.1                 |                    |   |   |           |       |  |
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|  |  |   |                        |                      |  |            |                      |                    |   |   |           |       |  |
|  |  |   |                        |                      |  |            |                      |                    |   |   | +=        |       |  |
|  |  | -                                       |                        |                      |  |            |                      |                    |   |   | -         |       |  |
| D  |  | lu Chair-                               | L                      |                      | <del>y</del>   |            |                      |                    | D-4-4 :: (*)  | 2***  |           |       |  |
| Person in Charge Date! D. 8 , 9 5          |  |   |                        |                      |  |            |                      |                    |   |   |           |       |  |
| Environmental Health Specialist  Licensor: |  |   |                        |                      |  |            |                      |                    |   |   |           |       |  |
|  |  |   |                        |                      |  |            |                      |                    |   |   |           |       |  |

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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