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

Name of facility			Check	one			License Number	Date					
CONTROL SUND OF STA			☐ FSO ☐ RFE				9 112	9.20125					
Address				1 4 20					1,0/10)				
	.7 < 6 9	in the Contract of the Contrac	City/St	ty/State/Zip Code									
License holder			Inspec	Inspection Time		Tro	vol Time		<u> </u>				
21 9 18 34 18 20 20 20			Морос			Trav	vel Time	Category/Descriptive					
15 Maryers													
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					r □ Follow ur	,	Follow up date (if require	d)	Water sample date/result (if required)				
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							' '				
FOODPORME III NESS DISIZ FAOTORO AND DURI IO VEN EVI VICENTIA DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMPANION DEL COMPANIO DEL COMPANIO DEL COMPANIO DEL COMPANIO DEL													
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													
	ian designated compr	Compliance Status	em. m-	Compliance Status									
Supervision Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
1	DIÑ DOUT DN/A	Porson in charge present demonstrates knowledge as	nd	23	□IN □ OU	T	Proper date marking and disposition						
2	□IN □ OUT □ N/A	Certified Food Protection Manager  Employee Health		24 ON/A ON/O			Time as a public health control: procedures & records						
3	OUT ON/A	Management, food employees and conditional employee	s;				Consumer Advis	ory					
4	□IN □OUT □ N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	—    2	25 DIN DOU		Т	Consumer advisory provided for raw or undercooked food						
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal even	ts		· · · · · · · · · · · · · · · · ·	2671	   Highly Susceptible Po	pula					
100		Good Hygienic Practices			□IN □ OU	Т	Pasteurized foods used;						
<u>6</u> 7	OIN OUT NO			26	□ N/A			indiced loods flot offered					
Ne Sid	De la companya de propinsi de la companya de la com	reventing Contamination by Hands		4072			Chemical						
8	ÚIN □ OUT □ N/O	Hands clean and properly washed		27 N/A OUT			Food additives: approved and properly used						
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	28 -	⊡N/A □ OU	Τ	Toxic substances properly identified, stored, used						
					1000 P	Conformance with Approved Procedures							
10	☑IN □ OUT □ N/A			29 Superior Compliance with Reduced Oxygen Packaging, specialized processes, and HACCP plan				ygen Packaging, other					
11	□IN □OUT	Approved Source Food obtained from approved source		e		Т							
12	□IN □OUT	Food received at proper temperature		30 	□N/A □ N/O		Special Requirements: Fresh Juice Production						
	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated	3	31	□IN □OUT		Special Requirements: He	ments: Heat Treatment Dispensing Freezers					
13	DIN DOUT	Required records available: shellstock tags, parasite	<u> </u>										
14		destruction  Protection from Contamination		32 I	□N/A □ N/O		Special Requirements: Cu	ston	n Processing				
15	□IN □OUT □N/A □N/O	Food separated and protected	3	33	□ IN □ OU1 □ N/A □ N/O -/		Special Requirements: Bu	lk W	ater Machine Criteria				
16	□IN □OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	34	□IN □OUT □N/A □N/O		Special Requirements: Aci Criteria	idifie	d White Rice Preparation				
17.	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35,	□IN □ OUT □N/A	-	Critical Control Point Inspe	ectio	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	3	_	□IN □OUT	-	Dragge Boyley		The state of the s				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	-		□N/A □ÎN □OUT		Process Review						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	7/	□N/A		Variance						
20	□IN □ OUT A A C	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	1	that are identified as the most significant contributing factors to foodborne illness.									
22	□IN □ OUT □N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.									

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

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Nai	me of Facility	Z. Oxon zwa wa water week.			Type of Inspection	Date			
<u></u>	$\underline{\qquad (U \cap V \vee U)}$	(DR/14/5) 45579,			Type of Inspection	1.7.25	<u> </u>		
Factor V									
		GOOD RETAIL	TOTAL DEPARTMENT AND ADDRESS.	Control of the second of the Control					
1	Good Retail Practi	ices are preventative measures to control the intro	ductio	n of pathogens,	chemicals, and physical object	ts into foods.			
70000		status (IN, OUT, N/O, N/A) for each numbered item: <b>I</b> Safe Food and Water	N=In co	ompliance OUT=		The beautiful the state of the	applic	able	
38	□ IN □ OUT □N/A □ N/O		54	□ IN □ OUT	Food and nonfood-contact s	surfaces cleana	able, pro	operly	
39	□IN □OUT □N/A	Water and ice from approved source			designed, constructed, and u  Warewashing facilities: insta				
estudy d	Fo	od Temperature Control	55		IN/A strips	neu, mamtamet	ı, usea;	test	
40		Proper cooling methods used; adequate equipment	56	☐ IN ☐ OUT	Nonfood-contact surfaces c	lean			
		for temperature control			Physical Facilities				
41		Plant food properly cooked for hot holding	57		IN/A Hot and cold water available	e; adequate pre	essure		
42		Approved thawing methods used	58	□ IN □OUT □N/A□N/O	Plumbing installed; proper	packflow device	<b>3</b> S		
43	□ IN □ OUT □N/A	Thermometers provided and accurate							
		Food Identification	59						
44	IN □ OUT	Food properly labeled; original container	60	OUT OUT	N/A Toilet facilities: properly consi	ructed, supplied	, cleane	∍d ———	
	Preven	tion of Food Contamination	61		N/A Garbage/refuse properly dispo	sed; facilities m	aintaine	∍d	
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62		Physical facilities installed, m outdoor dining areas	aintained, and c	lean; do	gs in	
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	63	□N/A□N/O □Ñ□OUT	Adaquata vantilation and light	the an electrical design			
47		Personal cleanliness		1 W 1 001	Adequate Ventilation and light	Adequate ventilation and lighting; designated areas us			
48		Wiping cloths: properly used and stored  Washing fruits and vegetables	64	OUT -	N/A Existing Equipment and Faciliti	es			
40 11.0.	Out of the second secon	Proper Use of Utensils			Administrative				
50			65		N/A 901:3-4 OAC				
		In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,		7	11// 00110 4 0/10		····		
51	handled		66		N/A 3701-21 OAC	_			
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used	1						
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use						000 ATTENDED	
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre	orre ected c	CTIVE ACTION	<b>ns</b> ection R≓repeat violation				
lten	No. Code Section Priorit	ty Level Comment					cos	R	
		THE SHIBOM	1	<del>3 m</del>	$\sim 2$				
		<u> </u>	6. "		) CL 11( W)				
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		V			The state of the s				
Pers	on in Charge	CONTINUE CON			Date: 9/04/	1 -2			
Envi	ronmental Health Specialist		-	Licensor:	121/	<u> </u>			
						3	/ T 11-41.		
PRI	ORITY LEVEL: C= C	CRITICAL NC= NON-CRITICAL			Page	of of	$\overrightarrow{Z}$		

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