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

Name of facility			Check one ☐ FSO ☐ RFE				License Number	Date				
Δ.	Idroce	()	City/St	ato!	Zin Codo							
Address Ci					City/State/Zip Code (A/CD/ANA D A CA)							
License holder				Inspection Time Tra			vel Time	ategory/Descriptive				
TO A BOUNDARY									(%)			
Type of Inspection (check all that apply)						1	Follow up date (if require	ഥ d)	Water sample date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance				view	□ Follow u	р		•	(if required)			
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		FOODBORNE ILLNESS RISK FACTO	RS AN	ın ı	PUBLIC H	FΔI	TH INTERVENTION:	Ŝ				
Codistibutor		ance status (IN, OUT, N/O, N/A) for each numbered it		1840 A 1920	A STATE OF THE PARTY OF THE PAR	De la Company and		Anna Property	bserved N/A=not applicable			
	·····	Compliance Status		Compliance Status								
77	$S_{ij} = S_{ij} = S_{ij}$	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT NA	Person in charge present, demonstrates knowledge, a performs duties	nd l	22	□IN □ OU	JT	Proper date marking and					
2	□IN ÞÓUT □ N/A	Certified Food Protection Manager Employee Health			□IN □ OU □N/A □ N/		Time as a public health control: procedures & records					
3	DIN DOUT DAYA	Management, food employees and conditional employee					Consumer Advis	ory				
	DIN DOUT DIN/A	knowledge, responsibilities and reporting			□IN □ OL	JΤ	Consumer advisory provi	ded	for raw or undercooked foods			
5	OIN OUT ON/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts		□N/A	i ve	 ∴ Highly Susceptible Po	s il	allane			
		Good Hygienic Practices				JT	Pasteurized foods used;					
6	□IN □ OUT □ N/O	·		26	□N/A			pron	ibited loods not offered			
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands					Chemical					
8	□IN □ OUT □ N/O		100000	777	□N/A □N/A	JΤ	Food additives: approved	and	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	ソロコ	ÓIN □ OU □N/A	JT	Toxic substances properly	ider	ntified, stored, used			
				13			onformance with Approve					
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source:		20 1	□IN □OL ☑N/A	JT	Compliance with Reduced specialized processes, at					
11	□IN □OUT	Food obtained from approved source	in state	30	□IN □OL	JT						
12	□IN □OUT □N/A □N/O	Food received at proper temperature					Special Requirements: Fro					
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/		Special Requirements: He	at I	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			□IN □ OU □N/A □ N/		Special Requirements: Cu	ıstor	n Processing			
		Protection from Contamination					Special Requirements: Bu	ılk W	ater Machine Criteria			
15	□IN □OUT □N/A □N/O	Food separated and protected					Special Requirements: Ac					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□ N/A □ N/	o 	Criteria		Time rade raparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A		Critical Control Point Inspe	ectio	n			
		rature Controlled for Safety Food (TCS food)	3		□IN □OL □N/A	JT	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		-+	□IN □OL	JT	Variance		·			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		J,	□N/A		v dilatice					
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 illness or injury.								
22	DIN DOUT N/A	Proper cold holding temperatures										

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

State of Ohio

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Nan	ne of Facility					Inspection	Date						
					$\leq \lambda_1$	10 (1/.61	1 1 2 2	<u>.) </u>					
GOOD RETAIL PRACTICES													
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													
38		Safe Food and Water IN DUT DN/A N/O Pasteurized eggs used where required		□ IN □ OUT	F	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, pr designed, constructed, and used							
39	□ IN □OUT □N/A W	Vater and ice from approved source	2.	10	/arewashing facilities: insta		lood!	toot					
	Food	Temperature Control	55		st	rips		usea;	test				
40		Proper cooling methods used; adequate equipment or temperature control	56	□IN□OUT	N	onfood-contact surfaces cl Physical Facilities	lean						
41	□ IN □ OUT □N/A □ N/O PI	lant food properly cooked for hot holding	57	□ IN □ OUT □	IN/A H	Hot and cold water available; adequate pressure							
42		pproved thawing methods used	58 □ IN □OUT			Plumbing installed; proper backflow devices							
43	□ IN □ OUT □N/A Th	hermometers provided and accurate	□N/A □ N/O				,						
	Fo	ood Identification	59				perly disposed						
44	□ IN □ OUT Fo	ood properly labeled; original container	60		IN/A To	Toilet facilities: properly constructed, supplied, cleaned							
		of Food Contamination	61]N/A G	arbage/refuse properly dispo	osed; facilities mai	ntaine	d				
45	ор	sects, rodents, and animals not present/outer penings protected	62	□ IN □ OUT		hysical facilities installed, m utdoor dining areas	aintained, and clea	an; dog	gs in				
46	sto	ontamination prevented during food preparation, orage & display	63				ting; designated ar	026 116					
47		ersonal cleanliness /iping cloths: properly used and stored							30u				
49		/ashing fruits and vegetables	64		JN/A EX	disting Equipment and Faciliti	es		\$166 FEET (MO-QC)				
	Prop	oer Use of Utensils				Administrative							
50	□ IN □ OUT □N/A □ N/O In-	-use utensils: properly stored	65]Ñ/A 90	01:3-4 OAC							
51		tensils, equipment and linens: properly stored, dried,	66]N/A 37	701-21 OAC							
52													
53	□ IN □ OUT □N/A □ N/O SI	lash-resistant, cloth, and latex glove use											
: 10.14		Observations and Co											
Item	M No. Code Section Priority L	Mark "X" in appropriate box for COS and R: COS =correct _evel Comment	ed a	n-site during inspe	ection- R	=repeat violation	National Association of the Control						
	V (1945 A V	0) 200,00 400	zvi	1.1 15 6	070	Pr. NOPOT		cos	R				
		VOCTO CONTRA		£ 1 1(×	V								
	Y YEAR ALC	CMSP/100 0184	2 (A Co	cl iii	10. n SCV			Ø				
	N (V) TO TO	1000000				, , , , , , , , , , , , , , , , , , ,							
						<u> </u>							
Person in Charge Date:													
Envi	Environmental Health Specialist Licensor:												
PRIORITY LEVEL C. CRITICAL NO NON ORITICAL													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL