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

Nic	me of facility		Choo				License Number	Date	· · · · · · · · · · · · · · · · · · ·			
INC		riforni-limed		Check one ☐ FSO ☐ RFE			(2)(1)		G-52).			
	Idress	The state of the s	,	Yes the second s								
AC	2.15	GARY ALCINE	City/State/Zip Code									
		CIDEL CALLES	Inen		<b>D</b>							
1.10	cense holder	complement was	Шэр	Inspection Time Tr			avel Time	Descriptive				
				<u> </u>			1 ``."		2)			
Ø		k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance R	evie	w □ Follow	up	Follow up date (if required	l) Water (if requ	sample date/result uired)			
N	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											
	and doorginated company	Compliance Status		Compliance Status								
1	∕ÓIN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties		23			Proper date marking and disposition					
2	│ □IN □ ÖUT □ N/A	Certified Food Protection Manager  Employee Health	54.255;	24			Time as a public health control: procedures & records					
		Management, food employees and conditional employee	38.	源			Consumer Advis	ory				
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting		25	ם אום	DUT	Consumer advisory provided for raw or undercooked food					
4	OIN OUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	ate.		□N/A		Highly Susceptible Po					
5		Good Hygienic Practices										
6	.□IN □OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□ N/A	enga a talahiya	Pasteurized foods used;		The Control of the Co			
7	□IN □OUT□N/O	No discharge from eyes, nose, and mouth  eventing Contamination by Hands	Courage.			eta i iprocessioni n	Chemical					
8	□IN □ OUT □ N/O			27	DIN DC	OUT	Food additives: approved	and properl	ly used			
9	□N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed		28	□N/A	DUT	Toxic substances properly identified, stored, used					
		anomate method properly removed			ya e	C	onformance with Approve	reś				
10	□IN □ OUT □ N/A	☐ OUT ☐ N/A   Adequate handwashing facilities supplied & accessite				DUT	Compliance with Reduced specialized processes, ar					
11	_ Би □оит	Food obtained from approved source			□IN □C	DUT		<del> · · ·</del>				
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30	DN/A DN	1/0	Special Requirements: Fre	oduction				
13	.⊠IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freezer					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction					Special Requirements: Cu	ssing				
		Profession from Contamination		33			Special Requirements: Bu	k Water Mar	chine Criteria			
15	□IN □OUT /□N/A□N/O	Food separated and protected					Special Requirements: Aci	dified White	Rice Preparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34		1/0	Criteria		The Troparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □C		Critical Control Point Inspe	ction				
	MANUAL PROPERTY OF THE PARTY OF	reture Controlled for Safety Food (TCS food)		36	□IN □C	DUT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□IN □C	DUT	Variance					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		-	□ N/A		Zarranoo					
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	□IŅ □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	DÍN DOUTDN/A	Proper cold holding temperatures		illness or injury.								

## State of Ohio

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Nar	ne of Facility						Type	of Inspection	Date			
	<u> </u>		عر في	EN MORRAMA MINICO	$\gamma$		15	OH CIRT	17:5	$\langle \rangle$		
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												
IVI	ark designated comp	40000	AND SHOULD SHOULD BE	d and Water	v=in c	ompliance OUT=	Jan	compliance N/O=not ob nsils, Equipment and Ve	the state of the s	applica	able	
38	same and a manage of the control of		material grande, interpretation	eurized eggs used where required		54 □ IN ☐ OUT		Food and nonfood-contact surfaces cleanable, properly				
39	IN DOUT DN//	4	Water	and ice from approved source				designed, constructed, and used  Warewashing facilities: installed, maintained, used; test				
				erature Control		strips			stalled, maintained	ı, used;	test	
40	□ IN □ OUT □N/A	□ N/O		cooling methods used; adequate equipment perature control	56 🗵 IN 🗆 OUT Nonfood-contact surfaces clean  Physical Facilities							
41	□ IN □ OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding 57 📮 IN 🗆 OUT				Hot and cold water availa	ible; adequate pro	essure		
42	☐ IN ☐ OUT ☐N/A ☐ N/O Approv			ed thawing methods used	58 ☑ IN □OUT			Plumbing installed; prope	er backflow device	)S		
43	□ IN □ OUT □N/A Thermo			meters provided and accurate		□N/A □ N/O						
			Food Id	ntification 59 ☑ ÎN ☐ OU			IN/A	Sewage and waste water properly disposed				
44	□ IN □ OUT		Food p	roperly labeled; original container	60	60 ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied						
		Preven	0.000	ood Contamination	61	.□·IN □ OUT □	]N/A	Garbage/refuse properly dis	sposed; facilities m	aintaine	d	
45				rodents, and animals not present/outer s protected	62	□ IN □ OUT		Physical facilities installed, outdoor dining areas	maintained, and c	ean; doç	gs in	
46	☐ IN ☐ OUT			ination prevented during food preparation, & display	- 02	□N/A□ N/O		A de surata constitutiva a sural li				
47	☐ IN ☐ OUT ☐N/A		Personal cleanliness					Adequate ventilation and li	ghting; designated	areas us	sed	
48 49				cloths: properly used and stored	64		]N/A	Existing Equipment and Fac	ilities			
49	□·IN □ OUT □N/A			g fruits and vegetables se of Utensils				Administrative				
50	☐ IN ☐ OUT ☐N/A	March Control		utensils: properly stored	65	IN DOUT D	IN/A	901:3-4 OAC				
51	DIN DOUT DN/A Utensil			, equipment and linens: properly stored, dried,	66			3701-21 OAC				
52			handled Single-use/single-service articles; properly stored, used			H   H   OOT   H	114/74	3701-21 OAC				
53											ĺ	
				Observations and C	orre	ctive Actio	ns				1.00	
	House Code Code			K" in appropriate box for COS and R: COS≒corre				R=repeat violation		<del></del>		
<u>iten</u>	No. Code Section	Priori	ty Level	Comment			10	(1) 12 m	.,	cos	_R ☑	
	1 11 11 11	1 1	300	CATALOG CYCE VOL.	$\frac{A_{i}}{1-\sqrt{p^{2}}}$	A Town of T		Part Carrier	Arm I			
				A CONTRACTORY , DYC	1 (	- 1 Kitch	<u> </u>	VINCES CANA	1821 C. 163 . T			
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<u>C.</u>	LARA	N	<u>(                                     </u>	CAR PINECE CONDICATOR	/O	10.00	di.	1.78 2153.63				
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Pers	on in Charge	//	Caran				Date: 7/2	) ć~~		L		
Environmental Health Parairillé												
Environmental Health Specialist  Licensor:												
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page\_\_\_\_\_ of\_\_\_