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

	NATE OF THE PARTY										
Na	ame of facility	COS OCHO CANT	Check one				License Number	Date			
	ME DO	GOOD RESIDUANT	□ fSO □ RFE				Q 3 1	10-1-1			
A	ddress		City/S	State	/Zip Code						
1 do 10 main sixel				<u>) (</u>	$_{\mathcal{O}}\bigcirc\bigcirc$	<u></u>		<u>5 ></u>	. /		
License holder					n Time	Tra	vel Time	Ca	tegory/Descriptive		
	MACINE	\wedge $Monney$			()		(2)		() ()		
	pe of Inspection (chec		L				Follow up date (if required	Water sample date/result			
1		Control Point (FSO)	ince Re	view	/ □ Follow ι	qı			(if required)		
	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC F	IEAL	THINTERVENTION:	S.			
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	=in d	compliance (OUT=	not in compliance N/O=no	ot ol	oserved N/A=not applicable		
		Compliance Status	Compliance Status								
		Supervision	\mathbf{Z}_{i}^{σ}				emperature Controlled for Safety Food (TCS food)				
1	ZÍÑ □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 IN OUT OUT OUT OUT			Proper date marking and disposition				
2	□IN □OUT □ N/A	Certified Food Protection Manager		24,		UT (C	Time as a public health co	ntro	: procedures & records		
		Employee Health Management, food employees and conditional employees					Consumer Advis	on/			
3	DIN □OUT □ N/A	knowledge, responsibilities and reporting	35;	0.5		UT					
4	☑N □OUT □N/A	Proper use of restriction and exclusion		25	□N/A	-1	Consumer advisory provide	aea	for raw or undercooked foods		
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		lau a o		Highly Susceptible Po	pula	ations		
6	I I OUT I N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OI □N/A	UI	Pasteurized foods used;	proh	lbited foods not offered		
7	□IN □ OUT □ N/O					use on t	Chemical				
		eventing Contamination by Hands	i fi	27		UT	Food additives: approved	l and	nroperly used		
8	OUT NO	Hands clean and properly washed			□ N/A		1 ood additives, approved	and	property used		
9	☐IN ☐ OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28′	.⊡TÑ □ OI □N/A	UT	Toxic substances properly	/ ider	ntified, stored, used		
		alternate method properly followed				C	onformance with Approve	d P	rocedures		
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A	UT	Compliance with Reduced specialized processes, ar				
11,		Food obtained from approved source		30	DIN DOI		Special Requirements: Fre	esh .	Juice Production		
12	□IN □OUT □N/A □N/O	Food received at proper temperature									
13	DIN DOUT	Food in good condition, safe, and unadulterated		31			Special Requirements: He	at T	reatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU □N/A □ N/		Special Requirements: Cu	ıston	n Processing		
1		Protection from Contamination		33			Special Requirements: Bu	ılk M	ater Machine Criteria		
15	□IN □OUT □N/A□N/O	Food separated and protected			DN/A DN/	0	opoolal (toquilotto), ba		ator Macrinie Officia		
16		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/	JT O	Special Requirements: Ac Criteria	idifie	d White Rice Preparation		
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU ⊡N/A	JT	Critical Control Point Inspe	ectio	n		
		rature Controlled for Safety Food (TCS food)	10 a	36	□IN □OL	JT	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□IN □ OL	 JT					
19	,⊡IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A		Variance				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behave that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne.							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures									
22	- DIN DOUT DN/A	Proper cold holding temperatures			iblic nealth less or injur		rventions are control m	eas	ures to prevent toodborne		

State of Ohio

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Nar	ne of	Facility			(2) (A) (A)			Type of Ins	spection	Date			
		- X8 /1.	$\chi_{>-}$	(25)	ers 20stacyant			-31(are Civilia	d)10	1, 2	('	
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												able	
				Safe Foo	d and Water	B)(5/4/5)(5)		11.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1	, Equipment and Ve	The Control of the Co		apa ew	
38					rized eggs used where required	54	□ и 🗖 бит		t surfaces clea d used	anable, pro	operly 		
Broggaman and a fair content of the particle of the content of the					and ice from approved source erature Control	55		stalled, maintai	ned, used;	; test			
			MILES ST. 50 (2)	l	cooling methods used; adequate equipment	56	□ IN □ OUT	Nonf	ood-contact surfaces	clean			
40		N 🗆 OUT 🗆 N/A	□ N/O		perature control				Physical Facilities				
41		N □ OUT □N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57	pressure						
42	□ IN □ OUT □N/A □ N/O Appro			Approv	ed thawing methods used	58	☐ IN □OUT	Plum	nbing installed; prope	r backflow de	vices		
43	☐ IN ☐ OUT ☐N/A Therm			Thermo	meters provided and accurate		□N/A□N/O						
	Food I			Food Ic	lentification	59	OUT O	N/A Sewa	age and waste water	properly dispose	∍d		
44	Ú	N 🗆 OUT		Food p	roperly labeled; original container	60		nstructed, supp	lied, cleane	ed			
					ood Contamination	61		sposed; facilities	s maintaine	be			
45	Δı	N 🗆 OUT			, rodents, and animals not present/outer is protected	62	1		ical facilities installed, oor dining areas	maintained, an	d clean; do	ogs in	
46	- 🗆 T	ETTING LOGIC			nination prevented during food preparation, & display		□N/A □ N/O						
47					al cleanliness	63	□1N □ OUT	Adeq	uate ventilation and li	ghting; designa	ied areas ι	used	
48		N D OUT DN/A			cloths: properly used and stored	64	□ IN □ OUT □	IN ☐ OUT ☐N/A Existing Equipment and Facilities					
49	י ען	N 🗖 OUT 🗖N/A	1		g fruits and vegetables se of Utensils	DENE S			Administrative		AND THE PARTY OF T		
50		N □ OUT □N/A		MANAGEMENT OF	utensils: properly stored	65	□ IN □ OUT □Î	N/A 901:3	3-4 OAC			İ	
51					s, equipment and linens: properly stored, dried,	66		N/A 3701	-21 OAC				
52	nandied									754113			
53	- <u>1</u> 1	N 🗆 OUT 🗆 N/A I	□ N/O	Slash-re	esistant, cloth, and latex glove use								
		Politica (Mariana) Politica (Mariana)			Observations and C	orre	ctive Action	ns					
					X" in appropriate box for COS and R: COS =corre				peat violation		Topic Control		
Item	ı No.	Code Section	Priorit	ty Level	Comment	111	1/2±7N - 1 1 N	18821)	TARE W	. (1	cos	R	
	1	HUA				.41 <u>~ `</u>	et to the	1711		: Sec. 5		1	
		21.6174			The state of the s				<u>_</u>				
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Doro	on !	n Charge	<u> </u>	7					Datas	1 .		1	
Person in Charge 20 Homas 10/8/25													
Envi	Environmental Health Specialist Licensor:												
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										(***)			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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