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

Na	ame of facility	B	Check one				License Number	Date			
		U10 114308	□ FSO □ RFE			Ξ	200	7.88.85			
A	ddress	1	Citv/s	State	Zip Code	1 / 2 / 0					
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ı i	cense holder	The responding to the second	Inspection Time			Tra	avel Time	r	ategory/Descriptive		
-1	the second second	19 Midwest	.			'''	1 ()	0,	() (
			,	J. C. C			Fallen and data (16 manusius)		()		
_	/pe_of Inspection (chec Standard □ Critical (:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	eview	□ Foliov	w up	Follow up date (if require	u)	Water sample date/result (if required)		
		☐ Complaint ☐ Pre-licensing ☐ Consultation									
(Action)			na a	N.S.	BUBUK	NI EW	Aranan ara-asara arana	C 122			
	The second secon	PRODUCTION OF THE PRODUCTION O	SELECTION IN SECURITION	AND THE REAL PROPERTY.	SOURCE OF THE OWNER, SHOWING	indexida in the principle of		TA STATES			
- <u>''</u>	nark designated compile	Compliance Status	leni. ilv	em: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable							
	or en	Supervision.		Compliance Status Time/Temperature Controlled for Safety Food (TGS food)							
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23		OUT	Proper date marking and disposition				
2	DIN DOUT DN/A	Certified Food Protection Manager		-							
		Employee Health		24	□ N/A □	l: procedures & records					
3	DIÑ DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	0.5		OUT	Consumer Advisory				
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	⊡N/A			ovided for raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			OUT	Highly Susceptible Po	pul	ations		
6	.□IN □OUT □ N/O	Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco use	Marie .	26	□N/A	001	Pasteurized foods used;	prol	hibited foods not offered		
7		No discharge from eyes, nose, and mouth					Chemical Chemical				
	I	eventing Contamination by Hands		27		OUT	Food additives: approved	lan	d properly used		
8	DIN DOUT NO	Hands clean and properly washed			□ N/A				Tripolity does		
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approv		28	□ĬN □ □N/A	OUT	Toxic substances properly	/ ide	ntified, stored, used		
	□N/A □ N/O	alternate method properly followed				C	Conformance with Approve	d F	Procedures Procedures		
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	DIN D	OUT	Compliance with Reduce				
44	□IN □OUT	Approved Source Food obtained from approved source		-	□N/A	OUT	specialized processes, a	nd F	HACCP plan		
11	DIN DOUT			30			Special Requirements: Fr	esh	Juice Production		
12	□N/A □N/O □IN □OUT	Food received at proper temperature Food in good condition, safe, and unadulterated		31	□IN □		Special Requirements: Heat Treatment Dispensing Free				
13	□IN □OUT	Required records available: shellstock tags, parasite		200		OUT	Special Paguirements: Co	1040	n Proceeding		
14	□N/A □N/O	destruction		32	□N/A □		Special Requirements: Cu	iotOl	ii i iocessiiig		
	□IN □OUT	Protection from Contamination		33			Special Requirements: Bu	ılk V	Vater Machine Criteria		
15		Food separated and protected									
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Ac Criteria	iditie	ed White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35-	□IN □ □N/A	OUT	Critical Control Point Insp	ectic	on		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	025	20	ם אום	OUT	Process Review	-			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□ N/A		Process Review				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	ON/A		Variance				
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.							
22	CUN DOUT DNA	Proper cold holding temperatures			ess or inj		are control if	ıσα	and to breverir ionanolile		

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Nar	ne o	of Facility	. /	/ .	- A 23 - A - A - A - A - A - A - A - A - A -			Туре	of Inspection	Date			
L			$H(\cdot)$	1 (34	218(a) + 438				1419 (676 <u> </u>	1.5%	< >	,	
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 as Safe Food and Water Utensils, Equipment and Vending										applica	abie		
38	Ģ	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required		54			Food and nonfood-contact surfaces cleanable designed, constructed, and used			perly			
39 □ IN □ OUT □ N/A				Water a	and ice from approved source				Warewashing facilities: installed, maintained, used:				
	Fo			od Temperature Control]N/A	strips				
40				Proper cooling methods used; adequate equipment for temperature control			56 IN OUT Nonfood-contact surfaces clean Physical Facilities					, blactil	
41		IN □ OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding	57]N/A	Hot and cold water availab	le; adequate pre	ssure	***********	
42	P IN OUT ON/A ON/O			Approved thawing methods used			□ IN □OUT		Plumbing installed; proper backflow devices				
43	3 IN OUT ON/A			Thermo	meters provided and accurate		□N/A □ N/O						
				Food Id	entification	59 - IN OUT I							
44		IN 🗖 OUT		Food pr	operly labeled; original container	60			Toilet facilities: properly constructed, supplied, cleaned				
Town			Preven	4.7	ood Contamination	61		JN/A	Garbage/refuse properly disp	7			
45	□ IN □ OUT			Insects, rodents, and animals not present/outer openings protected					Physical facilities installed, noutdoor dining areas	naintained, and cl	ean; do	gs in	
46	☐ IN ☐ OUT			storage	ination prevented during food preparation, & display	63	J		Adequate ventilation and ligh	iting; designated	areas u	sed	
48		IN OUT ON/A	□ N/O		Il cleanliness cloths: properly used and stored	64		1N/A	Existing Equipment and Facili	ies			
49		IN OUT ON/A	□ N/O		g fruits and vegetables				Administrative		*/1.65X-3		
	5.7		j j	roper Us	e of Utensils	8306			Administrative				
50		☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored				65	☐ N □ OUT □	IN/A	901:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A			Utensils handled	, equipment and linens: properly stored, dried,		N/A	3701-21 OAC		.,,,,,,,			
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used								1,484	. 11/14			
53	53 PÍN OUT N/A N/O Slash-resistant, cloth, and latex glove use												
					Observations and C								
lten	ı No	o. Code Section	Priori	ty Level	(" in appropriate box for COS and R: COS=corre Comment	ected	on-site during insp	ection	R=repeat violation		cos	R	
					CAUSCACIO	\mathcal{L}_{λ}	6 (2)	$I \setminus$	COVOCI MA	<u> </u>			
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Person in Charge Date: 7/38 / 25													
Environmental Health Specialist Licensor:										-			
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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