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

F						T						
Na	me of facility	Yain ST		Check one □ FSO ,□ RFE			License Number		Date			
Ag	dress	1 Order	City/Stat	City/State/Zip Code								
$ \langle$	ell <i>A/ N</i>	Main SI	11/0	1/canom Off 45304								
Lie	ense holder	1 deserve	Inspection	on :	Time	Trav	vel Time	Cŧ	ategory/Descriptive			
1	201600	Midwest	43	43			30		C/			
Tv	ge of Inspection (che	eck all that apply)		_		T	Follow up date (if require	ed)	Water sample date/result			
.0	Standard □ Critica	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w	☐ Follow up			,	(if required)			
	Foodborne   30 Day	□ Complaint □ Pre-licensing □ Consultation										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	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											
		Compliance Status	Compliance Status									
200		Supervision 1		Time/Temperature Controlled for Safety Food (TCS food)								
4		Danas la shanna annont de acceptules lucando de a	nd	r	alv □ on.	THE STATE WAS TONE						
	DIN DOUT DN/	performs duties	23	3 [	□N/A □ N/O	)	Proper date marking an	id disj	position			
2	□N □OUT □·Ni	A   Certified Food Protection Manager  Employee Healtri	24	24 DN DOUT Time as a public health control: procedures & records								
3	J⊡IN □OUT □ N//	Management, food employees and conditional employee	s;	Consumer Advisory								
4	DIN - OUT ON/	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	25	5 ☐ IN ☐ OUT Consumer advisory provided for raw or undercooked to								
5	DIN DONT DIN		nts			da,	Highly Susceptible P	opul	ations .			
		Good Hygienic Practices	26		JIN □ OU	Т	Pasteurized foods used	l; prof	nibited foods not offered			
7		Proper eating, tasting, drinking, or tobacco use  No lischarge from eyes, nose, and mouth	20		⊒N/A	(A Ghemical						
14	CONTRACTOR OF THE PROPERTY OF	Preventing Contamination by Hands					) Oternica:					
8	□N □ OUT,□ N/N	Hands clean and properly washed	27		ZIŃA	,	Food additives: approve	∍d and	d properly used			
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	x ı	⊒1Ñ □ OU¹ ⊒N/A	- C (3 h)	Toxic substances proper					
	DIN DOUT D'É	A Administration for 1991				**************************************	informance with Approv	ESCHOLUS E				
10	UIN U OO1	A Adequate handwashing facilities supplied & accessible  Approved:Source			⊒in □out ∄'n/a	l	Compliance with Reduction specialized processes,					
11	_DN □OUT	Food obtained from approved source	30	, [	TUO 🗆 NIC	Γ.						
12	DIN DOUT	Food received at proper temperature	30		Z¹NÏ/A □ N/O	)·	Special Requirements: F	resn	Juice Production			
13	□N/A □N/O -□UT	Food in good condition, safe, and unadulterated	——   31	1  [ ]	IN □ OUT JN/A □ N/O	Γ	Special Requirements: F	leat T	reatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite	32	ソー	JIN DOUT		Special Requirements: 0	Custor	n Processina			
		destruction  Protection from Contamination	25.63		⊒N/A □ N/O ⊒IN █ □ OU1				<u> </u>			
15	_DN □OUT	Food separated and protected	33	3			Special Requirements: B	3ulk W	/ater Machine Criteria			
۱۵		1 000 oopalutoo and protooted	34	,	TUO DOUT	г	Special Requirements: A	Acidific	ed White Rice Preparation			
16	_ON/A □N/O	Food-contact surfaces: cleaned and sanitized					Criteria					
17	□OUT □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	5 , E	JIN □OUT ⊒MĨÀ	Γ	Critical Control Point Ins	pectic	on			
	Time/Temp	erature Controlled for Safety Food (TCS food)	36		TUO 🗖 NIC	Γ	Process Review		,			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		- 12	IN/A		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					
19	DIN DOUT	Proper reheating procedures for hot holding	37		⊒IN □ OUT ⊒N/Á	Г	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	fo	foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
22	DOT □ N/A	Proper cold holding temperatures										

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Type of Inspection

Date

Name of Facility

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			, ·	The second second	GOOI	D RETAII	. PRA	CTIC	ES						
	Good Retail Practi	ices are pr	reventative	measure		d cam the anti-mark	burrows and the	v.004.gag taurtycen	27 Bit to not plug in the part of the Additional Courses	micals, and physical obj	ects into foods.				
M	ark designated compliance s	C. (0)7. 10 22 11 9.5. 2 91. 3 9 9 5	Granda attrac	N/A) for ea	ach numb	ered item:	IN=in c	omplia	The Charles of the technique of the Charles	CONTRACTOR OF SERVICE AND SERV	NAMES AND ADDRESS OF THE OWNER, WHEN PARTY AND A	applica	able		
	Safe Food and Water							ena outami		tensils, Equipment and Vending  Food and nonfood-contact surfaces cleanable, properly					
38	□ IN □ OUT,□Ñ/A □ N/O		Pasteurized eggs used where required			54	-E'IN	OUT	designed, constructed, and used						
39	ØÍN □OUT □N/A Fo	Water and ice from approved source od Temperature Control				55	□ IN	OUT BNA	stalled, maintaine	d, used;	test				
40		Proper cooling methods used; adequate equipment			56	Z IN	clean								
-		,	rature contr							Physical Facilities					
41	□ IN □ OUT ☑ N/A □ N/O	Plant food	it food properly cooked for hot holding				4 -	57 OUT OUT N/A Hot and cold water available; adequat					·		
42		Approved thawing methods used					58	58 ☐ ÎN ☐OUT Plumbing installed; proper backflow devices							
43	D/N D OUT DN/A	Thermometers provided and accurate							N/O		· · · · · · · · · · · · · · · · · · ·				
		Food Identification					59	<u> </u>	OUT N/A						
44	□ OUT	Food properly labeled; original container					60	40%	☐ OUT ☐N/A						
	Preven	tion of Foo	od Contami	nation			61	61 JIN OUT NA Garbage/refuse properly disposed; far					cilities maintained		
45	☑ N □ OUT	Insects, rodents, and animals not present/outer openings protected					62	₽⁴N	□ OUT	Physical facilities installed, outdoor dining areas	maintained, and o	lean; do	gs in		
46	☑IN ☑ OUT	Contamination prevented during food preparation,						□N/A	.□ N/O	oddoor diffing areas					
47	☐ÍN ☐ OUT ☐N/A	storage & display  Personal cleanliness					63	INI	OUT	Adequate ventilation and lighting; designated areas u					
48	O/N D AVAD TOO D NID	Wiping cloths: properly used and stored					64	Ø ÍÑ	□ OUT □N/A	N/A Existing Equipment and Facilities					
49	□ IN □ OUT QÑ/A □ N/O		fruits and ve	MARIE POR BOXILLE		and Continue		watele		Administrative			ention stool		
50	Proper Use of Utensils  □ IN □ OUT,⊡N/A □ N/O In-use utensils: properly stored						65	⊒″ÍN	OUT DN/A	901:3-4 OAC					
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,					86	□ IN	□ OUT ☑Ñ/A	3701-21 OAC					
52	r Handida					1 100		LI COT JENVI	0,01210/10						
53	□ IN □ OUT ØN/A □ N/O		stant, cloth,		· · · · ·	· · · · · · · · · · · · · · · · · · ·	1								
									Actions			and the			
Iten	No. Code Section   Priori		in appropria Comment	te box for (	COS and	R: <b>COS</b> =co	rected (	on-site	during inspection	n R≕repeat violation		cos	R		
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Pers	on in Charge	1 1/	$\mathcal{U}$	)						Date:	7/25	1			
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