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

					T. C								
Name of facility TONG TEE						Check one			License Number		Date		
DOME THE COMO						☐ FSO ☐ RFE			(200)	7-2255			
Address							ity/State/Zip Code						
	10	$\leq \leq$	\ \	LOGINER OLPHUS	100/CH2, CH (133/1)								
									/el Time		tegory/Descriptive		
DONG FAME SUR LAC						(C)			10		$\sim \sim 10^{-1}$		
Τv	ne of Ir	spection					e e ^{0.00}		Follow up date (if require	q) 	Water sample date/result		
Type_of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R						view	/ □ Follow up	- 1	r onow up date (ii require	ч,	(if required)		
	Foodbo	rne 🛚	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
336.0	. 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													
Compliance Status						Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
		Supervision.					The state of the s	DE LE TANTONIONE	(ICS food)				
1			□ N/A	Person in charge present, demonstrates knowledge, at performs duties	10	23 N OUT Proper date marking and disposition					position		
2	_□IN					24	24 □ IN □ OUT Time as a public health control: procedures & re						
	61.	Employee Health Management, food employees and conditional employees;						. 125	 Consumer Advis	sőrv			
3	~□ÎN	DOUT	UT IN/A knowledge, responsibilities and reporting			25	□ім □ о∪	T	Consumer advisory provided for raw or undercooked foods				
4	ř		□ N/A				□N/A	er Despuis					
5	∐IN	₩ M	□ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	its	23	DIN DOU	2/2 4 IT	: Highly Susceptible Po	pul	ations (1994)		
6,	/ DIN	☐ OUT	□ N/O			26	□N/A	1	Pasteurized foods used;	proh	ibited foods not offered		
7	□IN	□ OUT	□ N/O	No discharge from eyes, nose, and mouth		1			Chemical	(2, 1)			
	T			eventing Contamination by Hands	(5)	27	DIN DOU	Т	Food additives: approved	d and	t properly used		
8	□IN	OUT	□ N/O	Hands clean and properly washed		21	☑·N/A		Tood additives, approved	. and	a property used		
9		□ OUT □ N/O		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			Ø1N □ OU □N/A	ntified, stored, used					
				, , , , , , , , , , , , , , , , , , , ,				Oc	onformance with Approve	ed P	rocedurés		
10	.∐IN		N/A				□ IN □ OUT Compliance with Reduced Oxygen Packaging, other						
11	ши	OUT	***************************************	Approved Source Food obtained from approved source		-	DIN DOU	т					
		OUT				30	N/A N/C	,	Special Requirements: Fr	esh .	Juice Production		
12		□N/O		Food received at proper temperature			□ім □о∪						
13		OUT		Food in good condition, safe, and unadulterated					,				
14	President 1 1 1 4	□OUT □N/O		Required records available: shellstock tags, parasite destruction	an extens	32	DIN DOU		Special Requirements: Cu	ustor	n Processing		
. 2	(eq. ju			Protection from Contamination	,	33	□IN □OU .□N/A □ N/O		Special Requirements: Bu	ılk W	ater Machine Criteria		
15		OUT N/O		Food separated and protected		-			Spacial Paguirements: Ac		ed White Rice Preparation		
16		OUT N/O		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C		Criteria	Julie	white the Preparation		
17-	∽□IN	□out		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	T	Critical Control Point Insp	ectio	n		
		Tim	e/Tempe	rature Controlled for Safety, Food (TCS food)		36	□IN □OU	Т	Process Review				
18	□IN □N/A	□ OU1	Г I	Proper cooking time and temperatures	36	-	□.N/A		1 100000 IVENIEW				
19	□IN	OUT	Γ	Proper reheating procedures for hot holding		37	□N/A □N/A	Т	Variance				
20		□ OU1		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		□ 0U1		Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborn							
22	ZÍN	□ OU1	ſ □N/A	Proper cold holding temperatures		illness or injury.							

State of Ohio **Food Inspection Report**

		<u> </u>		Authority: Chapters 3/17 and	3/1	5 Ohio Revis						
Name of Facility							Type of Inspection	Date				
	<u>. 10001</u>		<u>ી ત્ર્ર</u> (મેં	$2\pi GH(O)$			Stancillia	<u> </u>	<u> </u>)		
		<u>. 5</u>										
	ja – Ukudaji svata selili			GOOD RETAIL	PRA	CTICES			100 (00/100/100/100/100/100/100/100/100/100/			
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											
M	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											
∌ Safe Food and Water				Utensils, Equipment and Vending								
38	□ IN □ OUT □N//	I.IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required		54	□ IN □ OUT	Food and nonfood-contact		e, pro	perly			
39	DIN DOUT DIN	☐ IN ☐ OUT ☐ N/A Water and ice from approved source				designed, constructed, and						
	Food Temperature Control			55	□ IN □ OUT □	IN/A Warewashing facilities: inst	alied, maintained,	usea;	test			
and the state of			COMMUNICACION SE	or cooling methods used; adequate equipment inperature control food properly cooked for hot holding	56	□ IN □ OUT	Nonfood-contact surfaces	Nonfood-contact surfaces clean				
40	□ IN □ OUT □N/A	V 🗆 N/O	•		District Control	BOTH THE WATER	Physical Facilities	1	10000000	Constitution of the Consti		
41		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Plant fo					los adaquista prod		2020/11/97		
41	L IN L OOT LINA	IN LI OUT LIN/A LI N/O Piani		od property cooked for not floiding	57		IN/A Hot and cold water availab	ne; adequate pres	sure			
42	□ IN □ OUT □N/A	□ OUT □N/A □ N/O Approv		ved thawing methods used		,□ IN □OUT	Plumbing installed; proper	Plumbing installed; proper backflow devices				
43	☐ IN ☐ OUT ☐N/A The		Thermo	ermometers provided and accurate		□N/A □ N/O						
			Food Id	entification	59	IN OUT	N/A Sewage and waste water pr	operly disposed				
4.4			CACAMAN IN ANY ALAY	d. 12. Heron Aleksinsing Providence and State of	60		N/A Toilet facilities: properly con	structed, supplied,	leane	d		
44	□ IN □ OUT		Food pr	operly labeled; original container	ļ							
		Prevent		ood Contamination	61	IN OUT O	N/A Garbage/refuse properly disp	oosed; facilities mai	ntaine	d 		
45	□ IN □ OUT			rodents, and animals not present/outer	62	/⊡ IN □ OUT	Physical facilities installed, r	naintained, and cle	an; do	gs in		
4.0	FINEQUE			openings protected Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas					
46			storage & display			□ IN □ OUT	Adequate ventilation and lig	hting: designated a	eas u	sed		
47	□ IN □ OUT □N/A		Personal cleanliness			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				-		
48	☐ IN ☐ OUT ☐N/A			cloths: properly used and stored	64		N/A Existing Equipment and Facil	ities				
49	│ □ IN □ OUT □N/A		12/40 28/578 (0.00)	g fruits and vegetables	1000	Language en	Administrative					
			roper Us	e of Utensils					dictarian (with	28/00/12/2005		
50	D □ IN □ OUT □N/A □ N/O In-use utensils: properly stored			itensils: properly stored	65	☑ TUO □ NÌ□	IN/A 901:3-4 OAC					
51				, equipment and linens: properly stored, dried,	66		N/A 3701-21 OAC					
52	nancied			se/single-service articles; properly stored, used								
53												
4.77				Observations and C	orre	ctive Actio				A TOTAL		
V (d)			Mark ">	(" in appropriate box for COS and R: COS=corr								
Iten	n No. Code Section	Priorit	y Level	Comment					cos	R		
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Per	son in Charge	1 (Date: ,	,				
Comma + 104 1/23/25												
Env	rironmental Health Sp	pecialist	6	- 1106		Licensor:	12204/N					

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page_____of