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

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14:		1.1	CHGY NGS 10	Check one ☐ RFE			// C	Date 7 2 8 2 5					
_	<u>∖ (∧() \</u> ddress	<u> </u>	Chan housing										
^	$\mathbb{D}_{\mathcal{G}}(\mathcal{O})$.AA	CLUS A ROLL	City/State/Zip Code									
	cense holder) <u>} !!</u>	AKEAL BINGET -	Inspection Time Tr			~ K	·					
<u> </u>	Cerise Holder	11 / 2	TO CLAND OF AND	/	/ + K		ravel Time		Category/Descriptive				
	no of locaci	tion (abo	ok all that apply)	<u> </u>)				
-			ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revi	ew 🗆 Follow u		Follow up date (if required	Water sample date/result (if required)					
	Foodborne	□ 30 Day	□ Complaint □ Pre-licensing □ Consultation										
			FOODBORNE ILLNESS RISK FACTO	RS AN	n Pilipia (o. 14	ΕΔΙ	TENNESNAMIN	3 711.					
٨	/lark designa	ed compl	ance status (IN, OUT, N/O, N/A) for each numbered it	Contract Con		ATTIC CALL AND ADDRESS OF		2255-14	oserved N/A =not applicable				
			Compliance Status	Compliance Status									
			Supervision	Y	Time/Temperature Controlled for Safety Food (TCS food)								
1	ДІЙ ДО	JT 🔲 N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2	23 DIN COUT Proper date marking and disposition								
2		JT ,□ N/A	Certified Food Protection Manager Employee Health	2									
3	JÓIN □OL	IT 🗆 N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting		Gonsumer Advisory								
4		IT □ N/A	Proper use of restriction and exclusion		Consumer advisory provided for raw or undercooked								
5	□IN □O	JT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hyglenic Practices	ts 📗			Highly Susceptible Pol	pula	tions				
6	,⊠ÎN □O	JT 🔲 N/O		2	6 □N/A □ OU	Pasteurized foods used; prohibited foods not offered							
7		JT 🔲 N/O				11/2	Chemical → W						
8	DIN DO	JT □ N/O	reventing Contamination by Hands Hands clean and properly washed	2	27 DIN DOL	ΙT	Food additives: approved and properly used						
9			No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	8 DIN DOU	IT	Toxic substances properly identified, stored, used						
10		IT [] N/A	Adequate handwashing facilities supplied & accessible			H11122 1X30X3	onformance with Approve	and the same					
			Approved Source	2	9 DIN DOU	I	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11			Food obtained from approved source	3	O DIN DOU		Special Requirements: Fre	uice Production					
12	□N/A □N/)	Food received at proper temperature			Т	Special Requirements: Heat Treatment Dispensing Freez						
13			Food in good condition, safe, and unadulterated		LIN/A LIN/C		-						
14	DN/A DN/		Required records available: shellstock tags, parasite destruction	3:	2 DIN DOU		Special Requirements: Custom Processing						
			Protection from Contamination	3	3 DIN DOU		Special Requirements: Bull	k M/	ater Machine Critorio				
15		T)	Food separated and protected		S IN/A IN/C)			AGE MIGHING OFFICER				
16	□N/A □N/	T	Food-contact surfaces: cleaned and sanitized	34	4		Special Requirements: Acid Criteria	difie	d White Rice Preparation				
17	PíN □ol	Т	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 DIN DOU	Т	Critical Control Point Inspection						
	- Committee of the comm	Contract Con	rature Controlled for Safety Food (TC\$ food)	36	DIN DOU	Т	Process Review						
18		JT O	Proper cooking time and temperatures		LI N/A		1 100033 Neview						
19		JT	Proper reheating procedures for hot holding	37	7 DIN DOU	Т	Variance						
20			Proper cooling time and temperatures	_ F	Risk factors are food preparation practices and employee behaviors								
21			Proper hot holding temperatures	tl fo	that are identified as the most significant contributing factors to foodborne illness.								
22	□ÍN □ OI	JT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								
									* 1				

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Name of Facility (CANALLY CALLETTE OF CORRESPONDED)											Туре	Type of Inspection Date			,		
		70-601-4	4 €	7416	4 T (08	al d						CHYTGKI		7 68			
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														ble			
				Safe Foo	d and Water			OTAL BATT		Gerryne, we'r	gasa Ut	ensils, Equipment	A THE RESERVE THE PARTY OF THE		AND THE		
38 IIN II OUT IIN/A II N/O Pasteui					rized eggs used where required 54					□4N □ OUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
					and ice from approv erature Control	ved source)		55	□ IN □ OUT	□N/A	Warewashing facil	d, maintained	used;	test		
40	10 DIN DOUT DN/A DN/O Proper			cooling methods u	sed; adequ	uate equipi	ment	56	□ IN □ OUT	•	Nonfood-contact s	an	W70-20-02-02-02				
		 	11 134	·	perature control					2000年日 - 第2 	WILL REPORT AT THE	Physical Fac				10 30 40410 15 3 4041	
41					od properly cooked		olding		57 IN OUT N/A Hot and cold water available; ad								
42 IN OUT IN/A N/O					approved thawing methods used					□ IN □OUT		Plumbing installed; proper backflow					
43	ינו	N 🗆 OUT 🗆 N/A			ermometers provided and accurate				59	O IN OUT	Ν/Δ	Sewage and waste	water prope	rly dienoeed			
		N II OUT			Food Identification					59 IN OUT N/A Sewage and waste water properly disposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed, supposed for IN OUT N/A Toilet facilities: properly constructed for IN						d	
44		N 🗆 OUT	Danie	Food properly labeled; original container					61 IN OUT IN/A Garbage/refuse properly disposed; facilities								
	Γ		rieven	Annual Maria	ood Contamination		ent/outer	Tuelta (1911)				Physical facilities in	· · · · -				
45	ope ope			opening	Insects, rodents, and animals not present/outer openings protected				62			outdoor dining areas		itaineu, anu G	an, uo	gs III	
46					Contamination prevented during food preparation, storage & display					☑N □ OUT		Adequate ventilation	n and lighting	a, designated	areas II	sed.	
47 48		N 🗆 OUT 🔲 N/A N 🗀 OUT 🗀 N/A I	□ N/O	Personal cleanliness Wiping cloths: properly used and stored					63	OUT		I/A Existing Equipment and Facilities					
49	-	N OUT ON/A I			g fruits and vegeta				04		Пілу			ssa solevani.		The work	
			THE WALL BY THE	Petrolias, algebratist	se of Utensils			National Inter-				Administra	itive			V 10	
50							eliatoro e ocup	65	ÆIN □ OUT	□N/A	901:3-4 OAC						
51				Utensils	Itensils, equipment and linens: properly stored, dried,					□ IN □ OUT	□N/A	3701-21 OAC					
52	nandled				ıse/single-service aı	rticles: prop	perly stored	l, used			/						
53	ĮΩ II	☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use															
11.			271.00	Mississi	Ot Ot	servat	tions a	nd Co	rre	ctive Acti	ons	elitoria agricultura (
					COLORADO LA CARROLLA COLORADO CONTRA COLORADO CONTRA COLORADO CONTRA COLORADO CONTRA COLORADO	ox for COS	and R: C0)S =correct	ed o	n-site during in	spection	R=repeat violation	n				
Iten	1 No.	77 7 7 1 1	Priori	ty Level	Comment	ed v	Call C	iwi ta	Y 1	1-10-6	()	15 25 17	1 0	AM Oct	cos	R	
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Per	son i	n Charge	, 7. Z	· 7	Porle					in the state of		Date:	1/281	125			
Env	Environmental Health Specialist Licensor:																
	Environmental Health Specialist																

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL