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

Name of facility Che					Check one			License Number		Date		
Address City, 1345 Wagun, Aup License holder Insp					$\begin{array}{c c} \square FSO & \square RFE & 3 & 3 & 3 \\ \hline \end{array}$				1/14/25			
Ac	dress		4	City/Sta	ty/State/Zip Code							
	34	5 111	an Am	601	Orona 16 OH 45 331							
License holder Inspir						17 17 17		avel Time C		Category/Descriptive		
12. 01. 0						<i>(</i>)		10		(10		
100 12004 IN							<u> </u>	70	<u> </u>	()		
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R						□ Follow u	ın	Follow up date (if require	d)	Water sample date/result (if required)		
400			☐ Complaint ☐ Pre-licensing ☐ Consultation		,		, P					
HARLING.	7.15.100		FOODBORNE ILLNESS RISK FACTO	and the second second	Wilele		- Machier March	THE RESERVE THE PROPERTY OF TH				
N	lark des	signated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN ≕i	in c	ompliance (=TUC	not in compliance N/O=n	ot o	bserved N/A=not applicable		
			Compliance Status		Compliance Status							
	學學生		Supervision		Time/Temperature Controlled for Safety Food (TGS food)							
1		OUT N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 Proper date marking and disposition				position			
2	□IN	□ OUT •□*Ñ/Ā					24 FIN D OUT 24 FINE D NO Time as a public health control: procedures & r					
		atropes, 1974, and	Management food amply as and and those and a		5),1	□N/A □ N/		│ ├──Consumer Advis				
3	□IN	□OUT □ N/A	□ N/A Management, food employees and conditional employees;				it It	Gonsumer Advis	14.0%			
4	JEIN	□OUT □ N/A				□IN □ OU □IN □ OU	<i>J</i> 1	Consumer advisory provided for raw or undercooked foods				
5	□JN′	OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts	Ŋ,		20	Highly Susceptible Pop		ations "		
			Good Hygienic Practices		26	□IN □ Or	JT	Pasteurized foods used;	prof	hibited foods not offered		
7	-447	OVA D TUOD	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		20 (□·N/A		 				
	deleter granden negrineren		reventing Contamination by Hands				(12)(1) 	- Griennoan				
8	T	□ OUT,回1ÑÒ			27	□IN □ OL □NĨĀ	J [Food additives: approved	I and	d properly used		
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 2	28	EÍN □ OL □N/A	JT	Toxic substances properly	/ ide	ntified, stored, used		
							/ C	onformance with Approve	ad F	Procedures		
10	□IN	□ OUT, ⊡ Ñ/A	Adequate handwashing facilities supplied & accessible		29	DIN DOL	JT	Compliance with Reduce				
11		□OUT	Approved/Source Food obtained from approved source			ZIN/A		specialized processes, a	nu F	IACCP plan		
11	DIN	□OUT		;	30	□IN □OL □·N/A □ N/		Special Requirements: Fr	esh	Juice Production		
12		□N/Ó	Food received at proper temperature		— 31	DIN DOL	JT	On a sial Danwinson and a Un				
13	DIN	□OUT	Food in good condition, safe, and unadulterated		31 	☑·N/A □ N/O	0	Special Requirements: ne	at i	reatment Dispensing Freezers		
14			Required records available: shellstock tags, parasite		32			Special Requirements: Cu	ustor	n Processing		
10.0	۱۷/۸ تصر د د د د د د د	□N/O	destruction Protection from Contamination	-				·		-		
20.00	m Kr	□OUT	Protection non-contamination			□IN □OU ☑NTA □N/		Special Requirements: Bu	ılk V	/ater Machine Criteria		
1.5		□N/O	Food separated and protected									
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OU □N/A □ N/G	ЛТ О	Special Requirements: Ac Criteria	idifie	ed White Rice Preparation		
17	.⊠1Ñ	DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □·N/A	JT	Critical Control Point Inspe	ectic	on		
270 270 S		Ťime/Tempe	rature Controlled for Safety Food (TCS food)	3	36	□IN □OU	JT	Process Review				
18	DIN	□ OUT □ N/O	Proper cooking time and temperatures			☑·N/A		1 100033 TOVIOW				
19	□IN	□ OUT	Proper reheating procedures for hot holding		37	□IN □ OU ⊡'N/Ā	JT	Variance				
20	□IN	□ N/O	Proper cooling time and temperatures	-	Risk factors are food preparation practices and employee behaviors							
	M/A	□ N/O	The second was all supported to									
21		OUT N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	□IN	□ OUT □N/A	Proper cold holding temperatures									

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Nan	ne of Facility			Type of Inspection	Date								
1	Top Below	2 116		STandant	7/14/2	\mathcal{J}^{-}							
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													
NA AM		Safe Food and Water	compliance OOT=	Utensils, Equipment and Vend	AND AND STREET, STREET, SALAR	cable							
38			54 ☑-IN □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, pr	roperly							
39	□ IN □ OUT □ N/A	Water and ice from approved source	55 DIN DOUT,	Marousphing facilities, inst-	7771	l: test							
	For	od Temperature Control		strips		,							
40	□ IN □ OUT □ N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 d îN □ OUT	Nonfood-contact surfaces of Physical Facilities	lean								
41	O/N 🗆 AVAQ TUO 🗆 NI	Plant food properly cooked for hot holding	57, ⊡HN □ OUT □	IN/A Hot and cold water available	e; adequate pressure)							
42		Approved thawing methods used	TUO NL 87	Plumbing installed; proper backflow devices									
43	□/ÍN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O										
		Food Identification	59 .⊡ IN □ OUT □	N/A Sewage and waste water pro	perly disposed								
44	□.IN.□ OUT	Food properly labeled; original container	60 -11 TOUT -	IN/A Toilet facilities: properly cons	tructed, supplied, clean	ned							
	Preven	lion of Food Contamination	61⊡ ·IN □ OUT □	N/A Garbage/refuse properly dispe	osed; facilities maintain	ed							
45	,⊡″IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 - TIN OUT	Physical facilities Installed, m	aintained, and clean; d	ogs in							
46	_□·IN □ OUT	Contamination prevented during food preparation,	□N/A □ N/O	outdoor dining areas									
47	,☑1N □ OUT □N/A	Personal cleanliness	63 DIN DOUT	Adequate ventilation and ligh	ting; designated areas	used							
48	□ IN □ OUT □N/A □ N/O □ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored Washing fruits and vegetables	64 PAN DOUTE	IN/A Existing Equipment and Facilit	ies								
10		roper Use of Utensils		Administrative									
50			65 TÍN OUT O	N/A 901:3-4 OAC									
51		Utensils, equipment and linens: properly stored, dried,	36 DIN DOUT D	N/A 3701-21 OAC		·							
52	□ IN □ OUT ĒN/À	handled Single-use/single-service articles: properly stored, used			100								
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use											
Observations and Corrective Actions													
Item	No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS=corrected by Level Comment	d on-site during insp	ection R=repeat violation									
		y 2010.	New 700 - 1		cos	R							
		Strife Ton O-	1 11.12 (of Intonit	<i>a</i> , □								
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	la Cl \												
Person in Charge Date:													
Envi	ronmental Health Specialist	(K)	Licensor:										
17	10/80 75/	2		C641D									
PRI	PRIORITY LEVEL: CE CRITICAL NC= NON-CRITICAL Page of												

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