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

Na	ame of	facility			Check o	ne			License Number		Date			
		LIC	10	<i>co</i> <	Ø′FS0)	□ RFE		A-7-1		[9.76.2]			
Address						City/State/Zip Code								
Lan court our							CONDOINCILLO COL 15221							
CAL CASTER UNC						£	Time	11	14 / Opt 11 1		3.)'			
License holder						Inspection Time			rel Time	Ca	ategory/Descriptive			
KUCGU SYGVA							ا نس		\mathcal{L}		<u> </u>			
Type of Inspection (check all that apply)									Follow up date (if require	d)	Water sample date/result			
ଘ,≲tandard ଘ Critical Control Point (FSO) ଘ Process Review (RFE) ଘ Varia ଘ Foodborne ଘ 30 Day ଘ Complaint ଘ Pre-licensing ଘ Consultation						W	☐ Follow up				(if required)			
	rooubt	JITIE LI 30	Бау	☐ Complaint ☐ Pre-licensing ☐ Consultation										
	u (1			FOODBORNE ILLNESS RISK FACTOR	RS AND) F	PUBLIC HE	FAL.	TH INTERVENTION	S				
М	lark de	signated co	omplia	ance status (IN, OUT, N/O, N/A) for each numbered it		-	A STATE OF THE PARTY OF THE PAR	CAR SERVICE		will be a series	hserved N/A=not applicable			
								-						
	Vicinity (was a market and	7975.BE	Compliance Status	5245989	955		-	Compliance St					
				Supervision		95			perature Controlled for S	arety	/ Food (ICS food)			
1	1			Person in charge present, demonstrates knowledge, ar performs duties	2		□N/A □ N/O	$\overline{}$	Proper date marking and	l dis	position			
2	ΠIN] N/A	Certified Food Protection Manager Employee Health	2		□IN □ OU [.]		Time as a public health co	ontro	l: procedures & records			
3	/DIN	OUT 🗆	N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			-	Consumer Advis	sory				
4	MIL	□out □		Proper use of restriction and exclusion	25	7 1	□N/A □N/A		Consumer advisory prov	ided	for raw or undercooked foods			
5	∐IN] N/A	Procedures for responding to vomiting and diarrheal even	ts				Highly Susceptible Po	luqc	ations			
6	√∐IN	□ OUT □	l N/O	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	26		□.N/A □.N/A	T	Pasteurized foods used;	proh	nibited foods not offered			
7	DIN			No discharge from eyes, nose, and mouth					Chemical					
184.5			Pr	eventing Contamination by Hands		Ī	DIN DOU	Т		\$1000 FA				
8	□IN		N/O	Hands clean and properly washed	2	7 1	□ N/A		Food additives: approved	d and	d properly used			
9		OUT N/O		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28		□·IN □ OU ⁻ □ N/A		Toxic substances properly					
-	. /- /13.1		1 21/4						nformance with Approv	Section 1				
10			I IV/A	Adequate handwashing facilities supplied & accessible Approved Source	29	u	□IN □OU1 □N/A	Г	Compliance with Reduce specialized processes, a	d Ox	kygen Packaging, other			
11	□IN	□out		Food obtained from approved source	en e	-	DIN DOUT	т						
	·	DOUT		WAS ALL COMMENTS	30		□N/A □ N/O		Special Requirements: Fr	esh	Juice Production			
12		□N/O		Food received at proper temperature	3		ÚIN □OU1		Special Requirements: Hr	eat T	reatment Dispensing Freezers			
13		OUT		Food in good condition, safe, and unadulterated			□N/A □ N/O							
14		OUT N/O		Required records available: shellstock tags, parasite destruction	32	2	□N/A □ N/O	- 1	Special Requirements: Co	ustor	m Processing			
				Protection from Contamination	₃₃		□IN □OUT		Special Requirements: Bu	⊔lk W	/ater Machine Criteria			
15	□IN □N/A	□OUT □N/O		Food separated and protected			□Ñ/A □ N/O				1011			
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34		□IN □ OUT □N/A □ N/O		Special Requirements: Ad Criteria	oldifie	ed White Rice Preparation			
17		□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35		□IN □ OUT	Г	Critical Control Point Insp	ectic	on			
319		Time/Te	emper	ature Controlled for Safety Food (TCS food)			DIN DOUT	Г						
18	□IN □N/A	OUT N/O		Proper cooking time and temperatures	36		□N/A		Process Review					
19	IN	OUT N/O		Proper reheating procedures for hot holding	37		□IN □OUT □N/A	Г	Variance					
20		□ OUT		Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors								
21		□ OUT □ N/O		Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne								
22	ПÌИ		N/A	Proper cold holding temperatures			ess or injury		ventions are control f	ıeas	sures to prevent toodborne			

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Name of Facility	Type of Inspection Date								
110/0.005	2 CAPICAC (S 162 5)								
GOOD RE	ETAIL PRACTICES								
•	the introduction of pathogens, chemicals, and physical objects into foods.								
	d item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicab								
Safe Food and Water	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, property								
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 D.IN DOUT Pood and nonlocd-contact surfaces clearnable, proper designed, constructed, and used								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 IN OUT IN/A Warewashing facilities: installed, maintained, used; te								
40 D IN D OUT DN/A D N/O Proper cooling methods used; adequate equipm	pment 56 🗆 IN 🗗 OUT Nonfood-contact surfaces clean								
for temperature control	Physical Facilities								
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 IN OUT N/A Hot and cold water available; adequate pressure								
42 📮 IN 🗆 OUT 🗆 N/A 🗀 N/O Approved thawing methods used	58 🗆 IN 🗆OUT Plumbing installed; proper backflow devices								
43 PIN OUT NA Thermometers provided and accurate	□N/A □ N/O								
Food Identification	59 I IN OUT N/A Sewage and waste water properly disposed								
44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 IN OUT NA Garbage/refuse properly disposed; facilities maintained								
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	outdoor dining areas								
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	JII,								
47 D IN OUT DN/A Personal cleanliness	63 🗔 IN 🗆 OUT Adequate ventilation and lighting; designated areas use								
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 📮 IN 🗆 OUT 🗆 N/A Existing Equipment and Facilities								
49 □/IN □ OUT □N/A □ N/O Washing fruits and vegetables	Administrative								
Proper Use of Utensils	COLUMN FIGURE TANA COMO A CACO								
50 In-use utensils: properly stored	65 □ IN □ OUT □N/A 901:3-4 OAC								
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dr handled	, dried, 66 ☐ IN ☐ OUT ☐N/A 3701-21 OAC								
52 ☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored,	ed, used								
53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use									
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation									
Item No. Code Section Priority Level Comment	COS								
162 GOUBS NC GRACES WOLK	K wedies applied in day								
Syciose oucos	Cod in dinycon.								
SO USA NE COSTURY DES	1 CORE AST OCCUPTS CPT O								
Lavisa	PHY (D) OCT NO DID OCT OF								
	MAND OPPOUNDED CHOIGGERE -								
Person in Charge On 10 25									
Environmental Health Specialist Licensor:									

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