## State of Ohio

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

			, market 1998									
Na	ame of facility		Check one ☐∕FSO ☐ RFE				License Number	Date				
Heteral an express							101		C1 18-52			
Ac	ddress		City/State/Zip Code									
195 RUS RUCD					1/10 H		The state of the s					
1	cense holder	Charles and the control of	Inspection Time			Tra	vel Time	tegory/Descriptive				
		GIM MOSTRICE BY	36						C45			
	pe of Inspection (chec Standard	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	∕iew	/ □ Follow up	,	Follow up date (if required	)	Water sample date/result   (if required)			
		□ Complaint □ Pre-licensing □ Consultation	ż					-				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
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											
		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, all performs duties	nd	23	□N/A □ N/C	position						
2	│□IN □OUT □ N/A	Certified Food Protection Manager  Employee Health		24			Time as a public health cor	: procedures & records				
		Management, food employees and conditional employee	s;				Consumer Advisory					
3	OUT ON/A	knowledge, responsibilities and reporting	·	25	DIN DOU	T	Consumer advisory provided for raw or undercooked fo					
5	OIN OUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	ıts		DN/A		   Highly Susceptible Populations					
		Good Hygienic Practices			□IN □ OU		Pasteurized foods used; p					
6 7	IN OUT NO	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		26	□N/A							
/		eventing Contamination by Hands			□IN □OU	T	Chemical					
8	DIN DOUT NO	Hands clean and properly washed		27	□N/A		Food additives: approved	and	d properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	□N/A	T	Toxic substances properly identified, stored, used					
	☐IN ☐ OUT ☐ N/A	Adamsta banduralina fasilitia avvaliad C				tens tobales	onformance with Approved	M. State				
10		Adequate handwashing facilities supplied & accessible  Approved Source		29	□IN □OU	ı	Compliance with Reduced specialized processes, an					
11	DIN DOUT	Food obtained from approved source		30	□IN □OU		Special Requirements: Fre	sh .	Juice Production			
12	□IN □OUT □N/A □ N/O	Food received at proper temperature	}									
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	N/A N/C		Special Requirements: Hea	at T	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cus	ston	n Processing			
		Protection from Contamination		33	□IN □OU		Special Requirements: Bull	k W	ater Machine Criteria			
15	,□IN □OUT □N/A□N/O	Food separated and protected					Special Requirements: Acid					
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	)	Criteria		- Trinto Filos Froparation			
17	□ÍN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35,	□N/A		Critical Control Point Inspe-	ctio	n			
	The same and the second	rature Controlled for Safety Food (TCS food)		36	□N/A □N/A	Т	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures			□IN □OU	т			-			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		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		foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	□ OUT □N/A	Proper cold holding temperatures		illness or injury.								

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Nar	ne d	of Facility	i ,					Туре	of Inspection Date	-			
			$O_D$	( ( ) \	LIM OXPRESS			<u></u>	101161 1012 CIV	<u>. 7)</u>			
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 applicab													
		allage gradente et e		See 11 10 10 10 10 10 10 10 10 10 10 10 10	od and Water			ON IT SHOULD	ensils, Equipment and Vending	and applic	Septembra 1		
38	□ IN □ OUT □N/A □ N/O Pas		Pasteu	Pasteurized eggs used where required		54 🗆 IN 🗆 OUT		Food and nonfood-contact surfaces cleanable designed, constructed, and used					
39 I N OUT N/A Water and ice from approved source				55		IN/A	Warewashing facilities: installed, mainta	ined, used	d; test				
Foo		od Temperature Control					strips						
40				cooling methods used; adequate equipment perature control	56	D IN DOUT		Nonfood-contact surfaces clean  Physical Facilities					
41	☐ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for he		ood properly cooked for hot holding	57	□ IN □ OUT □	IN/A	Hot and cold water available; adequate	pressure	•				
42		IN □ OUT □N/A	□ N/O	Approved thawing methods used			□ IN □OUT		Plumbing installed; proper backflow devices				
43	□-IN □ OUT □N/A			Thermometers provided and accurate			□N/A □ N/O						
				Food Identification			□ ÎN □ OUT □	IN/A	Sewage and waste water properly disposed				
44	ļ.	IN □ OUT		Food properly labeled; original container				N/A	Tollet facilities: properly constructed, supplied, cleaned				
			Preven	tion∍of F	ood Contamination	61		N/A	Garbage/refuse properly disposed; facilities maintained				
45		JN □ OUT		Insects, rodents, and animals not present/outer openings protected		62	⊡'IN □ OUT		Physical facilities installed, maintained, a outdoor dining areas	nd clean; d	logs in		
46		IN 🗆 OUT		Contamination prevented during food preparation, storage & display			□N/A □ N/O		- Culdoor arring arous				
47		IN □ OUT □N/A			al cleanliness	63	□ IN □ OUT		Adequate ventilation and lighting; designate	ted areas	used		
48	- "	IN 🗆 OUT 🗖N/A		Wiping cloths: properly used and stored			.□.IN □ OUT □	IN/A	Existing Equipment and Facilities				
49	ļ	IN OUT ON/A	ZEROUNAUJANIO (ALAO	ALLA MARIE DE LA CARRA DE	g fruits and vegetables				Administrative				
			8. THE 18 S. P. LEWIS CO., LANSING	1 1/2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	se of Utensils	65		NIZA	901:3-4 OAC	ASSESS TO SECURE	NEPALLICATE .		
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored		utensils: properly stored s, equipment and linens: properly stored, dried,	- 00	D IIV D 001 D	19/74	901.3-4 OAG						
51	handled			66		N/A	3701-21 OAC						
52  UIN OUT DN/A Single-use/single-service articles: properly stored, used													
53	<b>⊔</b> ′	IŃ □ OUT □N/A	⊔ N/O	Slash-re	esistant, cloth, and latex glove use			ANELOS		Vintera de la como			
				Mark "	Observations and Co X" in appropriate box for COS and R: COS=corre				R≓repeat violation				
Item	1 No	. Code Section	Priori	ty Level			3			cos	R		
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Envi	ron	mental Health Sp	ecialist	(	X Ai		Licensor:	17	0(1)				
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)