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

Name of facility Che				k on	e		License Number		Date					
				JFSO □/RFE			130/		7/8/1					
1100 100 000 000				· · · · · · · · · · · · · · · · · · ·										
Address / City/s					ty/State/Zip Code									
1-16 ROD KO (2)				210046 NO OH 45331										
License holder Insp					n Time	Tra	vel Time	C	ategory/Descriptive					
Tax Hist				1)		3 <i>(</i>)	1	< ? }					
Tune of Inancation (shock all that apply)			<u></u>		<u> </u>	Follow up date (if required	۳,	Water comple data/requit						
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R				eviev	v □ Follow u	aı	ronow up date (ii required	uj	Water sample date/result (if required)					
		☐ Complaint ☐ Pre-licensing ☐ Consultation												
	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									
10.50 1000		Supervision:		Time/Temperature Controlled for Safety Food (TCS food)										
1	.□ÎN □OUT□N/A	Person in charge present, demonstrates knowledge, a	nd	23	JOIN □ OI		Proper date marking and	die	noelflon					
		performs duties					1 Topor date marking and	uis	position					
2	□N □ OUT □ N/A	Certified Food Protection Manager		24			Time as a public health co	ontro	l: procedures & records					
		Employee Health		²⁴ □ N/A □ N/O				(Andreas						
3	DÍN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		En Eo	**************************************	Consumer Advisory							
4	DIN/ DOUT DIN/A	Proper use of restriction and exclusion		25	□IN □ OU □N/A	JI	Consumer advisory provid		for raw or undercooked foods					
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	ludi	ations					
1.8		Good Hygienic Bractices	KANA.	20,000,000	סם אום	JT		- Control of the Cont						
6	□IN □ OUT □ N/O			26	□ N/Ā	n i po me communi	Pasteurized foods used;	proi	inited toods not offered					
7	□IŃ □OUT□N/O						Chemical .							
	I	eventing Contamination by Hands		27		JT	Food additives: approved	l an	d properly used					
8	□IN □ OUT □ N/O	Hands clean and properly washed		-1	· □ N/A		7 ood addiiivoo. approvod	, uii	a property used					
	MINI MOUT		. [28	I⊒ IN ⊂ □ OL	JT	Toxic substances properly identified, stored, used							
9	│ □IN □ OUT │ □N/A □∙N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		20	□ N/A	*************	Toxic substances property	my facilitied, stored, used						
	and the second s					· · ;C	ontormance with Approve	ed I	rocedures .					
10	☑ÎN □ OUT □ N/A			29		JT	Compliance with Reduced							
		Approved Source	2014	_			specialized processes, ar	nd F	IACCP plan					
11	DIN DOUT	Food obtained from approved source		30	□IŅ □OL □N/A □N/		Special Requirements: Fre	esh	Juice Production					
12	□N/A ⊡Ń/O	Food received at proper temperature		H	DIN DOL	DUT	Special Requirements: Heat		t Treatment Dispensing Freezers					
13	-□ÎN □OUT	Food in good condition, safe, and unadulterated		31	N/A D N/									
14	□IN-1□OUT	Required records available: shellstock tags, parasite		20	DIN DOL	JT	Special Requirements Cu	.oto.	m Dranasian					
OCTOBER DE	□N/A □N/O	destruction		32	□N/A □ N/	0	Special Requirements: Cu	isiOl	n Frocessing					
	At the property of the same of the	Protection from Contamination	(4.4 ¹	33	DIN DOL		Special Requirements: Bu	ılk V	/ater Machine Criteria					
15	□IN □OUT	Food separated and protected		Ľ.	.⊡N/A □ N/G	<u> </u>	,		- Thomas Chora					
				34	□IN □OL		Special Requirements: Ac	idifi	ed White Rice Preparation					
16		Food-contact surfaces: cleaned and sanitized		04		0	Criteria							
17	.⊒Ñ □OUT	Proper disposition of returned, previously served,		35	□IN □Oſ	JT	Outlies I Ossets I Deliet Issue	0						
17		reconditioned, and unsafe food		35	. ⊡·N/A		Critical Control Point Inspe	ectic	on					
	WOLK IN A THE PLANT OF THE PARTY OF THE PART	rature Controlled for Safety Food (TCS food)		36	□IN □OF	JT	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			· □ N/A		1 100000 1 10 VIOW							
	**	Proper reheating procedures for hot holding		37	□IN □ OL	JT	Variance							
19	□IN □ OUT □N/A □ N/O				-□N/A									
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 □IN/A □ N/O Proper hot holding temperatures			foo	odborne iline	ess.								
	/				ublic health interventions are control measures to prevent foodbor				sures to prevent foodborne					
22	□Ń □ OUT □N/A	Proper cold holding temperatures		illness or injury.										

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Nan	ne of Facility	Toka Shoo	Typ	pe of Inspection	Date							
L	1041 12	Jehn Shap	/ در	441 6 11/1	John D. B. Franks	ر .						
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												
		Safe Food and Water		Itensils, Equipment and Vend Food and nonfood-contact si		operly						
38	□ IN □ OUT □Ñ/A □ N/O		IN OUT	designed, constructed, and u		Орену						
39 ☑ N ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control			IN OUT ON/A	Warewashing facilities: instal strips	led, maintained, used	l; test						
40		Proper cooling methods used; adequate equipment for temperature control	ÍN □ OUT	Nonfood-contact surfaces clean Physical Facilities								
41	☐ IN ☐ OUT ☑Ñ/A ☐ N/O		IN □ OUT □N/A	Hot and cold water available	e; adequate pressure							
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used 58 . 1	IN □OUT	Plumbing installed; proper b	packflow devices							
43	□ N □ OUT ØNÆ		N/A 🗆 N/O									
OW COL		<u> </u>	IN □ OUT □N/A	Sewage and waste water prop	perly disposed							
44	☑ ÍN ☐ OUT	Food properly labeled; original container 60 60	IN □ OUT □N/A	Toilet facilities: properly constr	ructed, supplied, clear	ned						
			ÎN □ OUT □N/A	Garbage/refuse properly dispo-	sed; facilities maintain	ied						
45	. □ÎN □ OUT	Insects, rodents, and animals not present/outer	IN □ OUT	Physical facilities installed, ma	aintained, and clean; d	ogs in						
46	□AŃ □ OUT	Contamination prevented during lood preparation,	N/A 🗆 N/O	outdoor dining areas		n						
47	☑ ÍN ☐ OUT ☐N/A	storage & display Personal cleanliness 63 - 1 1	ÎN □ OUT	Adequate ventilation and lighti	ing; designated areas	used						
48			ĨN □ OUT □N/A	Existing Equipment and Facilitie	3 S							
49	o formation requires to pure transfer and property of the execution.	Washing fruits and vegetables roper Use of Utensils		Administrative								
50			,. IN □ OUT □N/A	901:3-4 OAC								
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,	IN □ OUT ☑Ñ/A	3701-21 OAC								
52		handled Single-use/single-service articles: properly stored, used	П П ООТДЕЛИА	0701-21 OAO								
53	□ IN □ OUT □N/A □ Ñ/O.	Slash-resistant, cloth, and latex glove use										
		Observations and Corrective										
Item	No. Code Section Prior	Mark "X" in appropriate box for COS and R: COS=corrected on-sit ty Level Comment	te during inspectio	on R=repeat violation	cos	R						
* -		and the same of th	1									
		Solsstuden (1:11)	11 07 ×	Inspection								
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	7.5											
						<u> </u>						
				·								
Person in Charge Date:												
Environmental Health Specialist Licensor:												
"Napp appl												
PRIORITY LEVEL; C= CRITICAL NC= NON-CRITICAL Page of												

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