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

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N	ame of facility	D	, A.	k one SO	□ RFE	=	License Number		Date		
	JUN197	rialle ell	()				2034		6154167		
Α	ddress	Main St.	essland, OH 45362								
Li	icense holder ,	. 1	Inspe	ection	Time 🎺	Tr	avel Time	C	ategory/Descriptive		
Suche Hantl				(D)	J		50	$ \mid$ ϵ	1435 3		
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation				eview	□ Follov	v up	Follow up date (if requ	ired)	Water sample date/result (if required)		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS 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											
	Mark accignated compile	Compliance Status		Compliance Status							
Supervision					Time/Temperature Controlled for Safety Food: (TCS food)						
1	Ü∏IŲ □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd		□·IN/A □	OUT	Proper date marking a				
2	DIN □OUT □ N/A	Certified Food Protection Manager Employee Health:		1941			Time as a public health	ı contro	ol: procedures & records		
3	OUT IN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	25		OUT	Consumer advisory n	C P ASSESSED BY	for raw or undercooked foods		
4	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		2	⊒N/A	es par Poplar di					
5	□ IN □ OUT □ N/A	Good Hygienic Practices	iis		□IN □	OUT	Highly Susceptible				
6	□IN □ONIÇEI'Ü\O		10000 10000000		ŪN/A		Pasteurized foods use	₃d; proi	hibited foods not offered		
7	िख्ञांN □OUT□N/O		2.946		2	i i	Chemica	il 🔭			
8	MIN DONT DIN/O	reventing Contamination by Hands Hands clean and properly washed		27~	□IN □ □N/A		Food additives: appro-	ved an	d properly used		
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		ved	28	28 ON OUT Toxic substances properly identified, stored, used				ntified, stored, used		
L		' ' '		9 · · · · ·		(Conformance with Appr	oved [Procedures		
	ÇÜIN □OUT □ N/A	Approved Source		29	ŽIN/A DÎN D	OUT	Compliance with Reduspecialized processes		xygen Packaging, other HACCP plan		
11	NZIN □OUT	Food obtained from approved source			□IN □ □N/A □	OUT N/O	Special Requirements:	Fresh	Juice Production		
12	DN/A □N/O	Food received at proper temperature Food in good condition, safe, and unadulterated		0.4	No.	OUT	Special Requirements:	Heat 7	Freatment Dispensing Freezers		
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		22	<u>, </u>	OUT	Special Requirements:	Custo	m Processing		
		Protection from Contamination					0				
15	ÇŒÎN □OUT □N/A □N/O	Food separated and protected			Ų̃N/A □	N/O	Special Requirements:				
16	NQIN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized			ZIN D		Criteria	Acidifi	ed White Rice Preparation		
17	ĎIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	ÍN⁄A □IN □	OUT	Critical Control Point Ir	spectic	on .		
		rature Controlled for Safety, Food (TCS food)	100	THE P	<i>a</i> *	OUT	Process Review				
18	□IN □ OUT □N/A ☑ N/O	Proper cooking time and temperatures		27	ŪN/A □IN □	OUT	Variance				
19	□IN □ OUT □N/A) Ū N/O	Proper reheating procedures for hot holding			J∕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 foodborne illness. Public health interventions are control measures to prevent foodborne							
21	□IN □ OUT □N/A\/□ N/O	Proper hot holding temperatures									
22	ÎÐÎN □ OUT □N/A	Proper cold holding temperatures		illness or injury.							

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Name of Facility	Type of Inspection Date							
_ Sarkie's Mue UL	(1612) (8129175							
GOOD RETAIL PRACTICES								
Good Retail Practices are preventative measures to control the intro								
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: I								
	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly							
38 IN OUT IN/A Pasteurized eggs used where required	54 ☐ OUT Food and nonlood-contact surfaces cleanable, properly designed, constructed, and used							
39 □ IN, □ OUT □ N/A Water and ice from approved source Food Temperature Control	Warewashing facilities: installed, maintained, used; test strips							
	56 PIN □ OUT Nonfood-contact surfaces clean							
40 SIN DOUT DN/A DN/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities							
41 UNOUT N/AMANO Plant food properly cooked for hot holding	57 JUN OUT ONA Hot and cold water available; adequate pressure							
42 IN OUT N/A N/O Approved thawing methods used	58 N OUT Plumbing installed; proper backflow devices							
43 ☐ OUT ☐ N/A Thermometers provided and accurate								
Food Identification	59 ∰ IN □ OUT □N/A Sewage and waste water properly disposed							
44 ☐ OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned							
Prevention of Food Contamination	61 DIN OUT IN/A Garbage/refuse properly disposed; facilities maintained							
45 Insects, rodents, and animals not present/outer openings protected	62 BIN OUT Physical facilities installed, maintained, and clean; dogs in							
46 विशोग । OUT Contamination prevented during food preparation,	□N/A □ N/O outdoor dining areas							
storage & display 47 ☐ N☐ OUT ☐ N/A Personal cleanliness	63 M IN □ OUT Adequate ventilation and lighting; designated areas used							
48 J. IN OUT IN/A IN/O Wiping cloths: properly used and stored	64 D IN OUT ON/A Existing Equipment and Facilities							
49 OUT NAMONO Washing fruits and vegetables	Administrative							
Proper Use of Utensils	65 IN OUT NA 901:3-4 OAC							
50 I IN OUT OUT N/A N/O In-use utensils: properly stored	65 IN OUT 15 N/A 901:3-4 OAC							
51 Utensils, equipment and linens: properly stored, dried, handled	66 ☐ IN ☐ OUT ੴN(A 3701-21 OAC							
52 PIN OUT DN/A Single-use/single-service articles; properly stored, used								
53 N OUT NAM N/O Slash-resistant, cloth, and latex glove use								
Observations and Corrective Actions								
Mark "X" in appropriate box for COS and R: COS=corr	rected on-site during inspection R=repeat violation cos R							
M- Stall - M	ay Wed . MANN Jeh. 00							
Jany at	Time of inspectate oo							
	0 0							
Person in Charge Date: 9-29-2025								
Environmental Health Specialis								
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)