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

N:	ame of facility		Check one				License Number	Date				
'''	Värr An	. 770 A	☐ FSO ☐ RFE									
Δ,	ddress	) ((*);	City/s									
' '	~	11 ) 2 M)	City/State/Zip Code									
License holder					n Time	Tra	vel Time					
In 1900 & Deichel Educia					$\mathcal{O}\mathcal{O}$		Catego		ategory/Descriptive			
									<del>(</del>			
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Varia					w □ Follow	up	Follow up date (if require	Water sample date/result (if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation	****			· ·						
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												
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
1	TIN DOUT DAY	Person in charge present demonstrates knowledge as	nd		DIN DO							
<u> </u>	OIN OUT N/A	performs duties		23			Proper date marking and	position				
2	OUT N/A	Certified Food Protection Manager  Employee Health		24			Time as a public health co	ol: procedures & records				
3	HIN HOUT HAVA	Management, food employees and conditional employee	s;				Consumer Advis	iory				
	OIN OUT ON/A	NA knowledge, responsibilities and reporting				DUT	Consumer advisory provi	ded	for raw or undercooked foods			
5	OIN OUT N/A		ts		□N/A	W 15 %	Highly Susceptible Populations					
		Good Hygienic Practices		1,000,000		DUT		- Transfer				
6	DIN DOUT NO			26	□ N/A	T. Carlotte Control	Pasteurized foods used;	Distinguis	noited foods not offered			
7	□N □ OUT □ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	LeG-02				Chemical					
8	□IN □ OUT □ N/O			27	ON/A	DUT 	Food additives: approved	an	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 NO OUT Toxic substances properly identified, stored, used							
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible			law as	AND REAL PROPERTY OF THE PERSON NAMED AND ADDRESS.	onformance with Approve	MARK TO				
10		Approved Source		29	□IN □C	701	Compliance with Reduced specialized processes, an	KO E 1 bn	kygen Packaging, other IACCP_plan			
11	_UN DOUT	Food obtained from approved source		30	□IN □C	UT	Special Requirements: Fre		Juice Production			
12	│ □IN □ OUT │ □N/A □ N/O	Food received at proper temperature		<u> </u>			opoliar requirements. The		odice i reduction			
13	□ІИ □ОИТ	Food in good condition, safe, and unadulterated		31		1/0	Special Requirements: He	at T	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	stor	n Processing			
400		Protection from Contamination	An John H	33			Special Requirements: Bu	ılk V	/ater Machine Criteria			
15	DIN DOUT	Food separated and protected					Special Requirements: Ac		1			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N	//O	Criteria . Ac		wille Nice Freparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	ON/A	UT	Critical Control Point Inspe	ectic	n .			
ggz, s		rature Controlled for Safety Food (TCS food)		36	□IN □O	UT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	DIN DO	UT	Variance					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		<u> </u>	.□N/A	***************************************	Valianos					
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	OUT N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	□IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

## State of Ohio

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

IVA	ne o	a racinty		$\sim c_{\rm color} \sim \Delta$			type of inspection	Date	1					
			• ,			. "			) ' '	<u>)</u>				
1777.12	y Milita			GOOD RETAIL	PRA	CTICES				Siffic Levi				
Malaula	2000	Good Retail Practi	ices are	preventative measures to control the intro	A CONTRACTOR OF THE PARTY OF TH		chemicals, and physical obje	cts into foods	2752-0105029	T-BOLK SE				
М	ark d			I, OUT, N/O, N/A) for each numbered item: I						able				
	Avantika)	gram of the Albert	Safe Foo	d and Water			Utensils, Equipment and Ver							
38		IN OUT ON/A ON/O	Pasteur	rized eggs used where required	54	☑ IN □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleana l used	able, pro	operly				
39				and ice from approved source	55	□ IN Ø OUT □N	Warewashing facilities: ins	talled, maintaine	d, used:	; test				
	Grande i	Fo	SCHOOL DATE WITH THE PARK	erature Control	56		strips							
40		IN  OUT  N/A  N/O		Proper cooling methods used; adequate equipment for temperature control		J□IN ⊡OUT	Nonfood-contact surfaces   Physical Facilities	Nonfood-contact surfaces clean  Physical Facilities						
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plan			nt food properly cooked for hot holding			I/A Hot and cold water availab	Hot and cold water available; adequate pressure						
42	42   N   OUT   N/A   N/O		Approved thawing methods used			58 I IN IOUT Plumbing installed; proper backflow devices								
43	□ IN □ OUT □N/A		Thermometers provided and accurate			□N/A □ N/O								
	Food I			entification	59		I/A Sewage and waste water pr	Sewage and waste water properly disposed						
44	9	IN 🗆 OUT	Food pr	operly labeled; original container	60	O IN O OUT ON	I/A Tollet facilities: properly con	structed, supplied	l, clean	ed				
	1	Preven	tion of F	ood Contamination	61	OUT ON	I/A Garbage/refuse properly disp	posed; facilities n	naintaine	ed				
45	i fi	IN 🗆 OUT		rodents, and animals not present/outer	62	☐ IN ☐ OUT	Physical facilities installed, r		~~-					
46			contamination prevented during food preparation,			□N/A□N/O	outdoor dining areas	namamou, and c	noan, uc	<i>1</i> 93 III				
47		IN OUT ON/A	storage & display		63	□4N □ OUT	Adequate ventilation and lig	hting; designated	areas ı	used				
48	110000		Personal cleanliness  Wiping cloths: properly used and stored			☐ IN ☐ OUT ☐N								
49	<del></del>	N 🗆 OUT 🗆 N/A 🗆 N/O		fruits and vegetables	64			lues	epolicus peritori	COLUMN TO THE REAL PROPERTY.				
	Proper Use of Utensils						Administrative							
50	ΠI	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored		65	65									
51	 	N □ OUT □N/A	Utensils handled	, equipment and linens: properly stored, dried,	66-	□ IN □ OUT □N	I/A 3701-21 OAC							
52		N □ OUT □N/A		se/single-service articles: properly stored, used										
53		N 🗆 OUT 🗆 N/A 🗆 N/O	Slash-re	sistant, cloth, and latex glove use										
			Mork "Y	Observations and C	orre	ctive Action	<b>S</b>							
lten	ı No.	Code Section Priori	ty Level	Comment	scied (	on-site during inspec	aion <b>R</b> =repeat violation /		cos	R				
<u> </u>		LILLO NO	·	Objectively application	INC.	Cycl are	a ground dr.							
	.*	\		BACHEN AR NOROWER	(	11 1-00								
		. 3	Z'4.	U										
4.3		(11 / N	1	CARROLL MORES	$I \in$	6-(10)	VICE PACH							
				MOGNE COCKET	1									
				)										
				2011021 1121		77 ( NA)	1 ( V ) ( V )							
				CARCIOLATE	W/		V. ( () ()	)						
Pers	on i	n Charge /	) (1)	- Jach			Date:							
Envi	ronn	mental Health Specialist				1.,								
			<u>C</u>	<u> </u>		Licensor:								
PRI	IOR	RITY LEVEL: C= (	CRITIC	AL NC= NON-CRITICAL			Page	e of						

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

Page\_\_\_\_of\_\_