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

Name of facility						e = 5==		License Number	Date // / 3			
A C 4C CIM MIRORD						□ŔFE		1360	0 - 0.25			
Ac	ldress	J		City/	State	/Zip Code						
	1 (1 8	11.1	CHARLAND CLOPA	1.	j.	4.	111	TENON LOW				
Lie	cense holder	7, 5, 1		Inspe	ectio	n Time	Trav	vel Time	C	ategory/Descriptive		
		$\mathcal{C}_{\mathbf{x}}$	MOORS LIC	,	7 (\bigcirc	''"	200	"			
_							<u> </u>	<u>O C </u>	<u></u>			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation						v □ Follow u		Follow up date (if require	d)	Water sample date/result (if required)		
i je se				56.	NIK.	BUBY IS II		C. 10 W. 11 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1				
STABLISHE		and respect to the second		10000	***			the second secon	1021 VA			
IV	ark designate	a compil	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	l=in	compliance C	= ו טכ	not in compliance N/O=n	ot o	bserved N/A=not applicable		
		. And Assessment	Compliance Status		Compliance Status							
	T		Supervision				2020	perature Controlled for S	afet	y Food (TCS food)		
1.	OU DOU		Person in charge present, demonstrates knowledge, a performs duties	ind	23	□N/A □ N/O		Proper date marking and	position			
2	□IN □OU	T 🔲 N/A	Certified Food Protection Manager		24			Time as a public health co	ontro	l: procedures & records		
4	i de la compania de La compania de la co		Employee Health					 Consumer Advis				
3		「	Management, food employees and conditional employee knowledge, responsibilities and reporting	∌s; ————————————————————————————————————	25	□IN □ OL □N/A	JT			for raw or undercooked foods		
5		Γ □ N/A Γ □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte	0.00	LIMA	Sales in	 Highly Susceptible Po	40.5	in the second		
			Good Hygienic Practices		255	□IN □ OL	JT		N. P. Control of Street			
6	□IN □OU	T 🔲 N/O	Proper eating, tasting, drinking, or tobacco use	TOTAL SALK LOC	26	□N/A		Pasteurized foods used;	prof	nibited foods not offered		
7	Carried and the second	Γ □ N/O	No discharge from eyes, nose, and mouth					Chemical	, i			
	i i i i i i i i i i i i i i i i i i i	, P	eventing Contamination by Hands		27	□IN □ OL	JT	Food additives: approved	d an	d properly used		
8	□IN □OU	T 🗆 N/O	Hands clean and properly washed		27	□'N/A		Food additives, approved	ı anı	u property used		
9	DIN DOU		No bare hand contact with ready-to-eat foods or appro	ved	28	DIN DOL	JT	Toxic substances properly	y ide	ntified, stored, used		
	/		alternate method properly relieved				C	onformance with Approve	ed F	Procedures		
10	ÜIN □OU	T 🗆 N/A	Adequate handwashing facilities supplied & accessible)	29	□IN □OU	JΤ	Compliance with Reduce				
			Approved Source		2	□ N/A		specialized processes, a	nd F	HACCP plan		
11			Food obtained from approved source		30			Special Requirements: Fr	esh	Juice Production		
12			Food received at proper temperature	ŀ	-	DIN DOU						
13	□IN □OU	Γ	Food in good condition, safe, and unadulterated		31	N/A D N/C	o o	Special Requirements: He	eat T	reatment Dispensing Freezers		
14			Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ustoi	m Processing		
	F		Protection from Contamination	4.85	00	DIN DOU	JT .	Charles Daniel		Votos Markin, O.V.		
15			Food separated and protected		33	□N/A □ N/C)	Special Requirements: Bu		vater Machine Criteria		
16		Γ	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Ac Criteria	cidific	ed White Rice Preparation		
17	□IN □OU	Γ	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU	ΙΤ	Critical Control Point Insp	ectic	on .		
	, Y Tin	ie/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OU	IT	Process Review				
18		T O	Proper cooking time and temperatures		-	□N/A □IN □OU						
19			Proper reheating procedures for hot holding		37	DN/A		Variance				
20	□IN □ OL		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			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 illness or injury.						
22	□IN □ OU	T 🗆 N/A	Proper cold holding temperatures									

State of Ohio

Food Inspection Report

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Name of Facility									e of Inspection	Date			
		<u> </u>	'''	· · ·	(ACAM)				<u>P.S. C.</u>		<u>) </u>		
				1 July New Spiriter	GOOD RETAIL	DD A	OTICES				N Section		
FridE.		Cood Potoi	l Draeti		The state of the s	200000000000000000000000000000000000000	Colon of March Companies 2.				APRIL D		
l M	lark d				preventative measures to control the introd I, OUT, N/O, N/A) for each numbered item: IN						امماليما	la I a	
Kengara Kengara		principles is a softline of place and the	MATERIAL STATES	CONTRACTOR AND LESS	d and Water	i iii C	Television of the	**************************************	tensils, Equipment and Ven	PERSONAL PROPERTY OF PROPERTY OF THE PERSON	piicai	bie	
38	Тп	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required				EA		7 - HILLIO - HILLO - 177/26/10	Food and nonfood-contact surfaces cleanable, properly				
	1.	·			1	54		' I	designed, constructed, and				
39	Hind Tolk Care Care, Care	IN □OUT □N/A	ACCULTATION OF THE	WINDSWINGS-KO	and ice from approved source erature Control	55	□ IN □ OU	IT □N/A	Warewashing facilities: insta strips	alled, maintained, us	ed; t	est	
40		IN 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment perature control	56		T Market Market	Nonfood-contact surfaces of Physical Facilities	elean			
41		IN 🗆 OUT 🗀N/A	□ N/O		ood properly cooked for hot holding	57	□ IN □ OU	IT □N/A	Hot and cold water availab	le; adequate pressi	ure		
42	ļ ļ	IN 🗆 OUT 🗆 N/A	□ N/O	Approve	ed thawing methods used	58	□ IN □OU	Т	Plumbing installed; proper				
43		□ IN □ OUT □N/A Therr			meters provided and accurate		□N/A □ N/C)				İ	
				Food Id	entification	59	☑IN □ OU	T 🗆 N/A	Sewage and waste water pro	perly disposed			
44		IN 🗖 OUT	and the second second	Food p	operly labeled; original container	60	. D IN D OU	tructed, supplied, cle	eanec	;			
	Jana S		Prevent	THE REPORT OF THE PROPERTY OF	ood Contamination	61		osed; facilities maint	ed; facilities maintained				
45					Insects, rodents, and animals not present/outer			Т	Physical facilities installed, m	aintained, and clear	; dog	s in	
46		N 🗖 OUT	à	openings protected Contamination prevented during food preparation,			□N/A □ N/C)	outdoor dining areas				
47	200	N □ OUT □N/A		storage & display Personal cleanliness			□ и □ ои	Т	Adequate ventilation and ligh	ting; designated are	as us	ed	
48	٦	N 🗆 OUT 🗆 N/A [□ N/O	Wiping cloths: properly used and stored			Д IN □ OU	IT □N/A	Existing Equipment and Facilit	ies			
49	ا لِوَا	N 🗆 OUT 🗆 N/A [⊐ N/O	Washin	g fruits and vegetables			Haracamire de la comp	Administrative	vanishi karatan ka		etani toti Materi	
			p the P	roper Us	se of Utensils	M.XIII		V # 100 100 100 100 100 100 100 100 100 1				SWILL	
50	ΠI	N 🗆 OUT 🗀N/A [⊐ N/O	In-use u	itensils: properly stored	65	поп пол	T □N/A	901:3-4 OAC				
51		N 🗆 OUT 🗖 N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	□ IN □ OU	T □N/A	3701-21 OAC			:	
52	1	N 🗆 OUT 🗆 N/A	Single-u	se/single-service articles: properly stored, used									
53	۱Д	N 🗆 OUT 🗀 N/A [□ N/O	Slash-re	esistant, cloth, and latex glove use								
			11.46		Observations and C								
lten	n No.	Code Section	Priorit	∵iyiark y Level	(" in appropriate box for COS and R: COS=corre Comment	cted	n-site during	inspection	n R≔repeat violation		os	R	
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			Junot	<u> </u>	$\sim \Delta \Delta^{2}$		Licens	our;	K 15	<i>a</i>			

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

Page / of 2