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

N:	ame of	facility			Check				License Number		Date		
'*'	Allie OI	lacinty	$\sqrt{2}$	NA NOW A SECOND	Check				1000 M		Comment		
									1000	(()			
Address 10 2 20 10 10 1 50 50						City/State/Zip Code							
License holder In						spection Time Tra			vel Time	tegory/Descriptive			
IN MARCHANIC SELVES						201			1		t / 2 \		
T	ma of l	n (choc	sk all that apply)					Follow up data (#					
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation						view	/ □ Follow u	р	Follow up date (if required	(بد	Water sample date/result (if required)		
07.00			letitur)	FOODBORNE ILLNESS RISK FACTO	DRS AI	ŃD	PUBLIC H	EAL	THINTERVENTION:	S			
N	fark de	signated	compli	ance status (IN, OUT, N/O, N/A) for each numbered	Control of Control of Control	- a man program	Company of the State of State	Target Control of the	3 5 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	CONTRACTOR A	served N/A=not applicable		
-			<u>.</u>	Compliance Status		T			Compliance Sta				
		(Carlotte)	1 7 2 6 1	Supervision		Time/Temperature Controlled for Safety, Food (TCS food)							
1	DIN	OUT	Person in charge present, demonstrates knowledge, an				□IN □ OUT □N/A □ N/O		Proper date marking and disposition				
2		□ OUT	□ N/A	Certified Food Protection Manager Employee Health	NV P	24	□IN □ OU □N/A □ N/0		Time as a public health co	ntrol	: procedures & records		
3	/DIN	□OUT	□ N/A	Management, food employees and conditional employe knowledge, responsibilities and reporting	es;	05	□IN □ OL	JT	Consumer Advis				
4 5	□IN □IN	□OUT □OUT		Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal eve	ents	25	□N/A		Consumer advisory provided for raw or undercooked for Highly Susceptible Populations				
				Good Hygienic Practices		gallish)	DIN DOL	JT					
6	□IN	□ OUT	□ N/O	Proper eating, tasting, drinking, or tobacco use	F11742 F1811 (94)	26	□N/A		Pasteurized foods used;	proh	bited foods not offered		
7	□ІИ	□ OUT	□ N/O	No discharge from eyes, nose, and mouth		253L			Chemical '				
	7		P	eventing Contamination by Hands			IN OU	JT	- 1 1111				
8	ΔİN	OUT	□ N/O	Hands clean and properly washed		27	ĺ N/A		Food additives: approved	and	properly used		
9		OUT		No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved	28-	□IN □ OU □N/A	JΤ	Toxic substances properly	iden	tified, stored, used		
							The state of the s		onformance with Approve	d P	rocedures		
10	JZİN	OUT	□ N/A	Adequate handwashing facilities supplied & accessible	е	29		ΙT	Compliance with Reduced				
11	DIN	□OUT		Approved Source Food obtained from approved source			DN/A	-	specialized processes, ar	IU FI	ACCP plan		
		OUT				30	□IN □OU □N/A □N/O		Special Requirements: Fre	∍sh J	uice Production		
12		□N/O		Food received at proper temperature		31	□IN □OU		Special Requirements: He	eat Tu	eatment Dispensing Freezers		
13	-	OUT		Food in good condition, safe, and unadulterated		Ľ,	DN/A DN/C		Oposiai requiremente, rie				
14		□OUT □N/O	or contract	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	stom	Processing		
				Protection from Contamination		33	□IN □OU		Special Requirements: Bu	lk W	ater Machine Criteria		
15	□N/A	□OUT □N/O		Food separated and protected					Special Requirements: Ac				
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C)	Criteria		- Time Triod Froparation		
17	∠⊡IN	DOUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOU	T	Critical Control Point Inspe	ection	1		
		aminali carint irini	Tempe	rature Controlled for Safety Food (TCS food)	300.35.30	36	□IN □OU	Т	Process Review				
18	DIN DN/A	OUT N/O		Proper cooking time and temperatures			□N/A □IN □OU	ıT		****			
19		OUT N/O		Proper reheating procedures for hot holding		37	□N/A		Variance				
20		OUT N/O		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behavior							
21		OUT N/O		Proper hot holding temperatures		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	J⊡IN	□ OUT!	□N/A	Proper cold holding temperatures									

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Nar	ne o	Facility	: 4		200 2 800 20		Type	of Inspection	Date				
L			1	- t	The state of the s	•			· / / /- / /)		
	07			Ų	GOOD RETAIL	PRA	CTICES		antipacione de campa de Lancie de Lancie de Campa		a a Editor		
grammijii	min some	Good Retail	Practi	ces are	preventative measures to control the intro		The state of the s	chem	nicals, and physical object	s into foods.	536 202 Pic 10	P.050,	
M	ark c				, OUT, N/O, N/A) for each numbered item: I						applica	able	
				Safe Food	d and Water	illian y		Ute	ensils, Equipment and Vend	25 1000 (0.400)			
38					ized eggs used where required	54	☑ IN □ OUT		Food and nonfood-contact si designed, constructed, and u		ole, pro	perly	
39 IN OUT N/A Water and ice from approved source Food Temperature Control							□ ÎN □ OUT □	IN/A	Warewashing facilities: instal strips	led, maintained	used;	test	
	Cir., Si		, FO	l		56	□ IN □ OUT		Nonfood-contact surfaces cle	an .			
40					cooling methods used; adequate equipment perature control			100 Table	Physical Facilities	-aii	on Calor		
41	☐ IN ☐ OUT ☐N/A ☐ N/O			Plant fo	od properly cooked for hot holding	57 IN OUT N/A Ho			Hot and cold water available; adequate pressure				
42	☐ IN ☐ OUT ☐N/A ☐ N/O			Approve	ed thawing methods used	58			Plumbing installed; proper backflow devices				
43	B IN II OUT IIN/A			Thermo	meters provided and accurate		□N/A□N/O						
in med				Food Id	entification	59	DIN DOUT D	Sewage and waste water prop					
44	Ø 1	N 🗆 OUT		Food pr	operly labeled; original container		IN/A	Toilet facilities: properly constructed, supplied, cleaned					
			Preven		ood Contamination	61]N/A	Garbage/refuse properly dispo-	sed; facilities ma	intaine	d	
45	☐ IN ☐ OUT			Insects, rodents, and animals not present/outer openings protected					Physical facilities installed, ma outdoor dining areas	intained, and cl	ean; do	gs in	
46		N 🗆 OUT		Contamination prevented during food preparation, storage & display						-			
47		N OUT ON/A	7.1/0		l cleanliness	63			Adequate ventilation and lighti		areas u	sed	
48	_	N 🗆 OUT 🗆 N/A 🛭 N 🗆 OUT 🗆 N/A 🗈			cloths: properly used and stored g fruits and vegetables	64	64 □,IN □ OUT □N/A Existing Equipment and Facilities						
				27.5	se of Utensils			and in	Administrative	Andrews (Carlo			
50	ПΙ	N 🗆 OUT 🗖 N/A 🖸	□ N/O	In-use u	itensils: properly stored	65	IN OUT C	IN/A	901:3-4 OAC				
51	ΠÌ	N 🗆 OUT 🗀 N/A		Utensils handled	, equipment and linens: properly stored, dried,	□ÎN □ OUT □	IN/A	3701-21 OAC					
52		N 🗆 OUT 🗆 N/A			se/single-service articles: properly stored, used								
53										taren eta eta eta eta eta eta eta eta eta eta	254 Annalises		
	45			Mark ">	Observations and C "in appropriate box for COS and R: COS=corr			R=repeat violation					
Iten	ı No.	Code Section	Priori	ty Level		or hitselformal sur	<u> </u>			10.140.60	cos	R	
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Person in Charge Date: 9-17-20										-25			
Environmental Health Specialist Licensor:													
Licensor:													

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

Page____ of ___