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

[N					* **		License Number		I Dota					
Name of facility				Check one ☐ FSO ☐ RFE			CY S		Date					
COM 3 / WINT TILL														
Address					City/State/Zip Code									
1931A MICHEL NINCEL				(con-1)644 (10)521										
1 The state of the			Inspec	spection Time Tr		Tra	avel Time		Category/Descriptive					
I got I VIII I laud			(1000			2c		- C = S					
Type of Inspection (check all that apply)				No. I year		<u> </u>	Follow up date (if required	∟_ ქ)	Water sample date/result					
Standard					☐ Follow u	р			(if required)					
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation														
M	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														
		Compliance Status		Compliance Status										
		Supervision	ficación.	Time/Temperature Controlled for Safety Food (TCS food)										
1	DIN DOUT DINA	Person in charge present, demonstrates knowledge, a	nd	-,	□IN □ OL		The state of the s		27					
		performs duties		23	□N/A □ N/0	0	Proper date marking and	ais	oosition					
2	DIN OUT NA		Product.		□IN □ OL		Time as a public health co	ntro	l: procedures & records					
\$ 100 K		Employee Health	150500	Evan	□N/A □ N/0	J	Consumer Advis	Citili ver	•					
3	OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	· [DIN DOL	III.	Consumer Advis	ory						
4	OUT N/A	Proper use of restriction and exclusion			□N7A	,,	Consumer advisory provided for raw or undercooked foo							
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	pula	ations					
	DIN BOUT BNO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use				JT	Pasteurized foods used;	proh	libited foods not offered					
6 7	DIN OUT NO		26 PN/A resteanced foods used, profibiled foods flot offered Chemical											
-3.46	Control Committee Committe	No discharge from eyes, nose, and mouth eventing Contamination by Hands		B. C. Asia	□IN □ OL		Onemica							
8	□IN □OUT□N/O	Hands clean and properly washed	control of Males	27	□,N/A	, 1	Food additives: approved	and	d properly used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □ OU □N/A	JΤ	Toxic substances properly identified, stored, used							
		aremate method properly followed		Conformance with Approved Procedures										
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		20	□IN □OU	Т	Compliance with Reduced							
	VOIN FOUT	Approved Source			□N/A		specialized processes, ar	nd H	ACCP plan					
11	OIN DOUT	Food obtained from approved source			□IN □OU □N/A □N/O		Special Requirements: Fre	sh .	Juice Production					
12	□N/A □N/O	Food received at proper temperature		31	□IN □OU	Т	01-151-11							
13	.□IN □OUT	Food in good condition, safe, and unadulterated			□N/A □ N/C		Special Requirements: He	at i	reatment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			□IN □OU □N/A □N/C		Special Requirements: Cu	ston	n Processing					
		Protection from Contamination	A CONTRACTOR OF THE PROPERTY O		□IN □OU □N/A □N/O		Special Requirements: But	lk W	ater Machine Criteria					
15		Food separated and protected			DIN DOU		Special Requirements: Aci	difie	ed White Rice Preparation					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized			□ N/A □ N/C)	Criteria							
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	;		□N/A □IN □OU		Critical Control Point Inspe	ctio	n					
		rature Controlled for Safety Food (TCS food)	3	36	□in □ou □n/a	T	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures				Т	No. of the second							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□N/A		Variance							
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors										
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.										
22	□JN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

State of Ohio

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Nar	me of Facility	Authority, Chapters 3717 and	Type of Inspection Date											
	1av113	SCART ARMY	SACA 1600 1000	21										
				<u> </u>										
		GOOD RETAIL	PRACTICES											
١	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 Utensils: Equipment and Vending														
	2 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -		Utensils, Equipment and Vending 54 DIN DOUT Food and nonfood-contact surfaces cleanal											
38	□ IN □ OUT □N/A □ N/O	-33	54 IN OUT Tood and nonnood-contact surfaces cleanated designed, constructed, and used	oie, pr	орепу									
39	.□ IN □OUT □N/A Fo	Water and ice from approved source od Temperature Control	55 DIN DOUT DN/A Warewashing facilities: installed, maintained strips	Warewashing facilities: installed, maintained, used; test strips										
40	☑ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56 IN OUT Nonfood-contact surfaces clean Physical Facilities	, de pelekk										
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 IN OUT N/A Hot and cold water available; adequate pre	ssure										
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow device											
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		•										
emolika Para		Food Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed	Sewage and waste water properly disposed										
44	□ IN □ OUT	Food properly labeled; original container	60 IN OUT IN/A Tollet facilities: properly constructed, supplied,	clean	ed									
	Preven	tion of Food Contamination	61 IN I OUT IN/A Garbage/refuse properly disposed; facilities ma	intaine	ed									
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 D IN OUT Physical facilities installed, maintained, and cle	ean; do	ogs in									
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O outdoor dining areas		wa									
47	□ IN □ OUT □ N/A	Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designated a	areas ı	used									
48	IN OUT ON/A ON/O	Wiping cloths: properly used and stored	64 IN OUT IN/A Existing Equipment and Facilities											
49	IN II OUT IIN/A II N/O	Washing fruits and vegetables roper Use of Utensils	Administrative		inga da									
50	□,IN □ OUT □Ń/A □ N/O	In-use utensils: properly stored	65 □ N □ OUT □N/A 901:3-4 OAC											
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,	66 IN IN OUT DIÑ/A 3701-21 OAC											
52	☐ IN ☐ OUT ☐N/A	handled Single-use/single-service articles: properly stored, used	00 L IN L 001 JINA 3701-21 0AC	7.11										
53	□ÍN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use												
		Observations and Co	orrective Actions											
ltem	No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS=corre	ected on-site during inspection R=repeat violation											
	THE SOURCEST PROTE	y Edver Gomment	1 (1)	_cos_	R									
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)											
Pers	on in Charge		Date:											
Environmental Health Specialist Licensor:														
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)

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