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

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Name of facility LOZUE COMPRISHED OF BRADICAD LCC			Check one □ FSO □/ŘFE			License Number	Date (7, 7, 7)							
-	Address	2 110 2 6 2 (1 1 1 1 1 1 2 1 2 1 2 1 2 1 2 1 2 1												
•		RJ 30	City/State/Zip Code											
L	icense holder	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Inspection Time			7	791							
LUZNIK (CHIX/CHI) CHECKECO				3,0		2)(0)	Category/Descriptive							
	ype of Inspection (che					Follow up date (if required)) Water sample date/result							
	a Standard ☐ Critica	l Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	ew 🗆 Follow	up	, , , , , , , , , , , , , , , , , , , ,	(if required)							
Ľ	1 Foodborne 🗆 30 Day	/ ☐ Complaint ☐ Pre-licensing ☐ Consultation												
	Mark decimpated source	FOODBORNE ILLNESS RISK FACTO	KS AN	DIPUBLICA	IEA	TH 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													
Minn to		Compliance Status	Compliance Status											
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	OIN OUT ON	Person in charge present, demonstrates knowledge, al performs duties	nd	23 DIN DO	UT	Proper date marking and c								
2	│□IN □OUT □N/A	Certified Food Protection Manager		JIN DO	UT									
8		Employee Health		24 N/A N/	/O	Time as a public health con	trol: procedures & records							
3	☑ÍN □OUT □ N/A	Management, food employees and conditional employee	s;		$p_{i}^{(s)}$	Consumer Adviso	ny							
	ļ,	knowledge, responsibilities and reporting	2	5 DIN DO	UT	Consumer advisory provide	ed for raw or undercooked foods							
<u>4</u>	DIN DOUT DN/A		4-	ŬN/A	o cura are									
		Good Hygienic Practices	is j			Highly Susceptible Pop	ulations							
6	□IN □ OUT □ N/C		2	OIN OI 6 ON/A	UΙ	Pasteurized foods used; pr	rohibited foods not offered							
7	DIN DOUT DING	No discharge from eyes, nose, and mouth												
		Preventing Contamination by Hands		_	TT.	Johnson	有效的数据的数据的数据数据数据数据数据数据数据数据数据数据数据数据数据数据数据数据							
8	DIN DOUT DN/C	Hands clean and properly washed	2	⁷ □N/A		Food additives: approved a	and properly used							
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ed 2	8 DIN DOL	JT	Toxic substances properly identified, stored, used								
					C	onformance with Approved	Procedures							
10	│□ÍN □OUT□N/A	Transplace management and accessible		9 DIN DOL		Compliance with Reduced (Oxygen Packaging other							
	DIN HOUT	Approved Source		³ □N/A		specialized processes, and	HACCP plan							
11	□IN □OUT □IN □OUT	Food obtained from approved source	з			Special Requirements: Fresi	h Juice Production							
12	□N/A □N/O.	Food received at proper temperature	-											
13	□IN □OUT	Food in good condition, safe, and unadulterated	3			Special Requirements: Heat	Treatment Dispensing Freezers							
14	DIN DOUT	Required records available: shellstock tags, parasite		ON DOU	JΤ	Charles Daniel								
	□N/A □N/O	destruction	3		O	Special Requirements: Custo	om Processing							
M.		Protection from Contamination	3:	JIN DOU		Special Requirements: Bulk	Water Machine Criteria							
15	□IN □OUT □N/A □N/O	Food separated and protected		, DN/V DN/C)	Openial Requirements, Bulk	water Machine Criteria							
16	□JN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	DN/A DN/C	TI O	Special Requirements: Acidii Criteria	fied White Rice Preparation							
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	DIN DOU	T	Critical Control Point Inspect	ion							
V.	Time/Tempe	rature Controlled for Safety Food (TCS food)		ПІМ ПОП	т									
8	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□ Ń/A		Process Review								
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□IN´□OU □N/A	Ţ	Variance	·							
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors										
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.										
2	ON OUTON/A	Proper cold holding temperatures	P i	Public health interventions are control measures to prevent foodborne illness or injury.										

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Nan	ne of Facility				Type of Inspection	Date	, (**						
L ₁	CAZLIE COM	ENCODE STANCE	$\supset \ell$	7.6	5109000	17.71	<)						
GOOD RETAIL PRACTICES 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													
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact designed, constructed, and	t surfaces cleanab	le, properly						
39	□ IN □ OUT □N/A	Water and ice from approved source	55	(☑TIN ☐ OUT ☐1	Wareweshing facilities: les	**	used; test						
	Foo	od Temperature Control		-	strips								
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	OUT OUT	Nonfood-contact surfaces Physical Facilities	clean							
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	□ ÎN □ OUT □N	N/A Hot and cold water availa	ble; adequate pres	ssure						
42	☑ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; prope	r backflow devices							
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	□ IN □ OUT □		 							
44	.☐ IN ☐ OUT	Food properly labeled; original container	60	DIN DOUT D	N/A Toilet facilities: properly cor	structed, supplied,	cleaned						
	Prevent	tion of Food Contamination		√□ TUO □ NI □	, , ,								
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, outdoor dining areas	maintained, and cle	an; dogs in						
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A□N/O									
47	DIN DOUT DN/A	Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lig	hting; designated a	reas used						
48 49		Wiping cloths: properly used and stored Washing fruits and vegetables	64	I TUO II OIT II	N/A Existing Equipment and Faci	lities							
		roper Use of Utensils			Administrative								
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65	☑ N □ OUT □N	N/A 901:3-4 OAC								
51		Utensils, equipment and linens: properly stored, dried,	66	□ IN □ OUT ☑N	∜A 3701-21 OAC								
52	□ IN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used	001		W/ 0101210/10								
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use					İ						
		Observations and Co											
Item	No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS ≑corre	cted o	n-site during inspe	ction R=repeat violation								
item	THO. Code dection Thom	y Level Comment			. ()		COS R						
		- 1 5911510(-1CM		()) -	11/ 11/11/11								
		V				·							
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Person in Charge Date:													
Environmental Health Specialist Licensor:													
DDI	PRIORITY LEVEL: C- CRITICAL NC- NON-CRITICAL Page 7 of												

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