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

Name of facility Cr			Checl	eck one			License Number		Date				
				1 FSO □ RFE			1100		0.201.75				
Address			City/S	ty/State/Zip Code									
					CARONA IND. CALL SARA I								
License holder				ctio	n Time		<u> </u>	<u> </u>					
License holder Inspection Cold				(	7 <b>(</b> )	Tra	vel Time	Cat	egory/Descriptive				
				U	1. 1.2	Ĺ.,	10		(())				
Type of Inspection (check all that apply) ☑ Standard				n day	u 🖂 Callani	_	Follow up date (if required	)	Water sample date/result				
1	Foodborne 🖂 30 Day	□ Complaint □ Pre-licensing □ Consultation	ice Ke	.viev	w ⊔ rollow up	,		ŀ	(if required)				
					!								
		FOODBORNE ILLNESS RISK FACTO	RS AI	ND	PUBLIC H	EAL	TH INTERVENTIONS	3					
- 10	nark designated comp		em: IN:	IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable									
Compliance Status					Compliance Status  Time/Temperature Controlled for Safety Food (TCS food)								
20176	3. 135 m/hr. w/w/s	Supervision  Person in charge present, demonstrates knowledge, ar			Food (TCS food)								
1	OUT OUT ON/	performs duties	a	23   IN   OUT   OUT   N/O			Proper date marking and disposition						
2	│□IN □ OUT □ N/A	Certified Food Protection Manager  Employee Health		24 DIN DOUT			Time as a public health control: procedures & records						
		Management food employees and conditional employees				· 後,遊	Consumer Advisory						
3	OIN OUT ON/A	knowledge, responsibilities and reporting		05	DIN DOU	T							
4 .	DIN DOUT N/A			25 N/A			Consumer advisory provided for raw or undercooked for						
5	OUT N/A		S				Highly Susceptible Pop	ulat	ions				
6	DIN DOUT NO	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□N/A □ OU	Т	Pasteurized foods used; p	rohit	pited foods not offered				
7	DIN DOUT DN/C					0772	Chemical	7 7					
	and the second of the second o	Preventing Contamination by Hands		07	DIN DOU	Τ	Food additives: approved and properly used						
8	OIN OUT N/C	Hands clean and properly washed		27	· 🗆 N/A								
9	│	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28 DIN DOUT		Γ	Toxic substances properly identified, stored, used						
	MIN FOUT FINA					C	onformance with Approved	l Pro	ocedures				
10	│□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source		29 IN I OUT		Γ	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	OIN DOUT	Food obtained from approved source	A TOTAL		DIN DOUT								
12	DIN DOUT	Food received at proper temperature		30	□N/A □ N/O		Special Requirements: Fres	sh Ju	ice Production				
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated	_	31			Special Requirements: Hea	atment Dispensing Freezers					
14	□IN □OUT	Required records available: shellstock tags, parasite			DIN DOUT			-					
	□N/A □N/O	destruction	3.000.v	32 	□N/A □ N/O		Special Requirements: Cust	tom I	Processing 				
	□IN □OUT	Protection from Contamination	Marie V	33	TUO 🗆 NI 🗆 OVA		Special Requirements: Bulk	Wat	er Machine Criteria				
15		Food separated and protected											
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □N/O		Special Requirements: Acid Criteria	ified	White Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35.	□IN □OUT □N/A		Critical Control Point Inspec	tion					
		rature Controlled for Safety Food (TCS food)	Mary III	36	□IN □OUT		Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A □IN □OUT								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37/	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	□IN □ OUT □N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.									

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Type of Inspection

Date

Name of Facility

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

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		GOOD RETAIL	PRACT	ICES			Samuel 1883			
Bedow outh	Good Retail Pract	ices are preventative measures to control the introd	054-7850E-1974E		micals, and physical objects into foods					
М	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item: IN	N=in com	pliance <b>OUT</b> =not in	n compliance N/O=not observed N/A=no	t applic	able			
		Safe Food and Water	12.190	U.	tensils, Equipment and Vending					
38	Í IN OUT ONA ONO	Pasteurized eggs used where required	54 C	TUO 🗆 NI [	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	operly			
39	□IN □OUT □N/A	Water and ice from approved source	55 □	IN OUT N/A	Warewashing facilities: installed, maintaine	d, used;	test			
	A SAME PARTY OF THE PARTY OF TH	od Temperature Control			strips					
40		Proper cooling methods used; adequate equipment for temperature control	56∤`L	IN OUT	Nonfood-contact surfaces clean  Physical Facilities					
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 p	ressure				
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 .⊑	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices						
43	□ IN □ OUT □N/A	Thermometers provided and accurate		]N/A □ N/O	* · · ·	Á	y AN Wale			
		Food Identification	59 .⊑	IN OUT IN/A	Sewage and waste water properly disposed					
44	☑ IN □ OUT	Food properly labeled; original container	60 🗷	A/N U TUO U NI E	Tollet facilities: properly constructed, supplied, cleaned					
ETHER ST	Preven	ition of Food Contamination	61	IN 🗆 OUT 🗆 N/A	Garbage/refuse properly disposed; facilities maintaine					
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 □	IN 🗆 OUT	Physical facilities installed, maintained, and o	olean; do	gs in			
46		Contamination prevented during food preparation,		]N/A 🗆 N/O	outdoor dining areas					
47	│	storage & display  Personal cleanliness	63 🗀	IN □ OUT	Adequate ventilation and lighting; designated	areas u	ısed			
48		Wiping cloths: properly used and stored	64 🖂	IN OUT ON/A	Existing Equipment and Facilities					
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative					
		Proper Use of Utensils	65 🗆	I IN □ OUT □N/A	901:3-4 OAC		<u> </u>			
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	00	TIN LI OUT LIN/A	901:3-4 OAC					
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled		66 🔎	I'IN 🔲 OUT 🗆 N/A	3701-21 OAC					
52 53	☐ IN ☐ OUT ☐N/A ☐-IN ☐ OUT ☐N/A ☐ N/O	Single-use/single-service articles: properly stored, used								
00		Slash-resistant, cloth, and latex glove use  Observations and Co	arrost	ina Aadisas						
		Mark "X" in appropriate box for COS and R: COS=corre	ected on-s	site during inspection	n <b>R</b> =repeat ∨iolation					
Item	No. Code Section   Priori	ty Level Comment	Λ-		di with The Control of the Control o	cos	R			
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		3/11/12/00/00								
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rers	on in Charge	a respec			Date: 9.9-60.36	•				
Envi	ronmental Health Specialist	A		Licensor:	C1.D					
PRI	ORITY LEVEL: C= (	CRITICAL NC= NON-CRITICAL		1	Page	2				