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

Name of facility C							License Number		Date				
Midraguia consciolica					□RFE		100 A		C 25 25				
					/Zip Code				The state of				
	And I de	NION NOW	\ \	JP15 AND POLICE CONTRACTOR					W.Z.				
License holder In					nspection Time		avel Time		Category/Descriptive				
							1 6		acgory, Descriptive				
Type of Inspection (check all that apply)					<u> </u>		Follow up date (if required)						
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance					eview 🗆 Follow up		ronow up date (ii required)		Water sample date/result (if required)				
	Foodborne ☐ 30 Day	□ Complaint □ Pre-licensing □ Consultation											
73.1	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		Time/Temperature Controlled for Safety, Food. (TCS food)									
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23 IN OUT OUT N/O			Proper date marking and disposition						
2	/□IN □ OUT □ N/A			24 DIN DOUT			Time as a nublic health control procedures 2 records						
	To the state of th	Employee Health		2.→ (Ma)	□N/A □ N/C) // // L	Time as a public health control: procedures & records						
3	∕ÓIN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	· [25	DIN DOU	T	Consumer Advisory Consumer advisory provided for raw or undercooked for						
4	DIN DOUT DIN/A	the state of the s		20	□N/A		Highly Susceptible Populations						
5	.□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Rractices.	its		□!N □ OU	T		Parameter.	11 A 1 A 1 A 1 A 1 A 1 A 1 A 1 A 1 A 1				
6	□IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized foods used;	prol	nibited foods not offered				
7	□IN □OUT □N/O					Ghemical Chemical							
8	P) ONDITUOD NIC	eventing Contamination by Hands: † Hands clean and properly washed		27	□IN □ OU □·N/A	Т	Food additives: approved	d an	d properly used				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28	□¹N □ OU □N/A	san says	Toxic substances properly						
10	OIN OUT N/A	Adequate handwashing facilities supplied & accessible		#6.1	□iN □OU		onformance with Approve Compliance with Reduce	HEE TO					
		Approved Source		29	□N/A		specialized processes, a						
11	□IN □OUT	Food obtained from approved source		30			Special Requirements: Fro	esh	Juice Production				
12	ON OUT	Food received at proper temperature		31	□IN □OU	T	Special Requirements: He	reatment Dispensing Freezers					
13	OUT OUT	Food in good condition, safe, and unadulterated	_	· · · · · · · · · · · · · · · · · · ·									
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C)	Special Requirements: Cu	ustor	m Processing				
15	☑IN □OUT	Protection from Contamination Food separated and protected		33			Special Requirements: Bu	ılk V	/ater Machine Criteria				
	ON/A ON/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU		Special Requirements: Ac Criteria	cidifie	ed White Rice Preparation				
16 17	□N/A □N/O □ÍIN □OUT	Proper disposition of returned, previously served,		35	□IN □OU.								
''		reconditioned, and unsafe food		JO	□ N/A		Critical Control Point Inspe	ectio	лт.				
i i		rature Controlled for Safety Food (TCS food)		36	□IN □OU [.] □IN □OU [.]	T	Process Review						
18	´□N/A □ N/O	Proper cooking time and temperatures		37 (□IN □OU	Т	Variance						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□ N/A								
20	□IN □ OUT -□N/A □ N/O	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	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.									
22	□IŃ □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio Food Inspection Report

			Authority: Chapters 3717 and	371	5 Ohio Revise	ed Code					
Nan	ne of Facility					Гуре of Inspection	Date				
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		Vision de la Company	}				ashru superior as		CONTRACT.		
	Good Potail Proc	tions ora	GOOD RETAIL If preventative measures to control the introd	MAY TO WARTE							
l Ma			N, OUT, N/O, N/A) for each numbered item: IN :					dicable			
		HOLD STORES	od and Water			Utensils, Equipment and Ver		incabic			
38	□ IN □ OUT □N/A □ N/	Pasteu	rized eggs used where required	54	OUT OUT	Food and nonfood-contact		proper	ly		
39	☐ IN ☐ OUT ☐ N/A	Water	and ice from approved source		/**	designed, constructed, and Warewashing facilities: ins	······································	od: too!	\vdash		
	, company of the company of the F	ood Temp	Proper cooling methods used; adequate equipment for temperature control			strips	talied, maintained, dse	eu, tesi	,		
40	□IN □ OUT □N/A □ N/C				□ IN □ OUT	TO SECURE A SECURE ASSESSMENT OF THE PROPERTY OF THE PARTY OF THE PART	Nonfood-contact surfaces clean				
		-		Physical Facilities							
41		Plant fo	ood properly cooked for hot holding	57	D IN D OUT D	I/A Hot and cold water availab	water available; adequate pressure				
42		Approv	ved thawing methods used	58	100	Plumbing installed; proper backflow devices					
43	□ IN □ OUT □N/A	Thermo	ometers provided and accurate	_	□N/A□N/O						
Food			dentification	59 🛛 IN 🗆 OUT 🗀 N/A		I/A Sewage and waste water pr	Sewage and waste water properly disposed				
44	□ IN □ OUT	Food p	properly labeled; original container	60		I/A Toilet facilities: properly con	Toilet facilities: properly constructed, supplied, cleaned				
	Preve	ntion of F	ood Contamination	61		I/A Garbage/refuse properly disp	Garbage/refuse properly disposed; facilities maintained				
45	□ IN □ OUT		r, rodents, and animals not present/outer	62	□ IN □ ØUT	Physical facilities installed, r	maintained, and clean;	dogs ir	i		
46	☐ IN ☐ OUT	Contan	umination prevented during food preparation,		□N/A □ N/O	outdoor diffing areas	outdoor dining areas				
47	□ IN □ OUT □N/A	—— <u> </u>	& display al cleanliness	63 IN OUT		Adequate ventilation and lighting; designated areas used					
48	□ IN □ OUT □N/A □ N/C		cloths: properly used and stored	64		V/A Existing Equipment and Facil	ities				
49			ng fruits and vegetables			Administrative					
Proper Use of Utensils					□ IN □ OUT □	I/A 901:3-4 OAC					
50			utensils: properly stored s, equipment and linens: properly stored, dried,	65		and total			_ .		
51	handled			66		I/A 3701-21 OAC					
52 53				'							
00		Oldali-li	Observations and Co	orro	ctive Action						
			X" in appropriate box for COS and R: COS=correc								
Item	No. Code Section Prio	rity Level	((() () () () ()	-10	1 10 10 0	2002 10122 11	cc		_ [
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Pers	on in Charge		11/20/00			Date:	and aller area		\dashv		
		A.C.				1 5-20	<u> 5 25 </u>				
Envi	ronmental Health Specialis				Licensor:	06415					

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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