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

Name of facility Che						Check one			License Number		Date			
O of I .							□ RFI	=	34)		8/25/25			
Address City						☐ FSO ☐ RFE 3 4)								
11														
'	()) cense h) older	VVC	Mar 1400	<u> </u>									
	Z_{ρ_i}	Th	6.		1.7	5		110	10	1	ategory/Descriptive			
		- 1	120	ck all that apply)	W W									
				Control Point (FSO) □ Process Review (RFE) □ Varia	ance Rev	view	/ □ Follov	w up	Follow up date (if requ	reuj	Water sample date/result (if required)			
				☐ Complaint ☐ Pre-licensing ☐ Consultation										
	- p - 4			FOODBORNE ILLNESS RISK FACTO	RS AN	Jh:	PUBLIC	ΗΕΔΙ		NS.				
N	1ark de	signated	l compli	ance status (IN, OUT, N/O, N/A) for each numbered i			SOLET STREET, SECTION AND ASSESSMENT	SALME LANCE SERVICE AND ADDRESS.		2200	bserved N/A=not applicable			
Compliance Status							Compliance Status							
	Supervision						Ţ	ime/Ten	mperature Controlled for Safety Food (TCS food)					
1	/	,□ OUT		Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and disposition					
2	∥⊠IN	□ OUT	□ N/A	Certified Food Protection Manager Employee Health		24 D N D OUT D N/A D N/O			Time as a public health control: procedures & records					
3	/ DIN	□OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;				Consumer Ad	visory				
4	<u>√□</u> N-	OUT	□ N/A	Proper use of restriction and exclusion		25 DIN DOU			Consumer advisory pr	ovided	for raw or undercooked foods			
5			□ N/A	Procedures for responding to vomiting and diarrheal ever					Highly Susceptible	Popul	ations			
6	□IN	Поит	☑ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ □N/A	OUT	Pasteurized foods use	d; prol	nibited foods not offered			
7			□ N/O						Ghemica	il)				
	1	100		reventing. Contamination by Hands	100 3	27		OUT	Food additives: approv	ed an	d properly used			
8	ΠİΝ	OUT	□ N/O	Hands clean and properly washed			/DN/A		rood additivos, approv		a property asoc			
9		OUT		No bare hand contact with ready-to-eat foods or approvale	ed	28	⊡ĨN □ □N/A	OUT	Toxic substances prope	erly ide	ntified, stored, used			
			,					c	onformance with Appro	SEPTEMBER OF				
10	-EIN	HOUL	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ "⊡'N/A	OUT	Compliance with Redu specialized processes,					
11	ΔЩÜN	□out	***************************************	Food obtained from approved source		30	ם אוַם	OUT	Special Requirements:	Fresh	Juice Production			
12		□OUT Z∐N/O		Food received at proper temperature										
13	ďĺΝ	□out		Food in good condition, safe, and unadulterated		31	□N/A □	N/O	Special Requirements: Heat Treatment Dispensing Freezers					
14	DIN'A	□OUT □N/O	The state of the s	Required records available: shellstock tags, parasite destruction		32		OUT N/O	Special Requirements:	n Processing				
t	Letin	□ OUT		Protection from Contamination		33			Special Requirements:	Bulk V	/ater Machine Criteria			
15		□N/O		Food separated and protected						A 1 116				
16	1	□ OUT □ N/O		Food-contact surfaces: cleaned and sanitized		34	DIN D	N/O	Special Requirements: Criteria	Acidifie	ed White Rice Preparation			
17	QIN	□ OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35		OUT	Critical Control Point In	spectic	on '			
	i i			rature Controlled for Safety Food (TCS food)		36		OUT	Process Review					
18	□IN □N/A	OUT N/O	-	Proper cooking time and temperatures		37		OUT .	Variance					
19		D OUT		Proper reheating procedures for hot holding		J,								
20	□IN □N/A	□ OUT □ 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		OUT		Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
22	/EIN	□ QUT	· □N/A	Proper cold holding temperatures		illness or injury.								

State of Ohio

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Nar	ne of Facility			Type of Inspection Date									
1	PAN Staline	<u> </u>		STandar/ (CP 8/25)	() f	(See 1831							
Row													
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 applicab													
	The say are assess to minimum ways a second of the says and a pair	Safe Food and Water											
38	IN OUT DN/A ON/O	, , , , , , , , , , , , , , , , , , , ,	54 DIN DOUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	able, pro	perly							
39	□□1Ñ □OUT □N/A	Water and ice from approved source od Temperature Control	55 DIN DOUT	IN/A Warewashing facilities: installed, maintained strips	d, used;	test							
1.7000.000		Proper cooling methods used; adequate equipment	56 Ø IN 🗆 OUT	Nonfood-contact surfaces clean									
40	☐ IN ☐ OUT ☐N/A ☐-N/O	for temperature control		Physical Facilities									
41		Plant food properly cooked for hot holding	57 / OUT	Hot and cold water available; adequate pressure									
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 □1N □OUT	Plumbing installed; proper backflow device	Plumbing installed; proper backflow devices								
43	☐ OUT ☐N/A	Thermometers provided and accurate	□N/A□N/O										
		Food Identification	59 ,⊡ 'IN □ OUT □	A Sewage and waste water properly disposed									
44	□ IN □OÚT	Food properly labeled; original container	60 .⊡¹N □ OUT □	Toilet facilities: properly constructed, supplied, cleaned									
		tion of Food Contamination	61 🖾 N 🗆 OUT 🗆	N/A Garbage/refuse properly disposed; facilities m	Garbage/refuse properly disposed; facilities maintained								
45	DIN OUT	Insects, rodents, and animals not present/outer openings protected	62 □-IN □ OUT	Physical facilities installed, maintained, and coutdoor dining areas	clean; dogs in								
46	,⊡·IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□ N/O										
47	□ OUT □N/A	Personal cleanliness	63 DIN DOUT	Adequate ventilation and lighting; designated	areas us	sed							
48	DIN DOUT DN/A N/O	Wiping cloths: properly used and stored	64 PIN DOUT D	IN/A Existing Equipment and Facilities									
40	Particle and the second	Washing fruits and vegetables roper Use of Utensils		Administrative									
50	☑ÎN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 🗆 IN 🗆 OUT 📮	N/A 901:3-4 OAC									
51	☑ ÍN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled		N/A 3701-21 OAC									
52	A/N□ TUO □ NF□.	Single-use/single-service articles: properly stored, used											
53	□/IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C	orrective Action	ns									
Item	No. Code Section Priorit	Mark "X" in appropriate box for COS and R; COS=correty Level Comment	ected, on-site, during, inspi	ection R =repeat violation	cos	R							
41	1 3.2 0 11	C Observed such water	fue lame.	de not labled PTI	-B								
	1 10 10 10	Tabled during inte	not Sur										
													
		Critical Courted Point Inspection											
		Larring Colonie as the Colonie as th											
		No (() reidations 6	2 Time or	a suspection									
			anguer de la company										
Pers	on in Charge	0.1		Date:									
	Tikto.	-C2/2/2		08-25-2025									
Environmental Health Specialist Licensor:													
Matter agent													
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)