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

Name of facility (A (A) + (A (A) + (A (A) (A) (A) (A) (A) (A) (A) (A) (A)							□ŘFE		License Number	Date			
A	ddress				City/Sto								
	17(į	\\\\\\	avver read		ON SULL CONTROL CONTRO							
License holder Ir							Time	Trav	el Time	Ca	tegory/Descriptive		
			165	1 m 3 M (1)	()	; <.			~2C2		(
<u> </u>							<u>) </u>						
Ģ	Standa	ard 🗆	Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ınce Revie	ew	□ Follow up		Follow up date (if required	(k	Water sample date/result (if required)		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
٨	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												
nane an	2018 P. D	SALES DESCRIPTION	one i che i caro	Compliance Status		Compliance Status							
		u linda		Supervision		Time/Temperature Controlled for Safety, Food (TCS food)							
1		OUT		performs duties	nd 2		⊐IN ØÖUT ⊐N/A □ N/O	osition					
2		□ OUT	□ N/A	Certified Food Protection Manager	2	24 [procedures & records						
3	□IN	□out	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		JN/A □ N/O		Consumer Advisory				
4	□IN	DOUT		Proper use of restriction and exclusion		25 DIN DOUT			Consumer advisory provided for raw or undercooked foods				
5	□IN	□ OUT	□ N/A	Procedures for responding to vomiting and diarrheal even	1952				Highly Susceptible Pop	oula	tions		
6	N	□ OUT	N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	SCHOOL STREET	□ IN □ OUT 26 □ N/A Pasteurized foods used; prohibited foods not					bited foods not offered		
7	□iN	☐ OUT ☐ N/O No discharge from eyes, nose, and mouth					Chemical Chemical						
l)		10.5	". Р	reventing Contamination by Hands		r	TUO 🗌 NIC						
8	. DIN	□ OUT	□ N/O	Hands clean and properly washed	2	Food additives: approved and properly used					properly used		
9		OUT N/O		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	X-1	⊒IN □ OUT ⊒N/A		Toxic substances properly identified, stored, used				
	LIN	□ OUT	I'I NI/A	Advantage				-	oformance with Approve	Only Marine			
10		1 OO1	LI IVA	Adequate handwashing facilities supplied & accessible Approved Source			JIN DOUT		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan				
11	□IN	□out	The state of the s	Food obtained from approved source			3 N/A	.	specialized processes, an	a HA	ACCP plan		
12	□IN	□OUT		Food received at proper temperature	30		JN/A D N/O		Special Requirements: Fre	sh J	uice Production		
13		□N/O □OUT		Food in good condition, safe, and unadulterated	31		IN □ OUT IN/A □ N/O		Special Requirements: Hea	eatment Dispensing Freezers			
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction	32		IN DOUT		Special Requirements: Cus	stom	Processing		
r is			bit.	Protection from Contamination			JŅ/A 🗆 N/O	-					
15		□OUT □N/O	16.56.440.512	Food separated and protected	33		IN OUT		Special Requirements: Bull	k Wa	ater Machine Criteria		
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34	4 <u>F</u>	IN □ OUT]N/A □ N/O		Special Requirements: Acio Criteria	dified	l White Rice Preparation		
17	ПIN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	5 [IN □ OUT		Critical Control Point Inspec	ction			
		Time	Петре	rature Controlled for Safety, Food (TCS food)			IN DOUT	$\neg +$					
18	DIN	OUT	Control of the last	Proper cooking time and temperatures	36		IN/A		Process Review				
19	ΠİΝ	OUT N/O		Proper reheating procedures for hot holding	37		IIN □ OUT IN/A		Variance				
20		□ OUT □ N/O		Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors							
21		□ OUT □ N/O		Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	Þίν	OUT	□N/A	Proper cold holding temperatures	P								

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

State of Ohio

Food Inspection Report

					Authority: Chapters 3717 and	371	5 Ohio Revis	ed Code					
Name of Facility ROUNGER CON CONTROL AND								Type of Inspection	74 10	Date	· 7		
		1	1. 146		Charles Carlot			<u>- すい世</u>	Or Og		, é	,	
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												able	
77.14	THOMSON	mil to by the and the result		afe Foo	d and Water	DAGE)		Utensils, Equipn	and the same of th			7570	
38	<u> </u>				ized eggs used where required	□ IN □ OUT		Food and nonfood-contact surfaces cleanable, properl designed, constructed, and used					
39					and ice from approved source erature Control	55		IN/A Warewashing strips	Warewashing facilities: installed, maintained, used; test strips				
800-KIDITS	Pro			Proper	Proper cooling methods used; adequate equipment		□ IN ☐ OUT	Nonfood-cont	Nonfood-contact surfaces clean				
40	121				perature control		.	Physical	Facilities			mathe (167)	
41	П	□ IN □ OUT □N/A □ N/O			od properly cooked for hot holding	57 🖸 IN 🗆 OUT 🗆 N/A Hot and cold water available; ad			ble; adequate	pressure			
42		☑ IN ☐ OUT ☐N/A ☐ N/O			ed thawing methods used	58	□ IN □OUT	Plumbing ins	talled; prope	roper backflow devices			
43		N 🗌 OUT 🔲 N/A		Thermometers provided and accurate				INI/A Common and a					
				Food Identification			59 DIN OUT N/A Sewage and waste water properly						
44	<u> </u>	N 🗆 OUT		Food properly labeled; original container			60 . In Out In/A Toilet facilities: properly construc						
			Prevent	100	rodents, and animals not present/outer	-				isposed; facilities maintained			
45		O IN O OUT			s protected	62			Physical facilities installed, maintained, and clean; dogs in outdoor dining areas				
46 /		N 🗆 OUT		Contamination prevented during food preparation, storage & display				Adequate ven	tilation and lic	nting; designate	ed areas u	ısed	
47		N 🗆 OUT 🔲N/A	N/O	Personal cleanliness Wiping cloths: properly used and stored									
49		N 🗆 OUT 🗆 N/A			g fruits and vegetables	Enthalia			Talana da Santana			grandster	
			SALES PERSONS A		se of Utensils	97,00341		Admin	istrative		560 F 5250		
50	Πí	N 🗆 OUT 🗆 N/A			itensils: properly stored	65	IN OUT E	IN/A 901:3-4 OAC					
51		N 🗖 OUT 🗖N/A		Utensils, equipment and linens: properly stored, dried, handled]Ń/A 3701-21 OAC	· · · · · · · · · · · · · · · · · · ·				
52	خدر				se/single-service articles: properly stored, used	00		0701210/10					
53		N OUT N/A	Π N/O		esistant, cloth, and latex glove use								
A NOTE OF			iy madi	racionistico (Observations and C	orro	ctive Actio	ne				0.000	
			VI./PE	Mark ">	(" in appropriate box for COS and R: COS=corre				lation	7.47		i i	
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Env	Environmental Health Specialist Licensor:												
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page_____of__