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

Na	ame of facility )//(	€ 10 00 1 01726 LLC BA	Check one ☑ FSO ☐ RFE				License Number	Date					
	5 14	S 2.224 1 102111					1350	4. Zw 25					
_	1,14	7.00 9 (6.01)	011-101	-4-1	71 01-		1 2 2						
A	ldress	1821 D 1830 D	City/State/Zip Code										
	6 7 LU	LIDI K. DAIVE		CIVICINIA, OH USBU									
Li	cense holder	0 /	Inspec	tion	Time	Trav	vel Time	Ca	tegory/Descriptive				
,	SP(4) 1a	l 1 3/229 LLC					-20		C 35				
			<u> </u>						1 .				
	pe of Inspection (che		_		<b></b>		Follow up date (if require	ed)	Water sample date/result				
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	ance Rev	riew	☐ Follow up	1			(if required)				
쁘	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				0							
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 (TGS food)									
4	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a	ind	00	□ÍN □ OU	T							
1	LIN LIOUI LIN/A	performs duties		<sup>23</sup> □N/A □ N/O			Proper date marking and disposition						
2	□IN ØOUT □ N/A	Certified Food Protection Manager		0.4	□N □ OU	T	Time on a public health control and a large of the control and						
	ar a farir a farir	Employee Health		24	□N/A □ N/C	)	Time as a public nealth o	olic health control: procedures & records					
	AN BOUT BANK	Management, food employees and conditional employee	es;				. Consumer Advisory						
3	OUT N/A	knowledge, responsibilities and reporting		25	□IN □ OU	Т	Canalimate adulation and provided for any						
4	OUT N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provided for raw or undercooked food						
5	OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts	12			Highly Susceptible P	opul	ations				
		Good Hygienic Practices			□IN □ OU	T	Pasteurized foods used;	nro	aibited foods not offered				
6	DUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□ N/A		r asteurized 100ds dsed,	pro	inpited loods flot offered				
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical	76. 77.4%					
í.	- P	reventing Contamination by Hands	6.77		□IN □ OU	Т	F 1 1.00	a					
8	DIN DOUT DINO	Hands clean and properly washed		27	□ N/A		Food additives: approve	a an	a properly used				
					□IN □ OU	т							
	□IN □ OUT	No bare hand contact with ready-to-eat foods or approv		28 ′		•	Toxic substances properly identified, stored, used						
9	□N/A □ N/O	alternate method properly followed		e e	—	( <u> </u>		í til					
						NO. III. CO. CO.	onformance with Approx						
10	│□IN □OUT □ N/A	1 1	9	29	□IN □OU □N/A	T	Compliance with Reduce specialized processes, a						
	I DIN DOUT	Approved Source					specialized processes, a	and r	TACCE PIAIT				
11	DIN DOUT	Food obtained from approved source		30	□IN □OU □N/A □N/C		Special Requirements: F	resh	Juice Production				
12		Food received at proper temperature											
13		Food in good condition, safe, and unadulterated		31			Special Requirements: H	reatment Dispensing Freezers					
	DIN DOUT	Required records available: shellstock tags, parasite			□IN □OU								
14		destruction		32	□IN □00 □N/A □N/C		Special Requirements: C	usto	m Processing				
		Protection from Contamination	11:02										
	DIN DOUT			33			Special Requirements: B	ulk V	Vater Machine Criteria				
15		Food separated and protected	-		7			-					
	DIN DOUT				□IN □OU			cidifi	ed White Rice Preparation				
16		Food-contact surfaces: cleaned and sanitized		-	□N/A □ N/O	,	Criteria						
17		Proper disposition of returned, previously served,			□IN □OU	T	011111111111111111111111111111111111111						
17	OUT OUT	reconditioned, and unsafe food		35	□ N/A		Critical Control Point Insp	ectio	on				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	100		□IN □OU	Т	B		, market				
4.0	□IÑ □ OUT		THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAM	36	□N/A		Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures			□IN □OU.	т							
	□IN □ OUT		:	37	□N/A	•	Variance						
19	□N/A □ N/O	Proper reheating procedures for hot holding	-										
-	,⊡IN □ OUT												
20		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.									
	L.W. L. 100			Public health interventions are control measures to prevent foodborne									
22	DIN DOUT N/A	Proper cold holding temperatures			ess or injury								
		,											

## State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

\*\*\*Color Octobro (Color Octobro) (Color Octobro)

Type of Inspection (Color Octobro) (Color Octobro)

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Type of Inspection

Nai	ne o	f Facility	Œ	ici E	1 10070 (1 DON DE	111	( ) T	ype of Inspection	Date		<u> </u>		
			-		VI / PC - 1 Sec / 11			Secretary Contract	3 1 3 6 6	- 6.			
					GOOD RETAIL	PRA	CTICES			Lower C			
		Good Retail	Practi	ces are	preventative measures to control the intro	ductio	n of pathogens, c	hemicals, and physical obje	cts into foods		<u> enance ana</u>		
M	ark (	designated compli	A STATE OF THE STA	Contract Con	N, OUT, N/O, N/A) for each numbered item: If	N=in c	ompliance <b>OUT</b> =no			t applic	able		
38	16	IN □ OUT □N/A	VISSESSE CONTRACTOR	Safe Food and Water  Pasteurized eggs used where required		E 4	□ IN 🗹 OUT		Jtensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, p				
39			Water and ice from approved source		54		designed, constructed, and used						
			Foo	Chert Attractions	perature Control	55	☑ÍN □ OUT □N	Warewashing facilities: insi strips	alled, maintaine	d, used	test		
40		IN 🗆 OUT 🗖 N/A 🖺			er cooling methods used; adequate equipment mperature control		DIN DOUT	JT Nonfood-contact surfaces clean  Physical Facilities					
41		IN □ OUT □N/A □	□ N/O	Plant fo	ood properly cooked for hot holding	57	□ IN □ OUT □N	/A Hot and cold water availab	ole; adequate p	ressure	<u> </u>		
42	□ IN □ OUT □N/A □ N/O App		Approv	ved thawing methods used	58	,□ IN □OUT	Plumbing installed; proper	backflow device	es				
43	IN □ OUT □N/A The		Thermo	ometers provided and accurate		□N/A □ N/O							
Food				Food le	dentification	59	□ IN □ OUT □N	/A Sewage and waste water pr	operly disposed				
44 .	14 IN II OUT Foo			Food p	properly labeled; original container	60	□ N □ OUT □N	/A Toilet facilities: properly con	structed, supplied	d, clean	ed		
	Prevention of				Food Contamination	61	☑ IN ☐ OUT ☐N	osed; facilities n	naintaine	∍d			
45					, rodents, and animals not present/outer gs protected	62	62 II IN I OUT Physical facilities installed, main outdoor dining areas			clean; do	gs in		
46		IN 🗆 OUT			nination prevented during food preparation, & display	LIN/ALI N/O							
47	☐ IN ☐ OUT ☐N/A			al cleanliness	63	□ ÎN □ OUT	Adequate ventilation and lig	nting; designated	areas (	ısed			
48 49					cloths: properly used and stored	64	□ OUT □N	/A Existing Equipment and Facili	ties				
				The second	se of Utensils			Administrative					
50	.[]	N 🗆 OUT 🗆 N/A 🗀	] N/O	In-use	utensils: properly stored	65	□ IN □ OUT □N	/A 901:3-4 OAC					
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled					66	OUT ON	/A 3701-21 OAC					
52	-☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used												
53		N □ OUT □N/A □	1 N/O	Slash-re	esistant, cloth, and latex glove use						27210		
				Mark "	Observations and C  X" in appropriate box for COS and R: COS=corre								
	No.	1 7 7 1	Priorit	y Level	Comment					cos	R		
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Envi	ronr	nental Health Spec	<u>رح کا</u> cialist	1			Licensor:	MAN S	V <sub>st</sub> .	السا			
PR	OF	RITY LEVEL:	C= (	CRITIC	CAL NC= NON-CRITICAL			Page	7-01	7			

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