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

Na	ame of facility		Chec	rk on	Δ		License Number	Date				
"	17035 No. 10	= (PC005		SO			1 256	7 29-25				
Ac	dress	7 1/2 000	City/	City/State/Zip Code								
	(200 PC	WALLIE (ISMACIO C)	7,000		55 Lu	53(2d)						
Lie	cense holder		·				()		ategory/Descriptive			
	0 455	18 0648 177	3	30 l'			(10)		/) <			
Tv	pe of Inspection (chec						Follow up date (if required)		Water sample date/result			
	Standard Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance R	Review □ Follow up			Tonow up date (ii rodano	ч,	(if required)			
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					· · · · · · · · · · · · · · · · · · ·					
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	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	100	Time/Temperature Controlled for Safety Food (TCS food)								
1	_□IN □ OUT □ N/A	performs duties	ind	23	23 N OUT Proper date marking and disposition							
2	│□IN □OUT □ N/A	Certified Food Protection Manager	150	24 ☐ IN ☐ OUT Time as a public health control: procedures & records								
3	DIN DOUT DIN/A	Management, food employees and conditional employee	es;			* *	Consumer Advis	ory	en fan Burger ûn der geskelde.			
4	JOIN DOUT DN/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □ O □N/A	UT	Consumer advisory provi	ided	for raw or undercooked foods			
5	DIN DOUT DIN/A		nts				Highly Susceptible Po	pul	ations			
6	ON DOUT NO	Good Hygienic Practices D Proper eating, tasting, drinking, or tobacco use			□IN □ O □N/A	UT	Pasteurized foods used; prohibited foods not offered					
7	DIN DOUT NO				26 N/A Pasteurized loods used, promitted loods not o							
	* Р	reventing Contamination by Hands		27	ПИ ПО	UT	Egod additives: approved	Food additives: approved and properly used				
8	□IN □ OUT □ N/O	Hands clean and properly washed		21	-□N/A		Food additives, approved	ıanı	property used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	ON/A	UT	Toxic substances properly	/ ide	ntified, stored, used			
						C	onformance with Approve	ed F	rocedures			
10	□IN □OUT □N/A	A Adequate handwashing facilities supplied & accessible Approved Source		29	□ IN □ O	UT	Compliance with Reduce specialized processes, a					
11	□IN □OUT	Food obtained from approved source	5 (655.50)	30	DIN DO	UT	, , , , , , , , , , , , , , , , , , , ,					
12	DIN DOUT	Food received at proper temperature			DN/A DN/		Special Requirements: Fr	esn	Juice Production			
13	DIN DOUT	Food in good condition, safe, and unadulterated				reatment Dispensing Freezers						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction										
3-1 3-1		Protection from Contamination		33	OIN OO		Special Requirements: Bu	ılk V	/ater Machine Criteria			
15	DIN DOUT	Food separated and protected		-					ed White Rice Preparation			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/	O	Criteria	Julie	d White Rice Preparation			
17	,⊿IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OI □N/A	JT	Critical Control Point Inspe	ectio	n			
		rature Controlled for Safety Food (TCS food)		36		JT	Process Review					
18	_EIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□N/A	JT	Variance					
19	∠□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		31	□N/A		valiatiod					
20	ÖIN □ 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. Public health interventions are control measures to prevent foodborne illness or injury.								
22.	-□IN □ OUT □N/A	Proper cold holding temperatures										

State of Ohio

Food Inspection Report

Nov			-		Authority: Chapters 3717 an	d 3/1	5 Ohio Rev		·,			
Name of Facility									of Inspection	Date /	1.5	
		1.0	(23)	<u> </u>	Marie & Preme)		- 1 s, a)	to accord	/ 6. /	- 6.)	
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												
	Projection of			afe Foo	d and Water	Utensils, Equipment and Vending						
38	10 IN C	IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required				54 IN I OUT Food and nonfood-contact surfaces cleanable designed, constructed, and used						
39					55	I IN II OUT	- □N/A	Warewashing facilities: ins	stalled, maintaine	d, used;	test	
Food Temperature Control						,		strips				
40	ם וא ם	OUT 🗖 N/A I	□ N/O		cooling methods used; adequate equipment perature control	56	□ IN □ OUT		Nonfood-contact surfaces Physical Facilities	clean		/-Windle
41 .		OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding	57	.□ N □ OUT	· □N/Á	Hot and cold water availa	ble; adequate pr	essure	
42		OUT N/A	□ N/O	Approve	ed thawing methods used	58	TUOL NI		Plumbing installed; prope	r backflow devic	es	
43	3 □ IN □ OUT □N/A Thermo			Thermo	meters provided and accurate		□N/A □ N/O					
Food I				Food Id	entification	59	OUT OUT	□N/A	Sewage and waste water p	roperly disposed		
44	ПИП	OUT		Food pr	operly labeled; original container	60	☑ IN ☐ OUT	. □Ň/∀	Toilet facilities: properly con	nstructed, supplied	d, cleane	ed
LONG TO	veilline	ann e ne (1)	Prevent	ion of F	ood Contamination	61	DIN DOUT	· □N/A	Garbage/refuse properly dis	sposed; facilities n	naintaine	ed
45	□ IN □	2E F INCLES (1)			rodents, and animals not present/outer s protected	62	1		Physical facilities installed, outdoor dining areas	maintained, and	olean; do	gs in
46		storage			ination prevented during food preparation, & display	63	□N/A□N/O □IN□OUT		Adequate ventilation and li	ahting: decignated	arogn II	and.
47		OUT DN/A	7.000		al cleanliness						areas u	iseu
48	<u> </u>	OUT IN/A [cloths: properly used and stored	64	,□ N □ OUT	- □N/A	Existing Equipment and Fac	lities		
49		OUT LINAL	BEFERNANDA WEB		g fruits and vegetables				Administrative		i dile	
5 0	Proper Use of Utensils				65	□ IN □ OUT,	:/IN/A	901:3-4 OAC				
	I Itaneile agu				stensils: properly stored , equipment and linens: properly stored, dried,							
bi Line Coi Lin/A hand				handled		66	□/ÎN □ OUT	□N/A	3701-21 OAC			
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used											
53 IN IN OUT IN/A IN/O Slash-resistant, cloth, and latex glove use												
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation												
Iten	n No. Co	ode Section	Priorit	y Level	Comment	III ANTO COMPTEN					cos	R
					LOCKLON			45	100			
	·				2010/06/07	1	- Indiana de la companya della companya della companya de la companya de la companya della compa) KC JINA			
							,		√}			
								,				
			*4"									
-				."	.,	^,						
			· · · · · · · · · · · · · · · · · · ·			.: '						
			-									
						•						
									1			
n					7							
Person in Charge Date: 7. 2.7.25												
Env	Environmental Health Specialist Licensor:											

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page_____of__