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

Na	ame of facility		Check o	ne		License Number		Date			
	Teal urds	S DUM STOR	□ FS) PRFE		13008		7 4 3			
Address				City/State/Zip Code							
	ASSC DOM	e < 1.00	111	1200 Mario (11 MS 33/ 1							
License holder				on Time	Tra	vel Time	ategory/Descriptive				
Lagards Oright State				$t \leq -$	ŀ	10		/ *****X			
Type of Inspection (check all that apply)				·)		Follow up date (if required	Water sample date/result				
Standard				ew □ Follow	up	Tollow up date (il required	(if required)				
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		· · · · · · · · · · · · · · · · · · ·							
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											
		Supervision		Compliance Status Time/Temperature Controlled for Safety: Food.(TCS food)							
1	DIN DOUT DINA	Person in charge present, demonstrates knowledge, a	nd .	пи по	HEALTH CONTRACTOR						
Ľ		performs duties	2	3	/0	Proper date marking and disposition					
2	DIN DOUT DIN/A	Certified Food Protection Manager Employee Health	2	4 DIN DO		Time as a public health co	ntrol:	procedures & records			
1814		Management, food employees and conditional employee		ITIMA ITIM		Consumer Advis	AA7				
3	□ÎN □OUT □ N/A	knowledge, responsibilities and reporting		. DIN DO	UT			A STATE OF THE STA			
4	☑IN □OUT □ N/A		2	DN/A		Consumer advisory provid	t bec	or raw or undercooked foods			
5	│□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts			Highly Susceptible Po	pula	tións			
6	□IN □ OUT □ N/O		2	□IN □O □N/A	101	Pasteurized foods used;	prohi	bited foods not offered			
7	DÍN DOUT NO					Chemical					
	P	reventing Contamination by Hands	2	, IN I O	UT	Food additives: approved	and	proporty used			
8	DOUT D N/O	Hands clean and properly washed		′ .⊡N/A		rood additives, approved	anu	property used			
	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	/ed 28	8 DIN DO	UT	tified, stored, used					
9	MN/A N/O		ved	□N/A Toxio substantes property lacitation, stored, aset							
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible			PARTIES IN	onformance with Approve					
		Approved Source	2	9 DIN DO	01	Compliance with Reduced specialized processes, an					
11	<u> </u>	Food obtained from approved source	3	O DIN DO		Special Requirements: Fre	esh .l	uice Production			
12	□IN □OUT □N/A □N/O	Food received at proper temperature		LIN/A LI N		opodar rodariomento.		aloo i Toddollori			
13	DIN DOUT	Food in good condition, safe, and unadulterated	 3	1		Special Requirements: He	at Tr	eatment Dispensing Freezers			
14	□IN □OUT	Required records available: shellstock tags, parasite	3	DIN DO	UT	Special Paguiromente: Cu	otom	Programa			
		destruction	3			Special Requirements: Cu	aroin	Frocessing			
	DIN DOUT	Protection from Contamination	3			Special Requirements: Bul	lk Wε	ater Machine Criteria			
15		Food separated and protected									
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3	4 DIN DOI 1 DN/A DN/	UT /O	Special Requirements: Aci Criteria	dified	l White Rice Preparation			
17	-□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 DIN DOI	UT	Critical Control Point Inspe	etion				
	CONTRACTOR OF THE PARTY OF THE	rature Controlled for Safety, Food (TCS food)	36		UT	Process Review	-				
18	DIN DOUT	Proper cooking time and temperatures		′ □ N/A		1 Tocess Iteview	11GAA				
19	.⊟IN □ OUT	Proper reheating procedures for hot holding	3	7 DIN DOI DN/A	UT	Variance					
	□N/A □ N/O			7		,					
20	ON/A OUT	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	f	foodborne illness.							
22.	DIN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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		$\frac{1}{1}$	<u> </u>					- V(1: 1/1)	1 / 1/ 2	<u> </u>		
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												
Safe Food and Water Utensils, Equipment and Vending										abie		
38	9	IN 🗆 OUT 🗆 N/A 🗆 N/O	Pasteurized eggs u	Pasteurized eggs used where required			F	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
39		JN □OUT □N/A	Water and ice from approved source				NI/A W	arewashing facilities: insta	lled, maintaine	d, used:	test	
		Fo	ood Temperature Control			D IN D OUT D						
40	P	IN 🗆 OUT 🗆 N/A 🗆 N/O	Proper cooling methods used; adequate equipment for temperature control			56 🗵 IN 🗆 OUT Nonfood-contact surfaces clean Physical Facilities						
41	☑ IN ☐ OUT ☐N/A ☐ N/O		Plant food properly cooked for hot holding			57 ☑ ÎN ☐ OUT ☐ N/A Hot and cold water available; adequate pressu						
42	D.	ÎN □ OUT □N/A □ N/O	Approved thawing methods used			58 D IN DOUT Plumbing installed; proper backflow						
43	口	IN □ OUT □N/A	Thermometers provided and accurate			□N/A □ N/O						
			Food Identification			DIN DOLL	perly disposed					
44	□ N □ OUT		Food properly labeled; original container			60 IN OUT IN/A Toilet facilities: properly constructed,					∍d	
	and-selv	Preven	ition of Food Contamination			61 🗖 IN 🗖 OUT 🔲 N/A Garbage/refuse properly disposed; facili					ed	
45		IN 🗌 OUT	Insects, rodents, and animals not present/outer openings protected			62 IN OUT Physical facilities installed, maintained outdoor dining areas					gs in	
46		TUO^QUT	Contamination prevented during food preparation, storage & display			□N/A□N/O □IN□OUT	Adequate ventilation and lighting; designated areas used					
47	-	N 🗆 OUT 🗆 N/A N 🗆 OUT 🗆 N/O	Personal cleanliness							areas t	isea	
49	ļ	N 🗆 OUT 🗆 N/A 🗆 N/O	Wiping cloths: properly used and stored Washing fruits and vegetables			☐IN ☐ OUT ☐	IN/A EX	isting Equipment and Faciliti	es			
			Proper Use of Utensi					Administrative	T. Sasting			
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: pr			perly stored	65	□ TUO □ NÌ □	N/A 90	1:3-4 OAC				
51	Q I	N 🗆 OUT 🗆 N/A	Utensils, equipment and linens: properly stored, dried, handled			□ и □ оит.₫і	Ñ/A 37	'01-21 OAC	·			
52		N □ OUT □N/A	Single-use/single-service articles: properly stored, used				1					
53	J١	N 🗌 OUT 🗆 N/A 🔲 N/O 🛚	Slash-resistant, cloth	, and latex glove use								
			Mark "X" in appropr	Observations and Clate box for COS and R: COS=corre	20,000 10 10 10 1000	And the second s	Particular study of the control of	=repeat violation	e partie			
Iten	ı No.	Code Section Priori	ty Level Comment							cos	R	
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Pers	son i	n Charge	1.11					Date:		<u> </u>		
7.23.28												
Environmental Health Specialist Licensor:												
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Pageof											

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