## **State of Ohio**

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

						e		License Number		Date	
	11-11	, V 1 1	15 BOX A COUNTY	10 F	SO	□ RFE		$1 \times 1$		18-5 <b>25</b> 1	
Ac	Idress	/\/\		Citv/S	State	e/Zip Code		<u> </u>			
- 1.0	07/3	1 .	COLUMNIA Strant	1		CAICA	C	4/ 1153	, , ,	<	
	. <u> </u>	-N	100 Cle NACO	ļ <u>.</u>	<u> </u>		17				
Lic	ense holde	r	0.1	inspe	CTIO	n Time	Tra	vel Time	Ç	ategory/Descriptive	
		-1-1	Muxit		5	$\bigcirc$	ŀ	رسار			
**		ction (che	ck all that apply)					Follow up date (if require	red)	Water sample date/result	
	Standard		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Re	eviev	v □ Follow u	qı.			(if required)	
닏	Foodborne	LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
0.00			FOODBORNE ILLNESS RISK FACTO	RS A	מא	PUBLIC F	ΙΕΔΙ	TH INTERVENTIO	NS		
М	ark designa	ited compl	ance status (IN, OUT, N/O, N/A) for each numbered i	TE THE REAL PROPERTY AND A PERSON NAMED IN	n sur men	100000000000000000000000000000000000000	and the second particular		Part of the last of the		
-					Ť						
	the profession	S. D. Debras A.	Compliance Status	100		sa sa dalan da	war.	Compliance S	THE PERSON		
<u> </u>		12. N. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.	Supervision  Person in charge present, demonstrates knowledge, a	n d			A STATE OF THE PARTY OF THE PAR	iperature Controlled for	Sarer	y-F000 (1U8 1000)	
1	,⊡N □C	OUT 🗆 N/A	performs duties	ilia	23			Proper date marking ar	nd dis	position	
2		UT 🗆 N/A	Certified Food Protection Manager		24			Time as a public health	contre	ol; procedures & records	
			Employee Health	136	24	·□ N/A □ N/	<b>'</b> O				
3		UT 🗆 N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;			7/5/17	Consumer Adv	/isory		
_		UT 🗆 N/A	Proper use of restriction and exclusion		25		UT	Consumer advisory pro	ovided	for raw or undercooked foods	
5		UT 🗆 N/A		nts			ar duka Serikan	Highly Susceptible F	Popul	ations	
			Good Hygienic Practices		E MARIE		UT		e ottoma er zatuma legi		
6			Proper eating, tasting, drinking, or tobacco use		26	□N/A				hibited foods not offered	
7	Control of the second s	UT 🗆 N/O		6.5				Chemical			
<i>5</i> (1),			reventing Contamination by Hands		27	DIN DOI	UT	Food additives: approv	ed an	d properly used	
8	.□IN □C	UT   N/O	Hands clean and properly washed			□ N/A				- p.opo, 4004	
		a irr	No bare hand contact with ready-to-eat foods or approv	wod	28	DIN DO	UT	Toxic substances properly identified, stored, used		ntified, stored, used	
9			alternate method properly followed	veu		□ N/A	er star		dicerence:	ne Diversity and Santage	
								onformance with Appro	ved I	Procedures 7	
10	_□IN □ С	UT 🗆 N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	DIN DOL	JT				
11	□IN □C	UT	Food obtained from approved source		-		IT				
					30	DN/A DN/		Special Requirements: I	tives: approved and properly used stances properly identified, stored, used with Approved Procedures se with Reduced Oxygen Packaging, other d processes, and HACCP plan equirements: Fresh Juice Production		
12	□N/A □ N	/0	Food received at proper temperature		31	□IN □OI		Special Requirements:	and additives: approved and properly used additives: approved and properly used according to substances properly identified, stored, used according to the procedures appliance with Approved Procedures appliance with Approved Procedures appliance with Approved Processing, other according to the processes, and HACCP plan according to the processing application and processing applications and processing approved and properly used and according to the processing approved and properly used and according to the processing approved and processing approved approved and processing approved and processing approved app		
13	IN DO		Food in good condition, safe, and unadulterated			. □ N/A □ N/				Tourname Dioponding 1 1002013	
14			Required records available: shellstock tags, parasite destruction	ŀ	32			Special Requirements:	Custo	m Processing	
431			Protection from Contamination		-						
Marit Fac	□IN □O	UT			33	N/A N/		Special Requirements: I	Bulk V	Vater Machine Criteria	
15			Food separated and protected				IT.	0	A - 1-1161	DMU P	
16			Food-contact surfaces: cleaned and sanitized		34		0	Criteria	Acidin	ed White Rice Preparation	
	□N/A □N	/0			-	EW EO	ır				
17	ДІИ □О	UT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	<i>)</i>	Critical Control Point Ins	spectio	on .	
	ј,	ime/Tempe	rature Controlled for Safety Food (TCS food)			□IN □OL	JT	Danie Danie	<del></del>		
18		DUT	Proper cooking time and temperatures		36	□ N/A		Process Review			
10	□N/A □ I	4/0	rioper cooking time and temperatures		37	DIN DO	JT	Variance			
19			Proper reheating procedures for hot holding		31	<sup>¹</sup> □N/A		Variance			
			, , , , , , , , , , , , , , , , , , , ,								
20			Proper cooling time and temperatures		Ri	sk factors	are fo	ood preparation practic	ces a	nd employee behaviors	
		**	-	$\dashv$	that are identified as the most significant contributing factors to						
21			Proper hot holding temperatures		fo	odborne illn	ess.				
								rventions are control	mea	sures to prevent foodborne	
22		DUT □N/A	Proper cold holding temperatures		illr	ness or injur	у.			•	

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Food Temperature Control   40											
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 NO=not observed N/A=not applica  Safe Food and Water    Vitable   Sequipment and Vending											
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 NO=not observed N/A=not applica  Safe Food and Water    Vitable   Sequipment and Vending											
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 applice    Safe Food and Water											
Safe Food and Water   Safe Safe Safe Safe Safe Safe Safe Safe	ble										
designed, constructed, and used   designed, constructed, surpled, cleaner   constructed, surpled, designed, constructed, surpled, strips   designed, constructed, surpled, used;   the construction   constructed   designed, constructed, surpled, cleaner   constructed, surpled, designed   designed, constructed, surpled, cleaner   constructed, surpled, designed   designed, constructed, surpled, strips   designed   designed, constructed, surpled, cleaner   constructed, surpled, cleaner											
Second   S	perly										
At	Warewashing facilities: installed, maintained, used; test strips										
41	IFA CON										
42	Paratili Paratili										
A3											
Food properly labeled; original container   Food Contamination   Food Contamination   Food Contamination   Insects, rodents, and animals not present/outer openings protected   Food properly constructed, supplied, cleaned   Food properly constructed   Food pro											
Prevention of Food Contamination    45											
45	Ł										
openings protected  46	1										
46	s in										
47											
49											
Proper Use of Utensils  50	Zuszaz ette										
51 □ IN □ OUT □ N/A Utensils, equipment and linens: properly stored, dried, handled  52 □ IN □ OUT □ N/A Single-use/single-service articles: properly stored, used											
51											
B ☐ IN ☐ OUT ☐ N/A ☐ N/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.											
Item No.   Code Section   Priority Level   Comment   Cos and R. Cos corrected on-site during inspection   R=repeat violation   Cos	R										
S045/10/ W 1/5/40 U/											
	므										
	<u></u>										
	-										
Person in Charge	믜										
Person in Charge  Date: P. S. BOZ (-											
Environmental Health Specialist  Licensor:											

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page\_\_\_\_ of\_\_\_