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

N	ame of facility	:	Check or	30		License Number		Date					
.	1500 2 1010 625			ne DRI	=E	7		C 01 - 5					
Address													
``	A 2 4 C (THAN 24 MART	City/State/Zip Code										
License holder			Inspection Time T		/			, <u>(</u>)					
Landa Landa Landa Landa			inopootic	()		avel Time Category/Des		tegory/Descriptive					
- 1 AUG AURECT MONG 10 1 1			1/1	<u> </u>		40		<u> </u>					
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variar				w Edl	ow up	Follow up date (if require	:d)	Water sample date/result (if required)					
1/	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	nce itevie	w LIFUII	ow up			(ii required)					
na-es-s		Control of the contro	Terre		1.								
		FOODBORNE ILLNESS RISK FACTO											
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													
Brancis.		Compliance Status		Compliance Status									
	Supervision				Time/Temperature Controlled for Safety Food (TCS food)								
1	ÚIN □OUT □ N/A	performs duties	nd 23	N/A C	OUT N/O	Proper date marking and	disp	osition					
2	DIN □ OUT □ N/A	Certified Food Protection Manager Employee Health	24	24 ☐ IN ☐ OUT ☐ N/A ☐ N/O Time as a public health control: procedures & records									
3	ON DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			Consumer Advis	аогу						
4	OIN OUT N/A		25	□IN □ □N/A	TUO E	Consumer advisory prov	ided 1	for raw or undercooked foods					
5	□IN □OUT □ N/A		ts			Highly Susceptible Po	tions						
		Good Hygienic Practices		ם אום	OUT	Pasteurized foods used;	Transport						
6	DIN DOUT DINO		26	□N/A			prom	bited foods flot offered					
7		No discharge from eyes, nose, and mouth reventing Contamination by Hands		T		Chemical	(B) IV.						
8	DIN DOUT NO		27	27 N/A Food additives: approved and properly used									
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	red 28	DIN C	e grant a terre	Toxic substances properly							
10	☐IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	Can	Tean e	A. or C. Street Bridge	onformance with Approve	20 210 cm						
10		Approved Source	29	□IN □ □N/A	1001	Compliance with Reduce specialized processes, a	d Oxy and H/	gen Packaging, other ACCP plan					
11	DIN DOUT	Food obtained from approved source	30	DIN E	OUT								
12	□IN □OUT □N/A □N/O	Food received at proper temperature	31			Special Requirements: Fr							
13	DIN DOUT	Food in good condition, safe, and unadulterated	31	□N/A □		Special Requirements: He	et ir	eatment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □] OUT] N/O	Special Requirements: Cu	ustom	Processing					
		Protection from Contamination	33	DIN E		Special Requirements: Bu	ılk W.	ater Machine Critoria					
15	□N/A □N/O	Food separated and protected		LIN/A L									
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	DN/A D] N/O	Special Requirements: Ac Criteria	annec	o white Rice Preparation					
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ □N/A] OUT	Critical Control Point Insp	ection						
alah w	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□IN □	OUT	Process Review							
18	□JN □ OUT □N/A □ N/O	Proper cooking time and temperatures			1 OUT	1 100033 Neview							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ N/Ā		Variance							
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	Ri	Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT '□N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.									
22	□IN □ OUT □N/A	Proper cold holding temperatures	illr	Public health interventions are control measures to prevent foodborne illness or injury.									

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Type of Inspection

Date

		<u>0 500/6 005 </u>		. 4.	30/10/6/ 54.0		<u>\</u>		
100 PM		GOOD RETAIL	PRA	CTICES					
	Good Retail Practi	ices are preventative measures to control the introd	ductic	n of pathogens, ch	emicals, and physical objects into food	s.	77. T. 14-64		
M		status (IN, OUT, N/O, N/A) for each numbered item: IN	√i≕in c			ot applic	able		
00		Safe Food and Water			Utensils, Equipment and Vending Food and nonfood-contact surfaces clea	nabla w			
38	□ IN □ OUT □ N/A □ N/O Pasteurized eggs used where required			□/ÍN □ OUT	designed, constructed, and used	nable, pro	openy		
39	□ IN □OUT □N/A	Water and ice from approved source od Temperature Control	55	55. IN OUT IN/A Warewashing facilities: installed, maintained, ustrips					
40		Proper cooling methods used; adequate equipment	56	☐ IN ☐ OUT	Nonfood-contact surfaces clean				
40	☐ IN ☐ OUT ☐N/A ☐ N/O	for temperature control			Physical Facilities				
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	☐ IN ☐ OUT ☐N/A	Hot and cold water available; adequate pressure				
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow dev	ices			
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O					
		Food Identification	59	□ IN □ OUT □N/A	Sewage and waste water properly disposed				
44	☐ IN ☐ OUT	Food properly labeled; original container	60	☐ IN ☐ OUT ☐N/A	Toilet facilities: properly constructed, suppli	ed, cleane	ed		
1,000	Preven	tion of Food Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities	maintaine	эd		
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, maintained, and outdoor dining areas	l clean; dc	gs in		
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O	outdoor diffing areas				
47	Ĺ IN □ OUT □N/A	Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lighting; designate	ed areas u	ısed		
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64	□,in' □ OUT □N/A	Existing Equipment and Facilities				
49		Washing fruits and vegetables	V4		Administrative				
50		Proper Use of Utensils In-use utensils: properly stored	65	☐ IN ☐ OUT ☐NĨA	901:3-4 OAC	PARTY SERVICES			
-	· ·	Utensils, equipment and linens: properly stored, dried,							
51 52	handled			.□·IN □ OUT □N/A	3701-21 OAC				
53		Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use							
		Observations and C	orre	ctive Actions					
lterr	No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS =corre ty Level Comment	cted (on-site during inspection	on R≕repeat violation				
1.011) (14) N	C MERICE INCHES IN	\/,	HUPP NO	Oction de red	cos	R		
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1.7.	A WUIS N	C PYREAM AIGHS II	Ţ	at in man	LINGCLINE COCKECT				
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	1 /		.						
Pers	on in Charge				Date: / /				
	<u> </u>	de Korinedu			8/24/25				
Envi	ronmental Health Specialist	1/4 - A / 1		Licensor:	DAND				
PRI	ORITY LEVEL: C= (DRITICAL NC= NON-CRITICAL			Page of	<u>Z.</u>			

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

Name of Facility