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

Name of facility							e		License Number					
Uniof and runking dus									1 1172	1172				
Ac	ddress			The state of the s	City/s	State	/Zip Code		Cara-	—	1 / 32 / 25			
		(40	4%	CECOSIO REDICTION	VAICA CHY CH 45807									
License holder										<u> </u>				
LI				A = A + A + A + A + A + A + A + A + A +	IIIshe				ivel Time	C	Category/Descriptive			
When they could get the							Comin		2,0					
				k all that apply)					Follow up date (if require	;d)				
	Standard			Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ınce Re	eviev	v □ Follow	up			(if required)			
Ë	TOCUDO	110 11 30	Day	Complaint of Fe-licensing of Consultation				i						
Ž.			4, 17	FOODBORNE ILLNESSRISK FACTO	RS A	ND	PUBLIC	HEAI	TH INTERVENTION	S				
Μ	lark desi	ignated c	omplia	ance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN	=in (compliance	OUT:	not in compliance N/O=n	not c	observed N/A=not applicable			
				Compliance Status	T				Compliance St					
i i i	orsystem.	s. (s.), y a (s.)	24	Supervision		Time/Temperature Controlled for Safety Food (TCS: food)								
4			7 81/8	Person in charge present, demonstrates knowledge, a	nd		DIN D	GHIAMANTONIA		MARKET MARK				
7	LIIN I	OUT [J N/A	performs duties		23 □ N/A □ N/C			Proper date marking and disposition					
2	□IN [OUT [N/A	Certified Food Protection Manager		24			Time as a public health co	ontro	nt procedures & records			
	(4)	e (Alterior	10.0	Employee Health		2.7		NAMES OF TAXABLE			•			
3	□IN [OUT [N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		L	1.0	Consumer Advi:	sory				
4		DOUT E	 Τ Ν/Δ	Proper use of restriction and exclusion		25	ON O	JUT	Consumer advisory provided for raw or undercooked foods					
5	1 2 1	DOUT [Procedures for responding to vomiting and diarrheal ever	nts	6.4		ni de la companya	. Highly Susceptible Po	opu	ations			
				Good Hygienic Practices		en constant		OUT						
6		OUT				26	□N/A		Pasteurized foods used;	pro	ilibited toods flot offered			
7	CONTRACTOR CONTRACTOR	DOUT [PHOTOGRAPH AND	No discharge from eyes, nose, and mouth					Chemical					
	1		- ALTONOMA PROPERTY AND ADDRESS OF THE PARTY	eventing Contamination by Hands		27		DUT	Food additives: approved	d an	d properly used			
8	LIN L	OUT	T IA/O	Hands clean and properly washed			□N/A							
		TOUT		No bare hand contact with ready-to-eat foods or approx	ved 2	28	DIN D	TUC	Toxic substances properly	ntified, stored, used				
9	□N/A			alternate method properly followed	vou	8.004	□N/A	a witz galeran						
	arius r	TOUT F	1 N//A		-	103	T		onformance With Approv	NOT THE OWNER.				
10		OUT [7 IA/W	Adequate handwashing facilities supplied & accessible Approved Source	Markin I	29	□IN □C	DUT	Compliance with Reduce specialized processes, a					
11	□IN [□OUT	(Valence)	Food obtained from approved source		P		DIIT		~ ~~~				
40	□IN [□OUT	** * * * * * * * * * * * * * * * * * * *	Food received at proper temperature		30	NA B		Special Requirements: Fr	esh	Juice Production			
12	□N/A [31			Special Requirements: He	eat "	reatment Dispensing Freezers			
13	-	DOUT		Food in good condition, safe, and unadulterated		Ĺ.,	DN/A DN	•	-p-s.s. roganomona. Il		Ted 2018			
14	□IN [□N/A [Required records available: shellstock tags, parasite destruction		32			Special Requirements: Co	usto	m Processing			
		113.66	1.0	Protection from Contamination	(Act)									
STEEL STEEL	□IN [□OUT				33			Special Requirements: Bu	ulk V	Vater Machine Criteria			
15	□N/A [□N/O		Food separated and protected					Special Description 4		ad Milita Dia - D			
16	□IN [Food-contact surfaces: cleaned and sanitized		34		1/O	Criteria	SIGITI	ed White Rice Preparation			
	□N/A [_ N/O						NI IT						
17	J⊟IN E	TUOL		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	N/A	101	Critical Control Point Insp	ectio	on			
		Time/T	emper	ature Controlled for Safety Food (TCS food)				DUT	В В .					
18	□IN [⊒ OUT		Proper cooking time and temperatures	XISKU MARIONU Y	36	□N/A		Process Review					
	□N/A □	□ N/O		Tropor sooking time and temperatures		37	DIN DC	UT	Variance					
19				Proper reheating procedures for hot holding		37	□ N/A		variance					
	□N/A □													
20				Proper cooling time and temperatures		Risk factors are food preparation practices and employee beh								
-						tha	at are iden	tified a	as the most significant c					
21				Proper hot holding temperatures		foodborne illness.								
									rventions are control m	nea	sures to prevent foodborne			
22	□ÍN E	TUO []N/A	Proper cold holding temperatures		illness or injury.								

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

State of Ohio

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Ivar	ne o	racility			()				Type of I	nspection	Date			
		(X)/(X)) <u> (j</u>	15)	COMM	<u> (10/3</u>			54	CARCHART	- 7 文	1 6	2 4 3	
8 4 5 6		walden troopyere	-4.852.40°F	<i>U</i>			nm A	ATIATA	WASTERWALKING TO					
		Cood Potei	L Des st			GOOD RETAIL	NU PRESIDENCE.		200					
I M	ark c				preventative measures N, OUT, N/O, N/A) for ea								-1-1-	
			Control of the Contro	A PROPERTY OF THE PARTY OF THE	d and Water	Ta symusty comments	1-111-00	ompliance OO1-II	ficefount of the wylch.	ils, Equipment and Ver	NUMBER OF STREET	applica	able	
38	戶	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required						54 DIN DOUT Food and nonfood-contact surfaces clean designed, constructed, and used						
39		N □OUT □N/A	\	Water	Nater and ice from approved source			D'IN DOUT D	10/-	Warowashing facilities; installed, maintained woods to				
			· ··Fo	od Temp	erature Control		55		stri					
40					roper cooling methods used; adequate equipment remperature control			□IN,ĒOUT	No	Nonfood-contact surfaces clean Physical Facilities				
41	☐ IN ☐ OUT ☐ N/A ☐ N/O P			Plant fo	Plant food properly cooked for hot holding			57						
42	D I	N □ OUT □N/A	□ N/O	Approved thawing methods used				58 EIN OUT Plumbing installed; proper backflow devices						
43	J	N □ OUT □N/A		Thermo	meters provided and accu		□N/A□N/O							
				Food lo	lentification		59	59 JN OUT N/A Sewage and waste water properly dispos						
44		N □ OUT		Food p	roperly labeled; original co	60	60 IN OUT NA Toilet facilities: properly constructed,					ed		
			Preven	tion of F	ood Contamination	61	61 ☐ ÎN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities							
45	l rrí i		1.5.4 (M)	Insects, rodents, and animals not present/outer				62 IN IN OUT Physical facilities installed, maintain						
45 46					openings protected Contamination prevented during food preparation,			□N/A□N/O outdoor dining areas					igs in	
47	a Total Asia				storage & display			☑ IN ☐ OUT	areas u	used				
48			□ N/O	Personal cleanliness Wiping cloths: properly used and stored			64			Existing Equipment and Facilities				
49	J١	N 🗌 OUT 🔲 N/A	BURNEY BURNEY		g fruits and vegetables	2000 KB			Administrative					
			ATT CONTRACTOR OF THE PARTY.	roper U	se of Utensils		9.2058		177.274 9 5 51.03				*****	
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stor						65	I I II II OUT III	N/A 901	1:3-4 OAC				
51					ensils, equipment and linens: properly stored, dried, ndled			,⊡′IN □ OUT □I	N/A 370	01-21 OAC				
52	1	☑ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored,				properly stored, used			I					
53	<u> </u>	N 🗆 OUT 🗆 N/A I	□ N/O	Slash-re	esistant, cloth, and latex glo	ove use					<u> </u>			
				Mark "	X" in appropriate box for C	/ations and Co :OS and R: cos=corre				repeat violation				
Iten	No.	Code Section	Priori	ty Level		- AMC 201		2 (2)	- 2000			cos	R	
1.0	<u>. 34.</u>	1011	1	Л	00001000	units ev					Carps .			
					10 are	VICT SYVICE		· · · · · · · · · · · · · · · · · · ·		ally (Co	468.		\Box	
					Dans 1	NO re	folks.	11.118 C.	<u>, 300</u>	C 1 Property	SSUME,			
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1.00	122	<u>UEDA2</u>	1.7	V.,.,	1 SCARd	56713 /	<u>V(-(</u>	(11/16 C	· (C.)	166 6,176	<u>XVC75</u>	 		
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Envi	ronn	nental Health Spe	ecialist	<u>C.</u> .	× 1/1			Licensor:	<i>t</i> >(1470				
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