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

					 		License Number		Doto
Na	me of facility	5. 5. 6. 10 A 10 10 V	Check) □ RFE) (- ")		Date
7)	<u> </u>							0	
Ad	ldress	V-186 70	te/Zip Code						
				creates, of 40386					
					1 Time	Trav	vel Time	Ca	tegory/Descriptive
KINDA ROLLIG GREAT - I							W C		C(C)
	pe of Inspection (chec						Follow up date (if required	d)	Water sample date/result
/	,	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Rev	view	☐ Follow up)			(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									
	Compliance Status Compliance Status								
7.7		Supervision			Time	Tem	perature Controlled for Sa	aféty	Food (TCS food)
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	ON/A ON/C		Proper date marking and	dis	position
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health		24	□IN □ OU □N/A □ N/C		Time as a public health co	ntro	l: procedures & records
3	DIN DOUT DINA	Management, food employees and conditional employee	s;				Consumer Advis	ory	
		knowledge, responsibilities and reporting		25	□IN □ OU □N/A	Т	Consumer advisory provi	ded	for raw or undercooked foods
5	DIN DOUT N/A	1 1	nts		/I		 	lud	ations
14.17		Good Hygienic Practices			□IN □ OU	T	Pasteurized foods used;		
6		Proper eating, tasting, drinking, or tobacco use		26 -	·□N/A	37,357,47		proi	Miles Code Hot Officed
7	Management of the second of th	No discharge from eyes, nose, and mouth eventing Contamination by Hands					Chemical		
8	□IN □OUT□N/O			27	□IN □ OU □N/A	Τ	Food additives: approved	and	properly used
9	ДП □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	⊠1N □ OU □ N/A	T	Toxic substances properly	/ ide	ntified, stored, used
	EN FOUT ENVA					er er en en	onformance with Approve		
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A	Т	Compliance with Reduced specialized processes, as		
11	_DIN DOUT	Food obtained from approved source	(4) (4)	30	DIN DOU	 Т	Special Requirements: Fro	oob	luice Draduction
12	□IN □OUT □N/A □N/O	Food received at proper temperature					Opecial Requirements, 110	COII	Juice Froduction
13.	DIN DOUT	Food in good condition, safe, and unadulterated		31)	Special Requirements: He	eat T	reatment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU □N/A □ N/C		Special Requirements: Cu	ustor	n Processing
		Protection from Contamination	7.7	33	□IN □OU		Special Requirements: Bu	ılk W	ater Machine Criteria
15	□IN □OUT □N/A □N/O	Food separated and protected							ed White Rice Preparation
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU		Criteria Criteria	Julie	or write Rice Preparation
17	☑IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	T	Critical Control Point Inspe	ectio	n
	CONTRACTOR TO CONTRACTOR CONTRACTOR CONTRACTOR	rature Controlled for Safety Food (TCS tood)		36	□IN □ OU	T	Process Review		
18	DIN DOUT	Proper cooking time and temperatures		0.7	□IN □ OU				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□ N/A		Variance		
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors					
21	□N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.					
22	□IŃ □ OUT□N/A	Proper cold holding temperatures							

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and	3715 Ohio Revised Code							
Name of Facility	Type of Inspection Date							
L 18152-185 PEROL ESPONDE	(MAR) - SMC=(00) (((2) 9.25-25)							
GOOD RETAIL	PRACTICES							
Good Retail Practices are preventative measures to control the intro	duction of pathogens, chemicals, and physical objects into foods.							
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: II	I=in compliance OUT=not in compliance N/O=not observed N/A=not applicable							
Safe Food and Water	Utensils, Equipment and Vending							
38 DIN OUT DNA NO Pasteurized eggs used where required	54 ☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used							
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 DI IN DOUT DN/A Warewashing facilities: installed, maintained, used; tes							
40 ☐ 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 🔲 IN 🗀 OUT 🗀 N/A Hot and cold water available; adequate pressure							
42 🛮 IN 🗆 OUT 🗆 N/A 🗀 N/O Approved thawing methods used	58 I IN OUT Plumbing installed; proper backflow devices							
43 D IN D OUT DN/A Thermometers provided and accurate								
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, supplied, cleaned							
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained							
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas							
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	63 IN OUT Adequate ventilation and lighting; designated areas used							
47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness 48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths; properly used and stored								
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables								
Proper Use of Utensils	Administrative							
50 IN OUT IN/A N/O In-use utensils: properly stored	65 IN OUT IN/A 901:3-4 OAC							
51 DIN DOUT DN/A Utensils, equipment and linens: properly stored, dried, handled	66							
52 🗍 IN 🗆 OUT 🗆 N/A Single-use/single-service articles: properly stored, used								
53 II IN II OUT II N/A II 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								
A A								
5(1)	() 1/5/2 (1/0 /)							
Con Col reviews and	10 CV-1101 (11016, C) 0 0							
Person in Charge Right ACIVALATIV Date: 8-25-25								
Environmental Health Specialist	Licensor:							
	DCFIV							

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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