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

N:	ame of facility	C	Chec	k on	е		License Number	l c	ate			
(001,05 (01) CU KP	☑ F				1185	1	- 7-30-	25		
MALL AND THE MANY LAND					City/State/Zip Code							
2,030 01 21 571 W					Chylotate/Zip Gode CONDONCIEL CON 15337							
License holder							avel Time Category/Descriptive					
DPAN COPINAN							(()	Cate	ategory/Descriptive			
T							Follow up date (if required	(. V				
٠. .	Type of Inspection (check all that apply) ∠□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					ир	rollow up date (if required	• 1 .	/ater sample date/ f required)	result		
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		FOODBORNE ILLNESS RISK FACTO	RS A	NΠ	PUBLIC F	JΕΔΙ	THINTERVENTIONS	as in		***		
N		ance status (IN, OUT, N/O, N/A) for each numbered i	A STATE OF THE ASSESSMENT	Ser Children	A CONTRACTOR OF THE PARTY OF TH	- Andrews			erved N/A =notan	plicable		
		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a	ind	23	DIN DO		Proper date marking and	dispos	ition			
2	 □ IN □ OUT □ N/A	performs duties Certified Food Protection Manager		F-			, , , , , , , , , , , , , , , , , , , ,					
		Employee Health		24	N/A D N/		Time as a public health cor	ıtrol: pı	rocedures & records	3		
3	OUT NA	Management, food employees and conditional employee	es;				Consumer Advisor	ry .				
4	DIN DOUT DN/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □ OI □N/A	UT	Consumer advisory provid	ed for	raw or undercooke	d foods		
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts			THE STATE	i Highly Susceptible Pol	Sulatio	ins i			
	.,	Good Hygienic Practices		26		UT	Pasteurized foods used; p			ed		
7	OUT OUT NO			26	□N/A		Chemical	-				
7	SUMMERS OF THE PROPERTY OF THE	reventing Contamination by Hands	211.5	#UZ.	DIN DOI	SPERIO LIT	Chemical		en e	54 275 4. 2		
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	DN/A	01	Food additives: approved	and pi	roperly used			
				28	□IN □ O	UT	Toylo aubatanosa pranarky	ad atared ward	•••••			
9	□IN □ OUT No bare hand contact with ready-to-eat foods or approv □N/A □ N/O alternate method properly followed		ved	20	ĺ□N/A	6194 M	Toxic substances properly identified, stored, use		ea, storea, usea			
	FIN FIGURE INVA				1	A DESCRIPTION OF	onformance with Approve	1345 SHOW	A STATE OF THE PARTY.	ling or		
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□N □ OU	UT	Compliance with Reduced specialized processes, an					
11	□IN □OUT	Food obtained from approved source		30	□IN □OL		Special Requirements: Fre	eh iuir	o Production			
12	□IN □OUT □N/A ⊡N/O	Food received at proper temperature	İ		□N/A □ N/		Opecial requirements, 7 re	- Juli	Se i Toddelloll	·		
13	DIN DOUT	Food in good condition, safe, and unadulterated	\dashv	31			Special Requirements: Hea	at Tréa	tment Dispensing F	reezers		
14	□IN □OUT	Required records available: shellstock tags, parasite		32	□IN □OL		Special Requirements: Cus	stom P	rocessing			
Met.	│ □Ñ/A □N/O	destruction Protection from Contamination	VIII VIII VIII VIII VIII VIII VIII VII				oposia requiremente. ou	-				
	DIN DOUT			33			Special Requirements: Bul	k Wate	r Machine Criteria			
15	□N/A □N/O	Food separated and protected			□IN □OL	ĺΤ	Special Requirements: Aci	dified \	White Rice Preparat	ion		
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/		Criteria Criteria	mica v	o white Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served,		35		JT	Cuitinal Cautual Daiat I					
	-	reconditioned, and unsafe food	DATE OF THE STREET	35	□ N/A		Critical Control Point Inspe	Juon.				
V.	☐IN ☐ OUT	rature Controlled for Safety Food (TCS food)	deal.	36		JT	Process Review			•		
18	N/A N/O	Proper cooking time and temperatures			□IN □OL	JT						
19.	□IN □ OUT	Proper reheating procedures for hot holding		37	□N/A		Variance					
	□N/A □ N/O	,						-				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behavior								
	□IN □ OUT	Dunnay hat haldling to the state of the stat	-		at are identi odborne illn		as the most significant co	ntribu	ting factors to			
21	□N/A □ N/O	Proper hot holding temperatures					rventions are control me	220111	as to provent for	dhama		
22	EN EL OUT ELNA	Proper cold holding temperatures			ness or injur		rvermons are control me	zasure	as to bieveut 100	anome		

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Nar	ne of Facility				Туре	of Inspection	Date		· ·				
L	WINK	Springs but course			<u> </u>	MIRCHARCI	1 2	<u> 196</u>	<u>) </u>				
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
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	6,000	azamak basaren		ensils, Equipment and Ver	Mesori Amerikanya ya 120						
38	.☑ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	D IN D OUT		Food and nonfood-contact designed, constructed, and		nable, pro	perly				
39	□ IN □ OUT □ N/A	Water and ice from approved source	55		IN/A	Warewashing facilities: ins	talled, maintain	ed, used;	test				
	T Fo	ood Temperature Control				strips	-1						
40	☐ IN ☐ OUT ☐N/A ☐ N/O	oper cooling methods used; adequate equipment 56 □ IN □ OU temperature control		IMIN TI OOT		Nonfood-contact surfaces clean Physical Facilities							
41	☑ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	57 D'IN DOUT DN		A Hot and cold water available; adequate pressure							
42		Approved thawing methods used	58 □ JN □OUT			Plumbing installed; proper backflow devices							
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A □ N/O									
	Literatura de como de la como de	Food Identification	59	í IN □ OUT □]N/A	Sewage and waste water p	roperly disposed	1					
44	□ IN □ OUT	Food properly labeled; original container	60 IIN II OUT I			A Toilet facilities: properly constructed, supplied, cleaned							
	Preven	ntion of Food Contamination	61	□ IN □ OUT □]N/A	Garbage/refuse properly dis	posed; facilities	maintaine	∌d				
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected		62 IN OUT		Physical facilities installed, maintained, and clean; dog outdoor dining areas							
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O										
47	☑ ÎN ☐ OUT ☐N/A	Personal cleanliness	63	☑ ÍN □ OUT		Adequate ventilation and lig	jhting; designate	d areas u	sed				
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64]N/A	Existing Equipment and Faci	lities						
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Mari di	Administrative		eg. Joseph					
E0		Proper Use of Utensils	65		IN/A	901:3-4 OAC							
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,		_			·-							
51	☐ IN ☐ OUT ☐N/A	handled 66, LIN LI OU			JN/A	3701-21 OAC							
52		Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use				,							
00		Observations and Co	arro	ctive Action	ne			Estratia	717 X 227				
		Mark "X" in appropriate box for COS and R: COS=corre	KOTLES KONNEN	TOTAL TELEVISION OF THE PROPERTY OF THE PARTY OF THE PART	COLEAN TO THE	R=repeat violation							
Iten	No. Code Section Prior	ity Level Comment	- 6					cos	R				
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Per	son in Charge	Mary Mary Mary Mary Mary Mary Mary Mary				Date:	30-25						
Env	ironmental Health Specialist	Jan	e. _{Ast} onA	Licensor:			St. Break						
				Licenson.		10((1)	775	-417					
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

PRIORITY LEVEL: C= CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22) Page_