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

						Check one ☐ FSO Æ RFE			License Number		Date			
							KFE			4-01-2)				
Address City/							City/State/Zip Code							
LIBURA WORK OUR IC							GREADITE CH USSS/							
License holder Insp						spection Time Tra			vél Time	C	Category/Descriptive			
		100	Jac	a Wilhorn	<.	<								
Type of Inspection (check all that apply)								<u> </u>	F-11. 1.4 46					
	Standa		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	м П.	ollow ur	,	Follow up date (if re	quired)	Water sample date/resu	lt			
Ó	Foodb	orne 🛚	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			onon up				(ii roquirou)			
47.00														
£12	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								
Supervision					100	Time/Temperature Controlled for Safety Food (TCS food)								
1	□IN	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	DIN DN/		Т	Proper date marking					
2	□IN	□ OUT	□ N/A	9	24	□IN	□ ou	Т	Time as a public bes	alth contu	ali anno and anno 0			
				Employee Health	24	N/A	A □ N/C)			ol: procedures & records			
3	□IN	□OUT	□ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;				Consumer	Advisory				
4	DIN	□OUT	□ N/A	Proper use of restriction and exclusion	25			T	Consumer advisory	provided	d for raw or undercooked fo	ods		
5	□IN	DOUT		Procedures for responding to vomiting and diarrheal event	ts =				Highly Susceptib	le Popu	lations	er en		
	Alles de La casa de la casa de l La casa de la casa della casa del		er og same	Good Hyglenic Practices		□ IN	□ ou	T		-	2 No. 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
6	□IN	OUT		Proper eating, tasting, drinking, or tobacco use	26	_□N/A	4	Z O A RUMBOJA	Pasteurized foods t	isea; pro	hibited foods not offered			
7	I LIN	□ OUT	TO THE WORLD VILLE			7			Chem	ical				
8	□IN	□ OUT	With the second	reventing Contamination by Hands Hands clean and properly washed	27	DIN DIN	OU.	Т	Food additives: app	roved an	nd properly used			
9		OUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	/DIN	_ □ OU ⁻	Т	Toxic substances pro	operly ide	entified, stored, used			
4.0	DIN	□ OUT	□ N/A			1		A STATISTICAL PROPERTY.	onformance with Ap	and the second	AND PERSONAL PROPERTY AND ADMINISTRATION OF THE PARTY AND ADMI			
10		шоот	Ц IVA	Adequate handwashing facilities supplied & accessible Approved Source	29	□ IN	☐ OU1	Г	Compliance with Re specialized process	duced Ox	xygen Packaging, other			
11	_DIN	OUT		Food obtained from approved source		700								
12		□OUT □N/O		Food received at proper temperature	30	□ N/A	N/O		Special Requirement	ts: Fresh	Juice Production			
13	□IN	□OUT		Food in good condition, safe, and unadulterated	31		TUO□ O\N□ \		Special Requirement	ts: Heat T	Treatment Dispensing Freeze	ers		
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction	32		□ OUT		Special Requirement	ts: Custor	m Processing			
	*	F 1000		Protection from Contamination		-	I OUT			-				
15	V"	□OUT □N/O		Food separated and protected	33	□ N/A	□ N/O				Vater Machine Criteria			
16	1	□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34		OUT N/O		Special Requirement Criteria	.s: Acidifie	ed White Rice Preparation			
17	, □IN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □N/A	□ OUT	-	Critical Control Point	Inspectic	on			
		Time	/Tempe	rature Controlled for Safety Food (TCS food)	36	ΠIN	□ OUT	-	Dragge Deview			\dashv		
18	□IN □N/A	OUT N/O		Proper cooking time and temperatures		□ N/A			Process Review					
19		OUT		Proper reheating procedures for hot holding	37	⊟N/A	OUT		Variance					
20		OUT		Proper cooling time and temperatures	Ri	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.								
21		OUT		Proper hot holding temperatures	foo									
22	ØĺŃ	□ OUT	□N/A	Proper cold holding temperatures	Pu illn	Public health interventions are control measures to prevent foodborne illness or injury.								

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Naı	ne of Facility	MOSCIPION LLC			Type of Inspection	Date 20	2	7						
	. >> 1	year of the other			3111111111	11/601								
GOOD RETAIL PRACTICES														
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 applications.														
A Longitude		Safe Food and Water			Utensils, Equipment and Ven	The same of the sa								
38	☐ IN ☐ OUT ☐N/A ☐ N/O	30	54	□ IN □ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
39	□IN□OUT□N/A Fo	Water and ice from approved source od Temperature Control	55		N/A Warewashing facilities: insta	alled, maintained,	used;	test						
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 □	/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 devices									
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O										
		Food Identification	59	□ IN □ OUT □	A Sewage and waste water properly disposed									
44	□ IN □ OUT	Food properly labeled; original container	60	☐ IN ☐ OUT ☐	A Toilet facilities: properly constructed, supplied, cleaned									
	Preven	tion of Food Contamination	61	□1N □ OUT □	N/A Garbage/refuse properly disp	Garbage/refuse properly disposed; facilities maintained								
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, moutdoor dining areas	Physical facilities installed, maintained, and clean; dogs								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	 	□N/A □ N/O	- I amount and a second									
47	.□ IN □ OUT □N/A	Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and ligh	ting; designated a	reas u	sed						
48		Wiping cloths: properly used and stored	64	DIN DOUT D	N/A Existing Equipment and Facilit	ies								
49		Washing fruits and vegetables Proper Use of Utensils	1,20		Administrative									
50		In-use utensils: properly stored	65	.☑IN □ OUT □I	N/A 901:3-4 OAC			# 140 14 2 EV						
51		Utensils, equipment and linens: properly stored, dried,			0704040									
52	☐ IN ☐ OUT ☐N/A	handled Single-use/single-service articles: properly stored, used	66		N/A 3701-21 OAC									
53		Slash-resistant, cloth, and latex glove use												
and the second		Observations and C	orre	ctive Action)S		421							
Iton	No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS=corre	ected c	on-site during inspe	ction R≕repeat violation									
iteii	I No. Code Section Priorit	ty Level Comment	\overline{A}	77			cos	R						
		- 1501/8da(10)6	4	(b) -	15/6/16	-1/		-						
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Person in Charge Date: Cut and to S														
1000 (129/25)														
Envi	Environmental Health Specialist Licensor:													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Name of Facility