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

NI:	ame of facility		Chook				License Number	Date			
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_	ddress	CONTRACTOR									
\ \frac{\tau}{\tau}	udress 1	M 21 17	City/St	City/State/Zip Code							
License holder					Time	Trav	rel Time	Ca	Category/Descriptive		
		RY OF RYGGERY	$-\ell_{\mathcal{I}}$	(O)			$-\partial_{\gamma}$ $>$		4.35		
		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varial □ Complaint □ Pre-licensing □ Consultation	nce Rev	Review □ Follow up			Follow up date (if required	d)	Water sample date/result (if required)		
	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 Compliance Status											
		Supervision		Time/Temperature Controlled for Safety Food (TGS food)							
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	DIN DOUT	Т	Proper date marking and disposition				
2	□IN □OUT □ N/A		No.	24 DIN DOUT			Time as a public health control: procedures & records				
		Employee Health Management, food employees and conditional employees		24 DN/A DN/O			Consumer Advisory				
3	OUT N/A	knowledge, responsibilities and reporting	1 1	25	□IN □ OU1	T					
4	DIN DOUT DIN/A	Proper use of restriction and exclusion		20	□N/A		Consumer advisory provided for raw or undercooke				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even: Good Hygienic Practices	IS		□IN □ OU1	т	Highly Susceptible Po				
6	□IN □OUT □ N/O		2		□N/A		Pasteurized foods used;	proh	ibited foods not offered		
7 99년	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands					Chemical				
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A □N □ OUT	Т	Food additives: approved	and	properly used		
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red	2X L	□IN □ OU1 □N/A		Toxic substances properly identified, stored, used onformance with Approved Procedures				
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible			□IN □OUT	T.	Compliance with Reduced	FY SCHOOL			
		Approved Source	2	70 I	⊒Ņ/A		specialized processes, ar				
11	DIN DOUT	Food obtained from approved source	;		ÍIN □OUT IN/A □N/O		Special Requirements: Fre	esh .	Juice Production		
12	□IN □OUT □N/A □N/O	Food received at proper temperature			JIN DOUT						
13	□IN □OUT	Food in good condition, safe, and unadulterated			O/N D A/NE		Special Requirements: He	at Ti	reatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		(2')	TUO II NIO		Special Requirements: Cu	ston	n Processing		
15	□IN □OUT	Protection from Contamination Food separated and protected			□IN □ OUT □N/O □ N/O		Special Requirements: Bul	lk W	ater Machine Criteria		
16	□N/A □N/O □IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34 [□IN □OUT □N/A □N/O	Г	Special Requirements: Aci Criteria	idifie	d White Rice Preparation		
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			JIN 🗆 OUT	Г	Critical Control Point Inspe	ectio	n		
17.1	Time/Tempe	rature Controlled for Safety Food (TCS food)			JIN DOUT	r					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		00	⊒N/A	-	Process Review		-		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	JIN □ OUT JN/A		Variance				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21.	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne							
22	, □IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.							

State of Ohio

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GOOD RETAIL PRACTICES The Control of Proceedings of the Control of the Indicatorities of Control o	Nan	ne of	Facility		. 73.7		.0. 1		Type of I	nspection	Date	· ·		
Cook Retail Pretailment are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliances status (N. OUT, NO, NO) for each numbered literal New compliance NO-not close and NA-not applicable. Sub-information of the prevention of the pathogen			. I	J.):	- MAT	THE ON NAMED OF	41.	>		$\mathcal{M}(N)$		Same of)	
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Most designated compliance status (N. O.U. N. NO. NN) for each rumbaned liter. N=in compliance \(\text{UPT-opt in compliance NO-not observed NA-not opportuging} \) 38	State	GOOD RETAIL PRACTICES												
Second part Windows	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
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Seed Seminatura Control Seminatura Control Seminatura Se	38					54	□ IN □ OUT							
40	39													
Part Color	r V Chighian	Proper cooling methods used: adequate equipment												
22	40									Physical Facilities				
Add	41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot hold				od properly cooked for hot holding	57	DIN DOUT D	IN/A Ho	t and cold water availa	ble; adequate pr	essure		
Froot General counters	42	42			Approved thawing methods used				Plu	Plumbing installed; proper backflow dev				
44	43		N □ OUT □N/A		Thermoi	meters provided and accurate								
Prevention of Food Contamination Section Province Prevention Section Secti					Food Id	entification								
Second Contemporation Contemporati	44		N 🗍 OUT		Food pr	operly labeled; original container								
April				Preven										
State Stat	45	27	N □ OUT		openings protected			1/			maintained, and o	lean; do	igs in	
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Single	50		N □ OUT □N/A [□ N/O	In-use u	tensils: properly stored	65	IN OUT C]N/A 90	1:3-4 OAC				
Single Service articles: properly stored, used Single Service articles: properly stored, used Single Service articles: properly stored, used Single Service Se	51		N □ OUT □N/A			, equipment and linens: properly stored, dried,	66		N/A 370	01-21 OAC				
1			<u> </u>		· · · · · · · · · · · · · · · · · · ·	se/single-service articles: properly stored, used								
Mark	53		N 🗆 OUT 🗆 N/A [□ N/O									,*	
Note Priority Level Comment		7									talibus San yetesik		y series	
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page____ of____