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

N	lame of facility	h 1 11(Check	1		License Number	D	ate (
A	Address	000 × 80		City/State/Zip Code								
L	icense holder	ACOVA	Inspect	pection Time T		vel Time	Category/Descriptive					
Ę	ype of Inspection (chariful and Inspection (chariful and Inspection Inspectio	eck all that apply) Il Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	ance Revi	ew 🗆 Follow u	р	Follow up date (if required		ater sample date/result f required)				
1	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		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DN/	performs duties	nd	23	tion							
2	│ □ N/i □ OUT □ N/i	Employee Health :	24 DIN DOU DNA DNA		Time as a public health control: procedures & records							
3		knowledge, responsibilities and reporting	s; <u>2</u>	5 DIN DOU	T	Consumer Advisory Consumer advisory provided for raw or undercooked foods						
5			ts s	y □N/A		 Highly Susceptible Par						
6 7		Proper eating, tasting, drinking, or tobacco use	20	ON/A OU	T	Pasteurized foods used; p						
, 8		Preventing Contamination by Hands	2	7 DIN DOU	T	Chemical Food additives: approved						
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	8 DIN DOU	Т	Toxic substances properly i	dentifie	d, stored, used				
					Co	nformance with Approved	l Proc	edures - L				
10	□IN □ OUT □ N/A □IN □ OUT	Approved Source	2	9 DN/A OU	Т	Compliance with Reduced specialized processes, and	Oxyger 1 HACC	n Packaging, other CP plan				
<u>11</u> 12	DIN DOUT	Food obtained from approved source Food received at proper temperature	30	LIN/A LIN/O	·	Special Requirements: Fres	sh Juice	Production				
13	□IN □OUT	Food in good condition, safe, and unadulterated	3	1 DIN DOUT		Special Requirements: Hea	t Treatr	ment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cust	tom Prc	ocessing				
15	☑ÍN □OUT □N/A □N/O	Protection from Contamination Food separated and protected	33	IN OUT		Special Requirements: Bulk	Water	Machine Criteria				
16		Food-contact surfaces: cleaned and sanitized	34	TUO UNIO		Special Requirements: Acid Criteria	ified Wi	hite Rice Preparation				
7	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOUT	-	Critical Control Point Inspec	tion					
	Time/Temps	rature Controlled for Safety Food (TCS food)		DIN FLOUR								
8	DIN DOUT DN/A DN/O	Proper cooking time and temperatures	36	□N/A	_	Process Review						
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	DIN DOUT		Variance						
0	□N □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee beha								
1	□IŅ □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.								
2	□IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

State of Ohio

Food Inspection Report

Non	Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date											
Nar	ne or i	racility	111	\mathbb{R}^{2}	by UC			Type	of Inspection	Date	25	
<u> </u>				·				<u> </u>	AL LIGITOR	()		
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 applicable												
IVI	ark ue	ssignateu comp		Eart (St. Co.		u=in G	ompliance OUT=	建设设定工工工程			applica	abie
00	Safe Food and Water				Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, pr							
38	<u> </u>	OUT IN/A			ized eggs used where required	54	□ IN □ OUT		designed, constructed, and			,,
39		I □OUT □N/A	a walle of Visida Schooler	SAN EUROPE CONTROL	and ice from approved source erature Control	55	□ IN □ OUT □		Warewashing facilities: insta strips	alled, maintained	, used;	test
40	۵ı۷	I □ OUT □N/A	□ N/O		cooling methods used; adequate equipment perature control	56	□1N □ OUT		Nonfood-contact surfaces of Physical Facilities	olean		
41		I 🗆 OUT 🗆 N/A	□ N/O	Plant fo	od properly cooked for hot holding	57	.□IN □ OUT □	⊒N/A	Hot and cold water availab	le; adequate pre	ssure	
42	□ IN □ OUT □N/A □ N/O Approv		Approve	ed thawing methods used	58	.□·IN □OUT		Plumbing installed; proper	backflow device	s		
43	□ IN	I □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O					
		Megas Caracaras.		Food Id	entification	59			Sewage and waste water pro			
44	D IN	I 🗆 OUT		Food pr	operly labeled; original container	60		IN/A	Toilet facilities: properly cons	structed, supplied,	cleane	d
			Prevent	tion of F	ood Contamination	61	ĎIN □ OUT □	JN/A	Garbage/refuse properly disp	osed; facilities m	aintaine	d
45	0		opening	rodents, and animals not present/outer s protected	62 /□ IN □ OUT □ N/A □ N/O			Physical facilities installed, maintained, and clean; dogs outdoor dining areas				
46	LIAN LI 001 s			ination prevented during food preparation, & display	63	☑ IN ☐ OUT		Adequate ventilation and ligh	nting: designated	areas II	sed	
47					al cleanliness	-	/		<u> </u>			
48	100				cloths: properly used and stored	64	D IN D OUT D	JN/A	Existing Equipment and Facili	ties		
49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables Proper Use of Utensils									Administrative			
50					65		ÍN/A	901:3-4 OAC				
51	1	Utensils, equipment and linens: properly stored, dried,				66	Jan 20		3701-21 OAC			
52		handled D'IN DOUT DN/A Single-use/single-service articles; properly stored, used				00		,				
53	4	☐ IN ☐ OUT ☐ N/O Slash-resistant, cloth, and latex glove use										
					Observations and C	orre	ctive Actio	ns				
Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation												
Iten	n No.	Code Section	Priorit	ty Level	Comment					//	cos	R
					Harris Inntex	1 (770	RICC AICT	<u>/</u>		
						1		1 1	7 18 18 1		 -	-
						 						
									<u> </u>		-	
									*			
							-		<u></u>			<u>-</u>
					-							
· · · ·	\dashv					-						
	-	· '\										
Person in Charge Date: 13-25												
Environmental Health Specialist Licensor:												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page____of__