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

N	ame of facility			neck one License Number Date										
Δ.	Idroec		0:4 171	_										
Address					City/Zip Code									
Li	cense holder		Inspec	tio	n Time	Trav	vel Time	Category/Descriptive						
								ga.ji=aaaiipiiaa						
T	pe of Inspection (che	ok all that apply)				-								
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	/iou	w □ Follow up		Follow up date (if required	Water sample date/re (if regulred)	esult					
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	iice nev	/161	w Li rollow up	'		(ii required)						
	, , , , , , , , , , , , , , , , , , , ,													
H AND		FOODBORNE ILLNESS RISK FACTO	RS AN	ID	PUBLIC HE	AL	H-INTERVENTIONS	A CONTRACT OF THE PROPERTY OF	weige of the second					
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 app														
		Compliance Status	T											
- 4 ft 6-10-1	Marie Commission and the second state of the comment of the second state of the second	man minimum was a district to the second of		Compliance Status Time/Temperature Controlled for Safety-Food (TGS food)										
es Sure		Person in charge present, demonstrates knowledge, ar					emperature controlled for Safety Food (TGS food)							
1	□IN □OUT □ N/A	performs duties	ia	23			Proper date marking and disposition							
2	□IN □OUT □ N/A							inale proper days = 0						
		Employee Health Manager and the line of the property of the pr	1111111	+	□N/A □ N/O)	Time as a public health control: procedures & records							
3	□iN □OUT □ N/A	Management, food employees and conditional employee; knowledge, responsibilities and reporting	ja ja	Phis.		and the same	Consumer Adviso							
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	— <u> </u>	25	□IN □OUT □N/A	Г	Consumer advisory provided for raw or undercooked foods							
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal even	its .	-04 //-A	Service of the form of the form protection and the	C Wyddy Hi gan	Highly Susceptible Pop	the state of the s						
Armania Nama Armania Armania	AN TOP STATE OF THE PARTY OF TH	Good Hyglenic Practices	20 del 1 20 00 00 00 00 00 00 00 00 00 00 00 00	100000	DIN DOUT			The same of the sa	Mile and the state of the state					
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2	26	□N/A		Pasteurized foods used; prohibited foods not offer							
7	DIN DOUT NO			ecvo You			Chemical		The bread and because of the					
# \f##5#		reventing Contemination by Hands	jan Series Jan Prisipe Lag Early		□ IN □ OUT	г			<u> </u>					
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved and properly used							
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed												
				nformance with Approved	Procedures									
10	DIN DOUT D N/A	Adequate handwashing facilities supplied & accessible		29		•	Compliance with Reduced	Oxygen Packaging, other						
11	□IN □OUT	Approved Source Food obtained from approved source	Marie Control	\dashv	□N/A		specialized processes, and	HACCP plan						
				30			Special Requirements: Fres	h Juice Production						
12	□N/A □ N/O	Food received at proper temperature			□ IN □ OUT	.								
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O		Special Requirements: Heal	: Heat Treatment Dispensing Freezers						
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	32	□IN □ OUT	• ""	Special Requirements: Custom Processing							
13 0-40p-1		Profection from Contamination	Sign come son	4	□N/A □ N/O	_								
	□IN □ OUT		Sanday,	33		- 1	Special Requirements: Bulk	Water Machine Criteria						
15	□N/A □ N/O	Food separated and protected		\dashv		+								
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized] 3	34	□IN □ OUT □N/A □ N/O		Special Requirements: Acidi Criteria	fied White Rice Preparatio	n					
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□ IN □ OUT □N/A		Critical Control Point Inspec	ion						
	Time/Tempe	rature Controlled for Safety Food (TGS food)	3	6	□IN □ OUT		Brassa Baulau							
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		+	□N/A □ IN □ OUT	-	Process Review							
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	37	□N/A		Variance							
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	sk factors are	e foc	od preparation practices	and employee behavio	rs					
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.										
22	□IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborr illness or injury.											
			L											

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

Name of Facility								pe of Inspection	Date						
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	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														
PVI print hobsest print hobsest print hobsest	ark (lesignated comp	напсе з	tatus (ir	N, OUT, N/O, N/A) for each numbered item: II	N=in c	ompliance O L				applic	able			
interesión.							Prensils, Equipment and Vend		hla pr						
	38				54 IN I OUT Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used										
39		IN OUT	The delication of the second o		and ice from approved source	55	55 DIN DOUT DN/A Warewashing facilities: installed, maintained, used; test strips								
WOLLEY.		200	elandulo casti de la Madria de	ľ	cooling methods used; adequate equipment	56	strips 56 □ IN □ OUT Nonfood-contact surfaces clean								
40		IN 🗆 OUT 🗆 N/A	□ N/O		perature control	Physical Facilities						1, H 195 m di 167			
41		N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57									
42		N □ OUT □N/A	□ N/O	Approv	ed thawing methods used	58	□ IN □ OU								
43		N 🗆 OUT 🗀N/A		Thermo	ometers provided and accurate	59									
ing the parties of th	2000	editor y make most Art product in the impor-	PORT OF PERSONS AND	Food (lentification	60 IN OUT IN/A Toilet facilities: properly constructed, supplied,									
44		N □ OUT		Food p	roperly labeled; original container	61 UN OUT DN/A Garbage/refuse properly disposed; facilities									
Called State Control of the Ca	anterior and anterior anterior and anterior anterior anterior and anterior ante	Prompted and Stranger and Stranger and Stranger and American Stran	Preven	ion of f	ood Contamination	62	□ IN □ OU	т	Physical facilities installed, ma						
45		N 🔲 OUT	Maid Nation Conditions		rodents, and animals not present/outer	63		 Т	Adequate ventilation and light						
		N.E. O.E.			is protected ination prevented during food preparation.	-		<u>.</u>	Adoquate Voltaguer and light	ng, designated i	areas u	seu			
46		N 🗆 OUT		storage	& display	64	□и□о∪	T □N/A	Existing Equipment and Facilitie	9\$					
47		N □ OUT □N/A	TI N/O		al cleanliness cloths: properly used and stored	10 miles					- Andrews	Maria Maria			
49		N OUT IN/A			g fruits and vegetables	of victory	Section of the sectio		Administrative	and the second s	de la constitución de la constit	engicker exhibit			
Proper Use of Utensils					65	□ IN □ OU	T □N/A	901:3-4 OAC							
50	□ I	N 🗆 OUT 🗆 N/A	CONTRACTOR OF STREET		Itensils: properly stored	66		r ITN/A	3701-21 OAC						
51				Utensils	, equipment and linens: properly stored, dried,		12 11 12 00		010121 0A0	-					
52	handled			ise/single-service articles: properly stored, used											
53	☐ IN ☐ OUT ☐ N/A ☐ N/O Siash-resistant and cloth glove use									l					
elent renderen Affan Antonio			and a problem of the second		Observations and C	orre	ctive Act	ions				and the second			
photo participant	ı No.		D.	Mark."	Cin appropriate box for COS and R. COS ≡com	eoted :	on-elle during i	nspectio	n R ≑repeat violation			25,00			
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Person in Charge Date:								- l							
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

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

Name of	Facility			Type of Ins	pection	Date		
		Mark "X	Observations and Corrective Acti	ons (continued)	e (rin) Music			
item No.	Code Section	Priority Level	Comment	duting inspection: K=reper	ir violation		cos	R
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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