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

Г	Name of facility							
',	Mr. Donald	s of Perbles	Çheck		RFE	License Number		Date
	Address						_	7/10/24
	37211 12/60 =	slay Ridge Rd)	tate/Zip C				
[ī	icense holder		Inspec	tion Tlm	~~~	ravel Time	l c	ategory/Descriptive
	2 sinnos	inmachi	•	70	. }	5	-	C45
7	ype of Inspection (ch	eck all that apply)			<u>L</u>	Follow up date (if require	rad)	Water sample date/result
) -	ਤੋ-Standard ⊂ਾਈਂ Critica ਹ Foodborne ਹੈ 30 De	al Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Rev	iew 🗆 F	ollow up	The same of the sa	cuj	(if required)
F	1 COODOINE D 30 Pa	y 🗆 Complaint. 🗀 Pre-licensing. 🗀 Consultation						
	3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	THE PROPERTY OF THE PROPERTY O		DALE	alexials):	MANUEL CONTROLLER OF THE PROPERTY OF THE PROPE	V\$4	
	Mark designated comp	oliance status (IN, OUT, N/O, N/A) for each numbered it	m: IN=	n compli	ance OU1	i=not in compliance N/O=	not c	bserved N/A=not applicable
	•	Compliance Status				Compliance S		
**	A STATE OF THE PARTY OF THE PAR							
1.		performs duties	d [OUT N/O	Proper date marking an	d dis	position
2		A Certified Food Protection Manager	o in No		OUT N/O	Time as a public health o	ontro	l: procedures & records
3	DIN DOUT DN/	Management, food employees and conditional employees					44 (1994) *** (1994) ***	*** *** *** *** *** *** *** *** *** **
L	·	knowledge, responsibilities and reporting	ΙГ		□ OUT	Consumer edvices pre-		· · · · · · · · · · · · · · · · · · ·
5	DIN COUT CN/	A Proper use of restriction and exclusion A Procedures for responding to vomiting and diarrheal event		- IUN/A		i.		for raw or undercooked foods
5	THE RESERVE OF THE PARTY OF THE	The second of responding to vorning and damed even	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	L	□ OUT	A PROPERTY OF THE PROPERTY OF	····	
6	DIN DOUT DAY	Proper eating, tasting, drinking, or tobacco use	2	6 □N/A	4	Pasteurized foods used;	proh	ibited foods not offered
7	LIN LIOUT IN/O	No discharge from eyes, nose, and mouth						
8	DIN OUT N/C	Hands clean and properly washed	2	7 DIN DN/A	OUT	Food additives: approve	d and	properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d 2	B DN/A	□ OUT	Toxic substances properly	y iden	tified, stored, used
10	DIN DOUT DN/A	A Adequate handwashing facilities supplied & accessible					- 100 M	
A W	STATE OF THE STATE	technical actions of the second of the secon	2	9 DINA	OUT	Compliance with Reduce specialized processes, a	d Oxy	/gen Packaging, other ACCP_plan
11		Food obtained from approved source	3		□ OUT			
12	□IN □OUT □N/A □N/O	Food received at proper temperature		LIN/A		Special Requirements: Fr		
13		Food in good condition, safe, and unadulterated] 3	EIN/A		Special Requirements: He	at Tr	eatment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	DIN DN/A	OUT N/O	Special Requirements: Cu	ıstom	Processing
15	DIN AOUT	Food separated and protected	33	DIN I		Special Requirements: Bu	ik Wa	iter Machine Criteria
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	□IN I □N/A I		Special Requirements: Aci Criteria	idified	White Rice Preparation
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□in [□N/A	TUOT	Critical Control Point Inspe	ction	
**			36	□IN [JOUT	Process Review		:
18	ON/A OUT	Proper cooking time and temperatures		□N/A □IN [TOUT			<u> </u>
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ N/A		Variance		
20	□N/A □ N/O	Proper cooling time and temperatures	R	sk facto	ors are fo	od preparation practices	s and	employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	odborne	illness.	s the most significant co		_
2	□IN □ OUT □N/A	Proper cold holding temperatures		iblic he: less or i	aith inter njury.	ventions are control me	easu	res to prevent foodborne

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

Name of Facility McDonalds of Rebles Type of Inspection One 7/14/24												
1	M C	Donald	۱,	o-(-	Keebles		-,	5	td & OCP	7/14	1/24	
- Salar and	and the facilities for			A Bridge	- Capertill		Company of Face		Annie Labore Transfer Control of the			
104	**************************************				preventative measures to control the intro		L. C. L. C. Control of the Control o	obon	sicals, and physical abis			100
Ma	ark d	esignated comp	liance :	status (II	N, OUT, N/O, N/A) for each numbered item: I	N=in c	compliance OUT=	, citeri =not in	nicais, and physical objec- compliance N/O=not obse	cts into toog: erved N/A=n	3. ot annli	cable
					od and Water		BUILT	Ú	ensile, Equipment and Ven			
38		N OUT ON/A	711 7 3		rized eggs used where required	54	UIN 🐧 OUT		Food and nonfood-contact designed, constructed, and		nable, pi	roperly
39		N DOUT DN/A			and ice from approved source	55		JN/A	Warewashing facilities: insta	alled, maintain	ed, usec	d; test
					perature Control	56	IN DOUT		Strips			
40		N □ OUT □N/A	□ N/O		cooling methods used; adequate equipment perature control	30			Nonfood-contact surfaces of	lean		
41			□ N/0	Plant fo	ood properly cooked for hot holding	57]N/A	Hot and cold water available	e; adequate p	ressure	,
42	ات	N □ OUT □N/A	□ N/O	Approv	ved thawing methods used	58	□ IN □OUT		Plumbing installed; proper	backflow devi	ces	
43		N □ OUT □N/A		Thermo	ometers provided and accurate	- L						
		E CHAPTER		Feorgy	dentification - Telephone	59		IN/A	Sewage and waste water pro	perly disposed		
44		N 🗆 OUT		Food p	properly labeled; original container	60		IN/A	Toilet facilities: properly cons	tructed, supplie	d, clean	ied
45	hi		Freven	ion-oi-	ood Comamination	61]N/A	Garbage/refuse properly dispo	osed; facilities i	maintain	ed
45		N □ OUT			, rodents, and animals not present/outer gs protected	62		.	Physical facilities installed, moutdoor dining areas	aintained, and	clean; de	ogs in
46		N 🗖 OUT			nination prevented during food preparation, & display	_	□N/A□ N/O	_	<u> </u>			
47		OUT DN/A			al cleanliness	63			Adequate ventilation and light		d areas o	used
48	_	N 🔲 OUT 🔲 N/A			cloths: properly used and stored g fruits and vegetables	64		JN/A	Existing Equipment and Faciliti	es		
					se of Uterials		打开社工工		Administrative			H
50		N □ OUT □N/A	Page (11)		utensils: properly stored	65		IN/A	901:3-4 OAC			,
51		N □ OUT □N/A		Utensils handled	s, equipment and linens: properly stored, dried,	66		IN/A	3701-21 OAC			
52		N OUT ON/A			use/single-service articles: properly stored, used				<u></u>	1		
53		N □ OUT □N/A	□ N/O	Slash-r	esistant, cloth, and latex glove use			**************************************				
				Mark			CHIVE ACTION		Recopert violation	四社		
iten	No.			ty Level	/		1 1 .	/-		Company of the St. C. 15	cos	R
5	1	4.4A	N		Equipment needs to be	13/	ialmakaln e	ed_	in godd ANDO	217.		┸
56	3	4.50	N	<u>C</u>	bouch	, <i>b</i>	c Main	1011	ned flean to	1 515/ht		
6.	1	6.4B	N	<i>C</i> .	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1	maihtai	2010	dean to s	14h+	-	님
-		30 (),1	, ,	- Communication of the Communi	4 touch	·/ C.	WW WIND	<u>,, ,,,</u>	TICKEN III	777		
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15		3.20	_ C_		Food items need	10	be pyot	10 C	1rd from	contam		00
					during storage.							
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Per	on l	n Charge	ha	MV.	Kamiller				Date: 7/1/	150		
Env	ironn	nental Health Spe	eclatist,		No. 1 A. C.		Licensor:		1/10	1 me -1		-
<u> </u>	CEDIL MPH, RFUS Licensor: ACHO											
PR	IOF	HTY LEVEL:	C= 0	PRITIC	CAL NC= NON-CRITICAL				Page) of	<u> </u>	

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ſ	Name of facility		Queck one License Number Date 1					Pate /
	The Qu	een beanery			SO DRFE			116/24
	25675	State Route 41	Cit	ýis C	ate/Zip Code			<u></u>
	Icense holder	Manade	Ins	pec	tion Time	Travel Time	Ca	ntegory/Descriptive
		·		4	0	5		253
Ϋ́£	Type of Inspection (cl ☐ Standard ☐ Critic ☐ Foodborne ☐ 30 Da	eck all that apply) al Control Point (FSO) □ Process Review (RFE) □ Varia ay □ Complaint □ Pre-licensing □ Consultation	nce l	Rev	iew □ Follow up	Follow up date (if require	d)	Water sample date/result (if required)
*	Mark designated com	pliance status (IN, OUT, N/O, N/A) for each numbered it	em. I		D. Compliance All		2	
Γ		Compliance Status			n compliance 00			
				i i	The state of the s	Compliance Sta		
1 2		релогтs duties	d	. /		Proper date marking and		
2	LIN ZOOI DIN	A Certified Food Protection Manager	4.4	2	A DIN DOUT	Time as a public health cor	ntrol:	procedures & records
3	DIN DOUT DN/	A Management, food employees and conditional employees knowledge, responsibilities and reporting		W. Tale		!		A Committee of the Comm
4	DIN DOUT DN/	A Proper use of restriction and exclusion	-	2	5 DIN DOUT	Consumer advisory provid	ied f	or raw or undercooked foods
5	□IN □OUT □ N/	A Procedures for responding to vomiting and diarrheal events	5	. «			_	<u> </u>
6	DIN DOUT NA	Proper eating, tasting, drinking, or tobacco use	*	20	"DIN DOUT	Pasteurized foods used; p		Committee of the commit
7	□IN □ OUT □ N/0						74 AF	
8	□IN □ OUT □ N/O	Hands clean and properly washed		2	DIN DIOUT	Food additives: approved	and	properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d	2	3 DIN DOUT	Toxic substances properly id	denti	fied, stored, used
10	DIN DOUT DINA	Adequate handwashing facilities supplied & accessible	_	8 49 4		Declaration of the		
E W	14 1 1 5 1 5 1 5 1 5 1 5 1 5 1 5 1 5 1 5	and the second s		29	DIN DOUT	Compliance with Reduced (specialized processes, and	Oxyg I HA	en Packaging, other
11	DIN DOUT	Food obtained from approved source		30	DIN DOUT	Special Requirements: Fres		
12	□N/A □N/O	Food received at proper temperature		\vdash	DN/A DN/O			
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Special Requirements: Heat	Тгеа	atment Dispensing Freezers
14	□N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O	Special Requirements: Custo	om F	rocessing
15	DIN DOUT	Food separated and protected		33	□IN □ OUT □N/A □ N/O	Special Requirements: Bulk	Wate	er Machine Criteria
16	□IN □/OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □N/O	Special Requirements: Acidit Criteria	ied \	White Rice Preparation
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspecti	on	
	DIN DOUT			36	DIN DOUT	Process Review		
18	□N/A □ N/O	Proper cooking time and temperatures]		DIN DOUT			
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □OUT □N/A	Variance		
20	DIN DOUT DN/A DN/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					
:1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foc	dborne illness.	s the most significant conti	ribut	ing factors to
22 DIN DOUT DN/A Proper cold holding temperatures					ess or injury.	ventions are control meas	sure	s to prevent foodborne

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

Name of Facility			.]	Type of Inspection	Date	1.	,
The Queen B	seanery			<u>51d.</u>	1/1/4	12	4
	GOOD-RETAIL	D. P. A	ATTACE			The state of the s	
Good Retail Prac	tices are preventative measures to control the intro		The Part of the Control of the Contr	chemicals, and physical phis	eta inte foods	* العالسين	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Mark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item:	IN≂in c	ompliance OUT =r	not in compliance N/O=not obs	served N/A=not:	applic	cable
	Sate Food and Water.			tuutensils, Equipment and Ver			
38 ☐ IN ☐ OUT ☐N/A ☐ N/	Pasteurized eggs used where required	54		Food and nonfood-contact designed, constructed, and	t surfaces cleanab		
39 ☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	□ IN Q OUT □	N/A Warewashing facilities: ins	talled, maintained,	used	; test
The transfer of the second of	out Temperature Control III-	4	"-	strips			
40 IN I OUT IN/A I N/C	Proper cooling methods used; adequate equipment for temperature control	1	□ IN Ø OUT	Nonfood-contact surfaces	V		
41 IN I OUT IN/A I N/O	Plant food properly cooked for hot holding	57		N/A Hot and cold water availab	ole; adequate pre	ssure	
42 IN OUT N/A N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper	· backflow devices	5	
43 IN OUT IN/A	Thermometers provided and accurate		□N/A □ N/O				
A CONTRACTOR OF THE PROPERTY O	Food Identification	59		N/A Sewage and waste water pr	operly disposed		
44 🗆 IN 🗆 OUT	Food properly labeled; original container	60		N/A Toilet facilities: properly con	structed, supplied,	clean	eď
Heve	ntion of Food Contamination	61		N/A Garbage/refuse properly disp	oosed; facilities ma	intaine	ed be
45 □ IN □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, r	maintained, and cle	an: do	oas in
46 □ IN 💆 OUT	openings protected Contamination prevented during food preparation,		□N/A□ N/O	outdoor dining areas	·		J
47 IN OUT IN/A	storage & display Personal cleanliness	63	OUT IN I	Adequate ventilation and light	hting; designated a	reas u	besu
48		64		N/A Existing Equipment and Facili	ties		
49 IN OUT NA INO	Washing fruits and vegetables	c and		Administrative 1	The street of th	_INHALIAN	a company
	Proper Use of Vienells			C.C., Carlotte and C.C., Carlott		- 611	Jane
50 I IN OUT ONA INO		65		N/A 901:3-4 OAC		•	
51 ☐ IN A OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66	חם דטס 🗆 או 🗆	N/A 3701-21 OAC			
52 IN I OUT INA	Single-use/single-service articles: properly stored, used						
53 I IN OUT IN/A N/O					E T V hat demonstrate	- Carlotte and Car	ne week a see
THE PROPERTY OF THE PROPERTY O	Coservations and G Mark 'Y' inappropriate box for 20 standing 605-con	io la C	SHATUPE n-site gunna insper	Cion Bereloea Violation			II.
to the same of the	ity Level Comment				THE LABOR TO	cos	R
15 3.20 (<u>ل</u> کر	protecto	ed from source	506		
-9-6-3-1	contamination durin	\$ · Si	Storage.				
3,27 (tood items need to	100	protected	d trom contact	· w/		
16 U.SB C	unclean surfaces.		7 1. 1			<u> </u>	
16 U.SB C	Food contact surfaces	<i>Y</i> 1	een . 10 b	ie clean to sign	+ 4 touch		
4.6A N	C Food contact surfaces	Ac	<i>T</i>	Contilla I form	, 	<u> </u>	
		77 77	10 00	Sanitized lega	larly.		
96 3.20 No 51 4.66 C			Z. 1				
34 1.00	Contact w/fcs.	. 51	STEE TO	prevent bore h			
55 4.21 N			- a.T. b/				
3) (t pala 14		<u> </u>	3 V M 1 / M D / A	e at wave was	hins		
56 4.5D M				and clean to			
7	1 d touch.	20	MIMINITAL	WIE LINUX 10		<u>-</u>	
							-
Person in Charge	1/100 100			Date:			
X	Jan Khaof			7/16	124		Ì
Environmental Health Specialist	Lund, MPH RENS	ē	Licensor:	WALLA			
1 3	(Meno			
PRIORITY LEVEL: G	GRITICAL NC= NON-CRITICAL			Page			

١	lame o	f facility.	Per	ebles, Inc.	Ĝ,r	eck FS	one O □ RF	FÉ	License Number		Date 7/16/24
F	ddress 25	772		ebles, Inc. State Roude 41	Cit	y/St	ate/Zip Cod	le		 -	
L					Ins	pect	ion Time		ravel Time		<u> </u>
	DA	Rng	<i>G</i>	Cain		•	_	'		ategory/Descriptive	
I	ype of	inspecti	on (che	eck all that apply)	60				5		
	Stand Foodb	ard □ corne □	Critica 30 Day	I Control Point (FSO) □ Process Review (RFE) □ Vari □ □ Complaint □ Pre-licensing □ Consultation	ance I	Revi	ew □ Folio	ow up	Follow up date (if requir	ed}	Water sample date/result (if required)
E N	Aark de	esignated	comp	liance status (IN, OUT, N/O, N/A) for each numbered	RSJ tem: I	AN N=ir				(3 m)	
Γ				Compliance Status			Compilant	e 081			
				AND STATE OF THE PARTY OF THE P		3			Compliance Sometime Compliance Sometime Constitution Control of the Control of th		
1		□ OUT		penorms duties	nd	2		OUT	Proper date marking and	CA7 LINE.	
2	LIN	LOUT	□ N/A	Certified Food Protection Manager	i kan	2	4 DIN D		Time as a public health co	ntral	
3	□IN	□out	□ N/A	Manager 1 and 1 an	s,	a		N/O	and do a public reactiff of	Julio)	procedures & records
4	DIN	DOUT	□ N/A		_	25		OUT	Consumer advisory provi	ided 1	or raw or undercooked foods
5	□IN			Procedures for responding to vomiting and diarrheal ever	ts	16 1	4 4 1 P 4 1 P	***		- ix ***	A STATE OF THE STA
6	DIN	D.OUT		Proper eating, tasting, drinking, or tobacco use				OUT	Pasteurized foods used;		
7		□ OUT	□ N/O	No discharge from eyes, nose, and mouth		26	□N/A		i dotediized loods dsed,	broun	offed foods not offered
		A STANK		iventhe state of the land of the same	· //						
8	□IN	OUT	□ N/O	Hands clean and properly washed		27	DN/A		Food additives: approved	and	properly used
9		OUT N/O		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IN □ □N/A	OUT	Toxic substances properly	identi	fied, stored, used
10	□IN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible	_	何·殊 ^為 為·護·		a K	ingineral manager	VE 11	
		41.	# T - # 16	PART OF THE PARTY	1 (A) (A)	29		JUI	Compliance with Reduced specialized processes, an	l Oxyg d HA	en Packaging, other
11		□OUT □OUT		Food obtained from approved source		30					
12	□N/A	□N/O		Food received at proper temperature		31			Special Requirements: Fre	_	
13		□OUT □OUT		Food in good condition, safe, and unadulterated	_] .	31			Special Requirements: Hea	at Trea	atment Dispensing Freezers
14	=	□N/O	w. agari	Required records available: shellstock tags, parasite destruction	Politic	32			Special Requirements: Cus	tom F	Processing
15	□IN □N/A	□OUT		Food separated and protected	- A	33			Special Requirements: Bull	Wate	er Machine Criteria
16		□OUT .		Food-contact surfaces: cleaned and sanitized	_	34		OUT //O	Special Requirements: Acid	lified \	White Rice Preparation
- 1	□IN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	7	35	□IN □O □N/A	UT	Critical Control Point Inspec	tion	·
**************************************	1 4 4 X	****		on a modern societation established		<u> </u>		UT			
	□IN	OUT N/O		Proper cooking time and temperatures		36	□N/A		Process Review		
u.		OUT N/O		Proper reheating procedures for hot holding	7		□IN □OI □N/A	VI	Variance		·
	□IN [□N/A [J OUT J N/O	V	Proper cooling time and temperatures		Ris	k factors	are foo	od preparation practices	and 4	employee hehaviore
	□IN [□N/A [OUT N/O	g ^{ir 1}	Proper hot holding temperatures		foo	dborne illn	ess.	trie most significant con	tribu	ting factors to
2 1	IIN E	OUTE	N/A	Proper cold holding temperatures		Put iline	olic health ess or injur	interv y.	entions are control mea	sure	s to prevent foodborne

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

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

Name of Facility			Type	of Inspection	Date P		
Name of Facility ALS Perbles				Std	7/16	1/21	y
		**		<u> </u>	<u> </u>	! 0	<u>!</u>
	THE STATE OF THE PARTY OF THE P						
Good Retail Practices	are preventative measures to control the intro	duction of patho	ogens, cher	nicals, and physical object	s into foods.		
Mark designated compliance status	(IN, OUT, N/O, N/A) for each numbered item: II	N≃in compliance	OUT=not in	compliance N/O=not obser	ved N/A =not	applic	cable
	cood and Water	67		ensils Equipment and Vend			41
	teurized eggs used where required	54 🗆 IN 👢	OUT	Food and nonfood-contact sidesigned, constructed, and us	uffaces cleana sed	able, pr	roperly
	er and ice from approved source	55 DIN D	OUT □N/A	Warewashing facilities: instal	led, maintaine	d, used	l; test
	mperature_Control :			strips		· ·	
40 IN IN OUT IN/A IN/O Pro	per cooling methods used; adequate equipment emperature control	56 🗆 IN 🗆 (MANAGEMENT OF THE PARTY OF THE	Nonfood-contact surfaces cle	ean	length of the	A-1 %
	t food properly cooked for hot holding	Tr., Inc. Processor and Assessment Confession of the Confession of	· · · · · · · · · · · · · · · · · · ·	Fhysical Pacilities	- HILL		Toronto.
- <u> </u>		57 🗆 IN 🗀 (OUT □N/A	Hot and cold water available	adequate pr	essure	·
42 D IN DOUT DN/A D N/O App	roved thawing methods used	58 🗆 IN 🗆 C	DUT	Plumbing installed; proper based	ackflow device	es .	
43 □ IN □ OUT □N/A The	mometers provided and accurate		V/O				,
西巴州中华中华村村村西西	Ulder in carion it 4	59 🗖 IN 🗖 (OUT 🗆 N/A	Sewage and waste water prop	erly disposed		
44 □ IN □ OUT Foo	d properly labeled; original container	60 🗆 IN 🗖 (OUT IN/A	Toilet facilities: properly constru	ucted, supplied	, clean	ed
the Pieventon	Food Contamination	61 DIN D	A/N TUC	Garbage/refuse properly dispos			
1 h (h) The Control of the Control	cts, rodents, and animals not present/outer	62 🗆 IN 🎉 (OUT	Physical facilities installed, mai			
opei	ings protected		1	outdoor dining areas	mameu, and c	iean; αα	ogs in
	amination prevented during food preparation, ge & display			· · · · · · · · · · · · · · · · · · ·	.		<u>:</u>
	onal cleanliness	63 IN C	DUT	Adequate ventilation and lighting	g; designated	areas ι	sed
	ng cloths: properly used and stored	.64 🗆 IN 🗀 G	DUT N/A	Existing Equipment and Facilities	3		
	hing fruits and vegetables	Median		Administrative	H-COA-L		
	use of Veensus 111111			<u> </u>		A. A. Carrier	
	e utensils: properly stored	65 IN II C		901:3-4 OAC			
51 D IN OUT DN/A Uter	sils, equipment and linens: properly stored, dried, led	66 🗆 IN 🗆 C	DUT []N/A	3701-21 OAC	**	-	
52 ☐ IN ☐ OUT ☐N/A Sing	e-use/single-service articles: properly stored, used	<u> </u>					
	n-resistant, cloth, and latex glove use						
		STRECTOR A	chiones				
Item No. Code Section Priority Lev	★ X The appropriate thex for CO Stand IR DOS correlet el Comment	cted on site during	in speation	Rafepeer violation +	FILD FIF	1	
SO 6.1A NE	Floors, walls a ceil	inas no	erd to	obe mon-po	VALLS	cos	R
	smobth a easily ele	anaple		o e e provi po),		님
		10.221					
63 4.2I NC	The lighting intensi	ty next	3 to	be at 10-2	lo Co		
	in stockroom a refri	a, unit	f. 'V		4 F		
51 4.86 No	Utensils need to be .	stored 1	to pre	event contact	w/	-	
	PCS.		- F	The Court of	/		
		, , , , , , , , , , , , , , , , , , , ,	-		-	-	
			1 8 7 14			_	
							-
	A se						
Person in Charge	71.00			Date:			_
XC XIQ	la Suffers			7/16/	14		
Environmental Health Specialist	S W	Licen			<u>~ (</u>		-
were	2 MPH, REHS			HD	4		
PRIORITY LEVEL: C=CRIT		. ·			3 of 2		

Γ	Name of facility				<u> </u>	11.						
	Save A	Lot Peebles	Chec		38	Lic	ense Number		Date 7/16/24			
	Address み5年05 5	tate Route 41			te/Zip Code				<u> </u>			
	License holder	Sister	Inspe	ectle	on Time	Travel Tr	me	tenory/Deportative				
L	Hearther	> 5131 eV		3	0	ì	7		tegory/Descriptive			
	Type of Inspection (cr	neck all that apply)				Foilo	w up date (if requ	uired)	Water sample date/result			
	□Standard □ Critic □ Foodborne □ 30 Da	al Control Point (FSO) □ Process Review (RFE) □ Varia ay □ Complaint □ Pre-licensing □ Consultation	nce Re	evie	w 🗆 Follow up		· · · · · · · · · · · · · · · · · · ·	.	(if required)			
28	· · · · · · · · · · · · · · · · · · ·											
	Mark designated com	Plinner status (IN CUIT NICE MANY)	各自為									
┝	mark abaignated com	pliance status (IN, OUT, N/O, N/A) for each numbered it	em: IN:	=in T	compliance OUT	T=not in	compliance N/C	=not of	served N/A=not applicable			
¥.4		Compliance Status	Compliance Status									
200.00		Person in charge present, demonstrates knowledge, an						医圆线				
L	DIN DOUT DN	performs duties	a	23	DIN DOUT	Prop	er date marking a	and disp	osition			
2	DIN DOUT N	A Certified Food Protection Manager		24	DIN DOUT	Time	se a public boott					
			- E		□N/A □ N/O	111116	as a public near	control:	procedures & records			
3	OIN DOUT DN/	A knowledge, responsibilities and reporting			TUO D NID			in the state of	一十二十二十二十二十二十二十二十二十二十二十二十二十二十二十二十二十二十二十二			
<u>4</u> 5			- 1	25	□N/A	Cons	umer advisory pr	ovided f	or raw or undercooked foods			
	EIIIN DOT BIN	A Procedures for responding to vomiting and diarrheal event	3 	F2 #								
6	DIN DOUT DN/	O Proper eating, tasting, drinking, or tobacco use	(* *	26	□IN □ OUT □N/A	Paste	eurized foods use	d; pronit	pited foods not offered			
7	OIN DOUT DAY	O No discharge from eyes, nose, and mouth						· 次 · 字				
8		Hands clean and properly washed	1.4. 独	27	DIN DOUT	Food	additivos: co					
	LIN LICET LINE	allos clean and properly washed			□N/A	1 000	additives: approv	ea ana.	properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d	28	□IN □ OUT □N/A	Toxic	substances prope	rly identi	fied, stored, used			
10	DIN DOUT DN/	A Adequate handwashing facilities supplied & accessible		***E ! **		ALL MARKET						
**	· · · · · · · · · · · · · · · · · · ·			29	□IN □OUT □N/A	Comp	liance with Reduc lized processes,	ed Oxyg	en Packaging, other			
11	DIN DOUT	Food obtained from approved source			□IN □ OUT							
12	□IN □OUT □N/A □N/O	Food received at proper temperature	-		□N/A □ N/O □IN □ OUT	Specia	al Requirements: F	resh Jui	ce Production			
<u>13</u>	DIN DOUT	Food in good condition, safe, and unadulterated		31	DN/A DN/O	Specia	al Requirements: I	leat Trea	atment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3	12 1	□IN □ OUT □N/A □ N/O	Specia	il Requirements: C	Sustom F	rocessing			
美華	**************************************	the continue of the continue o	*		DIN' DOUT	 		<u> </u>				
5	DIN DOUT	Food separated and protected] 3		□N/A □ N/O	Specia	l Requirements: B	ulk Wate	er Machine Criteria			
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized]3	4 [⊒in □out ⊒n/a □n/o	Specia Criteria	l Requirements: A	cidified \	White Rice Preparation			
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	5 C	JIN 🗆 OUT JN/A	Critical	Control Point Insp	ection				
8	DIN DOUT	Proper cooking time and temperatures	36		JIN DOUT	Proces	s Review					
9	DIN DOUT	Proper reheating procedures for hot holding	37		TUO II NIE AVA	Variand	е					
0	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk	c factors are fo	od pren	eration practice	es and a	employee behaviors			
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc	ood	borne iliness.	is the m	ost significant c	ontribut	ting factors to			
2 DIN DOUT DN/A Proper cold holding temperatures Public health is illness or injury.							ns are control m	easure	s to prevent foodborne			
			<u> </u>			_						

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

3 Page_

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

Date

Name of Facility

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			-04-1-1			L-Good	MO ESPATIL				wh ⁴⁴⁴ % %	Carlotte (March)		San Contract	l and the second	**************************************	
(September 1)	Goo	d Retai	l Practio	ces are	preventative meas						micala	and ph	Weigel	abiasta			The second second
Mar	k designate	a comp	liance s	tatus (II	N, OUT, N/O, N/A) fo	<u>r each numbe</u>	ered item: IN	l≃in c	ompliar	nce OUT =not	in comp	liance N	iysicai I/ O ≃not	objects observe	into loo ed N/A≃	us. not appl	licabl
		1111	10 mm (T)	ate Foo	q and Water		铁组织				ltensils	Lquipin	ent and	Venging	AVA		
	□ IN □ OU	<u> </u>	`	<u> </u>	ırized eggs used wher		19.5	54	□ IN	□ OUT	Food	and non- ned, cons	food-co. structed.	ntact surf. and use	aces clea	anable, p	orope
				Water d-Temi	and ice from approved	l source	中田北	55	□ IN	OUT □N/A	10/0	washing i				ned, use	d; tes
40 [TUO 🗖 NI 🗆	□N/A	□ N/O	Proper for tem	cooling methods use perature control	t; adequate ed	quipment	56	O IN	OUT	1 Dec 1000 21	od-conta	Think: the owners	TEST No. and Towns Towns	CONTRACTOR NAMED IN CONTRACTOR		
41 [⊒ IN □ OUT	□N/A	□ N/O	Plant fo	ood properly cooked for	or hot holding		57	.□ IN	□ OUT □N/A	Hot a	nd cold w	vater av	ailable; a	dequate	pressur	е
42 [TUO 🗆 NI 🗆	□N/A I	□ N/O	Approv	ed thawing methods i	best		58	□iN	DOUT	Plumi	oing insta	illed; pro	oper back	kflow de	vices	
43 [IN □ OUT	□N/A		Thermo	ometers provided and	accurate			□N/A	□ N/O		<u>.</u>					
titit	Hitch	生產		Food It	lenting atlant Hatt	图图图	HEER	59	□ IN	OUT IN/A	Sewag	e and wa	ste wate	er properly	y dispose	ed	
44 [TUO 🗆 NI E			Food p	roperly labeled; origina	al container		60	□IN	OUT DN/A	Toilet	facilities:	property	construct	ed, suppl	ied, clear	ned
			Prevent	on of F	ood Contamination			61		□ OUT □N/A	Garba	ge/refuse	properly	disposed	; facilities	maintair	ned
45	TUO 🗆 NI 🛚			ореліпд	, rodents, and animals is protected		- 1	62		Д оит	Physic	al facilities	s installe	ed, mainta	ained, and	d clean; d	logs ir
46	TUO 🗖 NI 🛚			Contam storage	ination prevented durir & display	ig food prepara	ation,		□N/A	□ N/O						, <u>, </u>	
_	TUO 🗆 NI				al cleanliness			63	□ IN	□ ou⊤	Adequ	ate ventila	ation and	l iighting;	designate	ed areas	used
H-	TUO 🗆 NI 🖪		-		cloths: properly used			64	□ IN	OUT IN/A	Existing	g Equipme	nt and F	acilities			
A Millionia Statement Williams	THE COL	COMPANY WAS THE WASHINGTON	TOWNS TO BE SEED AND	No. Chamber Street Page	g fruits and vegetable				THE			Adminis	trative	583	181		J.
50 🗆	TUO 🗆 NI [□N/A [N/O	In-use เ	itensils: properly store	ıd	A44 P- 1 1	65	□ IN I		901:3-4	OAC					
51 C	I IN 🗖 OUT	□N/A	. Y	Utensils handled	, equipment and linens	. properly store	ed, dried,	66		OUT IN/A	3701-2	1 OAC			·		
52 C	IN 🗆 OUT	□N/A	-	_	se/single-service article	es: properly sto	red, used										
53 □	IN 🗆 OUT	□N/A □	N/O	Slash-re	esistant, cloth, and late:												
				I E	TTTTO O S	ayations	and co	He	世华		th.			社会			40
Item N	1 4 4.5			Level	Comment	-1			3500		r-tt-rep	at violat	ióu.	1-4-4-1-1-1-4-4-4-4-4-4-4-4-4-4-4-4-4-4		cos	T R
601	6.4	H	NX	-	tacilities	Necd	tobe	W	ain	tained	In	4000	1	pai	80		
	10.4	<u>r</u>	NC		100			1	-+		<i>A</i> .			<u> </u>	· ·		
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Person	in Charge	XI	100	Mi	Sine	5	-,			,		ate:	111	. / 20			
Enviror	mental Hea	Ith Spec	alist	<u>, , , , , , , , , , , , , , , , , , , </u>					Li	censor:			111	10	1		
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PRIO	RITY LEV	/EL:	Ç= ∕CI	RITIC	AL NC= NON	-CRITICAI	L						Pac	је <u></u> Э		2	
HEA 53	302B Ohio I 268 Ohio D	Departr	nent of	Health i	(8/22)								· aç	,∨ <u>. C⊁-</u>		<u>O-</u> .	

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

Г	Name of facility	100	Chec	k on		License Number		Date		
	willow	Roleman Aill-	□ F		ñ.≠					
-	Address	DAIL WAY A DIFIZ	City/9	State	Zip Code	<u> </u>		7/16/24		
	054 Wh	end Dida Dd) e <u>c</u>	t 1 5					
h	Icense holder	and reage no.	40.00		0 000	ravel Time	T_			
	Larry W	161		٠.	<u>~</u> '		Ca	tegory/Descriptive		
-	ype of Inspection (ch			0	0	10		<u>C25</u>		
J	TStandard □ Critica	ll Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	eview	ν 🗀 Follow up	Follow up date (if require	d)	Water sample date/result (if required)		
F	☐ Foodborne ☐ 30 Da	y □ Complaint □ Pre-licensing □ Consultation			<u> </u>					
	海水は 利用を (1) を (1	Carried Social Control of the Contro	OTESAVENIA		克噪					
		oliance status (IN, OUT, N/O, N/A) for each numbered it			served WA=not applicable					
		Compliance Status				Compliance Sta		TOTAL TOT APPRICABLE		
	BARTE BERKERSEN BERKERSEN STATE	· · · · · · · · · · · · · · · · · · ·	***	33						
1	DIN DOUT DN/	performs duties	Proper date marking and		A 100 100 100 100 100 100 100 100 100 10					
2	□IN □OUT □N/		S deficiency in	24	□IN □ OUT	Time as a public health co	ntrol·	Drocedures & records		
		Management food amployoog and conditional amployo			□N/A □ N/O	Pagno nearly oc		procedures a records		
3	DIN DOUT DN/	knowledge, responsibilities and reporting	*,	25	□IN □ OUT		e exer	· · · · · · · · · · · · · · · · · · ·		
5					□N/A			or raw or undercooked foods		
		Procedures for responding to vomiting and diarrheal event	S		DIN DOUT			AND THE REAL PROPERTY AND THE PROPERTY AND THE PARTY AND T		
6	DIN DOUT DN/C	Proper eating, tasting, drinking, or tobacco use		26	DN/A	Pasteurized foods used; p	orohil	olted foods not offered		
7	DIN DOUT DN/C	No discharge from eyes, nose, and mouth		, ja, de - A			**			
8			4.7%	27	□IN □ OUT □N/A	Food additives: approved	and	properly used		
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	∍d	28	□IN Ä OUT □N/A	Toxic substances properly	ident	ified, stored, used		
10	DIN DOUT NA	A Adequate handwashing facilities supplied & accessible	_	美術等	*******	and the restaurant of	(A) (F)	是		
3 X X	学作者を見る事をある。 学作者を見る事をある。 学作者を見る事をある。 学校のできる。 ・ 学校のでを ・ 学校のでを ・ 学校のでを ・ 学校のでを ・ 学校のでを ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校の ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ 学校ので ・ ・ 学校ので ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・ ・	Additional resistance of the state of the st		ויטעיו	□in □out □n/a	Compliance with Reduced specialized processes, and	Oxyg	gen Packaging, other CCP plan		
11	DIN DOUT	Food obtained from approved source			□IN □OUT	Special Requirements: Free				
12	□IN □OUT □N/A □N/O	Food received at proper temperature			□N/A □ N/O □IN □ OUT					
13	□IN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		_	□N/A □ N/O	Openial requirements: Hea	. ire	atment Dispensing Freezers		
14	N/A N/O	destruction		32 L	□IN □OUT □N/A □ N/O	Special Requirements: Cus	tom (Processing		
9-8-1			**	<u>,,</u>	JIN 🗆 OUT	Special Requirements: Bulk	. 141	or Marking O. W.		
15	UN KOUT	Food separated and protected		- -	□N/A □ N/O	Opecial Requirements, Bulk	. vvat	er Machine Criteria		
16	□IN É OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34 E	⊒NA □ OUT ⊒N/A □ N/O	Special Requirements: Acid Criteria	ified	White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 E	JIN DOUT	Critical Control Point Inspec	tion			
e (4.16) 金 (4.16) ○ (4.16)		PARTY CAMERINATION OF THE PROPERTY OF THE PARTY OF THE PA	3		JIN 🗆 OUT	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		L	IN/A IN DOUT			-		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			IN/A	Variance	<u></u>			
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risi	k factors are fo	ood preparation practices	and	employee behaviors		
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	1	food	borne illness.	s the most significant con		-		
22	□IN □ OUT □N/A	Proper cold holding temperatures	7	rub iline:	lic health inter ss or injury.	ventions are control mea	asure	es to prevent foodborne		
-								. i		

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

N	Illers Bak	ew a Giff	S	٠		Std.	n d	7/16	121	ı.(
li suu		AND THE PROPERTY OF THE PROPER		-				-110	10	<u> </u>
	Cood Patril Dro		GOOD REJA		MANAGEMENT OF THE PROPERTY OF THE PARTY OF T	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			A Death	
М	Good Retail Prac ark designated compliance	ctices are preventative status (IN OUT N/O	measures to control the ir N/A) for each numbered iten	itroductio	on of pathogens	, chemicals, and	physical objects i	into foods		
jalasija Datas	世代中国	Safe Food and Water			ompliance out-	Tiot in compliance	M/U≃not observe ment and Vending	d N/A≃no	t appli	cable
38	□ IN □ OUT □N/A □ N/			54	. Al	Food and n	onfood-contact surfa	aces clean	able, p	roperl
39	□ IN □ OUT □N/A	Water and ice from a	approved source	55	0/	-	ng facilities: installed		d, user	 i: test
- Secondary						strips				
40	☐ IN ☐ OUT ☐N/A ☐ N/0	for temperature contr	ods used; adequate equipment rol	56	OUT OUT	Company of the Compan	ntact surfaces clear			
41	☐ IN ☐ OUT ☐N/A ☐ N/0	Plant food properly c	cooked for hot holding	57	□ IN □ OUT □	N/A Hot and col	d water available; a	idequate pr	essure	<u></u>
42	☐ IN ☐ OUT ☐N/A ☐ N/C	Approved thawing me	ethods used	58	□ IN □OUT	Plumbing in	stalled; proper back	kflow devic	es	
43	☐ IN ☐ OUT ☐N/A	Thermometers provide	ed and accurate	٦L	□N/A □ N/O					
4	1919年	Food Identification		59	IN OUT	IN/A Sewage and	waste water properly	y disposed		
44	□ IN É OUT	Food properly labeled	d; original container	60		IN/A Toilet facilitie	s: properly constructe	ed, supplied	l, clear	ed
	THE PROPERTY OF THE PROPERTY O	ntion of Food Contami	ination:	61		N/A Garbage/refu	se properly disposed	; facilities m	naintain	ed
45	□ IN □ OUT	Insects, rodents, and a openings protected	animals not present/outer	62	□ IN □ OUT	Physical facil	ities installed, mainta	ained, and c	lean; d	ogs in
46	☐ IN ☐ OUT	Contamination preven	ted during food preparation,	7	□N/A □ N/O	outdoor dinin	ı areas			
47	□ IN □ OUT □N/A	storage & display Personal cleanliness		63	□ IN □ OUT	Adequate ve	ntilation and lighting;	designated	areas	used
48	□ IN □ OUT □N/A □ N/C	. 1 . 0		64	D IN D OUT D	IN/A Existing Equip	ment and Facilities			
49	IN DOUT DNA DN/C				and the	Table 1	ilstrative 17-1	particular to the second		
50			CO-200-0174 4 4 7 7 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	65	☐ IN ☐ OUT ☐			2	- No No.	
			nd linens: properly stored, dried,				<u> </u>	1 1 1		<u>. </u>
51 52	☐ IN ☐ OUT ☐N/A	handled			□ IN □ OUT □	N/A 3701-21 OA)	·		
53			ice articles: properly stored, use	<u>- - </u>						
#1			Observations and		27578405115			7777	- Harim	-
中华		TO BIR IVE In application	te box ion costandia-icosel			Olion -R-repeativi	lation 1 - 1	自治	F	
15		rity Level Comment	items need to	laa	arak art.	10	i ·		cos	R
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1 10	4.40	Food	contact surti	<u> </u>	1 1	o be sar	14/24 / 6	<u> </u>		믐
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	4.5B C				nevel 1	obe de	aned on			H
		regular		<i>V</i> ~ ~ <i></i>		10 may mile	NACE OF		-	
	4.6B &	1 6	ontact surface	· c M	red to b	se sanî	ized on			
		reaule			7 Car 1 Car	-E J. []	TREE ON			
29	7.1h C			1	= stove	Laway	6			+
		items		0 bc		3 20000	from to	oud		
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1		S S			/ !	container		N. W. A. I. W.		
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		to mov	ittor sault/ze		olution.		<u> </u>	,,,,,,	_	
Pers	on in Charge	7 1	111			Date:	Dlub			
Envi	ronmental Health Specialis	in the			Licensor:		1/14/2	- 4		
	· Cxs	SW.R.M	PH, NEAS		Licensor:	ACHD				1
PRI	ORITY LEVEL: C=	CRITICAL NC=	NON-CRITICAL				Page 1	Of.	<u>7</u>	

ſ	Name of facility	Bulk Foods	l		one V	License Number		Date
}	Δddrose		_	FS		234		Date // 14/24
-	425 M	nead Ridge Ad	City	y/St	ate/Zip Code PST UNIO			
	License holder ろんべたら	Ti Mi	Ins	pect	tion Time	Travel Time	Cate	gory/Descriptive
ŀ				į	10	10	1 (135
	Type of Inspection (cl ☐ Standard ☐ Critic ☐ Foodborne ☐ 30 Da	al-Control Point (FSO) □ Process Review (RFE) □ Varia ay □ Complaint □ Pre-licensing □ Consultation	nce F	Revi	ew □ Follow up	Follow up date (If require		Water sample date/result if required)
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		Compliance Status		T	Toompliance OO	and the second s		erved N/A=not applicable
ğı.	AND THE PERSON NAMED IN COLUMN TWO	THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.		1		Compliance Sta		
1	DIN DOUT DN	periorms duties	d		3 DIN DOUT	Proper date marking and	M: 25 Cok. 13	sition
		A Certified Food Protection Manager		2	4 DIN DOUT	Time as a public health co	ntrol: n	rocedures & records
3				*	DNA DNO			THE RESERVE OF THE PARTY OF THE
4	DIN DOUT DN/			25	DIN DOUT	Consumer advisory provid	ded for	raw or undercooked foods
5	IN DOUT DN/	A Procedures for responding to vomiting and diarrheal event	3					
6	DIN DOUT DAY	O Proper eating, tasting, drinking, or tobacco use		26	DIN DOUT	Pasteurized foods used; p	orohibite	ed foods not offered
7		O No discharge from eyes, nose, and mouth				Sales Sales Sales Sales		No. of the last of
8	DIN DOUT NA	O Hands clean and properly washed	V ad 3	27	DIN DOUT	Food additives: approved	and pro	operly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d	28	DN/A OUT	Toxic substances properly i	identifie	d, stored, used
to	DIN DOUT DN/	A Adequate handwashing facilities supplied & accessible	_	1/4 P			C Digo	
() () () () () () () () () ()		radiates supplied a accessible	40 2F	29	DIN DOUT	Compliance with Reduced specialized processes, and	Охудел	Packaging, other
11	DIN DOUT	Food obtained from approved source		30	□IN □ OUT			
12	□N/A □N/O	Food received at proper temperature		-		Special Requirements: Fres		
13	DIN DOUT	Food in good condition, safe, and unadulterated	ゴ	31	□N □ OUT □N/A □ N/O	Special Requirements: Hear	t Treatr	nent Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	Special Requirements: Cust	tom Pro	pcessing
P. III	DIN DOUT	diaming suite and a suite a		33	DIN DOUT	Special Requirements: Bulk	Mata-	Machina Criteria
15	□N/A □N/O	Food separated and protected		_	□N/A □N/O	Special reduiteries. Buik	vvalei	wacrine Criteria
6	□IN ĒŌUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized]	34	□IN □ OUT □N/A □ N/O	Special Requirements: Acidi Criteria	ified Wi	nite Rice Preparation
7	OIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspect	lion	
8	OIN OUT	Proper cooking time and temperatures		36	□IN □OUT □N/A	Process Review		
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT □N/A	Variance		
2	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	s k factors are fo	od preparation practices a	and en	1plovee behaviors
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	dborne iliness.	s the most significant cont	tributin	ig factors to
2	□IN □ OUT □N/A	Proper cold holding temperatures	1	Pul iline	blic health inter ess or injury.	ventions are control mea	sures	to prevent foodborne
					 			

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

Date

Bulk Foods 7/16/24 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 Utenalla, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O 38 Pasteurized eggs used where required □ IN □ OUT designed, constructed, and used ☐ IN ☐ OUT ☐N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN 🙀 OUT ☐N/A 55 d Temperature Control 56 □ IN □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean 40 ☐ IN ☐ OUT ☐N/A ☐ N/O for temperature control Physical Pacilities 41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices □N/A □ N/O ☐ IN ☐ OUT ☐N/A 43 Thermometers provided and accurate ☐ IN ☐ OUT ☐N/A Food Identification Sewage and waste water properly disposed ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned 44 Food properly labeled; original container 61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained Rrevention of Food Contamination ---Insects, rodents, and animals not present/outer ☐ IN ☐ OUT 62 IN I OUT Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, □ IN □ OUT 46 storage & display ☐ IN ☐ OUT Adequate ventilation and lighting, designated areas used ☐ IN ☐ OUT ☐N/A 47 Personal cleanliness ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O 40 Washing fruits and vegetables Administrative open Use of Utensis □ IN □ OUT □N/A 901:3-4 OAC ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 ☐ IN ☐ OUT ☐N/A 3701-21 OAC ☐ IN ☐ OUT ☐N/A 52 Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Code Section | Priority Level | Comment Item No. .4 N Y 00d LOW CAN N Person in Charge, Date: MAN Environmental Health Specialist Licensor: ACHO PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of Facility

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	Tree # 05955		FS(- 1	License Number		Date / /5/04
Address 3	State Rouse 41	City	//Ste	ite/zlp code M	Ion		
License hölder	* / /	ļ		<i>j</i>			
License holder	Tree Stores, LLC	Insp	ecti	on Time	Travel Time		tegory/Descriptive
~_1		1	4	0	5		
Type of Inspection (c	check all that apply)	-			Follow up date (if required	<u></u>	har 4
	cal Control Point (FSO) □ Process Review (RFE) □ Varie Pay □ Complaint □ Pre-licensing □ Consultation	ince R	Revie	w □ Follow up	. Show up date (ii requiret	"	Water sample date/result (if required)
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	npliance status (IN, OUT, N/O, N/A) for each numbered in	em: IN	V=in	compliance OU	IT=not in compliance N/O=no	t ob	served N/A=not applicab
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	- Corner to the control of the contr		24	DIN DOUT	Time on a public backly		
		***	w: 155 N	□N/A □ N/O	Time as a public health con		procedures & records
3 DIN DOUT DA	knowledge, responsibilities and reporting	ši	燕奎			# #	
4 DIN DOUT DN	The state of the s	\neg	25	DIN DOUT	Consumer advisory provide	ed fo	r raw or undercooked food
5 DIN DOUT DN	5 - Thinking and didningal eveni	s		A THE REPORT OF THE PERSON NAMED IN	AND THE STATE OF STAT	fi ^t	ACAM SATISTICATION OF
6 DIN DOUT DN	/O Proper eating, tasting, drinking, or tobacco use	, , , , , , , , , , , , , , , , , , ,		DIN DOUT			
7 DIN DOUT DIN	O No discharge from eyes, nose, and mouth		26	□ N/A	Pasteurized foods used; pr	ohibi	ted foods not offered
	Acceptance in the party of the		4.6.4			*	
B DIN DOUT DN		2 * *	27	□fN □ OUT □N/A	Food additives: approved a	ınd p	roperly used
□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed **k	28	TUO II NIOIT	Toxic substances properly id	entifi	ed, stored, used
O DIN DOUT DN	A Adequate handwashing facilities supplied & accessible	_	***				
HARD WAS A SECOND OF THE PARTY	resing resined a accessible		74 1	□IN □OUT □N/A	Compliance with Reduced O)xyge	n Packaging, other
1 DIN BOUT	Food obtained from approved source			□IN □OUT	specialized processes, and	HAC	CP plan
2 DIN DOUT 2 DN/A DN/O	Food received at proper temperature	. }	30	ON/A ON/O	Special Requirements: Fresh	Juic	e Production
3 DIN DOUT	Food in good condition, safe, and unadulterated	<u> </u>	31	IN/A IN/O	Special Requirements: Heat	Treat	ment Dispensing Freezers
4 DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □ N/O	Special Requirements: Custor		
	the state of the second of the		- Ii	JIN DOUT			
5 DIN DOUT DNA DN/O	Food separated and protected			□N/A □ N/O	Special Requirements: Bulk V	Vater	Machine Criteria
□N/A □N/O	Food-contact surfaces: cleaned and sanitized] 3		IN □ OUT IN/A □ N/O	Special Requirements: Acidifie Criteria	∍d W	hite Rice Preparation
DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		TUO II NIE	Critical Control Point Inspectio	— <u> </u>	
	isteria da la		_ -	IN DOUT			
□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	°	N/A	Process Review		
□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37		IIN DOUT	Variance	_	
□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk	factors are fo	od preparation practices an	۔ ا	
□IN □ OUT □N/A □ N/O	Proper hot holding temperatures			are identified a corne illness.	s the most significant contril	a er butir	ng factors to
□IN □ OUT □N/A	Proper cold holding temperatures	P	ubl Ines	ic health inter s or injury	ventions are control measu	ıres	to prevent foodborne

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

Page___

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

Name of Facility	Type of Inspection Date	
Dollar Tree	547	olistad
		11010
GOOD RETAIL	PRACTICES	
Good Retail Practices are preventative measures to control the intro	duction of pathogens, chemicals, and physical objects int	o foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: I	N=in compliance OUT=not in compliance N/O=not observed	N/A=not applicable
Safe Food and Water.	Utensils Equipment and Vending	
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 IN ID OUT Food and nonfood-contact surface designed, constructed, and used	s cleanable, properi
39 □ IN □ OUT □ N/A Water and ice from approved source	55 DIN DOUT DN/A Warewashing facilities: installed, n	naintained, used; test
Flood Jemperature Control	strips	-
40 OUT ON OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control	56 IN OUT Nonfood-contact surfaces clean	
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 IN OUT N/A Hot and cold water available; ade	quate pressure
42 D IN OUT DN/A D N/O Approved thawing methods used	58 IN OUT Plumbing installed; proper backflo	w devices
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	□ N/A □ N/O	:
Pood Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly d	isposed
44 ☐ IN ☐ OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed,	supplied, cleaned
Prevention of Trood-Contamination	61 IN I OUT N/A Garbage/refuse properly disposed; fa	cilities maintained
45 TINE OUT Insects, rodents, and animals not present/outer	62 I IN OUT Physical facilities installed, maintaine	-
openings protected 46 □ IN □ OUT Contamination prevented during food preparation,	□N/A □ N/O outdoor dining areas	and cloun, dogs m
storage & display 47 □ IN □ OUT □N/A Personal cleanliness	63 IN OUT Adequate ventilation and lighting; de	signated areas used
48 □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored	64 IN OUT IN/A Existing Equipment and Facilities	
49 IN OUT N/A N/O Washing fruits and vegetables	Auministrative.	
Proper Use of Utenalis		The state of the s
50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored	65 □ IN □ OUT □N/A 901:3-4 OAC	
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: property stored, dried, handled	66 IN IN OUT IN/A 3701-21 OAC	
52 IN OUT N/A Single-use/single-service articles: properly stored, used		
53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use		
Gbservations and G	Trice Hve Actions	在田台
Item No. Code Section Priority Level Comment	Secretary suite approximation and particular phase Appletion	COS R
69 0.48 NC Facilities need 3	se To be maintained cla	an o
to sight a Touch.		
Person in Charge	Date:	
1 Xande Mary	7/15/2	4
Environmental Health Specialist	Licensor:	dance
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL	Page_2	of 2
HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)		- -

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

Г	Name of facility				111-	
`	Mi Cani	ho Real	Check A F	· · · =	License Number	Date / a /
1	Address			tate/Zip Code		7/15/24
ŀ	11363 5	tade Route 41		5 Un1	\ ~	
T	lcense holder			tion Time	Travel Time	Out and the
	Alex V	Noscado	•	20	5	Category/Descriptive
7	ype of Inspection (ch		()		Follow up date (if some	
	Standard LACritica	al Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Rev	/iew □ Follow up	1 onon up date (ii 1eduliet	l) Water sample date/result (if required)
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Ľ	Mark designated comp	pliance status (IN, OUT, N/O, N/A) for each numbered it	m: IN=	in compliance Ol	IT=not in compliance N/O=no	t observed N/A=not applicable
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2				24 DIN DOUT	Time so e public bealth	
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3	DIN DOUT DAY	' Knowledge, responsibilities and reporting	- t F	, DIN DOUT		
5	DIN DOUT DN/	The Explorer	[ON/A		ed for raw or undercooked foods
2 4 2	2 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	a time and the second s		□IN □ OUT		
6	DIN DOUT DIN	Proper eating, tasting, drinking, or tobacco use	2	6 N/A	Pasteurized foods used; pr	rohibited foods not offered
.7	DIN DOUT DIN/O	No discharge from eyes, nose, and mouth	Tak by			
8		Hands clean and properly washed	2	27 DIN DOUT	Food additives: approved a	and properly used
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d 2	8 DIN DOUT	Toxic substances properly ic	lentified, stored, used
10	DIN ALOUT DINA	Adaguate handurahing falliting and II I C				
	1 日本	Adequate handwashing facilities supplied & accessible	2	9 DIN DOUT	Compliance with Reduced (specialized processes, and	Oxygen Packaging, other
11	DIN DOUT	Food obtained from approved source	3	ETIM CLOUT		
12	□IN □OUT □N/A □N/O	Food received at proper temperature	-		Special Requirements: Fresi	
13	DIN DOUT	Food in good condition, safe, and unadulterated] 3		Special Requirements: Heat	Treatment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3:	DIN DOUT	Special Requirements: Custo	om Processing
es Filit	· 通用 电电子 电电子 电电子 电电子 医乳头	· · · · · · · · · · · · · · · · · · ·		TIN FLOUR		
15	□IN DOUT □N/A □N/O	Food separated and protected	3:	N/A I N/O	Special Requirements: Bulk	<u></u>
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	N/A D N/O	Special Requirements: Acidif Criteria	ied White Rice Preparation
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOUT	Critical Control Point Inspecti	on
#(\$) 		manas manusas en la manas en la companya de la comp	36	DIN DOUT	D	·
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		LIN/A	Process Review	
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□IN □ OUT □N/A	Variance	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors are i	food preparation practices a	nd employee behaviors
2.1	DIN DOUT	Proper hot holding temperatures	fo	at are identified odborne illness.	as the most significant conti	ributing factors to
2	DIN DOUT DN/A	Proper cold holding temperatures		ublic health inteness or injury.	erventions are control meas	sures to prevent foodborne
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Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code Type of Inspection

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	12 N	Good Reta	ail Pract	ces are	preventative measures to control the int				pemicals, and physical object	eta inte facili		6 3
M	ark d	esignated com	pliance	status (II	N, OUT, N/O, N/A) for each numbered item:	: IN≃in	compli	ence OUT=not	i in compliance N/O≂not obs	ented M/A=n	š. ot annli	oobla
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38		N □ OUT □N//	A □ N/O	Pasteu	rrized eggs used where required	5		N JU OUT	Food and nonfood-contact	surfaces clear	nable, p	roperi
39		N DOUT DN/	Α	Water	and ice from approved source	$\dashv \vdash$	 _ -	7	designed, constructed, and			<u> </u>
						5.	5 🗖 I	N □ OUT □N//	Warewashing facilities: inst	alled, maintaine	ed, used	l; test
40			5 Mai 2		cooling methods used; adequate equipment	51	3 🗆 1	N 🔲 OUT	Nonfood-contact surfaces of		-	<u> </u>
40	יי ע		V II N/O	for tem	perature control	40 km			Physical Facilities			المنظ العنظ المدر
41		N □ OUT □N/A	N/0	Plant f	ood properly cooked for hot holding	5	,	N 🗆 OUT 🗖 N//	A Hot and cold water availab	le: adequate r	ressure	<u> </u>
42		N OUT ON/A	. □ N/O	Approv	ed thawing methods used	58	 	 N □OUT				
43		V Z I OUT □N/A	7.		ometers provided and accurate	+ $ $ "	1 -	/A 🗆 N/O	Plumbing installed; proper	Dackflow device	ces	٠
45		******	·					 -	 			
			- Jacobson	2010/02/2017	dentification	59		N D OUT DN/A	Table trails pro			
44		ı μ ouτ	Maria San Maria Tinggan Maria San	Food p	roperly labeled; original container	60		N OUT DN/A	Toilet facilities: properly cons	tructed, supplie	d, clean	ed
1			-Preven	tidil of t	ood Contamination	61	🗆 ۱۱	N 🔲 OUT 🗆 N/A	Garbage/refuse properly disp	osed; facilities r	naintain	ed
45		ı ⊯ out			, rodents, and animals not present/outer	62	10 11	V DO DE	Physical facilities installed, m	iaintained, and	clean: de	ogs in
		<i>N</i> = -			ps protected innation prevented during food preparation,	+ $+$	□N/	/A □ N/O	outdoor dining areas		,	- 5
46	15, 3	NA OUT	135		& display			U OUT	Adamsta elle ini			
47		OUT INA			al cleanliness	۳ ا		4 🗖 001	Adequate ventilation and ligh	ling; designated	areas u	used ———
48					cloths: properly used and stored] 64			Existing Equipment and Faciliti	es		
49 H		I □ OUT □N/A	Correction of	FOR STREET	g fruits and vegetables		H	的数数的	Administrative -	High	and the second	
50				***	seror Utensils + 1: 1: 1: 1: 1: 1: 1: 1: 1: 1: 1: 1: 1:	65		L COUT CINA	004.8.4.040	40 1 1 5 b ₁ t ₄ (47 5	3. A. 19m F-3	- Augusta
50	U II	I 🗆 OUT 🗖N/A	LI N/O		utensils: properly stored	. 00		I DÜT 🗆 N/A	901:3-4 OAC			
51		I □ OUT □N/A	307 T	handled	s, equipment and linens: properly stored, dried,	66	□ IN	I □ OUT □N/Ā	3701-21 OAC			
52		OUT ONA			use/single-service articles: properly stored, used							
53		I □ OUT □N/A	□ N/O	Slash-re	esistant, cloth, and latex glove use			*				
		HE TO BE			二十十二二〇Bšervations and C	20116	OLIV	e Actions	在野球形式	1. TARK		
Item	No.	Code Section	Priorii	y Level	X-in 1010priate box or 0.05 and 2.005 and Comment	reicieci,	an-sile	<u>Outringlinspechi</u>	n-Rerepeat violation 4-173	在於日本		
10		5.10	C		Hand sinks are to	be	us	ed for	hand washing	only.	cos	R
15		3.20	C	: -	Food items need to	he		tected.	from sources	of.	+	-
136 80		T. AKK, K			contamination.		7	V Copt	Trone Jose J	<u> </u>		+
43	3	4.14	N	\ .	Cold holding units nee	٠ لم	ľø	have a	. thermometer		M	
44		3.70	N	C	Food items not stored				container nec	# 1-		<u> </u>
					be properly labeled.	1	-1 - 2	" 'J" " " 	CASE INTIMES 1166	-14 <u>0</u>		
45	5	6.4K	<i>J.</i> C.		Facility needs to co	ntra	ch	extermi	nexton Fac in	sect		
					control.	, - (D\	<u>_ </u>	CETTE	HANDA LAN	<u> </u>		
46	,	3,20	N	۷ ا		, b	. <	forest	101 01 H.	Cloor.		-
54		4.4 A	N			 		aintainec				
62	_	6.4A	NO		facilities need to b			ntained			-	
		_ - 		-	10 2	<u> </u>		MINING	In good vapo	1 1 1 1		
												
	7											
1	+			1								
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	***	~X/							Date: 7/15	/211		
Envir	onm	ental Health Spi	eclalist					l lague e-	1/15	104		
		180	SU	. W	184, REHS			Licensor:	1CHD			
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- 510			(and the second second			•	

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

ÌŇ	lame of facility		Çheck	one	License Number	Date
	Main S	oquecce	DFS	O RFE	3)	7/6/24
	idai 635		City/St	ate/Zip Code		
1	1423 mt	. Zion Rd.	_	aman		
\Box	icones baldes			Ham Time		
	5	lody Pertuset			Travel Time	Category/Descriptive
	the state of the s			50	15	Mobile
	ype of Inspection (ch l'Standard □ Critica	eck all that apply) Il Control Point (FSO) □ Process Review (RFE) □ Varia	noo Pou	iour El Estleman	Follow up date (if required	
Ŀ	Foodborne □ 30 Da	y □ Complaint □ Pre-licensing □ Consultation	1100 1104	ew milouowab		(If required)
Sa 84						
	A SECTION OF SECTION AND SECTION SECTI	THE ESTADEORNIC MESSERVICACIO	NEWS N		APPLICATION OF THE PROPERTY OF	
-	viark designated comp	pliance status (IN, OUT, N/O, N/A) for each numbered in	em: IN=i	n compliance OU	T=not in compliance N/O=no	ot observed N/A=not applicable
	**************************************	Compliance Status			Compliance Sta	tus
		A CONTROL OF THE PARTY OF THE P				
1	DIN DOUT DNA	A Person in charge present, demonstrates knowledge, at performs duties	nd :	23 DINA DINO	Proper date marking and	disposition
2	DIN DOUT DN/	A Certified Food Protection Manager	\dashv	DIN DOUT		
* * * * * * * * * * * * * * * * * * *	在在企业的企业的企业的企业。	· 自100 (100 年) [1] [1] [1] [1] [1] [1] [1] [1] [1] [1]	* * * * * * * * * * * * * * * * * * *	4	Time as a public health cor	trol: procedures & records
3	DIN DOUT DN//	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	WANT OF THE PARTY NAMED IN		
4	DIN DOUT DN/	rationnedge, responsibilities and reporting	— <u> </u> 2	5 DIN DOUT	Consumer advisory provid	ed for raw or undercooked foods
5		Procedures for responding to vomiting and diarrheal even	ts .	- NA		10 × 10 × 10 × 10 × 10 × 10 × 10 × 10 ×
# # # W. W	· · · · · · · · · · · · · · · · · · ·	A HIM STORING TO THE WAR TO SEE THE SECOND THE WAR TO SEE THE WAR	33.55.78 (10.55.78)	□ N □ OUT		
6		Proper eating, tasting, drinking, or tobacco use	2	⁸ □N/A	- Company of the Comp	rohibited foods not offered
	OUT N/C	No discharge from eyes, nose, and mouth	(E)	4 9 4 4 4 4 4		
8		Hands clean and properly washed	2	7 DIN DOUT	Food additives: approved	and properly used
<u> </u>		Tiando Godif dita property Washed	 ∤ -	- -		
9-	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	ed 2	B ID IN ID OUT	Toxic substances properly in	dentified, stored, used
	□Ñ/A □ N/O	alternate method properly followed				
10	DIN DOUT DN/A		V.64	DIN DOUT	Compliance	NAME OF TAXABLE PARTY.
#.#	4 F A R R R R R R R R R R R R R R R R R R	THE RESERVE THE PARTY OF THE PA	2	□N/A	Compliance with Reduced specialized processes, and	Oxygen Packaging, other I HACCP plan
11	DIN DOUT	Food obtained from approved source	30	ПИ ПОИТ	Special Requirements: Fres	
12		Food received at proper temperature	-	′ □N/A □ N/O	Special requirements. Tres	modice Froduction
13	□IN □OUT	Food in good condition, safe, and unadulterated	3·	DN/A DN/O	Special Requirements: Heat	Treatment Dispensing Freezers
14	DIN DOUT	Required records available: shellstock tags, parasite		TUO II NIII	Special De-	
	□N/A □N/O	destruction	32	LIN/A LIN/O.	Special Requirements: Cust	om Processing
	□IN □OUT		33	□IN □ OUT □N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria
15	□N/A □N/O	Food separated and protected	-	LINA LINO		- Thomas
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34	□IN □ OUT □N/A □ N/O	Special Requirements: Acidi Criteria	fied White Rice Preparation
\dashv	□N/A □N/O		<u> </u>	 	Official	
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OUT □N/A	Critical Control Point Inspect	ion .
**				DIN DOUT		
18	DIN DOUT	Proper cooking time and temperatures	36	□ N/A	Process Review	
-	□N/A □ N/O	and temperatures	37	□IN □OUT	Varionee	
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		□N/A	Variance	
+	DIN DOUT		$\dashv \mid \mid$			
20	□N/A □ N/O	Proper cooling time and temperatures	R	isk factors are fo	ood preparation practices a	and employee behaviors
	DIN DOUT		tn	at are identified a	as the most significant conf	ributing factors to
17	□N/A □ N/O	Proper hot holding temperatures	.	odborne illness.		
,		Dana and the state of the state	Pt	ublic heaith inte ness or injury.	rventions are control mea	sures to prevent foodborne
.∠	DIN DOUT DN/A	Proper cold holding temperatures		or nightly.		

Food Inspection Report

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T CERT		nisambadhataan misimi diirika wa	July Server	Section of a section	1 h. A. J. Martin Problem (1977)	, ya.		SMINN NEW YORK		,	,	_
				Line Company	TICHELLIII-GOOD RETAIL	and the same of th	The state of the s	rimit.				
١		Good Reta	il Practi	ces are	preventative measures to control the intro	ductio	on of pathogens,	, chem	icals, and physical objec	ts into foods	š.	
Ma	ark d	esignated comp			N, OUT, N/O, N/A) for each numbered item: I						ot applic	cable
					diand Water		STATE OF THE		nelle, Equipment and Vend			
38		N □ OUT □N/A	N/O	Pasteu	rized eggs used where required	54	DIN DOUT		Food and nonfood-contact sidesigned, constructed, and u		ıable, pr	operly
39		N 🗆 OUT 🗆 N/A			and ice from approved source	1 🗔			Warewashing facilities: insta		ad usari	· toet
Por	#4		T. Hill Fo	od-Temp	erature Control	55			strips	,	, acca	, 1031
40		N □ OUT □N/A	TI N/O		cooling methods used; adequate equipment	56	☐ IN ☐ OUT		Nonfood-contact surfaces cl	ean		
•••]			for tem	perature control	1			- Physical Facilities	PERM		
41		N OUT ON/A	□ N/0	Plant fo	ood properly cooked for hot holding	57		IN/A	Hot and cold water available	; adequate p	ressure	
42		N □ OUT □N/A	□ N/O	Approv	ed thawing methods used	58	□ IN □OUT		Plumbing installed; proper b	ackflow device	ces	
43		N □ OUT □WA		Thermo	ometers provided and accurate		□N/A □ N/O			•		
				Food	lentrication .	59	OUT OUT	IN/A	Sewage and waste water prop	erly disposed		
44	<u></u> П	N 🗆 OUT	84.7	Food p	roperly labeled; original container	60		IN/A	Toilet facilitles: properly constr	ucted, supplie	d, clean	ed
in facilities (miles) in facilities (miles)	T		Preven	tion of F	ood Contamination	61	□ IN □ OUT □]N/A	Garbage/refuse properly dispos	sed; facilities i	naintain	 ed
45		N 🗆 OUT		Insects,	, rodents, and animals not present/outer	62	□ IN □ OUT		Physical facilities installed, ma			
	<u> </u>				s protected	"-	□N/A□ N/O		outdoor dining areas	mitalioo, ara	Medii, uc	yya III
46		V □ OUT			nination prevented during food preparation, & display	<u> </u>				· ·		<u> </u>
47		N □ OUT □N/A	2	Person	al cleanliness	63	OIN OUT		Adequate ventilation and lighti	ng; designated	areas u	sed
48		A/N D OUT DN/A		Wiping	cloths: properly used and stored	64		IN/A E	Existing Equipment and Facilitie	ıs ·	_	
		N OUT ONA			g fruits and vegetables	1			Administrative	A THE REAL PROPERTY.	7G-V-1	T. L. Kin
			atm1	Tagar U	se of Utenella Thirty The Hard	-	T To the College development in the College deve				A SHIP TO	
50			□ N/O	In-use u	utensils: properly stored	65		N/A S	901:3-4 OAC			
51	□ IN	N/I DUT IN/A			, equipment and linens: properly stored, dried,	66		N/Δ 3	3701-21 OAC			
52		AVI DUT IN/A		handled Single-u	use/single-service articles: properly stored, used	-						
	7	OUT DN/A	□ N/O		esistant, cloth, and latex glove use	1			•			
AH.					SETTE CONSTRUCTIONS AND CONTROL OF THE PROPERTY OF THE PROPERT		THE STATE	LETT				5. A. O.
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		<u> </u>		<u>o VV</u> N.			<u> </u>	1"	ICHT.			
PRI	OR.	ITY LEVEL:	C = 0	SRITIC	CAL NC= NON-CRITICAL				Page	Ωf		

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Name of facility	oncession #1		ck or FSC		License Number	Date 18/24
Address 205 Was	oncession #1 hinston street	City	/State	e/Zip Gode	W.	
I loomaa baldan		Insp	ectio	n Time	Travel Time	Cotomon IDlo / the
Laura Y	leaves		3		,	Category/Describtive
Type of Inspection (c. ☐ Standard ☐ Critic ☐ Foodborne ☐ 30 D	heck all that apply) eal Control Point (FSO) □ Process Review (RFE) □ Val ay □ Complaint □ Pre-licensing □ Consultation	<del></del>		·- <u>-</u>	Follow up date (if required	Water sample date/result (if required)
Mark designated com	pliance status (IN, OUT, N/O, N/A) for each numbered	item: IN	Vein (	Compliance OII	T-net in compliance NO	
	Compliance Status	telli, il		compliance Ou	· · · · · · · · · · · · · · · · · · ·	
	· · · · · · · · · · · · · · · · · · ·	***			Compliance Stat	
1 DIN DOUT DN	performs duties	and	23	□IN □ OUT □N/A □ N/O		COMP TAX
2 DIN DOUT DN	/A Certified Food Protection Manager		24	□IN □ OUT	Time as a public health cont	
3 DIN DOUT DN	Management, food employees and conditional employe	es:	2. 10. 10. 10.	□N/A □ N/O	This as a public fleath Confi	roi: procedures & records
4 DIN DOUT DN	knowledge, responsibilities and reporting		25	□IN □ OUT □N/A	Consumer advisory provide	d for raw or undercooked food
5 DIN DOUT DN	A Procedures for responding to vomiting and diarrheal eve	nts	W. W.			The same and an analysis and a
6 DIN DOUT DIN	O Proper eating, tasting, drinking, or tobacco use	**************************************	26	□IN □ OUT □N/A	Pasteurized foods used; pro	hibited foods not offered
7 DIN DOUT DN	O No discharge from eyes, nose, and mouth					
B DIN DOUT DN/	O Hands clean and properly washed	A SINCE	27	□IN □ OUT □N/A	Food additives: approved a	nd properly used
DIN □ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □ OUT □N/A	Toxic substances properly ide	entified, stored, used
O DIN DOUT DAY	A Adequate handwashing facilities supplied & accessible		# 4			
	Warmen and the state of the sta	4.4	1 /U 1	□IN □OUT □N/A	Compliance with Reduced O specialized processes, and I	xygen Packaging, other
1 DIN DOUT 2 DIN DOUT	Food obtained from approved source			DIN □ OUT	Special Requirements: Fresh	<del></del>
2	Food received at proper temperature  Food in good condition, safe, and unadulterated		<del>- +</del>	□IN □OUT □N/A □ N/O		reatment Dispensing Freezers
OUT OUT	Required records available: shellstock tags, parasite		Ī	JIN DOUT		
ON/A DN/O	destruction	83 W.	32 E	JN/A □ N/O	Special Requirements: Custon	m Processing
	Food separated and protected			IN □ OUT IN/A □ N/O	Special Requirements: Bulk V	ater Machine Criteria
□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34 E	]in □ out ]n/a □ n/o	Special Requirements: Acidific Criteria	ed White Rice Preparation
OIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	IIN DOUT	Critical Control Point Inspectio	n·
, OUT	Proper cooking time and town when	3		IIN □ OUT IN/A	Process Review	
N/A D N/O DIN D OUT DN/A D N/O	Proper cooking time and temperatures  Proper reheating procedures for hot holding	3	, D	IN OUT	Variance	
DIN DOUT	Proper cooling time and temperatures	$ \int_{1}$	Risk	factors are fo	od preparation practices an	d employee behavior-
□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	Í	foodi	orne illness.	s the most significant contri	buting factors to
□IN □ OUT □N/A	Proper cold holding temperatures		Publ Ilnes	i <b>c health inte</b> s or injury.	ventions are control meas	ures to prevent foodborne

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

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Ma	ark d									ncais, and physical object compliance N/O=not obse			cable
					d and Vyater				. U	enalls, Equipment and Vand	ing - (-t.)		
38		N □ OUT □N/A	\ □ N/O	Pasteur	ized eggs used where red	uired	54	□ IN □ OUT		Food and nonfood-contact s designed, constructed, and u	urfaces clear	nable, pr	roperly
39		N □OUT □N/A			and ice from approved sou		55		IN/A	Warewashing facilities: insta	lled, maintain	ed, used	f; test
994					erature Control cooling methods used; add		56	□ IN □ OUT		strips  Nonfood-contact surfaces cl	een		
40		N □ OUT □N/A	□ N/O		perature control	rquate equipment			al-quitti ed	Physical Facilities			
41		N □ OUT □N/A	□ N/O	Plant fo	od properly cooked for hot	holding	57		IN/A	Hot and cold water available	; adequate p	oressure	)
42	□ □	N 🗆 OUT 🗆N/A	□ N/O	Approve	ed thawing methods used		58	□ IN □OUT		Plumbing installed; proper b	ackflow devi	ces	
.43		N 🗆 OUT 🗆N/A		Thermo	meters provided and accur	ate		□N/A □ N/O					
			WE	Food-Id	enufication :		59		N/A	Sewage and waste water prop	erly disposed	1	
44		N 🗖 OUT		Food pr	operly labeled; original co	ntainer	60		IN/A	Toilet facilities: properly constr	ucted, supplie	ed, clean	ed
Ha			Kue Aeju	, 1.3 GH V R.FE	ood Contemination	Control of the Contro	61	ם דטס 🗆 או 🗅	N/A	Garbage/refuse properly dispo-	sed; facilities	maintaine	ed
45		TUO 🗆 N			rodents, and animals not pr s protected	esent/outer	62	□ IN □ OUT		Physical facilities installed, ma outdoor dining areas	intained, and	clean; do	ogs in
46		N □ OUT			ination prevented during foc & display	d preparation,		□N/A □ N/O			,	<del>.</del>	
47		N □ OUT □N/A		Persona	al cleanliness		63	IN DOUT		Adequate ventilation and lighti	ng; designated	d areas u	used
48					cloths: properly used and	tored	64		N/A	Existing Equipment and Facilitie	8		
49.		AWD TUO D			g fruits and vegetables					Administrative	6133		
50		N □ OUT □N/A Ì			itensils: properly stored		65		N/A	901:3-4 OAC			
51		N 🗆 OUT 🗖 N/A	- 4,		, equipment and linens: pro	erly stored, dried,	66		N/A	3701-21 OAC			
52	<u> </u>	N D OUT DN/A		handled Single-u	se/single-service articles: pr	operly stored, used					<del></del> -		
53	□ II		□ N/O	Slash-re	sistant, cloth, and latex glov	/e use							
並	113			TH	Observ	alronstand Co	rre	ctiverAction	15-		HOP	111	
Item	No.	Code Section	Priori	ty Level	Comment	Statut 123 Constitution of	caed-c	neste aurug-lispe	etigin	TK-repeat violation 3.4.4-4-		cos	R
						<u> </u>							
			ar a		No VIO	ations	No	fed du	VI	s inspection	<u>~</u>		
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Envi	ronn	nental Health Spe	ecialist	0	( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( )			Licensor:	Λ	41) 0	· ·		
· ·	-	ITV I EVEL	$\frac{X}{\sqrt{D}}$	~ }~ <b>~</b> ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~	ANAH, VIE N	5			17	CHD			

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Г	Name of facility						
10		rprise/Cruiser's Diner	Chec			License Number	Date 7/6/24
H		prise/Cruisers Olker	ļ			65	110127
	Address	Drive			e/Zip Code		
Ľ					man		
	icense holder	rprise Staman, LLC	Insp	_	- i	ravel Time (	Category/Descriptive
10	JAK ENTE	rplise Draman, LLC		3	O [	-	Mobile
	ype of Inspection (che l-Standard □ Critica			"Veg on the	t.	Follow up date (if required)	Water sample date/result
-7"	⊒ Foodborne ☐ 30 Day	l Control Point (FSO) □ Process Review (RFE) □ Varie    □ Complaint □ Pre-licensing □ Consultation	ince R	evie	w 🗆 Follow up		(if required)
					·		
A		THE BOOK OF THE PROPERTY OF TH	<b>S</b> 6		aalmalabja.	waaling wang da ka	
<u> </u>	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	l=in	compliance OUT	=not in compliance N/O=not	observed N/A=not applicable
		Compliance Status				Compliance Statu	ıs
ERLY	The state of the s	· 的 · · · · · · · · · · · · · · · · · ·		運業			More established
1	DIN DOUT DN/A	performs duties	nd	23	DIN DOUT	Proper date marking and dis	sposition
2	OUT ON/A			24	DIN DOUT	Time as a public health contr	ol: procedures & records
	A W 190-14-1	Management food employees and conditional employees		d5 110	□N/A □ N/O	· 中国的成果 · 一次 155.7年, 55.次日、 27.2年	
3	OUT DN/A	knowledge, responsibilities and reporting	·	25	DIN DOUT	Concurred	Send to the American base of the American Send of t
<u>4</u> 5		Proper use of restriction and exclusion		2.0	□N/A	and the second second	for raw or undercooked foods
· · · · · · · · · · · · · · · · · · ·	LIN E COT LIN	Procedures for responding to vomiting and diarrheal even	is in m	(g. 16)	DIN DOUT	eiemi metatanis ina	
6	□IN □OUT □N/C	Proper eating, tasting, drinking, or tobacco use	ia. Ris M	26	IIN L OUT	Pasteurized foods used; pro	hibited foods not offered
7	OIN DOUT N/C			# 12 KW	*****		
	DIN DOUT DN/C	ANTONIO SVIDSTINARORED AFRICAS	w B	27	DIN DOUT	Food additives: approved an	d properly lead
8	LIN BOOT BAVE	Hands clean and properly washed			□N/A	. sou additives. approved an	a property asea
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IN □ OUT □N/A	Toxic substances properly ide	ntified, stored, used
	FIN FOUT FINA	-		Carried Street			
<u>10</u>	DIN DOUT DN/A		. }k: ♣	29	□IN - □ OUT □N/A	Compliance with Reduced Ox	kygen Packaging, other
11	DIN DOUT	Food obtained from approved source		<u> </u>	DIN DOUT	specialized processes, and h	
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fresh	
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	DN/A DN/O	Special Requirements: Heat T	reatment Dispensing Freezers
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction			□IN □ OUT □N/A □ N/O	Special Requirements: Custon	n Processing
* * * * * *	EUN ELOUT	EKKELOTERIOREO ET TUTO TERRESE EN ESTADO ENTENDADO EN ESTADO ENTENDADO EN ESTADO EN ESTADO EN ESTADO EN ESTADO ENTENDADO EN ESTADO ENTENDADO EN ESTADO EN ESTADO EN ESTADO EN ES		33	□IN □OUT	Special Requirements: Bulk W	ater Machine Criteria
15	□IN □OUT □N/A□N/O	Food separated and protected			□N/A □N/O		madigine Officia
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized			□IN □ OUT □N/A □ N/O	Special Requirements: Acidifie Criteria	d White Rice Preparation
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Critical Control Point Inspection	1
E 4: 4		nuce of the contract of the co	744, j. mr. 134 144,	36	DIN DOUT	D	
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		30	□N/A	Process Review	
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□IN □OUT □N/A	Variance	
20	DIN DOUT	Proper cooling time and temperatures	-	Ric	k factors are fo	od preparation practices an	d omployed heteria
21	DIN DOUT	Proper hot holding temperatures	<b>⊣</b> ∤	that	t are identified a dborne illness.	s the most significant contri	buting factors to
22	DIN DOUT DINA	Proper cold holding temperatures	+	Put iline	<b>olic health inter</b> ess or injury.	ventions are control measu	ures to prevent foodborne

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date Enterprise / CYMBERS Dines GOOD RETAIL PRACTICE 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 Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required ☐ IN ☐ OUT designed, constructed, and used ☐ IN ☐ OUT ☐N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A d Temperature Control D IN D OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean 40 ☐ IN ☐ OUT ☐N/A ☐ N/O for temperature control Physical Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O 41 Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O 42 Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices □ IN □ OUT □N/A □N/A □ N/O 43 Thermometers provided and accurate Food-Identification ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed □ IN □ OUT ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container ☐ IN ☐ OUT ☐N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 45 IN OUT □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation. ☐ IN ☐ OUT 46 storage & display 63 ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used 47 ☐ IN ☐ OUT ☐N/Ā Personal cleanliness 48 IN I OUT INA I N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables oper Use of Utensils 14-14-14-1 50 ☐ IN ☐ OUT ☐N/A ☐ N/O ☐ IN ☐ OUT ☐N/A 901:3-4 OAC In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A 3701-21 OAC 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Item No. | Code Section | Priority Level | Comment CO8 22 0/4 need -0 Person in Charge Date: Environmental Health Specialist Licensor: ACHO PRIORITY LEVEL: NC= NON-CRITICAL

#### Darlanda di Santana da Maria Maria Antana da State of Ohio

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

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1	Name of facility	1 H 4 - Tares		eck o			License Number		Date		
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ŀ	Address	3 d. 1 a.		City/State/Zip Code							
-		arket St	<u>.                                    </u>	West Union							
[ L	license holder	en e	Ins		ion Time	Trave	l Time		tegory/Descriptive		
L	Terry Y			3	G.				mobile		
	ype of Inspection (ch Standard □ Critica	eck all that apply) al Control Point (FSO) □ Process Review (RFE) □ Varia				F	ollow up date (if require	ed)	Water sample date/result		
	□ Foodborne □ 30 Da	y □ Complaint □ Pre-licensing □ Consultation	ince I		ew □ Follow up	ip			(if required)		
	(10)	THE COOLEDNEED RESIDENCE STATES AND TO		an	NO SUPER	1./310	PARTITION OF STREET	(5 e.			
	Mark designated comp	pliance status (IN, OUT, N/O, N/A) for each numbered it	em: I	N=ir	compliance O	)UT=no	t in compliance N/O=r	not o	served N/A=not applicable		
	en e	Compliance Status					Compliance St				
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1	DIN DOUT DN/	performs duties	nd	2	3		Proper date marking and	disp	osition		
2		A Certified Food Protection Manager		2	UIN OUT		ime as a public health co	ntrol	Dincedures & records		
200 B M		Management food employage and conditional analysis		j Mr By Ad	[™] □N/A □ N/O	· !		746 W =	prosedures & records		
3	OUT ON/	A knowledge, responsibilities and reporting		25	DIN DOUT	T	All the second complete the second second		we will be a second of the sec		
5					DN/A			ded	or raw or undercooked foods		
Ţ	CO CO CO	Flocedules to responding to vorniting and diarmeat even	S 海湖	* 18th	TUO D OUT		their Artisty distri	rine.			
6	DIN DOUT DN/	Proper eating, tasting, drinking, or tobacco use		26	□ N/A	_ P	asteurized foods used;	prohl	bited foods not offered		
7	DIN DOUT DN/	No discharge from eyes, nose, and mouth	. 28 W	*							
8	DIN DOUT N/C		MI TO	27	DIN DOUT	F	ood additives: approved	and	properly used		
9		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IN □ OUT □N/A	T To	oxic substances properly	ideni	ified, stored, used		
		· ·		fee - fe-	THE RESERVE THE SECOND	E (7) ()	AND THE RESERVE TO TH	1 N N N C			
10	DIN DOUT DN/	A Adequate handwashing facilities supplied & accessible		29	DIN DOUT		ompliance with Reduced	Оху	gen Packaging, other		
11	DIN DOUT	Food obtained from approved source			□N/A .	- 1	ecialized processes, an	- 7			
12	□IN □OUT □N/A □N/O	Food received at proper temperature	.	30	DIN DOUT	.   Sp	pecial Requirements: Fre		<u> </u>		
13		Food in good condition, safe, and unadulterated		31.	N/A N/O	Sp	ecial Requirements: Hea	at Tre	atment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	Sp	ecial Requirements: Cus	stom	Processing		
		AND THE PROPERTY OF THE PARTY O	***	33	□IN □OUT	Sn	ecial Requirements: Bulk	c Mo	er Machine Criteria		
15	□IN □OUT □N/A □N/O	Food separated and protected		_	□N/A □N/O				o Magnite Cilicila		
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	IN OUT	Sp Cri	ecial Requirements: Acid teria	dified	White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Cri	tical Control Point Inspec	tion			
(1) (1)		taria Konzon alla della periodi della mener		36	□IN □ OUT	Dre	noone Boulous		<u> </u>		
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	□N/A □IN □OUT	FIC	cess Review				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A	Var	flance				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	sk factors are	e food p	preparation practices	and	employee behaviors		
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foc	dborne iliness.	S.	e most significant cor				
2	DIN DOUT DN/A	Proper cold holding temperatures		Pu illn	blic health int ess or injury.	iterven	tions are control mea	asur	es to prevent foodborne		

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

Name of Facility	137 15 Unio Rev		
Jt's 860 44 - Taros		Type of Inspection	Date
		7.16-	7/8/24
COOD RETAIL	PPACTIFEC		
Good Retail Practices are preventative measures to control the introd			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN	l=in compliance OUT	s, chemicals, and physical ob =not in compliance N/O≕not of	jects into foods, pserved N/A=not applicable
Sale Goodland Water	SPECIAL PROPERTY OF THE PROPER	Utensils Equipment and V	anding
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 DIN DOUT	Food and nonfood-conta	ct surfaces cleanable, properly
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	01122.301	designed, constructed, ar	nd used
Food Temperature Control	55 DIN DOUT	□N/A Warewashing facilities: in strips	stalled, maintained, used; test
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment	56 IN OUT	Nonfood-contact surfaces	s clean
for temperature control	THE STATE OF THE S	Physical Facilities	
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57  IN OUT I	□N/A Hot and cold water availa	able; adequate pressure
42 ☐ IN ☐ OUT ☐N/A ☐ N/O   Approved thawing methods used	58 □ IN □OUT	Plumbing installed; prope	<del></del>
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate		i iumbing mataneu, prope	a packnow devices
Food Wellington 15	59 🗆 IN 🗆 OUT I	TN/A 0	
			<del></del>
44 □ IN □ OUT Food properly labeled; original container	60 DIN DOUT	N/A Toilet facilities: properly co	nstructed, supplied, cleaned
Provention of Fogo Gontamination	61 IN I OUT	□N/A Garbage/refuse properly dis	sposed; facilities maintained
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62   IN   OUT	Physical facilities installed,	maintained, and clean; dogs in
Contamination prevented during food preparation,	□N/A□ N/O	outdoor dining areas	
storage & display	63 ☐ IN ☐ OUT	Adequate ventilation and lie	ghting; designated areas used
47 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 D IN D OUT I	<del></del>	
49 IN OUT IN/A IN/O Washing fruits and vegetables		AN HOPPINGS IN THE PROPERTY OF	
Propar Useror Utensile++++	计算计算		
50 IN IN OUT IN/A IN/O In-use utensils: properly stored	65   IN   OUT	∃N/A 901:3-4 OAC	
51 D IN DOUT DN/A Utensils, equipment and linens: properly stored, dried,	as S N S OUT 5	;	
handled 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used		IN/A 3701-21 OAC	
53 □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use			
Doservations and Co	West Carlett		
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Person in Charge			
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Environmental Health Specialist	Licensor:	1/4	0101
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PRIORITY I EVEL C - CRITICAL NO NON CRITICAL			^ ^
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL		Page	_ <u>&amp;_</u> or_ <u>&amp;_</u>

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

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	Standa Foodb	orne □ 30 Da	al Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Re	vie	w □ Follow up		ĺ	(if required)	
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Ľ	vlark de	esignated comp	pliance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	=in	compliance OUT	=not in compliance N/O=no	ot ob	served N/A=not applicable	
F 16 4	********		Compliance Status				Compliance Sta	atus		
100 jd. 16		******			***		n pratical entrancement			
1		OUT DN/	performs duties	nd	23		Proper date marking and	dispo	osition	
2	LIN	LI OUT LIN/	A Certified Food Protection Manager	***	24	□IN □ OUT □N/A □ N/O	Time as a public health col	ntrol:	procedures & records	
	Ŀ	*	Management, food employees and conditional employees	**************************************		DIN/A DIN/O	THE RESERVE OF THE PARTY OF THE	M. W		
3	LIN	OUT DN/	knowledge, responsibilities and reporting		25	DIN DOUT	Consultation of the second second	\$ 8.3°	Mary and the second sec	
5		N/A D TUOD				□N/A			or raw or undercooked foods	
- Ferri			rocedules to responding to voluting and diarrieal even	S ***		□IN □ OUT	and the state of t	,	The second secon	
6		□ OUT □ N/	Proper eating, tasting, drinking, or tobacco use		26	DN/A	Pasteurized foods used; p	rohlb	ited foods not offered	
7			O No discharge from eyes, nose, and mouth				ARREST TO THE PARTY OF THE PART	· · · · · · · · · · · · · · · · · · ·		
8			O. Hands clean and properly washed		27	DIN DOUT	Food additives: approved	and r	oroperiy used	
0			Traines clean and property wasted			DN/A				
9		□ OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed	28	□IN □ OUT □N/A	Toxic substances properly i	denti	fied, stored, used	
40		OUT   N//		[ ]	實制: 安保 			2 4 . An		
10		OUT LINA	A Adequate handwashing facilities supplied & accessible		29	□IN □OUT □N/A	Compliance with Reduced specialized processes, and	Охуд	en Packaging, other	
11	□IN	□OUT	Food obtained from approved source	** 全书		DIN DOUT	the second second			
12		□OUT □N/O	Food received at proper temperature	1	30	□N/A □ N/O	Special Requirements: Fres			
13		DUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Special Requirements: Hea	t Trea	atment Dispensing Freezers	
14	L	□OUT □N/O	Required records available: shellstock tags, parasite destruction	3	22	□IN □ OUT □N/A □ N/O	Special Requirements: Cust	tom F	rocessing	
# <b>%</b> #	<b>有不可以可以</b> <b>有不可以可以</b>	(多年) 生成的 多半 3mg - からた	THE RESERVE OF THE PARTY OF THE	14. A		TUO II NI	Special Requirements: Bulk	10/	or Machine Cut	
15		□OUT □N/O	Food separated and protected	F		□N/A □N/O	Special requirements. Bulk	***	a wachine Criteria	
16	□IN	□ OUT □ N/O	Food-contact surfaces: cleaned and sanitized	3	34	□IN □OUT □N/A □N/O	Special Requirements: Acid Criteria	ified \	White Rice Preparation	
17		DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	( S	□IN □ OUT	Critical Control Point Inspec	tion		
195814	* * * * * * * * * * * * * * * * * * *		allie en miliere de la regreno de la companie de l			DIN DOUT				
18	□IN □N/A	OUT N/O	Proper cooking time and temperatures	30	<u>ا</u>	□N/A ————	Process Review			
19		OUT N/O	Proper reheating procedures for hot holding	]3		□IN- □ OUT □N/A	Variance			
20		OUT D N/O	Proper cooling time and temperatures		Ris	k factors are fo	od preparation practices	and ·	employee behaviors	
21		□ OUT □ N/O	Proper hot holding temperatures		000	dborne illness.	s the most significant con			
22	□IN	OUT _N/A	Proper cold holding temperatures		line	olic health interess or injury.	ventions are control mea	ISUTE	es to prevent foodborne	

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

5t3 BBQ #5	Тур	of Inspection	Date		
			<u> </u>	(16/0)	4
GOOD-RETAIL	PRACTICES				A Park
Good Retail Practices are preventative measures to control the intro				s into foods.	Yes and
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: If	V=in complianc	e OUT=not in	compliance N/O=not obser	ved <b>N/A</b> =not app	licable
Safe Food and Water			ensils Equipment and Vendi		
38 IN IN OUT IN/A IN/O Pasteurized eggs used where required	54 🗀 IN 🗅	] OUT	Food and nonfood-contact su designed, constructed, and us		properly
39 IN OUT N/A Water and ice from approved source	55 🗆 IN 🗆	OUT □N/A	Warewashing facilities: install	ied, maintained, use	ed; test
Propose and the second	56 D IN D	1 OUT	Nonfood-contact surfaces cle		
40 IN OUT ONA ONO Proper cooling methods used; adequate equipment for temperature control			Physical Facilities	A CONTRACTOR OF THE PARTY OF TH	
41 □ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding	57 🗖 IN 🖂	] OUT □N/A	Hot and cold water available	; adequate pressui	re
42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58 □ IN □	IOUT	Plumbing installed; proper ba	ackflow devices	
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate		IN/O			
Foodsidentification	59 □ IN □	OUT 🗆 N/A	Sewage and waste water prop	erly disposed	
44 ☐ IN ☐ OUT Food properly labeled; original container	60 □ IN □	OUT 🗆 N/A	Toilet facilities: properly constru	ucted, supplied, clea	aned
Prevention of Food Contamination	61 🗆 IN 🗆	OUT IN/A	Garbage/refuse properly dispos	ed; facilities maintai	ined
45 □ IN □ OUT Insects, rodents, and animals not present/outer openings protected	62 🗆 IN 🗆	I OUT	Physical facilities installed, mai	intained, and clean;	dogs in
Contamination prevented during food preparation.	□N/A □	N/O	outdoor dining areas		
storage & display  47 □ IN □ OUT □N/A Personal cleanliness	63 🗆 IN 🗆	OUT	Adequate ventilation and fighting	ng; designated areas	used
48 DINDOUT DN/A DN/O Wiping cloths: properly used and stored	64 🗆 IN 🗆	OUT □N/A	Existing Equipment and Facilities	3	
49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables			Administrative 1		
proper Use for Utensils			The state of the s	HE TOTAL PARTY	The state of the s
50 IN OUT IN/A IN/O In-use utensils: properly stored	65   IN	OUT []N/A	901:3-4 OAC		
51 IN OUT IN/A Utensils, equipment and linens: properly stored, dried, handled	66 🗖 IN 🗆	OUT IN/A	3701-21 OAC		
52 IN OUT IN/A Single-use/single-service articles: properly stored, used					
53   IN   OUT   IN/A   IN/O   Slash-resistant, cloth, and latex glove use	O. Andrews V.	1.5. 4949			
Observations and C	of equive.	vellons	Revenue Violation		
Item No. Code Section Priority Level Comment			Contraction of the Contraction o	COS	
	· \	1			<del>-\</del>
No violations ,	noted	durin	, inspection		12
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Person in Charge			Date:		
HATTI PORTION			7/6/	14	
Environmental Health Specialist	Lic	ensor:	(0)		
CIDUN MOH BEDS			CAD		
PRIORITY LEVEL: CE CRITICAL NC= NON-CRITICAL				2 of 2	1

### Food Inspection, Report Authority: Chapters 3717 and 3715 Ohio Revised Code

_					-					
1	Name of facility	10 110	1 1/	eck c		License Number	Date			
Ŀ	373 DE	DQ P3		FS	O □ RFE	12	7/8/24			
1	Address	n 11 1 61		City/State/Zip Code						
ļ.	/	Market St.		West Union						
'	-Icense holder		insp		on Time	Travel Time	Category/Descriptive			
L		oung		3	O		Mobile			
	「ype of Inspection (ch ອີ່Standard □ Critica	eck all triat apply) al Control Point (FSO) · □ Process Review (RFE) · □ Varia	nca F	2 ovás	w	Follow up date (if required)	Water sample date/result			
ļ	□ Foodborne □ 30 Da	y ☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 [	/CAIC	w Li Follow up		(if required)			
THE REPORT OF THE PROPERTY OF										
	Mark designated comp	oliance status (IN, OUT, N/O, N/A) for each numbered it	em: I	N=in	compliance OL	IT=not in compliance N/O-pot	observed NATION CONTRACTOR			
		Compliance Status				Compliance State				
	KANGER BUANTADER AND STREET	CONTRACTOR OF THE PROPERTY OF	· · · · · · · · · · · · · · · · · · ·		<b>建设设施</b> 有限的	Compliance State				
1	DIN DOUT DN/	periorms duties	ıd	2	TIN FLORE		The second secon			
2 Ext	DIN DOUT DN/		12.4	2	DIN DOUT	Time as a public health contr	ol: procedures & records			
3	Marie Communication of the State of the Stat	Management, food employees and conditional employee			□N/A □ N/O					
L		knowledge; responsibilities and reporting		25	DIN DOUT					
5	OIN COUT ON	1.1 at the area of the control		*	□N/A !		for raw or undercooked foods			
grand Spirit Spirit	AND DESCRIPTION OF THE PARTY OF	A ASSET OF THE PARTY OF THE PAR	a 今 年 dan pa : 例	on part	DIN DOUT	ething standing tak				
7		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth	_	26		Pasteurized foods used; pro				
		2/Action Continues to the system of the syst	'∰'∰'¶ X¥'	f.g. (M) Vac-est						
8		Hands clean and properly washed		27	DIN DOUT	Food additives: approved an	d properly used			
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ed	28	DIN DOUT	Toxic substances properly ide	entified, stored, used			
10	DIN DOUT DN/A	A Adequate handwashing facilities supplied & accessible		. # #1 . # 9*						
₩ W W W W W W W W W	**************************************	the state of the s	i in N	29	□IN □ OUT □N/A	Compliance with Reduced On specialized processes, and I	kygen Packaging, other HACCP plan			
11	DIN DOUT	Food obtained from approved source		30	DIN DOUT	Special Requirements: Fresh-				
12	□N/A □N/O	Food received at proper temperature			□N/A □ N/O □IN : □ OUT		The state of the s			
13		Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Special Requirements: Heat T	reatment Dispensing Freezers			
14	OIN OUT	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	Special Requirements: Custor	n Processing			
15	□IN □OUT □N/A □N/O	Food separated and protected		33	□IN □ OUT □N/A □ N/O	Special Requirements: Bulk W	ater Machine Criteria			
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	_	34	DIN DOUT	Special Requirements: Acidifie Criteria	d White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspection	n			
		puller of the continue of the continue of the		36	□IN □ OUT	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		<del>-</del>	□N/A	FIOCESS KEVIEW				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □OUT □N/A	Variance				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	-	Ris	s <b>k factors</b> are f	ood preparation practices an	d employee behaviors			
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	t are identified dborne illness.	as the most significant contri	buting factors to			
2	OIN OUT ONA	Proper cold holding temperatures		Public health interventions are control measures to prevent foodbo illness or injury.						

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

Name of Facility			Type of Inspection	Date
375 BBQ #3			Std	7/8/24
	Company of the Compan			
	FFE THE GOOD RETAIL PR			が記れる。
Good Retail Practices are p	reventative measures to control the introduc	tion of pathogens,	chemicals, and physical objec	ts into foods.
wark designated compliance status (iv.	OUT, N/O, N/A) for each numbered item: IN=in			
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteuriz	3	54 DIN DOUT	Food and nonfood-contact s	urfaces cleanable, properly
t got the digital than the state of the stat	nd ice from approved source		designed, constructed, and u	<del></del>
Food Temper		55 DIN DOUT D	N/A Warewashing facilities: insta strips	led, maintained, used; test
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper confortempe	ooling methods used; adequate equipment strature control	56 DIN DOUT	Nonfood-contact surfaces cl	v
41 IN OUT IN/A I N/O Plant foo	d properly cooked for hot holding	57 IN I OUT I	N/A Hot and cold water available	; adequate pressure
42 □ IN □ OUT □N/A □ N/O Approved	t thawing methods used	58 □ IN □OUT	Plumbing installed; proper b	ackflow devices
	neters provided and accurate	ON/A ON/O		
THE FOODIAGE	hutication	59   I N I OUT I	N/A Sewage and waste water prop	erly disposed
44 ☐ IN ☐ OUT Food pro	perly labeled; original container		N/A Toilet facilities: properly constr	ucted, supplied, cleaned
The state of the s	THE PARTY OF THE P	61 IN II OUT II	N/A Garbage/refuse properly dispos	ed; facilities maintained
openings	protected	32 II IN II OUT	Physical facilities installed, ma outdoor dining areas	intained, and clean; dogs in
storage &		□N/A□N/O	Adomisto ventilation I finish	
A 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	cleanliness	<del>                                     </del>	Adequate ventilation and lighting	<del></del>
	oths: properly used and stored fruits and vegetables	34 DIN DOUT D		<b>s</b>
HATTER CONTRACTOR OF THE PROPERTY OF THE PROPE	of branships	红把张地	Administrative	
		5   🗆 IN 🗆 OUT 🗆 1	N/A 901:3-4 OAC	
51 IN I OUT IN/A Utensils, 6 handled	equipment and linens: properly stored, dried,		N/A 3701-21 OAC	
52 IN I OUT IN/A Single-use	e/single-service articles: properly stored, used	<del>_</del> _		
53 🔲 IN 🗍 OUT 🔲 N/A 🗎 N/O 📗 Slash-resi	istant, cloth, and latex glove use			
	in appropriate blooking (COS and R) (COS ported a	ecilve Action	IST THE THE TANK THE	
	Comment	A TO THE PARTY OF	ERECONOMIC ALL POPULATION OF THE PARTY OF TH	COS R
	No violations n	oted du	ribs inspedit	k. 00
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Person in Charge	Laus		Date:	24
Environmental Health Specialist		Licensor:	1 (10)	
alas	NE MPY RENT		ACHD	
PRIORITY LEVEL: C= CRITICA	L NC= NON-CRITICAL		Page	) of 3

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

Name of Facility

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

_			_						
	Name of facility استدسست	10 0 11 1	Chec			License Number	Date		
Ŀ	373 K	380 # P	A F	SC	RFE	50	7/8/24		
1	Address	! ! -[	City/	Stat	te/Zip Code ,		1/0/0		
	275.5.1	Market St.	W	05	to Union	^			
L	icense holder				- <del></del>		<u> </u>		
1	Terry Yo	JUNG	· .	3			Category/Descriptive Mobile		
1	ype of Inspection (c	· · · · · · · · · · · · · · · · · · ·		رن	<u>U</u>				
ΨĔ	Ĵ•Standard ☐ Critic	al Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	nce Re	evie	w 🗆 Follow up	Follow up date (if required)	Water sample date/result (If required)		
۲	☐ Foodborne ☐ 30 D	ay □ Complaint □ Pre-licensing □ Consultation	_				( required)		
	WHAT THE REPORT OF THE PARTY OF	THE PROPERTY OF THE PROPERTY O	A	***	**************************************				
	Mark designated com	pliance status (IN, OUT, N/O, N/A) for each numbered it	ee # 2	¥		#################			
r		Compliance Status	3/11. JIN	T	compliance OU	I=not in compliance N/Q=not	observed N/A=not applicable		
	MARKS CAN BE STORY	Complainte Status	6 AL W	- W	PARTIES TO SERVICE	Compliance Stat			
		Porner is shore many days	d		□IN □ OUT				
Ľ	DIN DOUT DN	performs duties	۱ ۳	23	DN/A DN/O	Proper date marking and d	isposition		
2	DIN DOUT DN	/A   Certified Food Protection Manager		24	DIN DOUT	Times as a subtract of the	· · · · · · · · · · · · · · · · · · ·		
L:N.A.3		Management ford		-	□N/A □ N/O	Time as a public health conti	ror: procedures & records		
3	DIN DOUT DN	/A Management, food employees and conditional employees knowledge, responsibilities and reporting		. AL. 180	DIN BOUT		A REPORT OF THE PROPERTY OF TH		
4	DIN DOUT DN	/A Proper use of restriction and exclusion	F	25	□IN □ OUT □N/A	Consumer advisory provide	d for raw or undercooked food:		
5	│ □IN □ OUT □ N	A Procedures for responding to vomiting and diarrheal event	5	章 (:金:川野	+4. N.	dia militaria de maria de la constanta de la c	TENER TO SERVICE THE SERVICE OF THE		
6	FIN DOLL DA	O Proper eating, tasting, drinking, or tobacco use	# 44*	26	DIN DOUT	Pasteurized foods used; pro	biblitad foods not off-		
7	DIN DOUT DN		—+ J	26	□N/A	Table 1 Table	STADLEG TOOLS HOLOTTERED		
	A CONTRACTOR AND			<b>1</b>	The second secon		Charles The Control of the Control o		
8	DIN DOUT DN	O Hands clean and properly washed		27	□IN □ OUT □N/A	Food additives: approved ar	nd properly-used		
					DIN DOUT				
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method property followed	d .	28	□N/A	Toxic substances properly ide	ances properly identified, stored, used		
				7 M	A STATE OF THE STA				
10	DIN DOUT N	The state of the s		29	דטסם אום	Compliance with Reduced O	xvgen Packaging, other		
11	□IN □OUT	Food obtained from approved source			□ N/A	specialized processes, and l	HACCP plan		
40	DIN DOUT		-   :	30	□IN □ OUT □N/A □ N/O	Special Requirements: Fresh	Juice Production		
12	□N/A □N/O	Food received at proper temperature			□IN, □OUT				
13	DIN DOUT	Food in good condition, safe, and unadulterated			□N/A □ N/Q	<u> </u>	reatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	-    3	27 I	□IN □OUT	Special Requirements: Custor	n Processina		
	41/4	a englating consecution and a transfer				- Tanganar oualot			
15	□IN □OUT	Food separated and arctical	[3		□IN □ OUT □N/A □ N/O	Special Requirements: Bulk W	/ater Machine Criteria		
	□N/A □N/O	Food separated and protected		_†					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	]  3	34	□IN □OUT □N/A □N/O	Special Requirements: Acidifie Criteria	ed White Rice Preparation		
,	DIN DOUT	Proper disposition of returned, previously served,	$\dashv \vdash$	_+	JIN □ OUT				
17		reconditioned; and unsafe food	3		⊒N/A ⊒N/A	Critical Control Point Inspection	n.		
H IN IS			36	<u> </u>	JIN DOUT	D			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		<u> </u>	∃N/A	Process Review			
$\dashv$	DIN DOUT		-   ₃		IN DOUT	Variance			
19	IN/A II N/O	Proper reheating procedures for hot holding		Ľ	3N/A				
	DIN OUT	Daniel III	-						
20	□N/A □ N/O	Proper cooling time and temperatures		Risl	k factors are fo	od preparation practices an	d employee behaviors		
1	DIN DOUT	Proper hot holding temperatures	7   1	nat	are identified a lborne illness.	s the most significant contri	buting factors to		
1	□N/A □ N/O	Tropor not nothing temperatures			•				
2	DIN DOUT DN/A	Proper cold holding temperatures	]   iii	ine	<b>IIC nealth inte</b> 8s or injury.	ventions are control measu	ures to prevent foodborne		
		The same manage competitions	miress of injury.						

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

Type of Inspection

315 PPA	4 (O			Std 7/	14/2	4_
	GOOD RETAIL	DD 4	CTICECT		Service Contracts	The state of the s
Good Retail Prac	tices are preventative measures to control the intro	PATE THE RESERVE	THE RESERVE OF THE PARTY OF THE	emicals, and physical objects into for	+514	
Mark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item: IN	V=in c	ompliance OUT=not i	in compliance N/O=not observed N/A	ວດຣ. =not appl	icable
	Safe-Food and Water			itensiis, Egylpmentland Vending		
38 □ IN □ OUT □N/A □ N/0	Pasteurized eggs used where required	54	l	Food and nonfood-contact surfaces cle designed, constructed, and used	eanable, p	roperly
39 IN OUT IN/A	Water and ice from approved source	55	□ IN □ OUT □N/A	Warewashing facilities: installed, mainta strips	ained, used	d; test
40 □ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT	Nonfood-contact surfaces clean	The section of the se	
41	Plant food properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available; adequate	e pressure	e
42   IN   OUT   N/A   N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow de	evices	
43 D IN DOUT DN/A	Thermometers provided and accurate		□N/A □ N/O			
	F.ood-lidentification.	59	□ IN □ OUT □N/A	Sewage and waste water properly dispos	sed .	
44 □ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilitles: properly constructed, supp	plied, clear	ned
Preven	tion of Rood Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilitie	s maintair	——— 1 <del>0</del> 1
45 □ IN □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, maintained, ar		
46 ☐ IN ☐ OUT	Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas	na oloun, a	oga III
47 □ IN □ OUT □N/A	storage & display  Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lighting; designa	ited areas	used
48	Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities		~
49 □ IN □ OUT □N/A □ N/O	Washing fruits and vegetables		THE TABLE	- Administrative		31
50 IN OUT IN/A N/O	In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
51	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT □N/A	3701-21 OAC		
52 IN OUT NA	Single-use/single-service articles: properly stored, used	50		STOP ET GAG		<u> </u>
53 □ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use			* 2 m		٠
	Observations and Gr	arre)	HIVE ACTIONS:		Att.	
Item No.   Code Section   Prior	4-Mark: XI interpreparate box to Ses ahur X X CS-correl ity Level   Comment	riteri lo	กองเรายอเลง อักโบเปรายาเอา	R=repgativition in the state of	<b>开食</b>	
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	NO VIOLOTIONS V	not	ed daviv	15 Throedion.		<del>  -</del>
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The second secon						
Person in Charge				Date: , /		
Aten	in 1 Jaure			17/6/24		
Environmental Health Specialist	1.0 moll orlic		Licensor:	7 110		
1101	NUN INICH KEND		<u> </u>	QH9,		
	CRITICAL NC= NON-CRITICAL			Page $2$ of	<u>J.</u>	
HEA 5302B Ohio Department of AGR 1268 Ohio Department of	of Health (8/22) Agriculture (8/22)	i		:		

Г	Name of facility		T-0 -			11-		
'	5t's 8BQ	42		Neck one License Number Date				
1	<u>`</u>			ite/Zip Code	4		7/8/24	
	275 S.M	larket St Young	West UNON					
[	icense holder	• } .		lon Time	Trav	vel Time	Catagory/D Education	
_	Terry	Young	30				Category/Descriptive	
	ype of Inspection (ch				1	Follow up date (if required)		
	Standard □ Critica □ Foodborne □ 30 Day	ll Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Revi	ew 🛮 Follow u	ıρ	and ap and (a required)	(if required)	
#	A STATE OF THE STA	AND FORDER WATER BARSLANDER		nabieją(eji).	14/5	THE PROPERTY OF THE PARTY OF TH		
Ľ	Mark designated comp	pliance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=ir	compliance C	DUT=	not in compliance N/O=not	observed N/A=not applicable	
-16 m	2 2 4 X X X X 2 2 2 2 4 X X X X X X X X	Compliance Status			40 40 M	Compliance State		
		Person in charge present, demonstrates knowledge, ar				Brainte Spitch & Let Sub		
	DIN DOUT DN//	performs duties	L 2	3 DIN DOU		Proper date marking and di	isposition	
2		Certified Food Protection Manager	2	4 DIN DOU		Time as a public health contr	rol: procedures & records	
		Management food ampleyage and conditional and	3 mg (3)	⁴ □N/A □ N/C			Supposed a records	
3	OUT DN/	knowledge, responsibilities and reporting	2:	, DIN DOU	JŢ	Concurrent additions and id-	AND THE RESERVE THE PROPERTY OF THE PROPERTY O	
<u>4</u>	OUT OUT N/A			□N/A	BALL.	N. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.	d for raw or undercooked foods	
H 41	BERTHAND TO THE STREET OF STREET	中 (44年) [1] [1] [1] [1] [1] [1] [1] [1] [1] [1]		□IN □ OU				
7		3, 3,	26	□ N/A		Pasteurized foods used; pro	phibited foods not offered	
É		all of Gardin groups and moun				South Control of the		
8	The state of the s	Hands clean and properly washed	2.	DN/A	T	Food additives: approved ar	nd properly used	
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 28	□IN □ OUT	T	Toxic substances properly ide	Tall and the second	
10	DIN DOUT DN/A	A Adequate handwashing facilities supplied & accessible		DIN DOUT		No. of the state o	4 The second	
*** ***	在	THE WAS DESCRIPTED TO THE REAL PROPERTY.	29	N/A	E	Compliance with Reduced Or specialized processes, and I	xygen Packaging, other HACCP plan	
11	DIN DOUT	Food obtained from approved source	30		Т	Special Requirements: Fresh	Juice Production	
12	□N/A □N/O	Food received at proper temperature		DIN DOUT	-			
13		Food in good condition, safe, and unadulterated	31	□N/A □ N/O		Special Requirements: Heat T	Freatment Dispensing Freezers	
14	□IN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction	32	DIN DOUT		Special Requirements: Custor	m Processing	
15	□IN □OUT □N/A □N/O	Food separated and protected	33	DIN DOUT		Special Requirements: Bulk W	Vater Machine Criteria	
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	ON/A ON/O	.   6	Special Requirements: Acidific Criteria	ed White Rice Preparation	
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT □N/A	. (	Critical Control Point Inspectio	n	
78. W.		udre Children in his particular Children	36	DIN DOUT	٠,	Process Review		
18	DIN DOUT	Proper cooking time and temperatures		□N/A		-10CBSS KEVIEW		
19	□IN □ OUT □N/A □ Ñ/Ô.	Proper reheating procedures for hot holding	37	□IN □ OUT □N/A	\	Variance		
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	Ri	sk factors are	e food	d preparation practices an	nd employee behaviors	
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	foo	at are identifie odborne illnes	ed as 1 s.	the most significant contri	buting factors to	
22	DIN DOUT DN/A	Proper cold holding temperatures	Pu   illn	blic health in ess or injury.	nterve	entions are control meas	ures to prevent foodborne	

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

	Trabbo #2						Туре	of Inspection	on ·	] [	Date	1.	
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		A STATE OF THE PARTY OF	MITE GOODERE	rau-te			Photo bracioni a	Salahadariya (**)	L. L. BA-T-C	**************************************	Marine Co.		\ 
Good	1 Petail Practic	COC Oro					The same	American continue and the					
Mark designated	d compliance s	tatus (IN	preventative measures to control the N, OUT, N/O, N/A) for each numbered it	em: IN=	ucuo: :in cc	n or patnogens	, cnen ≕notin	icais, and	pnysical (	objects	into to	oods.	-111-1
		afe Foo	od and Water			CATO F		neila Form	ment and	Vendin	O NA	A=not app	licable
38 🗆 IN 🗆 OUT	T □N/A □ N/O	Pasteu	rized eggs used where required		54			Food and r designed, c	onfood-con	tact sur	aces		
39 □ IN □ OUT			and ice from approved source			<b>5 5 5</b>		Warewashi					ad: toot
自己任任中共和	111111111111111111111111111111111111111	d-Tomp	peralure Confrol		55		JN/A	strips	.g .eo	1110101101	a,a	realicu, us	30, lGS(
40 □ IN □ OUT	□N/A □ N/O	Proper for temp	cooling methods used; adequate equipme perature control	ent	56	OIN OUT		Nonfood-co	THE WAY THE REAL PROPERTY OF THE PERSON NAMED IN COLUMN	PRODUCT THE COMME	n		
41 🗆 IN 🗆 OUT	□N/A □ N/O	Plant fo	ood properly cooked for hot holding		57	□ IN □ OUT [	⊒N/A	Hot and col	d water ava	ailable;	adequa	ate pressu	re
42   IN   OUT	□N/A □ N/O	Approv	ed thawing methods used		58	□ IN □OUT		Plumbing in	stalled; pro	per bac	kflow	devices	
43 ☐ IN ☐ OUT	□N/A	Thermo	ometers provided and accurate			□N/A □ N/O				•			-
		Food Ic	Janunication - Period Total Control		59		IN/A	Sewage and	waste wate	r proper	v disna	Osed	
44   IN   OUT		Carrier Sealing 180	roperly labeled; original container	indiana de la composição	60		7Ν/Δ	Toilet facilitie			<u> </u>		
			<u> </u>	****	H				•	-			
	MONEY TOWNS MID TO THE TOP	to the state of the contract o	eed Contamination +		61			Garbage/refu					<u> </u>
45   IN   OUT		opening	protected  ination prevented during food preparation,	-	62	□ IN □ OUT □N/A □ N/O		Physical faci outdoor dinin	lities installe g areas	d, maint	ained,	and clean;	dogs in
46 ☐ IN ☐ OUT 47 ☐ IN ☐ OUT		storage	& display		63	□ IN □ OUT		Adequate ve	ntilation and	liahtina:	desid	nated area	- Lipod
48 I IN I OUT			al cleanliness cloths; properly used and stored		64			•					
49   IN   OUT			g fruits and vegetables		64	□ TUO □ NI □		Existing Equip					
			se of Utensijs					Adhi	nistrative		33	A LEET	
50 🗆 IN 🗆 OUT			utensils: properly stored		65		IN/A	901:3-4 OAC					
51 IN I OUT	□N/A	Utensils handled	s, equipment and linens: properly stored, drie	∌d,	66		IN/A	3701-21 OA		-			
52 ☐ IN ☐ OUT		Single-u	use/single-service articles: properly stored, u	sed	•								
53   🗆 IN 🗆 OUT	□N/A □ N/O	Slash-re	esistant, cloth, and latex glove use										
		Males	Citiservatiens an	u le Caroli Heomerica	rec	tive Actió	Gerra	Referention	iletion - in		A		
Item No. Code Se		v Level	Comment			<i>î</i>				-		, co:	S R
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Person in Charge	40	(m	- MACH					Date:	7/0	c/1	1		
Environmental Hea	ith Specialist	, ,	and artis			Licensor:	ιΔ -		(	1 / 6			-
	15	for CR	K, MBA NFH)				<u>H</u> 0	HD			_		1
PRIORITY LE	VEL: C≧∑Ç	RITIC	AL NC= NON-CRITICAL					<u>. – – – – – – – – – – – – – – – – – – –</u>	Pad	ne J		fΛ	

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

"	sme of facility $5Cs \circ n^{-2}$	the River	Check		License Number	Date 16/24			
Ac	Idroce		City/S	state/Zip Code	1	110107			
-	391 U.	5.52	Manchester						
-"	Mari 7	ian Campbell	0.1000	30	Travel Time	Category/Descriptive			
Į.	pe of Inspection (cf Standard □ Critic	neck all that apply)		<del>-</del>					
		al Control Point (FSO) □ Process Review (RFE) □ Varially □ Complaint □ Pre-licensing □ Consultation	ice Re	view D Follow up		(if required)			
	A CONTRACTOR OF THE PARTY OF TH	EMEROOMERS NEW MANAGERS OF THE STATE OF THE	<b>S</b> (1)						
M	ark designated com	oliance status (IN, OUT, N/O, N/A) for each numbered ite	m: IN=	in compliance Ol	JT=not in compliance N/O=n	ot observed N/A=not applicat			
	<b>《</b> ····································	Compliance Status	NI N		Compliance Sta				
1	DIN DOUT DN	A Person in charge present, demonstrates knowledge, an performs duties	1	23 DIN DOUT	Proper date marking and				
2	□IN □ OUT □ N/	A Certified Food Protection Manager		24 DIN DOUT					
3	DIN DOUT DW	Management, food employees and conditional employees		²⁴ □N/A □ N/O	Time as a public nealin col	entrol: procedures & records			
4	DIN DOUT DN/	A Proper use of restriction and exclusion	.	25 DIN DOUT	Consumer advisory provid	ded for raw or undercooked food			
5	DIN DOUT DW	A Procedures for responding to vomiting and diarrheal events							
6	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use	2	□IN □ OUT	Pasteurized foods used; p	prohibited foods not offered			
	DIN DOUT DIN/	No discharge from eyes, nose, and mouth		30 P. A. B. S.					
		Hands clean and properly washed	2	IN DOUT	Food additives: approved a	and properly used			
	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	₃	8 DIN DOUT	Toxic substances properly id	dentified, stored, used			
10	DIN: DOUT DINA	Adequate handwashing facilities supplied & accessible			Contention with the paster				
	NEW AND PARTY OF	in the section of the	2	9 DIN DOUT	Compliance with Reduced ( specialized processes, and	Oxygen Packaging, other display			
12	□IN □OUT □IN □OUT □N/A □N/O	Food obtained from approved source Food received at proper temperature	<b>]</b> [3	O DIN DOUT	Special Requirements: Fres.				
		Food in good condition, safe, and unadulterated	3		Special Requirements: Heat	t Treatment Dispensing Freezers			
4	□N/□OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	DIN DOUT	Special Requirements: Custo				
		ing substitution to the state of the state o	33	DIN DOUT					
<u>ੇ</u> [	JIN □OUT JN/A□N/O JIN □OUT	Food separated and protected	]  -	IJN/A IJ N/O	Special Requirements: Bulk				
	IN LIGOT IN/A □N/O	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	Special Requirements: Acidif Criteria	fied White Rice Preparation			
	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT □N/A	Critical Control Point Inspecti	ion			
. [	JIN 🖸 OUT JN/A 🗎 N/O	Proper cooking time and temperatures	36	□IN □ OUT □N/A	Process Review				
, [	IN DOUT	Proper reheating procedures for hot holding	37	□IN □ OUT □N/A	Variance				
	IN OUT IN/A II N/O	Proper cooling time and temperatures	Ri	i <b>sk factors</b> are f	ood preparation practices a	and employee behaviors			
	IN OUT	Proper hot holding temperatures	fo	odborne iliness.	as the most significant conti	ributing factors to			
	IIN 🗖 OUT 🗖 N/A	Proper cold holding temperatures	Pu   illr	ublic health inte ness or injury.	rventions are control meas	sures to prevent foodborne			

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

Nai	ne of Facility	<b>1</b> 1			Type of Inspection Date			, ,	
	700 on M	e WVC			<u> </u>		7	1812	Ц
- Surphy	+*************************************				And the second s	A DANGE OF THE RESIDENCE OF THE RESIDENC	~ T		1
	Good Retail Practi	GOOD RETAIL							
М	ark designated compliance s	ces are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: II	iauctio N=in c	n of pathogens,	chemicals, and	d physical object	s into fo	ods.	
		Safe-Food and Water			not in compliant	e N/O=not obser	ved N/	A=not ap	plicable
38	□ IN □ OUT □N/A □ N/O	Landa Maria Cara Cara Cara Cara Cara Cara Cara	54	1	Food and	nonfood-contact s	urfaces o	cleanable,	, proper
39	□ IN □ OUT □N/A	Water and ice from approved source	1		.	constructed, and u			
	THE STATE OF THE S	od-Temperature-Control-	55		N/A strips	ing facilities: instal	lea, main	itained, us	ed; test
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	OUT OUT		ontact surfaces cle	эап		
· 41·	IN I OUT IN/A I N/O	Plant food properly cooked for hot holding	57		N/A Hot and co	old water available	; adequa	ite pressi	itė
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing	installed; proper b	ackflow (	devices	-
43	□ IN □ OUT □N/A	Thermometers provided and accurate	<u>ا</u> ا	□N/A □ N/O					
375		Legal Identification	59		N/A Sewage an	d waste water prop	erly dispo	osed	
44	□ IN □ OUT	Food properly labeled; original container	60		N/A Tollet facilit	ies: properly constr	ıcted, su	pplied, cle	aned
	Prevent	(igh_of-Food Contemination -	61		N/A Garbage/re	ruse properly dispos	ed; facilit	ies mainta	ined
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical fac	cilities installed, mai	ntained, :	— and clean;	dogs in
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O	outdoor dini	ng areas 			
47	□ IN □ OUT □N/A	Personal cleanliness	63	IN OUT	Adequate v	entilation and lightir	ıg; design	nated area	s used
48 49	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64		N/A Existing Equ	ipment and Facilities	3		
CORP. Self- september 1		Washing fruits and vegetables	33	ATEST TO	Aur Aur	inistrative.		<b>THO</b>	F-37
		In-use utensils: properly stored	65	□ IN □ OUT □N	I/A 901:3-4 OA	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Fuclosed 1	Kartural Tarak	H-1. F3.
-		Utensils, equipment and linens: properly stored, dried,	-						
3		handled Single-use/single-service articles: properly stored, used	66	IN I OUT IN	I/A   3701-21 O/				_:
53		Slash-resistant, cloth, and latex glove use							
		A THE Coservations and Co	orrec	diveraction	5-M-17-E	ABSTACE.			-5-
ltem	No. Code Section   Priority	in appropriate poxio. cos and R. cos done y Level │ Comment	clearo	interding manaped	lions Removal V	iolation PH		計算	
-10			Ja.	/ waali	o 1 1	1 1	1/2	COS	
		equipment.	<u> </u>	- 3 vap (1)	ra_ w/	hrng a	X 11 1	<del>`}</del>	
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Perso	on in Charge	- All			Date:			_	
<u>:</u>	10/10	ru Canyrell			pate.	7/4/2	1		- 1
Envir	onmental Health Specialist	0121.0		Licensor:		. 1 . 1 . 1	1		
		3000/ MOH, REAS		_	<u>ACHD</u>				
PRIC	DRITY LEVEL: C= C	RITICAL NC= NON-CRITICAL			4	Page	\	Δ	

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

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	Name of	facility		Chec			License Number	Date				
	HI	1 Hme	vican rood Truck	DE F	SO	RFE	<u> </u>	7/8/24				
1	Address	i i		City/State/Zip Code								
	464	od Cr	irican Food Truck	West Union.								
Ī	License	holder	3	Inspection Time Travel Time Category/Descriptive								
L			ne Cann.		3	_ :		LM obile				
	T <b>ype of</b> Zi⊷Stand		eck all that apply)				Follow up date (if required)	Water sample date/result				
1 -		orne □ 30 Da	ll Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Re	viev	v □ Follow up		(if required)				
	THE PROPERTY OF THE PROPERTY O											
L	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		T		Compliance Statu					
á Gr	AN NOT AS	· 14.4 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 · 14.5 ·	· · · · · · · · · · · · · · · · · · ·	(4)X.	640							
1	□IN	DOUT DN/	Person in charge present, demonstrates knowledge, ar performs duties	ıd	23	DIN DOUT	Proper date marking and dis	THE RESERVE THE PARTY OF THE PA				
2		□ OUT □ N/A			24	DIN DOUT						
A.	*****	11. D. 11. 11. 11. 11. 11. 11. 11. 11. 1	The state of the s		24	□N/A □ N/O	Time as a public health contro	ol: procedures & records				
3	NI	□OUT □N//	Management, food employees and conditional employees knowledge, responsibilities and reporting	3;								
4	□IN	DOUT DN/		-	25	□IN □ OUT □N/A	Consumer advisory provided	for raw or undercooked foods				
5		□OUT □N/A	Procedures for responding to vomiting and diarrheal event	s	東美			CONTRACTOR SANSARS				
_		CANADA STATE		WIT SEE		TUO בו מובו	Paetourized foods weed and					
7		DOUT DN/C	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth			□N/A	Pasteurized foods used; prol	A STATE OF THE STA				
			Walled Fenning Room What I	ψη iwe «E. ²⁸				ALMA ENGLISHED STATES				
8		□ OUT □ N/C			7/ 1	□IŅ, □ OUT □N/A	Food additives: approved and	d properly used				
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed		□IN □ OUT □N/A	Toxic substances properly idea	ntified, stored, used				
10	DIN	OUT N/A	A Adequate handwashing facilities supplied & accessible	[	Same or :	MANAGER SERVICE AND						
		**************************************	relative states applied & accessible			□IN □ÖUT □N/A	Compliance with Reduced Ox specialized processes, and H	ygen Packaging, other				
11		DOUT	Food obtained from approved source		30	□IN □ OUT						
12	□IN □N/A	OUT DN/O	Food received at proper temperature	}	-	□N/A □ N/O □IN □ OUT	Special Requirements: Fresh					
13		DOUT	Food in good condition, safe, and unadulterated		31	IN/A II N/O	Special Requirements: Heat To	eatment Dispensing Freezers				
14	□IN □N/A	□OUT □N/O	Required records available: shellstock tags, parasite destruction	3	32	⊒IN □OUT ⊒N/A □N/O	Special Requirements: Custom	Processing				
***	● 製 本 製 本 発 . 色. ▲ 本 数 是 当 声 第		TO THE RESERVE OF THE PARTY OF			TUO II NIC	Special Requirements 5					
15	□N/A	ш¶о́∪т Пи⁄о	Food separated and protected			□N/A □N/O	Special Requirements: Bulk W					
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized	] [3		IN DOUT	Special Requirements: Acidified Criteria	d White Rice Preparation				
17		□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		IN DOUT	Critical Control Point Inspection					
4 体			CONTRACTOR STREET, STR	36		TUO 🗆 NIC	Process Pavious					
18	□N □N/A	OUT N/O	Proper cooking time and temperatures			IN/A	Process Review	·				
19	□N/A	OUT N/O	Proper reheating procedures for hot holding	37	/ <u> </u> E	IN DOUT	Variance					
20 DIN DOUT Proper cooling time and temperatures						factors are for	od preparation practices and	d employee behaviors				
?1		OUT D N/O	Proper hot holding temperatures	fo	ood	borne iliness.	s the most significant contrib					
2	□IN I	OUT IN/A	Proper cold holding temperatures		ines	iic health inter is or injury.	ventions are control measu	res to prevent foodborne				

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

Type of Inspection

All	Himson	can to	od truck Std.	1/8/24	
			GOOD RETAIL PRACTICES 1-10-10-10-10-10-10-10-10-10-10-10-10-10	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	
	Good Reta	il Practices ar	e preventative measures to control the introduction of pathogens, chemicals, and physical objects into	foods	
Mark	designated comp	oliance status (	IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N	I/A=not appli	icable
			ed and Water. Utensils, Egylpmentand Vending		3.40
			urized eggs used where required 54 IN II OUT Food and nonfood-contact surfaces designed, constructed, and used	cleanable, p	roperly
***	IN OUT ON/A	. 6	rand ice from approved source 55 D IN DOUT N/A Warewashing facilities: installed, ma	intained, use	d; test
			strips		
40 🗆	IN □ OUT □N/A	N/O for ter	r cooling methods used; adequate equipment preature control Solution   56   No OUT   Nonfood-contact surfaces clean   56   No OUT   Nonfood-contact surfaces clean   No	GO OTES	e a
41 🗖	IN □ OUT □N/A	□ N/O Plant	food properly cooked for hot holding 57 IN OUT N/A Hot and cold water available; adequ	late pressure	e
42 🗖	IN □ OUT □N/A	□ N/O Appro	ved thawing methods used 58 🗆 IN DOUT Plumbing installed; proper backflow	devices	
43 🗆	IN □ OUT □N/A	Therm	nometers provided and accurate		
	HUUSA	F	dentification 59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly dis	posed	
44 🗆	IN □ OUT	Food	properly labeled; original container 60 🗆 IN 🗆 OUT 🗆 N/A Toilet facilities: properly constructed, s	upplied, clear	ned
		STANDERS OF THE PARTY OF THE PA	tood Contamination   61 □ IN □ OUT □N/A Garbage/refuse properly disposed; fact	lities maintain	red
45 🗖	N □ OUT		s, rodents, and animals not present/outer gs protected 62 🗆 IN 💆 OUT Physical facilities installed, maintained outdoor dining areas	, and clean; d	logs in
46 🔲	N 🗖 OUT	Conta	mination prevented during food preparation, e.e. & display		
47 🔲	N □ OUT □N/A		al cleanliness 63 D IN DOUT Adequate ventilation and lighting; desi	gnated areas	used
	N □ OUT □N/A		cloths: properly used and stored 64 🗆 IN 🗆 OUT 🗆 N/A Existing Equipment and Facilities		
	N □ OUT □N/A		ng fruits and vegetables Selon Utopolis Administrative		
77	N □ OUT □N/A		utensils: properly stored 65 IN I OUT IN/A 901:3-4 OAC	W. I. S. W. College W. C.	Mi The Man Beet O
300	N □ OUT □N/A		Is, equipment and linens; properly stored, dried.		·
	N 🗆 OUT 🗆N/A	handle	d   66   DIN   OUT   DN/A   3701-21 OAC		
	N OUT ONA I		-use/single-service articles: properly stored, used resistant, cloth, and latex glove use		ĺ
			Content of the conten		
item No.	Code Section	Priority Level	W Interpropriate to Xifon COO and IR COO secure cited for site to principle of the Cook with a point of the Cook o	中日日	
15	3.2C	C	Food items need to be protected from sources and	cos	R
			continuation durits storace		
					一
69	6.48	NC	Facilities need to be maintained clean to sight +		
<u> </u>			touch.		
e a la North		1 kg			
24					
				-	
<u> </u>		· · · · · · · · · · · · · · · · · · ·			
	- I				
Person ii	n Charge	MICH	Date:		1
Environ	nental Health Spe	ecialist	1/6/24		
San	i rouitii ope	W8W	VA. MOH REAS YCHO		1
PRIOR	ITY LEVEL:	C= CRITIC		of 2	
		11111	rade at (	11 J	

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

Name of Facility

F	Name of facility	Cond Vill	Offec			License Number	<del></del>	Date 1		
F	106672	Country Kitchen	Ø\F	-so	□RFE	54		18/24		
	300 OH (	drooms Pd.	City/s	State 25 {	O WAID					
	icense holder	1, 0 /	Inspe	ectio	n Time	Travel Time	Cal	egory/Descriptive		
$\vdash$				30			17	egory/Descriptive		
	Type of Inspection (character)   ☐ Standard ☐ Critical	neck all that apply)				Follow up date (if require	d)	Water sample date/result		
	☐ Foodborne ☐ 30 De	al Control Point (FSO) □ Process Review (RFE) □ Varial ay □ Complaint □ Pre-licensing □ Consultation	ice Re	eview	/ □ Follow up			(if required)		
96.										
234	Mark designated com	pliance status (IN OUT N/O N/A) for each work	養職			<u> Andrice de la </u>	92			
H		oliance status (IN, OUT, N/O, N/A) for each numbered its	m: IN:	=in c	compliance OU	T=not in compliance N/O=n	ot obs	served N/A=not applicable		
	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	Compliance Status	Compliance Status							
1	DIN DOUT DN	Person in charge present, demonstrates knowledge, an	1	ļ	DIN DOUT		- 4002 IA I	#** - W. 10 12 4 1 5 . W 1 2 1 1 1 1 1 2 1 1 2 1 2 1		
_		репоrms duties		23	DN/A D N/O	Proper date marking and	dispo	sition		
	ENT ESOF DIV	A Certified Food Protection Manager	4 4 P	24	DIN DOUT	Time as a public health co	ntrol: ı	Procedures & records		
3	DIN DOUT DINA	Management, food employees and conditional employees	**	1 mm 1 mm	□N/A □ N/O					
4	<del> </del>	Knowledge, responsibilities and reporting	1		DIN DOUT	Concurrence advisor				
5	DIN DOUT DN/	A Proper use of restriction and exclusion     Procedures for responding to vomiting and diarrheal events			□N/A		led to	r raw or undercooked foods		
# 12    #	NAMES OF TAXABLE PARTY.	A CONTRACTOR OF THE PROPERTY O	· · ·		□IN □ OUT					
7	DIN DOUT DAY	O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth			□N/A	Pasteurized foods used; p	rohibi	ted foods not offered		
		No discharge from eyes, nose, and mouth	# C	· · · · · · · · · · · · · · · · · · ·	Class 1 445)	Attack to the state of the		大学·大学·大学·大学·大学·大学·大学·大学·大学·大学·大学·大学·大学·大		
8	DIN DOUT DING			7/ 1	□IN □ OUT □N/A	Food additives: approved	and p	roperly used		
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	1	28 L	JIN □ OUT JN/A	Toxic substances properly in	đentifi	ed, stored, used		
0	DIN DOUT DNA	Adequate handwashing facilities supplied & accessible	_	A 36 在 A 36 A 36 R			3	The state of the s		
44	THE RESERVE AND ASSESSED.	Accessible	1	79 L	⊒IN □ OUT ⊒N/A	Compliance with Reduced specialized processes, and	Oxyge	n Packaging, other		
11	DIN DOUT	Food obtained from approved source			JIN 🗆 OUT					
12	DN/A DN/O	Food received at proper temperature			IN/A II N/O	Special Requirements: Fres	h Juic	e Production		
[3	□IN □OUT	Food in good condition, safe, and unadulterated		31	IN □OUT IN/A□N/O	Special Requirements: Heat	Treat	ment Dispensing Freezers		
4	□IN □OUT □ □N/A □N/O	Required records available: shellstock tags, parasite destruction	] [3		IN □ OUT IN/A □ N/O	Special Requirements: Cust	om Pr	ocessing		
***	OIN DOUT		3		IIN □ OUT IN/A □ N/O	Special Requirements: Bulk	Water	Machine Crite-i-		
5	□N/A □N/O □IN □OUT	Food separated and protected			IN DOUT	<del></del>				
6	□N/À □N/O	Food-contact surfaces: cleaned and sanifized	] ]3	4   5	N/A DN/O	Special Requirements: Acidit Criteria	ied W	hite Rice Preparation		
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	] 3		IN □ OUT N/A	Critical Control Point Inspecti	ion			
	□IN □ OUT	and actional residence of the second	36	~ r	IN DOUT	Process Review	_			
В	□N/A □ N/O	Proper cooking time and temperatures	-	+	N/A					
9	□in □ OUT □n/a □ n/o	Proper reheating procedures for hot holding	37		IN DOUT N/A	Variance				
	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk	<b>factors</b> are fo	od preparation practices a	ınd ei	TIPlovee behaviors		
	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc	oodb	orne illness.	s the most significant conti	ributii	ng factors to		
	□IN □ OUT □N/A	Proper cold holding temperatures	P ill	ubli Iness	c health inter s or injury.	ventions are control meas	sures	to prevent foodborne		
			<del></del>	_						

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

Yoders Country	Vitchen			Type of Inspection	Date
10003	KITCHIN			<u>514</u>	1/8/24
	THE GOOD RETAIL	ERA	CTICES		
Good Retail Practices are preven	entative measures to control the introd	ductio	n of pathogens,	chemicals, and physical obje	cts into foods.
Mark designated compliance status (IN, OU	T, N/O, N/A) for each numbered item: <b>IN</b>				
Safe Food and				Tensils, Equipment and Ven	ding surfaces cleanable, properly
	eggs used where required	54	OUT.	designed, constructed, and	
39 UN OUT NA Water and ice	e from approved source	55		Warewashing facilities: inst	alled, maintained, used; test
40 IN IN OUT IN/A IN/O Proper coolin for temperature	ng methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces	
	operly cooked for hot holding	57	□ IN □ OUT □N	Physical Facilities  N/A Hot and cold water availab	timpotano di 211 male E 11 male 1777
42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved tha	awing methods used	$\vdash$	□ IN □OUT	Plumbing installed; proper	
43 IN OUT IN/A Thermometer	s provided and accurate		□N/A □ N/O	, propor	220
Food identify	dation that the transfer of th	59	□ IN □ OUT □N	I/A Sewage and waste water pro	pperly disposed
	/ labeled; original container	60			
Revention of Food C		61	□ IN □ OUT □	<u> </u>	
The state of the s	nts, and animals not present/outer		□ IN □ OUT		<u> </u>
openings prote		02		outdoor dining areas	aintained, and clean; dogs in
47 □ IN □ OUT □N/A Personal clea	lay	63	□ IN □ OUT	Adequate ventilation and ligh	ting; designated areas used
48 UNOUT NA NO Wiping cloths:	: properly used and stored	64	□ IN □ OUT □N	I/A Existing Equipment and Facilit	es
	s and vegetables			Administrative	Carried of Carried Control
Proper Userot		2-		The state of the s	The state of the s
	s: properly stored	65	□ IN □ OUT □N	/A 901:3-4 OAC	• ,
51 Bill Bot BlvA handled	oment and linens: properly stored, dried,	66		/A 3701-21 OAC	
	gle-service articles: properly stored, used			<del></del>	
	t, cloth, and latex glove use			A STATE OF THE STA	TO SEE THE SECOND SECON
ALLIAN HIPPOTETE LEED AND ALLIANS AND AND ALLIANS AND	Observations and Copyrights Copyrights and Copyrights Copyrights and IRA Copyrights Copy	ied to	i Ne dunnannan	tion Racepeat violation	经的证明
Item No. Code Section Priority Level Com	nment	•			cos R
	No violations no	de co	during	Vin so enter	
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			-		
			•		
A A C					
Person In Charge	ne Indosh			Date: 7 / 4 /	14
Environmental Health Specialist	12 11 10 10 10 10		Licensor:	1 1 0 1 0	
Sourt, V	WAT VEHS			ACHO	
PRIORITY LEVEL: C CRITICAL	NC= NON-CRITICAL	,	. · · · · · · · · · · · · · · · · · · ·	Page	7 of 3

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

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	Mwphin	Paradya III	1.34	ck d		License Number		Date	
-		Vioperties, LLC		FS	<u> </u>	_  41		1115/24	
ľ	Address	0.00			ite/Zip Code				
	750 Mu	phin Rids- Pd	a	_) (	ot Un	101			
	License holder		Insp	ect	ion Time	Travel Time Category/Descriptive			
1	Gerold, P	and a Andrew Schutt		$\nabla$	δ I	17)	"	C45	
	Type of Inspection (ch	eck all that apply)	<u> </u>	_0.	<u> </u>	Follow up date (if require	<u></u>	100-4	
1.	Standard Poritica	al Control Point (FSO) Process Review (RFE) Varia	nce F	Revie	ew 🛭 Follow up	1 Ollow up date (it require	:a)	Water sample date/result (if required)	
ľ	□ Foodborne □ 30 Da	y □ Complaint □ Pre-licensing □ Consultation	-						
		SHEET ROOMED PARENT MEANING THE PROPERTY OF THE	5687	N Y I	Manager	ALCO DE LA COMPANSION DE			
Γ	Mark designated comp	oliance status (IN, OUT, N/O, N/A) for each numbered it	em· II	Bala Væir	Compliance OII				
		Compliance Status	T	Τ	Compilarice CO				
	有主动 安全 《三· 在主动 电线 化等级 医高级 医高级 等	AND THE CONTROL OF TH	<b>***</b> *********************************			Compliance St			
	I DIN DOUT DA	Porton in the second se	nd	i: J#	דוטם אום				
L		performs duties	`	2	3   N/A   N/O	Proper date marking and	disp	osition	
	2 DIN DOUT DN/			2	₄ □IN □ OUT	Time as a nublic health as			
	是無難 医重 光度 有 不	Management food amplayees and acadition to and	* * **	-	✓ □N/A □ N/O	Time as a public health co	nitol:	procedures & records	
3	IN DOUT DW	A Management, food employees and conditional employees knowledge, responsibilities and reporting	s;	¥ =##.	DIN DOUT		oj er el Limit	作为 医	
4		The state of the s	$\dashv$	25	N/A	Consumer advisory provide	ded f	or raw or undercooked foods	
5	The state of the s		8	1	· 斯· · · · · · · · · · · · · · · · · ·	A STATE OF THE PARTY OF THE PAR			
6	TIN FIGURE FINA	D Proper eating, tasting, drinking, or tobacco use	6 B. W.	26		Pasteurized foods used;	orobii	nited foods not offered	
7				1 TO	□ N/A			Sign roods not one jed	
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	errockio estato producti and the second	\$ \$ \$ \$ \$ \$	45.00	DIN DOUT		业业专		
8		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 approve alternate method properly followed	∌d	28	□IN □ OUT □N/A	Toxic substances properly	ident	ified, stored, used	
10	DIN FLOUT FLOVA	Adequate handwashing facilities supplied & accessible	_	168 °					
	は できない はん	Accessible and accessible	<b>*</b>	29	□IN □ OUT □N/A	Compliance with Reduced specialized processes, and	Охус	gen Packaging, other	
11	OUT OUT	Food obtained from approved source			DIN DOUT				
12	DIN DOUT	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fres	sh Ju	ice Production	
13	B DIN DOUT	Food in good condition, safe, and unadulterated		31	DNA DNO	Special Requirements: Hea	ıt Tre	atment Dispensing Freezers	
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT	Special Requirements: Cus	tom [	Processing	
Æ %	· · · · · · · · · · · · · · · · · · ·	As the Russian Content and the Content of the Conte	10 M		DINA DINA			тоссавній	
15	⊔и Йо∪т			33	DIN DOUT	Special Requirements: Bulk	Wat	er Machine Criteria	
-	LIN/A LIN/O	Food separated and protected	_ [ ]	┢	DIN BOUT	0			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOUT	Special Requirements: Acid Criteria	ified '	White Rice Preparation	
17	TUO III	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspec	tion	,	
			法票 類 ^理		DIN DOUT		<u> </u>	·	
18	DIN DOUT	Proper cooking time and temperatures		36	□ N/A	Process Review			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	<del> </del>	37	□IN □ OUT □N/A	Variance			
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	k factors are fo	od preparation practices	and	employee behaviors	
21	□IN □ OUT □IN/A □ N/O	Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne						
22	□IN □ OUT □N/A	Proper cold holding temperatures		iline	blic health inter ess or injury,	ventions are control mea	isure	es to prevent foodborne	
						· ·			

	e of Facility	Λ			_		Туре	of Inspection	Date		
4	lurphin	$-\mathbf{V}_{\mathbf{Y}}$	opreties				<u>ر</u>	Hd accp	7/5	1/2	4
					1. V.U	OTHER THAT			Market Company	- 100 Marie 100	
all on benchmen	Good Reta	il Practio	ces are preventative measures to						icoto into foca		
Mar	k designated com	pliance s	tatus (IN, OUT, N/O, N/A) for each n	umbered item: IN=i	in co	ompliance OUT=	not in	compliance N/O=not ob	served N/A=r	is. iot appli	icable
3434	以其中于一种		ate Food and Water		भीक्ष बुन्दुन	<b>当开州大家</b>	i - Ut	ensils-Equipment and V	inding 3	423	
38 I		A □ N/O	Pasteurized eggs used where require	ed	54	□ IN □ OUT		Food and nonfood-conta- designed, constructed, ar	ct surfaces clea	nable, p	горег
39	□ IN □ OUT □N//		Water and ice from approved source		55		1Ν/Δ	Warewashing facilities: in		 ned. user	 d: test
	Charles Annual Control of the Contro	CIFoo	d Temperature Control	Palletti Martin Till Till Till Sulland		· .	1,0//	strips			
40 I	□ IN □ OUT □N/A	. □ N/O	Proper cooling methods used; adeque for temperature control	ate equipment	56		李隆	Nonfood-contact surfaces	000000000000000000000000000000000000000	N.	
41 <b>[</b>	□ IN □ OUT □N/A	□ N/O	Plant food properly cooked for hot ho	ilding	57		]N/A	Hot and cold water availa	able; adequate	pressure	9
42 [	□ IN □ OUT □N/A	□ N/0	Approved thawing methods used		58	□ IN □OUT		Plumbing installed; prope	er backflow dev	ices	
	□ IN □ OUT □N/A		Thermometers provided and accurate			□N/A □ N/O					
			Rood loantification		59		N/A	Sewage and waste water p	properly disposed	 d	
44 [	□ IN 🗖 OUT		Food properly labeled; original contai	ner	60		IN/A	Tollet facilities: properly co	nstructed, supplie	ed, clear	ned
The second	ALL TANKS	Prevent	an of Food Contamination		61	□ IN □ OUT □	N/A	Garbage/refuse properly dis	sposed; facilities	maintain	ned
45 [	TUO 🗆 NI 🗅		Insects, rodents, and animals not prese openings protected	nt/outer	62	□ IN 🙇 OUT		Physical facilities installed,	maintained, and	clean; d	ogs in
46 E	TUO X NI C		Contamination prevented during food p	reparation,		□N/A □ N/O		outdoor dining areas			
- 2 s	 ⊒ IN ⊡ OUT ⊡N/A		storage & display Personal cleanliness		63	□ IN 💆 OUT		Adequate ventilation and lig	ghting; designate	d areas	used
48 [	IN □ OUT □N/A	□ N/O	Wiping cloths: properly used and ston	ed	64		N/A	Existing Equipment and Faci	lities		
3 2 2 3 5 5 5	IN □ OUT □N/A	Carrier Street	Washing fruits and vegetables	2	- ( - ( )			Administrative		T.	
			oper use of utensile		65		NUA I			Carle)	
- 1	IN OUT ONA	LI N/O	In-use utensils: properly stored Utensils, equipment and linens: properly		55	IN DOUT D	N/A	901:3-4 OAC			
1 4 1 4 14	IN OUT ONA		handled		66	□ IN <b>□</b> OUT □	N/A	3701-21 OAC			
	IN □ OUT □N/A   A/N □ OUT □N/A		Single-use/single-service articles: prope Slash-resistant, cloth, and latex glove u					÷			
A CONTRACTOR		-	THE TOPSETYAL		iei	Sive Action					Lower
Item N	lo. Code Section	Priority	Mark X in appropriate box for CO6.	nd-Ricost corecta	din	stile du industriste	ellon'r	Repeat Violation	地質的		
15	3.20	C		reed to be	,	probecte	<u></u>	from sources	20	cos	R
				ON.				NOW DOWNERS	<u> </u>	+-	+-
											+-
46	3.20	1. N	c food stems no	red to be	)	stoved	6''	off the f	160r.		
/ 5	1 (13			. 1	1.	^	-	^ /			
<u>62</u>	6.48	NC	- facilities v	red to	り	e Malh	Jal	ned cloon	to 519h	· ·	
			4 loven.			, <u>-</u>				<del>                                     </del>	
63	16,01	No	. The Et Wall	CIN COO	١٨	Veeg		additional	TIGHTIN	C □	
7 -			Installed.	111 600	1 (	11.00	<u> </u>	ACCITIVING	117/11/N	1:	
						<u> </u>		<del>-</del>		-	
									. <u> </u>		
		is The state of									
Person	n in Charge	7						<del></del>			
. 5.50.		M						Date:	lsu		
Enviro	nmental Health Spe	eclalist				Licensor:	_		J sylven (		-
<u> </u>			Man Judge	SE HZ			AC (	1D			
PRIO	RITY LEVEL:	C= C	RITICAL NC= NON-CRIT	ICAL				Page	2 of a	<u> </u>	
HEA 5	IEA 5302B Ohio Department of Health (8/22) GR 1268 Ohio Department of Agriculture (8/22)										
AGK 1	∠ee Unio Departr	ment of A	griculture (8/22)								

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

Γ <b>.</b>	Nove of facility							_	· 
'	Name of facility	2	Che	ck d FS(	··· 0.2		License Number		Date
$\vdash$	TOWNINGS	P122a # 2136			F		220		7/5/24
		ain Street			te/Zip Code				
H	JOG F. M	MIN DILLEGE		)e :		012			
-		(7-6	insp	ecti	on Time	Тгач	el Time	Ca	tegory/Descriptive
L		1226	.' 	H	<b>5</b> 50		15		C35
	ype of Inspection (ch erStandard ☐ Critica	leck all that apply) al Control Point (FSO) □ Process Review (RFE) □ Varia	naa 🗆	ماديد	🗆 🗖 🕶	ı	Follow up date (if require	d)	Water sample date/result
	J Foodborne □ 30 Da	y □ Complaint □ Pre-licensing □ Consultation	iice r	CEVIE	∍w ⊔ ⊦оноw цр	P			(if required)
	· · · · · · · · · · · · · · · · · · ·								
	Mark designated comp	Diance status (IN OUT: N/O N/A) for each number of				701	A SURINE EXPENSE IN	Sin	
j	addignated tom	oliance status (IN, OUT, N/O, N/A) for each numbered it	em: u	N=IN T	compliance OI	UT=n			served N/A=not applicable
	THE RESERVE AS A SECOND	Compliance Status		E P			Compliance Sta		
	DIN COUT DAY	Person in charge present, demonstrates knowledge, ar	nd .		□IN □ OUT		a ettika aniilika piika et		
		performs duties		23	N/A D N/O		Proper date marking and	disp	osition
2		A   Certified Food Protection Manager		24	DIN DOUT		Time as a public health cor	ntrol	procedures & records
(i) - 411		Management, food employees and conditional employees		ic Nava	[™] □ N/A □ N/O	) 	POLICE INC. INC. INC. INC. INC. INC. INC. INC.	ALI OL	Procedures & records
3	DIN DOUT DN/	knowledge, responsibilities and reporting	si	2.5	□IN □ OUT	??			
4	DIN DOUT DN/			25	□N/A		Consumer advisory provid	led f	or raw or undercooked foods
5	OIN DOUT ON	Procedures for responding to vomiting and diarrheal event	S	1			in a five partition of the	till.	TOTAL SERVICE
6	DIN DOUT DN/	Proper eating, tasting, drinking, or tobacco use	A site (A)	26	DIN DOUT	ון	Pasteurized foods used; p	rohib	lited foods not offered
7	DIN DOUT DIN/		-			NOT NOT		H. 9	
	i i	destaures control and the second second		27	DIN DOUT	٠ [	Food additives: approved	. المصد	William W. Co., and the W. Co.
8	DIN DOUT DIN	Hands clean and properly washed		Ĺ	□ N/A		Food additives: approved	ana ,	properly used
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvi	ed	28	DIN DOUT	٠	Toxic substances properly i	denti	fied stored used
9	□N/A □ N/O	alternate method properly followed		×.	□N/A			E W *	The same of the sa
10	DIN DOUT DIN/	A Adequate handwashing facilities supplied & accessible	$\dashv$		□IN □ OUT			10 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
<b>新</b>	南部   日本 女 東京   大   本   日本   日本   日本   日本   日本   日本	20 14 15 15 15 15 15 15 15 15 15 15 15 15 15		29	DN/A		Compliance with Reduced pecialized processes, and	Oxyg J HA	en Packaging, other CCP plan
11	DIN DOUT	Food obtained from approved source	_	30	DIN DOUT	s	special Requirements: Fres	h Jui	ce Production
12	□N/A □N/O	Food received at proper temperature		-	DN/A DN/O	-			Ce Floudction
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	DIN DOUT	s	pecial Requirements: Hear	t Trea	atment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	DIN DOUT	S	pecial Requirements: Cust	om E	Proceeding.
		with the same of the same and the same of	W-1	<u> </u>	DIN DOUT	+	, see see an orner to. Oust	F	
15	□IN □OUT	Food separated and protected		33	OIN OUT	s	pecial Requirements: Bulk	Wate	er Machine Criteria
,,,		Long sahararan arid bioracted		_	DIN DOUT		nacial Paguiromantos A 11		After Discourage of the Control of t
16	□IN LOUT -□N/A□N/O	Food-contact surfaces: cleaned and sanitized		34	N/A N/O	C	pecial Requirements: Acidi riteria	iled \	wnite Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served,	7	25	□IN □ OUT	-			
Y-74 A	A CANAL CANA	reconditioned, and unsafe food		35	□ N/A	C	ritical Control Point Inspect	lon	
<u> </u>	□IN □ OUT	diritary in the control of the second of the		36	□IN □ OUT □N/A	Pr	ocess Review		
18	□N/A □ N/O	Proper cooking time and temperatures			DIN DOUT	+-			
19	DIN D OUT	Proper reheating procedures for hot holding	Variance						
_	□N/A □ N/O	The second by second control in the tionalia	┧┟		, <u> </u>	_			· ·
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	<b>ik factors</b> are:	food	preparation practices a	and .	ampleyee het
+	DIN D OUT		7	tha	t are identified	í as th	ne most significant conf	aria ( tribu	ting factors to
21	DIN/A D N/O	Proper hot holding temperatures		100	oborne illness.	·-			[
٦	DIN D OUT TAKE	Drange cold holding towns	Public health interventions are control measures to prevent foodborne					s to prevent foodborne	
.2	OIN OUT ONA	Proper cold holding temperatures	initious of righty.						,

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

Nan	ne of Facility		-			Type of Inspection	Date		
	Domino's	w.e	·			<u>Std</u>	17/5	124	1
	7/10 6 6 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			and the second and					
	Good Pote		COOD REFAILS	4 6 5 9 2	The state of the second				Anna Tank and Anna
Ma	urk designated comp	ii rraciice: diance stat	s are preventative measures to control the intro tus (IN, OUT, N/O, N/A) for each numbered item: IN	iauctio N=in ca	n of pathogens,	chemicals, and physical obje-	cts into foods	i. 	
			e Food and Water			Utensils Equipment and Ven		л арри	cable
38	□ IN □ OUT □N/A	3 1	Pasteurized eggs used where required		□ и Доит	Food and nonfood-contact designed, constructed, and	surfaces clean	able, pr	roperly
39	☐ IN ☐ OUT ☐ N/A		Vater and ice from approved source	55		Morousohing facilities, inst		ed, used	l; test
			Temperature Control			strips			
40	☐ IN ☐ OUT ☐N/A		roper cooling methods used; adequate equipment or temperature control	56	□ IN <b>A</b> OUT	Nonfood-contact surfaces of Physical Facilities	maximum and a second se		
41	$\square$ IN $\square$ OUT $\square$ N/A	□ N/O   P	lant food properly cooked for hot holding	57		N/A Hot and cold water availab	le; adequate p	ressure	)
42	□ IN □ OUT □N/A	□N/O A	pproved thawing methods used	58	□ IN 🛱 ОИТ	Plumbing installed; proper	backflow device	es	
43	□ IN □ OUT □N/A	The state of	hermometers provided and accurate		□N/A □ N/O				
			oou lidentification	59		N/A Sewage and waste water pro	perly disposed		
44	□ IN □ OUT	F	ood properly labeled; original container	60		N/A Toilet facilities: properly cons	tructed, supplied	d, clean	ed .
		Preventio	n St. Hobit. Contamination	61		N/A Garbage/refuse properly disp	osed; facilities n	naintain	ed
45			nsects, rodents, and animals not present/outer penings protected	62	□ IN 🎜 OUT	Physical facilities installed, moutdoor dining areas	aintained, and	clean; do	ogs in
46			ontamination prevented during food preparation, orage & display		□N/A □ N/O	, outdoor disting areas	<u>,</u>		
47	□ IN □ OUT □N/A		ersonal cleanliness	63	□ IN □ OUT	Adequate ventilation and ligh	ting; designated	areas (	used
48	☐ IN ☐ OUT ☐N/A		/iping cloths: properly used and stored	64		N/A Existing Equipment and Facilit	ies		
49	IN OUT ONA		/ashing fruits and vegetables			Administrative			74
50	☐ IN ☐ OUT ☐N/A	Chicke of Super confliction, 12th About	-use utensils: properly stored	65		N/A 901:3-4 OAC		2,5 ,01, 52,0	
-	☐ IN ☐ OUT ☐N/A	U	tensils, equipment and linens: properly stored, dried,			NVA   0704 04 0 A O	<del>_ · · · _</del> _	-	
		5	andled ingle-use/single-service articles: properly stored, used	66	□ IN □ OUT □	N/A 3701-21 OAC	<u>.</u>		
<del> </del>			lash-resistant, cloth, and latex glove use			•			
			THE Coservations and C	orre	etive Action	is to the Newstern	de de la companya de		1-1-1-4
titt		Danie ultre	Marks XIIII appropriate-box for COS and Rs COS core	oteid-o	reliection of hispe	clion). Rerepeativiolation 4-4-4-	图样的	111	
/(	No. Code Section	Priority L	3 1 1 1 1	used	- C - 100	1 1100 1000 011		cos	R
16		المر	Couking equipment needs			nd washing only.	<u> </u>	+ -	믐
	' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '		sight a touch.	<u>) 4×</u>	<b>U</b> DC 1	maintained clear	\ PO	1 -	╁┼
54	1 4.4A	NC	Equipment needs to be	- Y	nain tain	ed in good repo		+	計
56		NC			MAINTAINE				
* .			touch.			<del></del>			
62	6.4F	NC	mops need to be a	llon	red to	ary dry when	not		
·			in use.					П	
54	5.15	No	The plumbing system	<u> </u>	reeds to	be maintaine	In		
			good repair.						
			- 1						
		ļ .			<del></del>				
				:					
Pers	on in Charge					Date:			1
Envi	ronmental Health Spe	ecialist	The second secon		I laaren	7/5/	14		
	opi		WIN, MPH, REHS		Licensor:	ACHD			
PRI	RIORITY LEVEL: C= ORITICAL NC= NON-CRITICAL  Page 2 of 3								

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

	·		,		•			
N	ame of facility			eck o		License Number		Date
1	Kellu's Kitch	<b>つで</b> わ	ZÍ	FS	D 🗆 RFE	1 20		1-1212-20
A	Kelly's Kitch adress 18107 State R	1,211	Cit	y/Sta	te/Zip Code			16/7/2074
ارد	18/07 State B	and a fire	-	V ac	1 (10	all remove		
Li	cense holder	(All (-/)				11 45693 Travel Time	Category/Descriptive	
l L	Sella Leurs			14	5	( )		
	ype of Inspection (ch	eck all that apply)		1	<u> </u>	Follow up date (if requi		Apple Seasonal
	Standard   Critica	ll Control Point (FSO) □ Process Review (RFE) □ V y □ Complaint □ Pre-licensing □ Consultation	ariance	Revie	w 🗆 Follow up	Tollow up date (il requi	ireu	Water sample date/result (if required)
		AND THE PROPERTY OF THE PROPER	3 7 6					
N	ark designated comp	pliance status (IN, OUT, N/O, N/A) for each numbere	d item	IN=in	compliance OII	Tanot in compliance MO	202	
		Compliance Status	u Rom.		compliance oo			
**	**************************************	SERVICE SERVICE STREET, SERVICE SERVIC		5 1		Compliance :		
1	AIN DOUT DN/	Porcon in observe assessed all assessed in the state of t	, and	lΓ	DIN DOUT	]:		
		performs duties		23	N/A 🗆 N/Q	Proper date marking a	nd dis	position
2	DIN DOUT DN/		M. K. W.	24	DIN DOUT	Time as a public health	contro	l: procedures & records
* **		Management		a jon	ØN/A□N/O	· ·		
3	DIN DOUT DN/	knowledge, responsibilities and reporting	yees,			A DESCRIPTION OF THE PROPERTY	1994	(Act is the shall
4	DIN DOUT DN/			25	⊠N/A	Consumer advisory pro	ovided	for raw or undercooked foods
5	□(N □OUT □N//	A Procedures for responding to vomiting and diarrheal e	vents		***			
6	ZIN DOUT DN/	Proper eating, tasting, drinking, or tobacco use		26	DIN DOUT	Pasteurized foods used	d; prof	ibited foods not offered
7	DIN DOUT DN/	No discharge from eyes, nose, and mouth					* * * * * * * * * * * * * * * * * * *	
	1	TANK THE STEEL					a-M. 1982.199-7	
8	□IN □ OUT □ N/C	Hands clean and properly washed		27	DIN DOUT	Food additives: approve	во апо	i properly used
9	DIN OUT	No bare hand contact with ready-to-eat foods or appaternate method properly followed	roved	28	☑IN □ OUT □N/A	Toxic substances proper	rly ider	ntified, stored, used
	HILL FOUR FINE			#2## #2## #2##				
10	OIN OUT ON/A	A Adequate handwashing facilities supplied & accessit	ole	29	□IN □ OUT □IN/A	Compliance with Reduc specialized processes,	ed Ox	ygen Packaging, other
11	√ÚIN □OUT	Food obtained from approved source	9 4 4 9 7	-	DIN DOUT			
12	DIN DOUT	Food received at proper temperature		30	M/A D N/O	Special Requirements: F	resh J	uice Production
_	⊠Ñ/A ⊠N/O ⊠IN □OUT			31	DIN DOUT	Special Requirements: H	feat Tr	eatment Dispensing Freezers
13	DIN DOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite		$\vdash$	DIN DOUT			Topolically Troczels
14	ØN/A □N/O	destruction		32	IZIN/A □ N/O	Special Requirements: C	Suston	Processing
# H P	新 16 年前 神田 東京東京 南京 (東京) (東京) 新 16 年前 神田 東京 (東京) (東京) - 東京 (東京) (東京)	在一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个	20.0	33	DIN DOUT	Special Postulina and S	),,  i. 14	
15	ÓIN □OUT □N/A □N/O	Food separated and protected		33	DN/A D N/O	Special Requirements: B	uik W	ater Machine Criteria
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34	DNA DNO	Special Requirements: A Criteria	cidifie	White Rice Preparation
17	ØIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOUT	Critical Control Point Insp	pecti <b>o</b> r	
¥ ₩ ₩	with the second		MARK T	36	DIN DOUT	Process Review		
18	□IN □ OUT □N/A ☑ N/O	Proper cooking time and temperatures		-	ØN/A	100000 L/GAIGM		
19	DIN D OUT	Proper reheating procedures for hot holding		37	DIN DOUT	Variance	· ·	
20	□IN □ OUT	Proper cooling time and temperatures		Ris	sk <b>factors</b> are f	ood preparation practice	es an	d employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foc	at are identified adborne illness.	as the most significant o	contrib	outing factors to
22	ÍN □ OUT □N/A	Proper cold holding temperatures		Pu illn	<b>blic health inte</b> ess or injury.	erventions are control n	neasu	res to prevent foodborne

Food Inspection Report

Non		Facility	<u> </u>			Authority: Chapters 3717 and	<u> </u>	5 Unio Revis					
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N	C 111	<u>12 5 K</u>	itchei	<u>n</u>			•			tandard (	0/7/20	).yC	
alabora.		10 O.C.				HILL GOOD REPAILS	PRA	OTICESTIC	open the	- Lander - L	1		
on tagailly specified	anim Lain, eagle	Goo	d Retail	l Practi	ces are	preventative measures to control the intro	ductio	n of pathogens,	cher	micals, and physical objects int	to foods.	- Missallani Asia	
М	ark d	esignate	d compl	liance s	tatus (IN	I, OUT, N/O, N/A) for each numbered item: II	N=in co	ompliance <b>OUT</b> =	not ir	compliance N/O=not observed	N/A=not a	pplica	able
					atelFoo	n and Waler the transfer of the control of the cont				ensils Equipment and Vending	Company of the Paris	4	世
38	رِ 🗆 🏿	и 🗆 оп	T DNA	□ N/0	Pasteur	rized eggs used where required	54	Ď IN □ OUT	,	Food and nonfood-contact surface designed, constructed, and used	es cleanable	e, pro	perly
39		N □OU				and ice from approved source	55	D IN D OUT D	IN/A	Warewashing facilities: installed, n	maintained, ı	used;	test
1111	rthir			T. Fo		elettre control : 1:: 1:: 1:: 1:: 1:: 1:: 1:: 1:: 1::		_/		strips			
40	ا 🗆 ا	N 🗖 OUT	Γ □N/A I	/N/O		cooling methods used; adequate equipment perature control	56	OUT OUT		Nonfood-contact surfaces clean Physical Facilities			
41		N 🗆 OUT	r □N/A I	□ N/O	Plant fo	ood properly cooked for hot holding	57	☑ IŊ ☐ OUT ☐	]N/A	Hot and cold water available; ade	equate pres	sure	
42		ruo 🗖 ų	Γ□N/A I	□ N/O	Approve	ed thawing methods used	58	□√N □OUT		Plumbing installed; proper backflo	ow devices		
43		i 🗆 on	F □N/A		Thermo	meters provided and accurate		□N/A □ N/O		95.00			
Ħ			<b>###</b>	12:00	Föudrid	enincation:	59	D/IN D OUT D	IN/A	Sewage and waste water properly of	disposed		
44	i 🖪 II	UO 🗆 N	Γ.		Food pr	roperly labeled; original container	60	ם או/ם	IN/A	Toilet facilities: properly constructed	i, supplied, c	deane	d
44				Freven	ME MAKE SHAPE SAID	cod Gelnamination	61	D/IN DOUTE	IN/A	Garbage/refuse properly disposed; f	facilities mair	ntaine	d
45	ı±a ı	y 🗆 out	Γ			rodents, and animals not present/outer is protected	62	Ü√IN □ OUT		Physical facilities installed, maintain outdoor dining areas	ned, and clea	an; dog	gs in
46	i <b>⊡</b> ij	ruo 🗖 k	Γ			ination prevented during food preparation, & display	ļ	□N/A□ N/O					
47		1 DO 🗆 N	Γ □N/A	1		al cleanliness	63	DUT DOUT		Adequate ventilation and lighting; de	esignated are	eas us	sed
48						cloths: properly used and stored	64	D OUT C	IN/A	Existing Equipment and Facilities			
49					**************************************	g fruits and vegetables			1	Administrative 1	HELL		1
50	1/	TUO U	tolk Middle I and his and			seronutensils: properly stored	65		N/A	901:3-4 OAC			
	<del>- /</del>	, UO U, K		1400		e, equipment and linens: properly stored, dried,	-	E/N E OUE	(h)/A				
51	· /	V 🗆 OU1			handled	use/single-service articles: properly stored, used	66	□ TUO □ NI	IN/A	3701-21 OAC			
52 53		ı □ OUI		¬ N/O		esistant, cloth, and latex glove use				•			
		MARK	# # # # · <b>M</b>   <b></b>			anathaidhaigeallanaeath	AFFE	STEEL STATE					
	111		A STATE OF THE STA		(Vale)	Stiff approximate box for COS at CIR 1605 com		insid udingalasi	estion	R-Telegist plants 1311			
Iter	<u>1 No.</u>	Code 8	Section	Priori	ty Level		1 11	1			<del></del>	cos	R
				<u> </u>		No violations observed o	+ +1	istime				<u>-</u>	
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Per	son i	n Charge	1		L					Date:			
F	iro	nental He	alth Son	ecialists	<del>/ }</del>	<u> </u>		11		10/7/2004			
<b>-11</b> 4	20	huisit	Anti-	ul. Q	FHSH	00.400		Licensor:		SCHN			-
PR	British OF HS#00-4000 SCHD  RIORITY LEVEL: C= CRITICAL NC=NON-CRITICAL Page 0 of 0												

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

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

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Name of facility		Check	one	License Number	Date		
Gold Stor Chili	- *	∭dfs	O □ RFE	1 24	Am 27 2721		
Address		City/Sta	te/Zip Code	<u> </u>	11 9 9 1, avon		
17090 St RA 24		7		P 45 45			
License holder			$ \frac{CCC}{CCC} $	ravel Time			
Jani Daold	÷	12	^	E C			
Type of Inspection (check all that app	stv)	100	<u> </u>		somm Class I		
Standard Critical Control Point (	FSO)   Process Review (RFE)   Va	ariance Revi	ew □ Follow up	Follow up date (if required)	Water sample date/result (if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint	☐ Pre-licensing ☐ Consultation			1200,01 tex_			
	NAME OF THE PROPERTY OF THE PR	Z-51, 25, 91, 97					
Mark designated compliance status (I	N. OUT. N/O. N/A) for each numbers	d itom: IM-i					
	ance Status	a item, iii-ii	Compliance Ou				
**************************************				Compliance Stat			
	arge present, demonstrates knowledge,	and	KIN FLOUR	nighten in general and excision	NEW TOURNSTONE PROPERTY OF THE SECOND		
performs du	ties	2	3 N/A N/O	Proper date marking and d	isposition		
	d Protection Manager	2	4 DIN DOUT	Time as a public health cont	rol: procedures 8, records		
	, food employees and conditional employ		□N/A □ N/O		io. procedures a records		
3. ☑N □OUT □ N/A knowledge, n	esponsibilities and reporting		TUO U WIL		· · · · · · · · · · · · · · · · · · ·		
4 EIN DOUT DIN/A Proper use of	restriction and exclusion	25	ŌN/A	Consumer advisory provide	d for raw or undercooked foods		
	or responding to vomiting and diarrheal ev	ents .	事本的 · · · · · · · · · · · · · · · · · · ·				
6 ဩŃ, □OUT □N/O Proper eating	, tasting, drinking, or tobacco use	26	TUO D WILD	Pasteurized foods used; pro	phibited foods not offered		
7 ☑IN ☐ OUT ☐ N/O No discharge	from eyes, nose, and mouth	***	************				
		· · · · · · · · · · · · · · · · · · ·	DIN, DOUT				
8 DIN □ OUT □ N/O Hands clean	and properly washed	27	DN/A	Food additives: approved a	nd properly used		
□IN □ OUT No bare hand	contact with ready-to-eat foods or appr	roved 28	DIN OUT	Toylo substance and delicate			
	hod properly followed	roved	′ □ N/A	Toxic substances properly id	entified, stored, used		
10. JOIN DYOUT INA Adequate har	adversa bilan Carillata		NAME OF STREET	ento de la	**		
	ndwashing facilities supplied & accessib	ole 29	DIN/A DOUT	Compliance with Reduced C specialized processes, and	xygen Packaging, other		
11 DIN □OUT Food obtained	from approved source						
12 EN/A N/O Food received	at proper temperature	30	DIN/A D N/O	Special Requirements: Fresh	Juice Production		
	condition, safe, and unadulterated	31	DIN DOUT	Special Requirements: Heat	Treatment Dispensing Freezers		
14 DIN DOUT Required reco	ords available: shellstock tags, parasite	<del> </del>  -	EIN COUT				
□N/A □N/O destruction	, F	32	DN/A DN/O	Special Requirements: Custo	m Processing		
文本集集等所述 正述的基本等 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000 1000		33	DIN DOUT	Special Requirements: Bulk V	V-tank to the control of		
15 口/N 口OUT Food separate	ed and protected		ĎŃ/A □ N/O	opsolar requirements. Bulk v	vatel Machine Criteria		
IS DIN DOUT		34	DIN DOUT	Special Requirements: Acidifi	ed White Rice Preparation		
	surfaces: cleaned and sanitized		<u> </u>	Criteria			
17 DIN DOUT Proper disposi	ition of returned, previously served, and unsafe food	35	DN DOUT	Critical Control Point Inspection	on		
THE WAR AND THE WA			<del>_</del>	<u>'</u>			
. DIN □ OUT	time and temperatures	36	□IN □ OUT □N/A	Process Review			
	, and and tomportation	37	DIM DOUT	Vorience			
19 DNA DNO Proper reheating	ng procedures for hot holding	3"	□N/A	Variance			
TIN DOUT				•			
Proper cooling	time and temperatures	Risk factors are food preparation practices and employee behaviors					
Proper hat had	ing topposite	tha	it are identified a idborne illness.	s the most significant contr	ibuting factors to		
□N/A □ N/O Proper not not	ding temperatures						
2 DIN DOUT DN/A Proper cold ho	ding temperatures	illn	DIIC nealth inter ess or injury,	ventions are control meas	ures to prevent foodborne		
2 LIN OUT DNA Proper cold holding temperatures							

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

Nar	me of Facility				Type of Inspection	Date	~			
6	old stor Chili	-	10	- <u>u</u>	Ctordard (CD	An Di	300)			
		GOODRETAIL	HDDA	ETIPOSOL F		) ',	CHICATON AND			
SCALIMON	Good Retail Prac	tices are preventative measures to control the intro		A STATE OF THE PARTY OF THE PAR	chemicals, and physical object	ts into foods				
М	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item:	IN=in c	ompliance OUT=	not in compliance N/O=not obser	rved <b>N/A</b> ≔notapr	olicable			
9050000		Safe Foot and Water			Utensils Equipment and Vend					
38	DIN DOUT THAT DIV	Pasteurized eggs used where required	54	пи фол	Food and nonfood-contact s designed, constructed, and u	urfaces cleanable, sed	properly			
39	☑N □OUT □N/A	Water and ice from approved source	55	□ OUT □	IN/A Warewashing facilities: instal	led, maintained, us	ed; test			
Į	,		56	UD IN □ OUT	Strips  Nonfood-contact surfaces cli	· · · · · · · · · · · · · · · · · · ·				
40	☐ IN ☐/OUT ☐N/A ☐ N/O	for temperature control		HEARIN	Rhysical Facilities		中分			
41	DAN OUT ONA ONO	Plant food properly cooked for hot holding	57	ØÎN □ OUT □	N/A Hot and cold water available	; adequate pressu	re			
42	DAN DOUT DN/A DN/O	Approved thawing methods used	58	□ IN 🗖 OUT	Plumbing installed; proper b	ackflow devices				
43	□ OUT □N/A	Thermometers provided and accurate	] [	□N/A □ N/O						
		Food Identification	59	DINO D NYD	N/A Sewage and waste water prop	erly disposed				
44	Ū∕ÍN □ OUT	Food properly labeled; original container	60	□ OUT □	N/A Toilet facilities: properly constr	ucted, supplied, clea	aned			
	Prever	ntlon of Paad Contamination	61	□ TUO □ Ñ □ OUT □	N/A Garbage/refuse properly dispos	sed; facilities mainte	ined			
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, ma	intained, and clean;	dogs in			
46	□ OUT	Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas		J			
47	☐ IN Q OUT ☐N/A	storage & display  Personal cleanliness	63	<b>⊡</b> M □ OUT	Adequate ventilation and lighting	ng; designated area	s used			
48	O/N 🗆 OUT 🗆 N/A 🗆 N/O		64	□√IN □ OUT□	N/A Existing Equipment and Facilitie	s				
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	1	THE TOTAL	Administrative					
	_	Proter Use of Utensils				and the second s				
50	DIN O OUT ONA O N/O	In-use utensils: properly stored	65	□и □ оот 🗗	N/A 901:3-4 OAC					
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ и 🗖 бит 🗆	N/A 3701-21 OAC					
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used	]		· · · · · · · · · · · · · · · · · · ·					
53	O'N O OUT ONA O N/O	Slash-resistant, cloth, and latex glove use		12 Sept 1777						
	古出籍主体。	Observations and G	ened o	retuveratedo. Deside dumballoria	iS-tropic light Reference violetton	的問題的				
Item	No. Code Section   Prior	ity Level Comment			AAAAA	CO	S R			
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10	<u> </u>	- Spring park	$\sim$	C. Jackson C.		Jowki 0				
1	1/4242	The comment of the	Jr.	Y Y Y	ey bougas lives	- what far	+			
<u> </u>	is and water the second	Salar Contrary of	in	- 11 18 M	wa wow I po	1 1 1	-+-			
		to the total and the	· · · · ·	ister 1 for	to the sources	(p (Fel) 0				
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		tobe for fall oft	<del>.</del>				_			
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71.	7 03 C N	to experience 2	<u> </u>		at late Who	calin.				
		or proping tool how	<u> </u>	16/1 180	comed comet	tola 0				
		to food cataly		<u> </u>		( ) 0				
Pers	on in Charge	( ) A i of /			Date:	1011				
Envi	ronmental Health Specialist	MAYA			1 2/2	MA				
	2 Tyres	Mont ACUS 3101		Licensor	Johns Printed	Dealth 1	4			
PRI	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of 3									
					. ~9o <u>.</u> -	<del>€;;                                   </del>				

### Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility	The State of	Type of Inspection Date		) 15 j
Cobl	Str C	16.7	- Itanted CCP Appa	75	λN
				,	<u>, (()</u>
			Observations and Corrective Actions (continued)	計算	計算
Item No.	Code Section	Priority Level	Comment Comment		
49	3,26	NC	Observed produce not water trior to cutting Produce	COS	
	<i>-</i> 0,		- trail to ended prior to cutting forcet today for		
			Lond sofotu.		
2	480	· NC	Obraced Wint completely our dried prior to petting		
			May the distor are sonthed they shall completely		
-			the the prox to pritting and lies ( rent?		<u></u>
54	1) ) C		tooky for specify and sonitation	<del>  _</del>	
1	4.1		borred containers and stones black maked The	+=	무
			tanged tome shall be described triday for food		
C-77	1. W. D.	NC		<del>                                     </del>	<del>                                     </del>
	1 11/17		That bell to served today count or rety sol souther		<u> </u>
5/2	4.5A725	· No (	Disgred non fond contact without district to schot and		
			touch There is do gener hit up under that about		
			that to surface and course shall be chancel today		
		2/-	to sately and sontation		
728	5.15	NC	Degreed book Kitchen hadeink disconnected from drive		
			Sink shall be educed tolar to harding trape		
\ _e a	6AR	NC :	att antiques		
100	10 4 K	N	storced dust hit he so rent in dining come and		
			montained for sond forth to chant today and	-	
12	37819102	MC	Opened to get service pience Dept Overge AMI	<u> </u>	
- ( )	J (211 31 - Can 4-)		Baylor home today and got in factily (rest		-
			today for complenes		
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		2011			
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Person in	Charge:	ay Inh	ite 8/27/21	1	
Sanitarian	<u>, , , , , , , , , , , , , , , , , , , </u>	<u> </u>	Licensor: No lar		
9	District	tools	REHS 36X		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)

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N	lame of facility	**	Check		License Number	-Date-					
Ľ	KEC / LOC	o Bell *5985	□ F9	SO 🗆 RFE	39	1) UN 30, 2020					
Ι.	ddress	O. 11	City/St	ate/Zip Code	~~~						
Ľ	11101 21	Rt Al	W	oral) tes	n, OH 4slo	,93					
ŀ.	Icense holder		Inspec	tion Time	Fravel Time	Category/Descriptive					
Ľ	FOSR, lu	= DBA KBP Foods	`	16	5	Comm Class II					
	ype of Inspection (che			···l	Follow up date (if require	d) Water sample date/result					
	l Standard. □ Critica l Foodborne □ 30 Day	l Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Rev	iew 🗹 Follow up		(if required)					
Ė				·							
	通用 新	and acording the New Artest March		enderence	AND THE PROPERTY OF THE PROPER						
<u> </u>	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	n compliance OU	T=not in compliance N/O=n	ot observed N/A=not applicable					
of the fee	and the second s	Compliance Status			Compliance Sta						
	A STATE OF THE STA	AND THE RESERVE OF THE PARTY OF			minimus de la	CONTRACTOR CONTRACTOR					
1	DIN DOUT DN/	Person in charge present, demonstrates knowledge, as performs duties	1d		Proper date marking and	disposition					
2	DIN DOUT N/A			DIN DOUT	T						
n in hi Na isan	「 「 「 「 「 「 「 「 「 「 「 「 「 」 「 」 「 」 「 」 「 」 「 」 「 」 「 」 「 」 「 」 「 」 「 」 「 」 「 」 、 」 、 」 、 、 、 、 、 、 、 、 、 、 、 、 、		1000 E	¹⁴ DN/A D N/O		ntrol: procedures & records					
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s,		AND DESCRIPTION OF THE PROPERTY AND PARTY AND	· 1 6 7 10 中 10 大					
4	DIN DOUT DN/A			5 DN/A DOUT	Consumer advisory provid	ded for raw or undercooked foods					
5	□IN □OUT □N/A		s	· 是明 [2] · 是 · 原 · · · · · · · · · · · · · · · ·							
6	DIN DOUT DN/C	Proper eating, tasting, drinking, or tobacco use	2	DIN DOUT	Pasteurized foods used;	prohibited foods not offered					
7	DIN DOUT DN/C	No discharge from eyes, nose, and mouth		· 中文中 在 中 · · · · · · · · · · · · · · · · ·		· · · · · · · · · · · · · · · · · · ·					
ETA U		ar and Today apparent of the control	19 MG	_ DIN DOUT		· · · · · · · · · · · · · · · · · · ·					
8	DIN DOUT DN/C	Hands clean and properly washed		7   N/A	Food additives: approved	and properly used					
٠.	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	ed 2	8 DIN DOUT	Toxic substances properly	identified stared wood					
9	□N/A □ N/O	alternate method properly followed	AT AT	LIN/A	property	dentined, stored, used					
10	DIN DOUT NA	A Adequate handwashing facilities supplied & accessible			energine rationer to	AND AND AND THE RESERVE AND					
	大學教育 (1982年 1982年 1984年	· · · · · · · · · · · · · · · · · · ·	2	9 DN/A	Compliance with Reduced specialized processes, and	Oxygen Packaging, other					
11	DIN DOUT	Food obtained from approved source	3	DIN DOUT	Special Requirements: Fres						
12	DIN DOUT	Food received at proper temperature		DN/A DN/O	Special reduitiones, 1 las	an adica Floddciloti					
13	□IN □OUT	Food in good condition, safe, and unadulterated	3	1 DIN DOUT	Special Requirements: Hea	t Treatment Dispensing Freezers					
14	□IN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction	3:	DIN DOUT	Special Requirements: Cus	tom Processing					
<b>克朗斯</b>		uesidential		LIN/A LIN/O		Con i rocessing					
45	□IN □OUT		33	IN DOUT	Special Requirements: Bulk	Water Machine Criteria					
15	□N/A □N/O	Food separated and protected		DIN DOUT	Canada Danibana da Astr	***************************************					
16	□IN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized	34	N/A N/O	Criteria	ified White Rice Preparation					
17	□IN □OUT	Proper disposition of returned, previously served,		DIN DOUT							
	<u> </u>	reconditioned, and unsafe food	35	N/A	Critical Control Point Inspec	tion					
		errojedicherreitere	36	□IN □ OUT □N/A	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	-	<del></del>							
19	□IN □ OUT	Proper reheating procedures for het helding	37	□IN □OUT □N/A	Variance						
	□N/A □ N/O	Proper reheating procedures for hot holding	╛┞								
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	þ	isk factore ere f	ood preparation practices	and ampleyes bet					
$\dashv$	DIN DOUT		th	at are identified a	as the most significant con	tributing factors to					
21	DN/A D N/O	Proper hot holding temperatures	fo	odborne illness.							
,		Proper cold halding 4	Public health interventions are control measures to prevent foodborne illness or injury.								
۷.	□IN □ OUT □N/A	Proper cold holding temperatures	inities of injury.								

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date <u>* 6926</u> 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 Safe Food and Water Utensils Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required 54 □ IN □ OUT designed, constructed, and used ☐ IN ☐ OUT ☐N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control strips 56 □ IN ☑/ÔUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean 40 for temperature control Physical Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O 42 Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 □ IN □ OUT □N/A Thermometers provided and accurate ood Identification ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed Food properly labeled; original container 60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned 61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained on of Food Contamination ---Insects, rodents, and animals not present/outer □ IN 🗖 OUT □ IN ☑ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 IN II OUT storage & display ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used □ IN □ OUT □N/A 47 Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables per Use of Utensils 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 ☐ IN ☐ OUT ☐N/A 3701-21 OAC IN OUT ON/A 52 Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O 53 Slash-resistant, cloth, and latex glove use Code Section Priority Level | Comment CO8 ひり CAL No  $\mathcal{M}$ -Person in Charge

Licensor:

PRIORITY LEVEL: C= CRITICAL

NC= NON-CRITICAL

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A	ddress			City/S	tat	e/Zip Code	**	77 - 12
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Li	icense l	holder		Inspec	ctic	on Time T	ravel Time	Category/Descriptive
Ŋ	FO	: O :	IC DRA KRA Frais	1 /			5	han ola Tuz
			heck all that apply)	<del>                                     </del>	کم	<u>)                                    </u>	Follow up date (if require	d) Water sample date/result
- 🖂	Standa	ard 🗆 Critic	al Control Point (FSO) 🛘 Process Review (RFE) 🗖 Var	ance Rev	vie	w 🗆 Follow up	), 11. 3. 3. 3.2	(if required)
	Foodb	orne □ 30 D	ay ☑ Complaint ☐ Pre-licensing ☐ Consultation				2/11/20/03	_
30			EAGDRORNE II I NESS DION ESCRE					
n.	fark de	signated con	FOODBORNE ILLNESS RISK FACTO					
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70.00			Compliance Status				Compliance Sta	
		(5.10°K) 4	Supervision			1	mperature Controlled for Sa	ifety Food (TCS food)
1			performs duties	and	23	□ IN □ OUT □N/A □ N/O	Proper date marking and	disposition
2	**********	OUT   N/			24	□ IN □ OUT	Time as a public health co.	ntrol: procedures & records
						□N/A □ N/O		
3	□IN	OUT   N/	Management, food employees and conditional employe knowledge, responsibilities and reporting	es;		□ IN □ OUT	Consumer Advis	
4	ПIN	□OUT □ N/			25	N/A	Consumer advisory provid	ded for raw or undercooked foods
5	□IN	□OUT □ N//		Complete Company			Highly Susceptible Po	pulations
6	I FI IN	□ OUT □ N	Good Hygienic Practices O Proper eating, tasting, drinking, or tobacco use		26	□IN □ OUT □N/A	Pasteurized foods used; p	prohibited foods not offered
7	<del>1</del>	OUT   N				LINA	Chemical	
			Preventing Contamination by Hands		,	□IN □ OUT	i constitutore	
8	□IN		Hands clean and properly washed		27	□N/A	Food additives: approved	and properly used
9		OUT N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□ IN □ OUT □N/A	Toxic substances properly	
	<u> </u>						onformance with Approve	d Procedures
10	ווע		Adequate handwashing facilities supplied & accessible Approved Source	10 TO	29	□IN □ OUT □N/A	Compliance with Reduced specialized processes, an	Oxygen Packaging, other
11	□IN	□ OUT	Food obtained from approved source			□ IN □ OUT	-	
12		□ OUT	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Free	sh Juice Production
13	□ IN	N/O	Food in good condition, safe, and unadulterated	s	31	□ IN □ OUT □N/A □ N/O	Special Requirements: Hea	at Treatment Dispensing Freezers
	-	OUT	Required records available: shellstock tags, parasite	<del></del>	$\dagger$	DIN DOUT		
14	□N/A	□ N/O	destruction	3	32	□N/A □ N/O	Special Requirements: Cus	tom Processing
		為	Protection from Contamination		33	TUO 🗆 NI	Special Requirements: Build	( Water Machine Cultural
15		□ OUT □ N/O	Food separated and protected		7	□N/A □ N/O	Obecial Cedallellieris; Britis	vvater Machine Criteria
_		OUT OUT	<u> </u>	$$ $\mid$ ₃	34	□ IN □ OUT		lified White Rice Preparation
16		□ N/O	Food-contact surfaces: cleaned and sanitized	_  [		□N/A □ N/O	Criteria	<u> </u>
17		□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT . □N/A	Critical Control Point Inspec	tion
			perature Controlled for Safety Food (TCS food)	36		□IN □ OUT	Process Review	
18	□ IN □N/A	OUT N/O	Proper cooking time and temperatures			ON/A	1 100ess (Veview	
19		□ OUT □ N/O	Proper reheating procedures for hot holding	3	7	□ IN □ OUT □ N/A	Variance	
20		□ OUT □ N/O	Proper cooling time and temperatures		Ris	sk factors are fo	ood preparation practices	and employee behaviors
21		□ OUT □ N/O	Proper hot holding temperatures	f	00	dborne illness.	as the most significant cor	-
22	□ IN		Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.				

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date \$5935 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 ate Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required □ IN □ OUT designed, constructed, and used ☐ IN ☐ OUT ☐N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A 55 u Temperature Control 56 IN IN OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 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 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure 42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices □N/A □ N/O □ IN □ OUT □N/A 43 Thermometers provided and accurate ☐ IN ☐ OUT ☐N/A Food Identification Sewage and waste water properly disposed 60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original contained ☐ IN ☐ OUT ☐ N/A Rievention of food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer IN DOUT IN □ OUT Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, □ IN □ OUT 46 storage & display 63 ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used ☐ IN ☐ OUT ☐N/A 47 Personal cleanliness ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O 49 Washing fruits and vegetables TAdministrative. operfuse of Utensils 4 1 1 1 1 1 1 ☐ IN ☐ OUT ☐N/A 901:3-4 OAC 50 ☐ IN ☐ OUT ☐N/A ☐ N/O in-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 ☐ IN ☐ OUT ☐N/A 3701-21 OAC handled Single-use/single-service articles: properly stored, used 52 IN □ OUT □N/A ☐ IN ☐ OUT ☐N/A ☐ N/O 53 Slash-resistant, cloth, and latex glove use Item No. | Code Section | Priority Level | Comment cos П Person in Charge guma

Licensor:

PRIORITY LEVEL: C= CRITICAL

Environmental Health Specialis

NC= NON-CRITICAL

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

N	ame of facility	110	Chec	ck or	16	- IL	icense Number		ate			
Įγ	Family Tr	editions Animal Advanture	□				31	(	1 2 2221			
A	ddress	SATURAL LA MILION LIVINGUILLS	City/State/Zip Code									
	15 Post	o 04	let Union OH 45293									
Li	icense holder		Inspe	Inspection Time Tr			avel Time Category/Descriptive					
	Till Shire	lot.	2	30			$\sim$					
	ype of Inspection (che	ck all that apply)		<u> </u>		Fol	Follow up date (if required) Water sample date					
1	l Standard ☐ Critical l Foodborne ☐ 30 Day	Confirol Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	ince R	evie	w □ Follow up	)   -	·	(If	required)			
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		<b>一种是1909年的初日的新年的李扬的安徽公司</b>					ALIMENTAL PROPERTY OF					
<u> </u>	viark designated compi		tem: IN	m: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
r Wife a	· · · · · · · · · · · · · · · · · · ·	Compliance Status	Na Weyn Inc.	30.0			Compliance St					
1	□IN □OUT □ N/A	Doroon in pharage property descending the suit descending	nd	23	Пи поп	Т Б,	roper date marking and					
2	DIN DOUT DN/A			24	□IN □.OUT		me as a public health co	ontrol: nr	readuras & reaseds			
	· 美國 · · · · · · · · · · · · · · · · · ·	Management for a religious	***	Ė		<b>'</b>	The as a public health co		· · · · · · · · · · · · · · · · · · ·			
3.	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		□IN □ OUT				A STATE OF THE PARTY OF THE PAR			
4	DIN DOUT DN/A			25	□N/A	CC			aw or undercooked foods			
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal even	ts		DIN DOUT	r	[17] [17] [17] [17] [17] [17] [17] [17]					
6	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A	' Pa	steurized foods used;	prohibite	d foods not offered			
7	DIN DOUT DN/O	No discharge from eyes, nose, and mouth	k e **	1000 年		<b>40</b> • 100			· 中国			
8	□IN □ OUT □ N/O		3.641.1	27	OIN OUT	Fo	od additives: approved	and pro	perly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalermate method properly followed	/ed	28	□IN □ OUT □N/A	То	xic substances properly	identified	t, stored, used			
10	DIN DOUT NA	Adequate handwashing facilities supplied & accessible	_	46 (36) 44			KIND OF THE RESERVE O		· · · · · · · · · · · · · · · · · · ·			
kd ka		And the second s	· 张孝·	29	□IN □ OUT □N/A		impliance with Reduced ecialized processes, an	I Oxygen id HACC	Packaging, other P plan			
11	DIN DOUT	Food obtained from approved source		30	DIN DOUT	Sp	ecial Requirements: Fre	esh Juice	Production			
12	□IN □OUT □N/A □N/O	Food received at proper temperature										
. 13	DIN DOUT	Food in good condition, safe, and unadulterated		31	ON/A ON/O	Spi	ecial Requirements: Hea	at Treatn	nent Dispensing Freezers			
14	□N/A □N/O	Required records available: shellstock tags, parasite destruction.		32	ONA ON/O	Spe	ecial Requirements: Cus	stom Pro	cessing			
15	□IN □OUT □N/A □N/O	Food separated and protected	· 與 蒙 传	33	□N/A □ N/O	Spe	ecial Requirements: Bull	k Water I	Machine Criteria			
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34	□!N □ OUT □N/A □ N/O	Spe Crit	ecial Requirements: Acid teria	dified Wh	ite Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	•	35	□IN □ OUT □N/A	Crit	tical Control Point Inspec	ction				
数 排除。 是 其 卷		Charles Charles Control of the Charles	10 10 10 10 10 10 10 10 10 10 10 10 10 1	36	□IN □ OUT	Pro	cess Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	DINA DOUT	-	iance					
19	DIN DOUT	Proper reheating procedures for hot holding			□N/A	Vall						
20	ON/A D N/O	Proper cooling time and temperatures		Ris tha	sk factors are	e food p	oreparation practices e most significant co	and en	nployee behaviors			
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	dborne illness	S.			to prevent foodborne			
22 DIN D OUT DN/A Proper cold holding temperatures					ess or injury.	<b>+ O</b> II	are control life	,	o brevetit innapotile			

**Food Inspection Report** 

	Authority: Chapters 3717 and	<u>d</u> 37	15 Ohio Revised	d Code						
Na	me of Facility		T	ype of Inspection	Date					
1	and Treations formal Advanture			encitation	D	7	$\mathcal{M}$			
	Acceptance 1999 Company of the Compa				1 10(C)	<del>(-0*</del>	7137			
	GOOD RETAIL					No fine				
l Na	Good Retail Practices are preventative measures to control the intro	ductio	on of pathogens, ch	nemicals, and physical objects	s into foods					
2-(-(-)-	lark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: II	N=in c					cable			
38				Utensils Equipment and Vendli Food and nonfood-contact su						
<u> </u>		54	TUO IN II OUT	designed, constructed, and us	riaces clean: ed	зые, р	roper			
39	□ IN □ OUT □ N/A Water and ice from approved source  Ecod-Température Control	55	□ IN □ OUT □N/	Warewashing facilities: installe strips	ed, maintaine	d, used	1; test			
40	☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56	IN OUT	Nonfood-contact surfaces cle	an T		<b>.</b>			
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57	□ IN □ OUT □N//	4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	adequate pr	essure				
42	☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper ba						
43	☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	<b>'</b> ]	□N/A □ N/O							
	Food Identification	59	□ IN □ OUT □N//	Sewage and waste water prope	rly disposed		—-			
44	□ IN □ OUT Food properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constru	cted, supplied	, clean	ed			
	Prevention of Food. Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly dispose	ed; facilities m	aintain	ed			
45	☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, main	ntained, and c	lean; dr	ogs in			
46	☐ IN ☐ OUT  Contamination prevented during food preparation, storage & display	-	□N/A □ N/O	outdoor dining areas						
47	□ IN □ OUT □N/A Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lighting	g; designated	areas ı	used			
48	☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64	OUT OUT ON/A	Existing Equipment and Facilities						
49	☐ IN ☐ OUT ☐N/A ☐ N/O ☐ Washing fruits and vegetables	过	西山海田	Administrative -	PONTE					
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC		J. Smille	MS 7, 4.			
51	☐ IN ☐ OUT ☐N/A Utensite, equipment and linens: properly stored, dried,	-				-				
52	handled	66	□ IN □ OUT □N/A	3701-21 OAC						
53	□ IN □ OUT □N/A □ N/O Single-use/single-service articles: properly stored, used □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use				•					
	Charles stain, cour, and latex glove use						ii.			
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Pers	Person in Charge Date:									
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Envi	ronmental Health Specialist		Licensor:	1	11.	_	一			
<u>a</u>	letter alet 1/EHS 3/02.		<u> </u>	dams (ounts	MARYD	$\mathbf{t}_{1_{\triangle}}$	5			
PRK	RIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of									

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

Name of facility	· ·	Check		License Number	Date			
NATURAL STORY	on lic	¹ऌ FS	O □ RFE	55	An 5 202			
Address		City/State/Zip Code						
MATO ST RY	247	Seamon OH 45279						
License holder		Inspec	41	ravel Time Category/Descriptive				
Lorry Singer		. 7	.0	5				
Type of Inspection (check all that a			<u>.0</u>	5 Commick				
☑ Standard ☐ Critical Control Poi	nt (FSO) ☐ Process Review (RFE) ☐ Varia	ince Rev	iew 🗆 Follow up	Follow up date (if required	(if required)			
☐ Foodborne ☐ 30 Day ☐ Compla	aint □ Pre-licensing □ Consultation				(ii rodanos)			
· · · · · · · · · · · · · · · · · · ·	ODERONAL PROPERTY OF THE PARTY	TO STATE						
Mark designated compliance status	S (IN OUT N/O N/A) for each number of the	MPAYOR!	MALEIALE LY	SHIPPINE SALEDINE	<b>经验证证证证证</b>			
	s (IN, OUT, N/O, N/A) for each numbered it	em: IN≕i	n compliance OU	r=not in compliance N/O=not	observed N/A=not applicable			
CAR T. J. E. S.	pliance Status			Compliance Stat				
1 MIN DOUT DN/A Person in performs	charge present, demonstrates knowledge, ar duties	1d    2		Proper date marking and d	isposition			
	ood Protection Manager	<b>- </b>	DIN DOLL					
選手 (1 年 ) 日本 (	10.100 (1.10 m) (1.1	2	DIN/A D N/O	Time as a public health cont	rol: procedures & records			
3 MIN DOUT DN/A knowledge	ent, food employees and conditional employees e, responsibilities and reporting	s;						
	e of restriction and exclusion	2	5 DIN' DOUT	Consumer advisory provide	d for raw or undercooked foods			
	es for responding to vomiting and diarrheal event		LINA	amenical contraction and a second				
ARTON CONTRACTOR OF THE PERSON	Continues in the Continues of the Contin	# <b>4</b> ***	ДI№ □ ООТ	and the second s				
6   Mily DOUT DN/O Proper ea	ting, tasting, drinking, or tobacco use	2		Pasteurized foods used; pro	phibited foods not offered			
7 ☑N □OUT □N/O No discha	rge from eyes, nose, and mouth				ALDER AND AND A SHEET AND A SH			
8 VIN OUT ON/O Hands cle		2	7 DIN DOUT	Food additives: approved a	nd propedy used			
6 Ein Lot Live Hailes de	an and properly washed		LIN/A	- ood dudiiitos, approved a				
No bare h	and contact with ready-to-eat foods or approve	ed 2	B LEIN COUT	Toxic substances properly id	entified stored used			
9 DN/A DN/O alternate n	nethod properly followed		LIN/A	The second of th	shalled, stored, used			
10 DIN DOUT DN/A Adequate	handwashing facilities supplied & accessible		NAME OF THE PARTY					
医角形 电电子 医乳腺素素 医乳腺病 医甲状腺 医乳腺病 医甲状腺 医甲状腺 医甲状腺 医甲状腺 医甲状腺 医甲状腺 医甲状腺 医甲状腺	Accessing lacines supplied & accessing	2	DINA	Compliance with Reduced C specialized processes, and	xygen Packaging, other			
11 DIN DOUT Food obtain	ned from approved source	3	DIM DOUT		A CONTRACTOR			
12 DN/A DN/O Food recei	ved at proper temperature	30	MN/A DN/O	Special Requirements: Fresh	Juice Production			
DIS/A DIAZO	od condition, safe, and unadulterated	]3	DIN DOUT	Special Requirements: Heat	Treatment Dispensing Freezers			
	ecords available: shellstock tags, parasite	$\dashv$ $\vdash$						
14 N/A □N/O destruction	, and the state of	32	DANA D N/O	Special Requirements: Custo	m Processing			
A STATE OF THE PARTY OF THE PAR	(A) [[] [[] [] [] [] [] [] [] [] [] [] [] [	14.6K		Denoted D				
15 DNA DNO Food separ	rated and protected	33	DIN' DOUT	Special Requirements: Bulk V	Vater Machine Criteria			
MIN DOUT		1 2	דטס 🗆 אנם	Special Requirements: Acidifi	ed White Rice Preparation			
16 DN/A DN/O Food-conta	ct surfaces: cleaned and sanitized	34	MN/A DN/O	Criteria	od Willio Nice i Teparation			
7 DIN DOUT Proper disp	position of returned, previously served,	35	DIN DOUT	Garage Control of the				
reconditions	ed, and unsafe food	35	DN/A	Critical Control Point Inspection	on			
		36	□IN □OUT □N/A	Process Review				
18 DIN DOUT Proper cool	king time and temperatures	1/-						
O DINY D OUT	7	<del>/</del> 37	DIN DOUT DINA	Variance				
Proper rehe	pating procedures for hot holding	-						
O DIN D OUT Proper cool	ing time and temperatures	<b> </b>						
14/0 g	ing time and temperatures	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to						
Proper hot	holding temperatures	fo	at are identified a odborne illness.	s une most significant contr	ibuting factors to			
DN/A D N/O		1 1		ventions are control meas	uroo ta mananta da da			
2 DIN DOUT DNA Proper cold	holding temperatures	illr	ess or injury.	venuona are control meas	ures to prevent toodborne			
		] [						

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Utenells, Equipment and Vending □ IN □ OUT □Ń/A □ N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required DVU COUT designed, constructed, and used DIN OUT ON/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐/ÍN □ OUT □N/A od Temperature Control 56 DIN DOUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment □ IN □ OUT ŪN/A □ N/O for temperature control Physical Facilities O'N 🗆 OUT 🖫 N/O 41 UNA □ OUT □ NIK Plant food properly cooked for hot holding Hot and cold water available; adequate pressure N/O I OUT IN/A II N/O 42 □ и 🗷 бит Approved thawing methods used Plumbing installed; proper backflow devices U√N □ OUT □N/A □N/A □ N/O 43 Thermometers provided and accurate □JÍN □ OUT □N/A Food dentification Sewage and waste water properly disposed I OUT □N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container □/N □ OUT □N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer □/N □ OUT LIN ENQUI 45 Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation. DIM - OUT 46 storage & display D/N □ OUT Adequate ventilation and lighting; designated areas used ☐ IN ☐ OUT ☐N/A 47 Personal cleanliness □ IN □ OUT □N/A IJ/Ń/O Wiping cloths: properly used and stored A/M D OUT DN/A Existing Equipment and Facilities D'IN DONT DNA DN/O Washing fruits and vegetables constructor educations □ IN □ OUT □ M/A 50 O/N 🗆 A/N 🗖 TUO 🗖 NÌ/🗗 901:3-4 OAC In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, UNA □ OUT □N/A 51 □/ÍN □ OUT □N/A 3701-21 OAC 52 □/ÍN □ OUT □N/A Single-use/single-service articles: properly stored, used □/N □ OUT □N/A □ N/O Stash-resistant, cloth, and latex glove use Code Section Priority Level | Comment  $\mathcal{V}$ 0 Person in Charge Environmental Health Specialist Licensor: NC= NON-CRITICAL CRITICAL

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

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	<b>-1</b> -1 -51	OL 245	8 811 16160								
Lie	cense holder	( <del>(21</del> ) <del>(21)</del>	Inspection Time			) H 15 679	Category/Descriptive				
	D d = 1 0	L-1	1-0				Category/Descriptive				
Tv	pe_of Inspection (chec	ck all that apply)		<u> </u>		Follow up date (if required)	Water sample date/result				
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	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		. :							
		E E CODBORNE DE NESS RISKS ACTIO	RSIAN	DEUBLIC	HEAL	HEINTERVENHONS					
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it			***************************************						
·		Compliance Status		Compliance Status							
		基本自由 Supervision。 计二二字 可是由 是他自己的				perature Controlled for Sale	ely Food (TCS food)				
1	DUT D N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2		OUT N/O	Proper date marking and d	lisposition				
2	DAN □OUT □ N/A	Certifled Food Protection Manager	-		TUC	Time as a public health cont	trol: procedures & records				
204		Management, food employees and conditional employee			114	Consumer Ativisor					
3	DefN □ OUT □ N/A	knowledge, responsibilities and reporting		5 DIN D	DUT		ed for raw or undercooked foods				
5	DIN DOUT NA	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever		Ŭ DAVA	Haidh S						
を		Good Hyglenic Practices 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		ט בו עוים	OUT	Highly Susceptible Pop	,				
6	DIN OUT ON		2	6 □M/A		Pasteurized foods used; pr	onibited foods not offered				
7	THE RESIDENCE OF THE PROPERTY OF THE PERSON	No discharge from eyes, nose, and mouth	3433		7.1//	Chemical #	<u>线式组织和转换的</u>				
8		Hands clean and properly washed	2		OUT.	Food additives: approved a	and properly used				
9	□AN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalements method properly followed	red 2	8	· · · · · · · · · · · · · · · · · · ·	Toxic substances properly id					
10	DIN DOUT D N/A	Adequate handwashing facilities supplied & accessible			**************************************	ationmence with Approved	The second secon				
		Approved Source	2	9 13 14	,01	Compliance with Reduced C specialized processes, and					
11	□/IN □ OUT	Food obtained from approved source	[ ₃		DUT	Special Requirements: Frest	h Juice Production				
12	□√N □ OUT □N/A □ N/O	Food received at proper temperature					·				
13	<b>□</b> /N □ OUT	Food in good condition, safe, and unadulterated		DW/V	1/0	Special Requirements: Heat	Treatment Dispensing Freezers				
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3			Special Requirements: Custo	om Processing				
	DVN DOUT	Protection from Contamination:	3			Special Requirements: Bulk	Water Machine Criteria				
15	□N/A □ N/O	Food separated and protected	-	ПМ ПС		Charles Danish and a second	E				
16	DIAÑ □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		1/0	Special Requirements: Acidit Criteria	fied White Rice Preparation				
17	Ū∕N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	DIN DO	UT	Critical Control Point Inspect	ion				
		rature Controlled for saraly frood (ISS (cod)	36		UT	Process Review					
18	II/N □ OUT □N/A □ N/O	Proper cooking time and temperatures	_     -	DIN DO	UT .	Variance					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		□ M/A		v analice	•				
20	DIN DOUT DIN/A DIN/O	Proper cooling time and temperatures	F	Risk factors	are for	od preparation practices a	and employee behaviors				
21	DVA D N/O	Proper hot holding temperatures	fe	oodborne illn	ess.	s the most significant conf	,				
22	AND TUO IN NINE	Proper cold holding temperatures	Public health Interventions are control measures to prevent foodborn illness or injury.								

Food Inspection Report

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Na	me c	of Facility						•	Type of Inspection	Date		
	-40. A.	<u>- Stop (</u>	2/7	\~~ <u>\</u>	741				Storbad	Ar (	25	JDW
E-7015	2 X X 6.	Walt-Series N. S.T. Carl	Suddies in Adres	E-7-12-12-12-12-12-12-12-12-12-12-12-12-12-	NATIONAL PROPERTY OF THE PROPE	V ==== A. M.				<del>- Mag</del>	<del>/ C</del>	VOE 3
			and should		Figure Tail					出行的	停出	13
N.	lerele.	Good Reta	il Pract	ices are p	preventative measures to control the intro	ubc	ctio	n of pathogens, o	chemicals, and physical objec	ts into foods	٠.	
		designated comp	Later 100	status (IIV,	, OUT, N/O, N/A) for each numbered item: I	IN=i	in co	ompliance OUT=n	ot in compliance N/O=not obse	rved N/A=no	t appli	icable
38		IN □ OUT ☑Ñ/A		T			133	4	Food and nonfood-contact s		12.5	<u> 10 - 10 - 10 - 10 - 10 - 10 - 10 - 10 </u>
				1	zed eggs used where required		54	□ IN 🗖 ОПТ	designed, constructed, and u	ised	able, p	roperly
39		ÍN □OUT □N/A		Water a	nd ice from approved source		55	√⊒ IN □ OUT □N	Warewashing facilities: insta	lled, maintaine	d, usec	d; test
Lindard				1	The second secon	4		.☐∕ÍN □ OUT	strips			
40		IN □ OUT ŪNA	□ N/O	for temps	cooling methods used; adequate equipment erature control				Nonfood-contact surfaces cl			
41		IN DOUT DNA	□ N/O	Plant foo	od properly cooked for hot holding	1	57	DIN DOUT DN	THE RESIDENCE OF STREET	CONT. 1 3 THE CO. S. AND THE	ressure	
42	Ø	IN OUT NA	□ N/O	Approved	d thawing methods used	1	58	□ IN □OŪT	Plumbing installed; proper b			
43	Ō,	ÍN □ OUT □N/A		Thermon	neters provided and accurate	11		□N/A □ N/O	]		00	
社		《人用田田	Vite	Food les	ntintantin		59	N TUO I N	I/A Sewage and waste water prop	erly disposed		<del></del> -
44	ď	IN □ OUT	•	Food pro	operly labeled; original container		60	Z IN OUT ON	/A Toilet facilities: properly constr	ucted, supplied	I, clean	 ned
Link andalah			Preven		od Contamination	[	61	ЩиÑ □ OUT □N	/A Garbage/refuse properly dispos	ed; facilities m	 naintain	ed
45	۵	N □ OUT			rodents, and animals not present/outer	1	62	Ū∕ÍN □ OUT	Physical facilities installed, ma			
	-	1		-	protected nation prevented during food preparation,			□N/A □ N/O	outdoor dining areas	and and a	roun, at	ogo III
46		ÍN 🗖 OUT		storage &	display	-	63	□ IN □KOUT	Adequate ventilation and lighting	na: dagian stad		1
47 48	-	IN OUT ON/A	OVÀLFI		cleanliness loths: properly used and stored	<b> </b>			<del></del>	<del>-</del>	areas (	usea
49		Ń □ OUT □N/A I			fruits and vegetables		64	QÍN □ OUT □N		S		
			7.1	roperation	The state of the s			THE THE	Administrative	ALTE	三	12
50		Ñ □ OUT □N/A I			ensils: properly stored	ļ	65	D√N □ OŪT □N/	/A 901:3-4 OAC			
51	Q1	Ñ □ OUT □N/A		Utensils, o	equipment and linens: properly stored, dried,	<u> </u>	66	□ IN □ OUT □ NÍ	A 3701-21 OAC			
52	121	Ñ □ OUT □N/A			e/single-service articles: properly stored, used	H	00		7 0701-27 070			
53	Q/i	N OUT DNA I	□ N/O		sistant, cloth, and latex glove use							
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léo pr	No.	Code Section		<b>SMark</b> X	un appropriate box ren CDS and 1811 COS-corre	ote	d of	vere cui inclinareci	ion Rerepeat Violation			
<u> </u>		Code Section	Priorii	y Level	Comment	···	1.		7.1		cos	R
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10		3 28	No	- 6		1	1	43x 1x	tato			<u> </u>
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Env	ron	nental Health Spe	cialist	\				Licensor:	1, 0	11		
	Wester 200 - Holomo County to all Lat											
PRI	OR	ITY LEVEL:	C= C	RITICA	AL NC= NON-CRITICAL				Page (	of	5	7

Name of facility	Check one	License Number	Date						
12 Stop Robert Union # 209	□ FSO M RFE	300	An 1 2004						
Address	City/State/7in Code	City/State/Zip Code							
11. 40 4 A	<b>\</b> \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N ( ).							
WY TOIN		West Union, OH 45693							
License holder		ravel Time	Category/Descriptive						
Kolart Contrell	40	5	omm. Clay II						
Type of Inspection (check all that apply)		Follow up date (if required	-						
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Discontinuous ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation	Variance Review ☐ Follow up		(if required)						
□ re-licensing □ Consultation									
THE RESIDENCE OF THE PROPERTY	NEWS CONTINUES IN THE STREET	TETO FORTNIES EN VERTEUR DE MOZE							
Mark designated compliance status (IN, OUT, N/O, N/A) for each number	ed item: INsin compliance OUT	English compliance N/O-							
Compliance Status	, I complance CO	•							
の		Compliance Status							
	e, and	ne minoranies anni sadn	eduddilaricalitika						
1 MIN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge performs duties	9, and 23 DN/A DN/O	Proper date marking and	disposition						
2 SiN DOUT N/A Certified Food Protection Manager	TUO U NLO OUT								
A STATE OF THE PROPERTY OF THE	²⁴ 🗹 N/A 🗆 N/O	Time as a public health con	trol: procedures & records						
3 Min ☐OUT ☐ N/A Management, food employees and conditional employees and reporting	oyees;		· · · · · · · · · · · · · · · · · · ·						
tanowiedge, responsibilities and reporting		Consumer advisory provid	ed for raw or undercooked foods						
4 SIN DOUT NA Proper use of restriction and exclusion 5 SIN DOUT NA Procedures for responding to vomiting and diarrheal of	25 MN/A	78. 30. 30. 30. 30. 30. 30. 30. 30. 30. 30	23 SOFTER OF GIRDS COOKED TOOOS						
· · · · · · · · · · · · · · · · · · ·			Land of the land that I would be seen to be a seen to be						
6 ☑N □ OUT □ N/O Proper eating, tasting, drinking, or tobacco use	26 11N/A	Pasteurized foods used; p	rohibited foods not offered						
7 ☑N □ OUT □ N/O No discharge from eyes, nose, and mouth									
ed ex adjace od promining of representations	27 DIN DOUT	F1140							
8 ☑N □ OUT □ N/O Hands clean and properly washed	27   <u>1</u> 21 N/A	Food additives: approved a	and properly used						
No bare hand contact with ready-to-eat foods or an	OO DIN DOUT								
9 DNA DNO alternate method properly followed	proved 28 N/A	Foxic substances properly in	lentified, stored, used						
		Change Conduction Case							
10 DIN DOUT DN/A Adequate handwashing facilities supplied & access	120 LV	Compliance with Reduced (	Oxygen Packaging, other						
11 ☐N ☐OUT Food obtained from approved source	LIN/A	specialized processes, and	HACCP plan						
DIN DOUT	30 DAN DOUT	Special Requirements: Fres	h Juice Production						
12 N/A DN/O Food received at proper temperature									
13 MIN DOUT Food in good condition, safe, and unadulterated	31 DIN 00UT	Special Requirements: Heat	Treatment Dispensing Freezers						
14 DIM DOUT Required records available: shellstock tags, parasite destruction	32 DIN DOUT	Special Requirements: 0:4	- Dun						
PARTIE A SACRET AND	LIN/A LIN/O	Special Requirements: Custo	Processing						
DAN DOUT	33 DN/A DN/O	Special Requirements: Bulk	Water Machine Criterie						
Food separated and protected			" O'ILONG						
16 DIN DOUT	34 DN/A DN/O	Special Requirements: Acidit	ied White Rice Preparation						
DN/A DN/O		Criteria							
Proper disposition of returned, previously served,	35 DIN DOUT	Critical Control Point Inspecti	on						
reconditioned, and unsafe food	Terror 57 68	Onical Corino Point Inspect	Ori						
	36 DNA DOUT	Process Review							
18 N/A N/O Proper cooking time and temperatures		·							
DIN DOUT	37 DIN DOUT	Variance							
Proper reheating procedures for hot holding									
O DIN OUT Proper cooling time and towards use		•							
Proper cooling time and temperatures	Risk factors are fo	od preparation practices a	ind employee behaviors						
Proper hot holding temperatures	foodborne illness.	s the most significant cont	ributing factors to						
□N/A □ N/O Proper not notating temperatures	1 1								
2 DIN DOUT DN/A Proper cold holding temperatures	iliness or injury.	ventions are control mea	sures to prevent foodborne						
Troper cold holding temperatures	meratures								

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**Food Inspection Report** 

•	Authority: Chapters 3717 and 3715 Ohio Revised Code											
Na	me o	f Facility							of Inspection	Date		
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		Good Retai	il Practi	ices are	preventative measures to control the intro	oducti	on of pathogens,	, chen	nicals, and physical of	bjects into food	ds.	
M HH-	ark o	designated comp	liance	status (I	N, OUT, N/O, N/A) for each numbered item. I	IN=in II III	compliance <b>OUT</b> =	=not in	compliance N/O=not o	bserved N/A=	not appli	cable
					La transport de la constant de la co			T. hi	ensils Equipment and y			PC
38		IN OUT DN/A			rized eggs used where required	5	4 II IN ID OUT		designed, constructed, a		anabie, pi	roperiy
39	W-2007	ÍN □OUT □N/A		and the first of the same of t	and ice from approved source	5	5 DAN EL OUTE	⊐N/A .	Warewashing facilities: i	nstalled, maintai	ned, usec	d; test
HIM		- The second of	·		erature Control: IFF FF 51 IFF FF		<u> </u>		strips			
40		AND TUO DINI	□ N/O		cooling methods used; adequate equipment perature control	5	S DIN DOUT		Nonfood-contact surface		413	
41	<del>                                     </del>	IN 🗆 OUT DK/A		Plant f	ood properly cooked for hot holding	5	7 PUN DOUTE	⊒N/A	Hot and cold water avai	ilable; adequate	pressure	)
42	Ψ.	N OUT N/A	□ N/O	Approv	red thawing methods used	51	з □ ии фобот		Plumbing installed; prop	er backflow dev	vices	
43 Q'IN OUT DN/A Thermometers provided and accurate												
對	14		711-9	Food	denting audit to the second	59	D IN □ OUT □	⊐N/A	Sewage and waste water	properly dispose	ad	
44	Ų/	Ñ □ OUT		Food p	roperly labeled; original container	60	DAN DOUTE	JN/A	Toilet facilities: properly co	onstructed, suppl	lied, cfean	ied
***		Company of the Compan	Preven	tion of	god Contamination	61	I II IN DOUT I	⊒N/A	Garbage/refuse properly d	Jisposed; facilities	maintain	ed
45	<b>D</b> /	Ñ □ OUT	WELFIELD, MAN		, rodents, and animals not present/outer	62	2 Ū∕Ñ □ OUT		Physical facilities installed	I, maintained, and	d clean: d	oas in
46	ĽN	 Ń 🗖 OUT		Contan	gs protected  nination prevented during food preparation,		□N/A □ N/O		outdoor dining areas		ŕ	•
47	_ •	N 🗆 OUT 🗆N/A			& display al cleanliness	63	I I I I I I I I I I I I I I I I I I I	$\neg$	Adequate ventilation and I	lighting; designate	ed areas	used
48	<del></del>	N □ OUT □N/A I	Ω/Ñ/O		cloths: properly used and stored	64		<del></del>				
49		N □ OUT □N/A I	Y		g fruits and vegetables		_ v		Existing Equipment and Fa		South Section 11	4. 1 - 2
				roperit	SE OF WORKS THE TANK THE		HARRY	17 - W	Administrative	于土土工程		
50	Q1	N OUT ONA!	ďN/O	In-use	utensils: properly stored	65	[ <b>⊉</b> 1Ñ □ OUT□	IN/A	901:3-4 OAC			
51	ψı	N □ ÖÜT □N/A		Utensils handled	s, equipment and linens: properly stored, dried,	66		JN/A	3701-21 OAC			
52	Ď.	N OUT ON/A	. •		use/single-service articles: properly stored, used		-l			•		
53	ď٨	N 🗖 OUT 🗆 N/A 🛚	□ N/O	Slash-re	esistant, cloth, and latex glove use				**			
					##### Observations and C	one	Sive Action	hs :				11
Iten	ı No.	Code Section	Priori	tv Level	X-In-appropri <u>ate 50%</u> ton.ceS-and-R- <b>ces</b> =oon Comment	ected _i -	orsle duing inspe	ection	RatepaatViolation4-1-	<b>HULLARY</b>		<del>Litt</del> t
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·					Ed services that	: 12	IM	anaa	ing Paris	Jan Ma	7 -	
					times Cornet total	1	the capti	( )	and contat	3.80		
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-11V	∤ ∰ nπ	nental Health Spe	FUIdIIST	20	+ 0-1		Licensor: 4	$\mathcal{D}$	1000	1 11-1		1
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۲RI	OH	ITY LEVEL:	C= (	JHITIC	CAL NC= NON-CRITICAL				Page	e ∂∖of	6	1

Name of facility	CI	heck one		License Number		Date			
Formily Traditions Arrival Adv		/	□ RFE	28		Aug 6 223			
Address		City/State/Zip Code							
240 Pool, Bi	7	Only/state/zip Code							
License holder	L	West Vinion, OH 45293							
	In	spection T	ime 1	ravel Time	Ç	itegory/Descriptive			
Jill Shiveley		30	1	5	IC.	I zeol) .mma			
Type of Inspection (check all that apply)			<u> </u>	Follow up date (if red		Water sample date/resu			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing	Review (RFE)  Uvariance	Review [	☐ Follow up			(If required)			
Diffeodome Dovbay Decomplaint Diffeolicensing	☐ Consultation								
Market State Control of the Control	BEKARIKA MENANGINTAN	***************************************	(Freth Shatter						
Mark designated compliance status (IN, OUT, N/O, N/A	) for each numbered item:	IN=in con	onliance OU						
Compliance Status	y re- sauti nembored nem.	11-11-0011	ipiiance OU						
Secretary Parks Squares and Squares Status			*	Compliance					
[	Constrates becaused as and			univertime estatem su	JA Albert	TOTAL PARTY OF THE			
performs duties	onstrates knowledge, and		IN OUT	Proper date marking	and disp	osition			
2 IN DOUT N/A Certified Food Protection Manage		- <del> </del>	IN DOUT		<u> </u>				
· · · · · · · · · · · · · · · · · · ·			N/A □ N/O	Time as a public healt	h control:	procedures & records			
3 DIN DOUT DN/A Management, food employees at	nd conditional employees;	***		ARAMAN KAULININI		A PROPERTY OF THE SECOND			
Knowledge, responsibilities and n			IN OUT	Consumer advisory o	rovidad (	for raw or undercooked foo			
4 DIN DOUT N/A Proper use of restriction and excl 5 DIN DOUT N/A Procedures for responding to von	usion		V/A	· · · · · · · · · · · · · · · · · · ·		or raw or undercooked too			
he was to be a series of a series of the ser	ining and damnear events	AS-1900 JEF 11 was	M. GOUT			THE RESERVE THE RE			
6 □N □OUT □ N/O Proper eating, tasting, drinking,	or tobacco use	26	N □ OUT	Pasteurized foods us	ed; prohil	bited foods not offered			
7 ☐N ☐ OUT ☐ N/O No discharge from eyes, nose, a	and mouth				A				
the state of the s			N D OUT		18 Sand Bill				
8 DIN DOUT DNO Hands clean and properly washe	ed	27		Food additives: appro	ved and	properly used			
No bare hand contact with ready			N DOUT	to an including the	* <u>-</u>				
9 SIN SOUT No bare hand contact with ready alternate method properly follow	-to-eat foods or approved ed	28	I/A	Toxic substances prop	erly identi	ified, stored, used			
	- ]	- A - A - A - A - A - A - A - A - A - A				The state of the s			
10 ☐ M ☐ OUT ☐ N/A Adequate handwashing facilities	supplied & accessible	1 . 1 3 U 1 W	V^ □OUT	Compliance with Redu	ced Oxy	en Packaging, other			
11 DIV DOUT Food obtained from approved so				specialized processes	and HA	CCP plan			
TIN FIGURE 1 1 2 9		30	€ □ OUT I/A □ N/O	Special Requirements:	Fresh Ju	ice Production			
12 □N/A □N/O Food received at proper tempera	iture				<del></del>				
13 DÍN DOUT Food in good condition, safe, and		31 HN	YA □ N/O	Special Requirements:	Heat Tre	atment Dispensing Freezers			
14 DIV DOUT Required records available: shell destruction	stock tags, parasite	32	r □ out /a □ n/o	Special Paguironas	Cueter	Transaci			
				Special Requirements:	oustom F	-rocessing			
. È∕N □out		33 🖫	Í □OUT /A □N/O	Special Requirements:	Bulk Wat	er Machine Criteria			
Food separated and protected	į		- · · · · · · · · · · · · · · · · · · ·						
□YN □OUT   Food-contact surfaces: cleaned a		34 EN	l □ OUT	Special Requirements:	Acidified '	White Rice Preparation			
		Ł	A NO	Criteria					
7 DIN DOUT Proper disposition of returned, pre- reconditioned, and unsafe food	eviously served,	35 DIN	D OUT	Critical Control Point Ins	pection				
reconditioned, and bisale lood				Oralog Corract Corract III	pection				
		36 DW	_ DOUT	Process Review					
8 DN/A N/O Proper cooking time and tempera	tures	<del></del>							
OUT Profession schooling		37 HW	⊂ □ OUT A	Variance					
Proper reheating procedures for h	ot nolding			<u> </u>					
O DIN D OUT Proper cooling time and temperati	Uran								
□N/A □ N/O Froper cooling time and temperati	nies .	Risk fa	ctors are fo	od preparation practic	es and	employee behaviors			
1 DIN D OUT Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
Proper hot holding temperatures			Public health interventions are control measures to prevent foodborne						
2 DIN DOUT DN/A Proper cold holding temperatures		illness	neaith inter Or injury.	ventions are control	neasure	es to prevent foodborne			
			, y ·						

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

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**Food Inspection Report** 

	Authority: Chapters 3717 and 3715 Ohio Revised Code													
Na	me o	f Facil	ity								e of Inspection	Date		
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1			\		- 1 <u>5</u>						<u> </u>	11 10 C,	<u> </u>	<del>†</del>
						The second secon				CIICES LIFT				
١.,		G :	ood Reta	il Practi	ices are	preventative me	asures to contro	ol the introd	ductio	n of pathogens, che	micals, and physical object	cts into foods	i.	
1V.	ark (	iesign	ated comp	mance :	status (III	d and Weter	) for each numbe	ered item: IN	l=in c	ompliance OUT=not i	n compliance N/O=not observed tensils, Equipment and Vendon	erved N/A=no	ot applic	able
20					T	San Day Co. Harris San Co. R. Land	E B 11 A OI A SHOW A SHIP S 1				Food and nonfood-contact		able pr	A T
38			OUT QN/A		-	rized eggs used w			54	DAN DOUT	designed, constructed, and	used	able, pr	openy
39			OUT N/A			and ice from appro			55	Q'IN OUTONA	Warewashing facilities; insta	alled, maintaine	ad, used	; test
the deliver					1			117 5 H AUGUSTON	56	<b>'</b>	strips  Nonfood-contact surfaces of			
40		IN 🗀 C	DUT MYA	□ N/O		cooling methods ι perature control	iseo; adequate eq	quipment	0000 TANADO	With the control of t	Rhysical Facilities			
41		IN 🗆 C	OUT√ <b>Ö</b> k/V	□ N/O	Plant fo	od properly cooke	d for hot holding	·	57	DW D OUT DWA	Hot and cold water available	A A STATE OF THE S	ressure	T Indian
42	Ų/	N D	UT ⊡N/A	□ N/O	Approv	ed thawing method	ls used		58	□и □опт	Plumbing installed; proper	backflow devic	es	
43			DUT □N/A		Thermo	meters provided a	nd accurate			N/ON/O				
dy	CATHERDRAN W		计例一		Crobd li	entincation :			59	DIN OUT ON/A	Sewage and waste water pro	perly disposed		
44	Q/1	NO	UT	-	Food p	operly labeled; ori	ginal container		60	D√N □ OUT □N/A	Toilet facilities: properly consi	tructed, supplier	d, cleane	ed
4			A COLUMN TO SERVICE AND A SERV	Preven	2 5 Rps. 2 3 C	ood Contaminati	S S S S L L. L. L. Thore-Confirm		61	DNN - OUT - N/A	Garbage/refuse properly dispo			
45	<b>□</b> √	NDC	UT			rodents, and anima s protected	als not present/out	er	62	<b>,</b>	Physical facilities installed, m outdoor dining areas	aintained, and	clean; do	gs in
46	□/	йпс	TUT			ination prevented d & display	uring food prepara	ation,	<u> </u>			<u>-</u>		
47	_~		UT □N/A			l cleanliness			63	DAN COUT	Adequate ventilation and light	ing; designated	areas u	used
48	_		OUT IN/A	<del>y</del>		cloths: properly us			64	DNN OOT ON/A	Existing Equipment and Faciliti	es		
	49 NO OUT NA NO Washing fruits and vegetables  Proper Userof Utensils  Administrative													
50		-	UT □N/A			itensils: properly s			65	IN OUT DINA	901:3-4 OAC			
51	<b>-</b> '		UT   N/A			, equipment and lin		ed, dried,						
52	ļ .	-	UT DN/A	-	handled	se/single-service a	rialas: properhi ete	and hand	66	Ç∕Ñ □ OUT □N/A	3701-21 OAC			
53	٠.		UT 🗆 N/A	□ N/O		sistant, cloth, and I		orea, asea						
		1111			THE RESERVE AND ADDRESS OF THE PARTY OF THE	Air minus ministration and an arrangement of the second		Samul Pe		FIVE ACTIONS				
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Per	Person in Charge													
Ený	įronn	nental	Health Spo	ecialist	<u> </u>	<u> </u>				Licensor:	<u> </u>	- (2)		-
	74	A. Ta	$\sum_{N=1}^{\infty}$	Lin	150	Qra	21-01.			1-7	dance Cartin	Alaska.	1	7
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of C													

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

	lame of facility		Che	eck o	one /	License Number		Date			
	122 3400- J	ocust Grar		DESO DERFE S							
7	\ddress		-City/State/Zip Code								
	the Belter	Rt 4	Peddes OH 454,0								
	icense holder		Inspection Time Travel Time Category/Descriptive								
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	ype of Inspection (ch					Follow up date (if require		Water sample date/result			
	Ĵ Standard  □ Critica Ĵ Foodborne □ 30 Da	l Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nc <del>e</del> F	Revie	ew □ Follow up		,	(if required)			
E		y 2 company 11 re-nearising 11 consultation						<u> </u>			
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	Mark designated comp	pliance status (IN, OUT, N/O, N/A) for each numbered it	em: II	N=ir	compliance OUT	「=not in compliance N/O=	not o	oserved N/A=not applicable			
1000		Compliance Status				Compliance St					
10.5	***************************************	District the state of the state		\$ 1980 E 1980 E 178							
L	MN DOUT DN/	Person in charge present, demonstrates knowledge, ar performs duties	id	2	3 DN/A DN/O	Proper date marking and	1 disp	osition			
2	DN □ OUT □ N/			2	TUO II NIII	Time on a public banks					
(38.4)	**************************************	Magazzat food overland and the	**	2	[†] □N/A □ N/O	Time as a public health co					
3	MIN DOUT DN/	Management, food employees and conditional employees knowledge, responsibilities and reporting	" [	8	ПІМ ПОШТ		XIII.IIMK	The second secon			
4	AN DOM DN			25	DIN DOUT	Consumer advisory prov	ided	for raw or undercooked foods			
5.	NO TOOLS NIE	Procedures for responding to vomiting and diarrheal event	S	***	***	AN SECTION STORES OF STREET	1911	The state of the s			
6	DIN DOUT DN/	Proper eating, tasting, drinking, or tobacco use	in ME 17th	26	DIN DOUT	Pasteurized foods used;	prohl	bited foods not offered			
7		No discharge from eyes, nose, and mouth		(1466 1466 14. 1461	*******************		· 事 · · · · · · · · · · · · · · · · · ·				
8	KIN DOUT DAY	Value of the second sec	3. 37. (\$7.36.	27	, DIN DOUT	Food additives: approved	and	properly used			
-		Hands clean and properly washed	_		DN/A	Total addition approved	and	properly used			
9	DIN OUT	No bare hand contact with ready-to-eat foods or approve	ed	28	DIN DOUT	Toxic substances properly	ideni	ified, stored, used			
£.	□N/A □ N/O	alternate method properly followed		540	京大学 (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	· · · · · · · · · · · · · · · · · · ·	M Calcing				
10	DOUT □N/A	The supplied of depototions		29	TUO II N(II	Compliance with Reduced	Oxv	Ten Packaging other			
11	ĽÚŃ ⊡OUT	Food obtained from approved source	* * *	29	□ N/A	specialized processes, ar	id HA	CCP plan			
12	DIN □OUT		$\dashv$	30	D/N □ OUT □ N/A □ N/O	Special Requirements: Fre	sh Ju	ice Production			
4. 1	□N/A □N/O	Food received at proper temperature		31	DIN DOUT	Special Poquiromento: He					
<u>13</u>	□IN □OUT □IN □OUT	Required records available: shellstock tags, parasite	$\dashv$	F	DN/A DN/O	Opecia: Nequirements. He	at 116	atment Dispensing Freezers			
14	DIN/A DN/O	destruction		32	DNA DNO	Special Requirements: Cus	stom	Processing			
21 K		THE TELEVISION OF THE PARTY OF		33	DIN DOUT	Special Peguiromenta Dull	. 14/				
15	ĎÍN □OUT □N/A □N/O	Food separated and protected		<u></u>	□N/A □ N/O	Special Requirements: Bull	k vval	er iviachine Criteria			
16	D'IN DOUT	Food-contact surfaces: cleaned and sanitized	$\dashv$	34	DIN DOUT	Special Requirements: Acid	dified	White Rice Preparation			
$\dashv$	□N/A □N/O		_	_		Criteria					
17	MIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□JŃ □ OUT ĽN/A	Critical Control Point Inspec	ction				
F his All		pation platfer of the control of the control of the		36	DIN DOUT	B					
18	DNA D N/O	Proper cooking time and temperatures	1	36	□N/A	Process Review					
	ŪM- □ OUT		-	37	DIN DOUT	Variance					
9	ĎN/A □ N/O	Proper reheating procedures for hot holding									
20	DIN' D OUT	Proper cooling time and temperatures	7		1.6						
+	ØN/A-□ N/O		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
1	DIN DOUT	Proper hot holding temperatures		foo	dborne illness.		INV				
+	<del></del>	**	Public health interventions are control measures to prevent foodb								
2	DÎN □ OUT □N/A	Proper cold holding temperatures	illness or injury.								

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 are Food and Water Utensils, Equipment and Vending. Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required IN ENDIT designed, constructed, and used UMD TUO∐ N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 "□·IN □ OUT □ N/A Food Temperature Control 56 □IN □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment O'N 🗆 OUT 🗖 N/A 🗀 N/O 40 for temperature, control Physical Facilities □ IN □ OUT □M/A □ N/O 41 Plant food properly cooked for hot holding D'IN OUT ON/V Hot and cold water available; adequate pressure IN OUT ONA INO .□/ÎN □OUT 42 Approved thawing methods used Plumbing installed; proper backflow devices □N/A □ N/O .☑ÍN 🗆 OUT 🗆N/A 43 Thermometers provided and accurate ID IN □ OUT □N/A Food-Identification Sewage and waste water properly disposed DIN □ OUT □ N/A ·U/N 🗆 OUT Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original contained .□'IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer **□**/Ñ □ OUT UN □ OUT Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, **□**IN □ OUT 46 storage & display JUO II OUT Adequate ventilation and lighting; designated areas used ☐√N ☐ OUT ☐N/A 47 Personal cleanliness DIN □ OUT □N/A □ N/O Wiping cloths: properly used and stored ZIN OUT ON/A Existing Equipment and Facilities DIN DOUT DNA DN/O Washing fruits and vegetables --- Administrative oper Use of Utensils 901:3-4 OAC 50 ∭'ÎN □ OUT □N/A □ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, DIN OUT ONA □ IN □ OUT □ MÍA 3701-21 OAC handled UNA OUT ONA 52 Single-use/single-service articles: properly stored, used OUT ONA ONO Slash-resistant, cloth, and latex glove use Code Section | Priority Level | Comment COS Ć~ Person In Charge Date: Licensor: PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page

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

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N	lame of facility		Cheçi	one	License Number	Date					
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F	ddress	101 (S) 4 RSCI	04.70	4-4-(=1- 6-1		14165 900H					
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L	lcense holder		Inspe	tion Time	Travel Time	Category/Descriptive					
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		heck all that apply) cal Control Point (FSO) □ Process Review (RFE) □ Val	10.44	ngi nga katawa kati Banana	Follow up date (if required						
	Foodborne □ 30 □	Pay ☐ Complaint ☐ Pre-licensing ☐ Consultation	lance Re	view. L. Follow up		(If required)					
		27 2 2 2 3 3 4 4 5 1 5 5 1 5 1 5 5 1 5 1 5 1 5 1 5 1			<del>-  </del>						
		FOODBORNE ILLNESS RISK FACT	ORS AN	ID PIERLIO HE	ALTH INTERVENTIONS	\$4 being the contract of					
٨		npliance status (IN, OUT, N/O, N/A) for each numbered									
<u> </u>	•		TOTAL STATE	in compliance. Oc	71-nov in compliance M/O=10	t observed N/A=not applicable					
w		Compliance Status		Compliance Status							
		Supervision			emperature Controlled for Sa	fety Food (TCS food)					
1	ZÍN DOÚT 🗆 N	performs duties	and	23 N/A N/O	Proper date marking and	disposition					
.2	√ZIN □OUT □ N			24 □ IN □ OUT	Time on a rublish sale	that is a second as a first of					
	Stranger Lynn (	Employee Health		Z4 DW/A DN/O	Time as a public health con	troi: procedures & records					
3	MIN SOUT IN	A Management, food employees and conditional employe	es;		Consumer Adviso	<b>/ry</b>					
4	ZIN DOUTD N	knowledge, responsibilities and reporting		25 ☐ IN ☐ OUT ☐M/A	Consumer advisory provid	ed for raw or undercooked foods					
5	□IN <b>S</b> OUT □ N/		ents		Highly Susceptible Pop	ulations					
	Participation of	Good Hygienic Practices	150.91	□ NI □ OUT							
6	DIN OUT ON			26 ⊠Ń/A	Pasteurized foods used; p	rohibited foods not offered					
7	IZÍN □ OUT □ N				Chemical	A CHARLETT LANGE GREEK					
		Preventing Contamination by Hands									
8	Maria Donia	N/O Hands clean and properly washed		27 DN/A	Food additives: approved	and properly used					
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved	28 □ IN <b>□</b> OUT □N/A	Toxic substances properly in						
10	DIN DOUT DIN	A Adequate handwashing facilities supplied & accessible			Conformance with Approved	and the second s					
10	Dir Goot Dir	Approved Source		29 □IN □ OUT	Compliance with Reduced specialized processes, and	Oxygen Packaging, other					
11	DIN DOUT	Food obtained from approved source			Specialized processes, and	THACCE plan					
	☑ IN □ OUT		;		Special Requirements: Fres	h Juice Production					
12	□N/A □ N/O	Food received at proper temperature		IN OUT	-	- ,					
13	□/ÍN □ OUT	Food in good condition, safe, and unadulterated		31	Special Requirements: Heat	Treatment Dispensing Freezers					
14	□ IN □ OUT	Required records available: shellstock tags, parasite		TUO LI KILL	Special Boguisamente C	D					
	ŪKI/A □ N/O	destruction		BN/A I N/O	Special Requirements: Cust	om Processing					
		Profection from Contamination		33 DIN DOUT	Special Paguiroments C. II	1W-t 147					
15	□ IN Q OUT	Food separated and protected		N/A □ N/O	Special Requirements: Bulk	vvater Machine Criteria					
	□N/A □ N/O	protocolog .		TUO DI NILO	Special Requirements: Acidi	find Miller Disc Description					
16	D√ÍN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	4 DNA DNO	Criteria Criteria	ned write rice Hiebaration					
17	☑ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	IN OUT	Critical Control Point Inspect	ion					
	Time/Tein	perature Controlled for Safety Food (TCS food):			- V						
	DAN OUT		3	6 DIN OOT	Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures			<del> </del>	-					
19	□ IN □ OUT	Proper reheating procedures for hot holding	3	7 DIN DOUT	Variance	•					
	□N/A Q∕N/O	1 tokal legering blocedules lot for Rolding			<u> </u>						
20	□IN □ OUT	Proper cooling time and temperatures									
	□N/A □/N/O			Kisk factors are	food preparation practices	and employee behaviors					
21	□ NI □ OUT	Proper hot holding temperatures	·	nat are identified oodborne illness.	as the most significant con	tributing factors to					
- 1	□N/A □ N/O	in toker not nothing temperatures	] ]								
22	MIN DOUT DNA	A Proper cold holding temperatures		Public health int Ilness or injury.	erventions are control mea	sures to prevent foodborne					
-		tomporatores	ł ]								

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

Name	of Facility						Type of Inspec	tion	Date		
1	moon	tet	<u> </u>	tract			Storbed	(CP	DNS	37	34
	GOOD REVAIL PRACTICES TO THE PRACTICE										
	Good Reta	ail Practi	ces are	preventative measures to control the intro	oductio	on of pathogens,	chemicals, an	d physical obje	ects into foods	<u> 100 / C.</u>	
Mark	designated com	pliance s	status (I	N, OUT, N/O, N/A) for each numbered item: I	N=in c	ompliance OUT=	not in compliand	ce N/O=not obs	served N/A=nd	t appli	cable
	IN OUT BY	<u>_</u>	ſ	od and Weter	7 🗀	并托拉巴		nonfood-contact		able p	
	NOUT ON			urized eggs used where required and ice from approved source	54	□ и 🗗 бит	designed,	constructed, and	used		
			od Tem	perature Senuori	55	AN DONLD	]N/A Warewash strips	ning facilities: inst	talled, maintaine	d, used	f; test
40	I IN DOUT DNA	. □ N/O	Proper for tem	r cooling methods used; adequate equipment operature control	56	DIN DOUT	C: Annual Park St. Co.	contact surfaces	clean	leo.	
41 ⋤	I'ÍN □ OUT □N/A	□ N/O	Piant f	food properly cooked for hot holding	57	DAM OUT	5-matheter : 1 3-2-2	old water availab	ole; adequate p	essure	<u>-1 ().</u> :
42 √	I'IN 🗆 OUT 🗆N/A	□ N/O	Approv	ved thawing methods used	58	<b>Y</b> /		installed; proper			
43 ⋤	∕ÎN □ OUT □N/A		Therm	ometers provided and accurate	1	□N/A □ N/O		· · · ·			
	THE PROPERTY OF THE PARTY OF TH		·Fogo()	dentification :	59	ZDÍN □ OUT□	N/A Sewage ar	nd waste water pro	operly disposed		
44 📮	ÍN □ OUT		Food p	properly labeled; original container	60	D TUO-D NI	N/A Toilet facilit	ies: properly cons	structed, supplied	I, clean	ed
	<b>在社会社会</b>	Proven	ion of	bot Contamination	61	D IN (DOUT D	N/A Garbage/re	fuse properly disp	osed; facilities n	 naintain	ed
<del></del>	IN DOUT		opening	s, rodents, and animals not present/outer gs protected	62	DN/A □ OUT	Physical fa outdoor din	cilities installed, n	naintained, and c	lean; do	ogs in
7	ŅŃ □ OUT			nination prevented during food preparation, & display	63		<del> </del>				-
	AVID TUOYD IN IN			al cleanliness			<del></del>	entilation and ligh	nting; designated	areas ı	sed 
	/IN OUT ON/A			cloths: properly used and stored  ng fruits and vegetables	64	AN DONTD		uipment and Facilit			
tiri	ET TOTAL			se or Urginsus 1	<b>2</b> H		WALTER AW	nnietrative :	田台社田		社
50 ₩	IN 🗆 OUT 🗆 N/A	□ N/O	In-use	utensils: properly stored	65	□ и □ оит 🗗 1	N/A 901:3-4 OA	0			
51 🗗	√N □ OUT □N/A	Î.	Utensila	s, equipment and linens: properly stored, dried,	66	Ø⁄IN □ OUT □	N/A 3701-21 O				<del>-</del>
<del>-                                    </del>	N/A □ OUT □ N/A			use/single-service articles: properly stored, used				·			
53	ÎN □ OUT □N/A	□ N/O	\$1000 P. S.	esistant, cloth, and latex glove use							
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Item No	Code Section	Priorit	y Level	Comment	/				CAMPANY AND	cos	R
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				issue Correct today	<u> </u>	- 25 July	ON TO	10/10/1/2	<u> </u>		
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Person	in Charge		Jer.	1.1 Amub			Date	2/8/20	771/		
Environ	mental Health Spe	ecialist	1		•	Licenson	<u> </u>	<del>~ ~ ~ ~ ~</del>	1/		_
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HEA 53	02B Ohio Depart	tment of	Health	(8/22)							

AGR 1268 Ohio Department of Agriculture (8/22)

### Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility		Type of Inspection Date	- 1 ₀	. • •
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		· · · · · · · · · · · · · · · · · · ·			
			Observations and Corrective Actions (continued)		
Item No.	Code Section	Priority Level	Comment	cos	R
			approved method to real from 1350 to 700		
*			lithin a has than 72° to 41° or loss in 4 hrs.		
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45	5.12	NC	Observed brickday with as done bottom Don		
L.	2.30	NC	12 18 18 18 18 18 18 18 18 18 18 18 18 18		
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			Coract today for food sofoty		
641	416		Observed plactic containers in page contraction		П
				] 🗆	
	) \		today for food motive		
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50	4543	NC	Organis an opening dirty the an power still	<u> </u>	-
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7,0	2.11	NC.	Opening restrains for not call dring. The ober		
3			shall be made to be salt chair. Cornet today for		
			atation		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of facility		Cha-	do ana - V	1015/200			
Theme!	Pron		kone √ FSO □ RFE	License Number	Patello 8, Do		
Address 12	Soil Power Way	City	State/Zip Code	OH 451	14		
License holder	Haran	Inspe	ection Time	Travel Time	Category/Descriptive		
Type of Inspection (c ☐ Standard ☐ Critic ☐ Foodborne ☐ 30 D	heck all that apply) cal Control Point (FSO) □ Process Review (RFE) □ Varially lay □ Complaint □ Pre-licensing □ Consultation	nce Re	eview □ Follow up	Follow_up_date-(if require	d) Water sample date/result (if required)		
Mark designated con	apliance status (IN, OUT, N/O, N/A) for each numbered it	em: IN:	in compliance O	JT=not in compliance N/O=n	Of Observed NA		
	compliance Status			Compliance Sta			
1 DIN DOUT D	performs duties	d	23	an ranga kangangan k			
2 OIN OUT ON			24 DIN DOUT	Time as a public health con	ntrol: procedures & records		
3 DIN DOUT DN 4 DIN DOUT DN	/A Proper use of restriction and exclusion	-	25 □IN □ OUT	Consumer advisory provide	led for raw or undercooked foods		
5 DIN DOUT DIN	/A Procedures for responding to vomiting and diarrheal event		□IN □ OUT 26 □N/A	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	prohibited foods not offered		
7 DIN DOUT DN	O No discharge from eyes, nose, and mouth	I	DIN DOUT	The same of the sa	and the second s		
8 DIN DOUT DW	and the property washed	-	Z/ DN/A	Food additives: approved			
	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d	28	Toxic substances properly in	dentified, stored, used		
1 DIN DOUT	A Adequate handwashing facilities supplied & accessible  Food obtained from approved source	2	POUT OUT	Compliance with Reduced specialized processes, and	Oxygen Packaging, other I HACCP plan		
2 DIN DOUT CIN/A DN/O	Food received at proper temperature		O DIN DOUT	Special Requirements: Fres			
3	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite destruction	-   -	DIN DOUT	Special Requirements: Heat  Special Requirements: Custo	Treatment Dispensing Freezers		
5 DIN DOUT	Food separated and protected	3:	2 DN/A DN/O 3 DN/A DN/O	Special Requirements: Bulk			
ONA ONO OUT OUT ONA ONO	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	Special Requirements: Acidif	ied White Rice Preparation		
7 DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOUT	Critical Control Point Inspecti	on		
DIN OUT	Proper cooking time and temperatures	36	LI N/A	Process Review			
□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□IN □ OUT □N/A	Variance			
□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors are fo	ood preparation practices a	nd employee behaviors		
that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
□IN □ OUT □N/A	Proper cold holding temperatures	illr	ness or injury.	Territoria are control meas	sures to prevent foodborne		

Name of Facility					Type o	f Inspection	Date			
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		GOOD RETAIL	LPRA	GTICES CT	had some dealths					
١	Good Retail Practi	ices are preventative measures to control the int	roduction	on of pathogens,	, chemic	als, and physical objec	ts into foods.			
		status (IN, OUT, N/O, N/A) for each numbered item Safe Food and Water	IN=in o	ompliance OUT=	not in co	ompliance N/O=not obse	rved N/A=nota	plicable		
38	☐ IN ☐ OUT ☐N/A ☐ N/O		r 1 54	1	F	ood and nonfood-contact sesigned, constructed, and u	urfaces cleanable	, properly		
39	□ IN □ OUT □N/A	Water and ice from approved source		DIN FLOUTE	V	Varewashing facilities: insta		sed: test		
	Fo	od Temperature-Control	55		st	trips				
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	OUT OUT		onfood-contact surfaces cl	CONTRACTOR OF THE PROPERTY OF	<b>Ent</b>		
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57		IN/A H	ot and cold water available	; adequate press	зиге		
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Р	lumbing installed; proper b	ackflow devices			
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	7 L	□N/A □ N/O		•				
1	And the second s	Food Mentification	59		IN/A s	ewage and waste water prop	perly disposed			
44	□ IN □ OUT	Food properly labeled; original container	60		IN/A To	oilet facilities: properly const	ucted, supplied, c	eaned		
	Preven	tion of Food Contamination	61		JN/A G	arbage/refuse properly dispo	sed; facilities main	tained		
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT		nysical facilities installed, ma	intained, and clea	n; dogs in		
46		Contamination prevented during food preparation, storage & display	7 L	□N/A □ N/O	0.	utdoor dining areas	<u> </u>			
47	□ IN □ OUT □N/A	Personal cleanliness	63	□ IN □ OUT	A	dequate ventilation and lighti	ng; designated are	as used		
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64		]N/A Ex	sisting Equipment and Facilitie	98			
49	IN OUT ONA ONO	Washing fruits and vegetables				Auministrative 4				
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65		IN/A 90	01:3-4 OAC				
51		Utensils, equipment and linens: properly stored, dried,	<del>                                      </del>		INI/A DE	204.04.04.0	•			
52		handled Single-use/single-service articles: properly stored, used	<b>⊣</b>	D IN D OUT	IN/A 3/	701-21 OAC	_			
53		Slash-resistant, cloth, and latex glove use								
		Tich Pobservations and Mark XI Insepte propriete box for COS and R. COS-co						STEE STEEL		
iten	No. Code Section Priori	ty Level Comment	ufobio <del>bi</del>	artizari cirvi de indensiti	a elimina is	redeat-Matation 2.1 (7.3)		os R		
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		Facility is	nat	and let						
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Pers	son in Charge					Date:				
Env	ironmental Health Specialist			Licensor:	٦,	^ \	11 nn:	1/		
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17 [7]	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of of of other states and the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states as a second state of the states are states are states as a second state of the states are states are states are states as a second state of the states are states are states are states as a second state of the states are states are states are states as a second state of the states are states are states are states as a second state of the states are stat									

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

!	lame of facility		Check			License Number		Date		
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/	Address		City/S	itate	Zip Code .					
	25 sters	o Dc	$\square q$	A.	200	DH 115179				
L	icense holder		Inspec	ction		avel Time	Ca	tegory/Descriptive		
_	M. Enland	Development	3	C		5	(2	my Class I		
T	ype of Inspection (che Standard - D Critical	eck all that apply)				Follow up date (if require		Water sample date/result		
-	J Foodborne □ 30 Day	l Control Point (FSO) □ Process Review (RFE) □ Varie v ☑ Complaint □ Pre-licensing □ Consultation	ince Rev	view	☐ Follow up		-	(if required)		
11.3			rim takken kanal					· · · · · · · · · · · · · · · · · · ·		
701	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item (Nois and Item (Nois and Item)									
	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									
	NAP - NA -	Compliance Status			AND THE RESERVE	Compliance Sta				
1		Person in charge present, demonstrates knowledge, ar	nd		DIN DOUT			The second of th		
2		performs duties			□N/A □ N/O	Proper date marking and	disp	osition		
		A Certified Food Protection Manager		274	□IN □ OUT □N/A □ N/O	Time as a public health cor	ntrol:	procedures & records		
3		Management, food employees and conditional employee	S;				91 <b>*</b> *	A STATE OF THE PARTY OF THE PAR		
_		knowledge, responsibilities and reporting	[		□IN □ OUT	Consumer advisory provid	ded f	or raw or undercooked foods		
5	DIN DOUT DIN/A		ls l		□N/A		200	Si law of dildelcobked [Dods		
E # #	1000 · · · · · · · · · · · · · · · · · ·	· · · · · · · · · · · · · · · · · · ·	1. 150 MM		IN DOUT	A STATE OF THE STA	N. A. S.	The same of the sa		
6 7		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth			JN/A	Pasteurized foods used; p	ronit	oited foods not offered		
	The state of the s	cevanilla danumination avalumes 1	h Pan				<b>多</b> 中下			
8		Hands clean and properly washed		27 L	JIN DOT	Food additives: approved	and	properly used		
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approv	ed	28	TUO □ OUT IN/A	Toxic substances properly i	denti	fied, stored, used		
10	□IN □ OUT □ N/A	14 (2%) 18 (3%)			文· (表 ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) (	and charge the contract of		· · · · · · · · · · · · · · · · · · ·		
44	为现代的 中华 · · · · · · · · · · · · · · · · · ·	Adequate handwashing facilities supplied & accessible	6 a 14 2	7U I	∃IN □ OUT ∃N/A	Compliance with Reduced specialized processes, and	Охус А на	en Packaging, other		
11	DIN DOUT	Food obtained from approved source		30 E	III 🗆 OUT					
12	□IN □OUT □N/A □N/O	Food received at proper temperature			IN/A II N/O	Special Requirements: Fres	in Ju	ice Production		
13	□IN □OUT	Food in good condition, safe, and unadulterated	—   3	31 E	IN DOUT IN/A DN/O	Special Requirements: Hea	t Tre	atment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3	32 E	IN DOUT	Special Requirements: Cus	tom F	Processing		
15	OIN DOUT	Food separated and protected	3		IN OUT	Special Requirements: Bulk	Wat	er Machine Criteria		
16	□N/A □N/O □IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3		IN □ OUT IN/A □ N/O	Special Requirements: Acid Criteria	ified	White Rice Preparation		
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	5	IIN 🗖 OUT	Critical Control Point Inspec	tion			
E.W^? g. 6:3 ss. 6k:⊥					IN DOUT	<u> </u>				
8	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	- -	IN/A	Process Review				
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	7 日	IN DOUT	Variance				
O DIN DOUT Proper cooling time and temperatures				₹isk	factors are for	od preparation practices	and	employee behaviors		
1	DIN DOUT	Proper hot holding temperatures	fe	oodk	orne iliness.	s the most significant con		·		
2	□IN □ OUT □N/A	Proper cold holding temperatures	P	Public health interventions are control measures to prevent food illness or injury.						

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

Nar	Name of Facility Type of Inspection Date							
Sacration to Person					D 1	10	· ^ ^	
	Fall Derivan				DIN DIESTA	111101	<del>4 0</del>	N)
		FIRE GOOD RETAIL				TEX		20
	Good Retail Practi	ces are preventative measures to control the introd	ductio	n of pathogens, cho	emicals, and physical object	s into foods.	HD, addison	
M: Freed	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: IN	l=in co	mpliance OUT=not	in compliance N/O=not obser	ved <b>N/A</b> ≂not	appli	cable
<u> </u>	}	Safe Food, and Weter	4		Itenails, Equipment and Vend		10	拉
38	IN OUT DN/A N/O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact si designed, constructed, and u	urfaces cleana sed	ible, p	roperi
39	IN OUT ONA	Water and ice from approved source	55	IN OUT IN/A	Warewashing facilities: instal	led, maintained	i, used	d; test
	10 - 12 - 14 - 14 - 14 - 14 - 14 - 15 - 16 - 16 - 16 - 16 - 16 - 16 - 16	od Temperature (Control	L.		strips			
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	OUT OUT	Nonfood-contact surfaces cle	an	and the same	3,144
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding		A PARTY TO	CONTRACTOR OF THE PROPERTY OF			也是
			57	IN OUT ON/A	Hot and cold water available			·—_
42	IN OUT ONA ONO	Approved thawing methods used	58		Plumbing installed; proper be	ackflow device	s	
43	□ IN □ OUT □N/A	Thermometers provided and accurate	-	□N/A □ N/O				
世世		Food trentification in the second sec	59	□ IN □ OUT □N/A	Sewage and waste water prop	erly disposed		
44	☐ IN ☐ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constru	ucted, supplied,	clean	ed
	Hit it is the Breven	ion or Rood Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly dispos	ed; facilities ma	aintain	ed
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, mai			
40		openings protected  Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas		ouii, u	990 III
46		storage & display	62	☐ IN ☐ OUT	Adamsata analisata a la fasi			
47	IN I OUT IN/A	Personal cleanliness	-03		Adequate ventilation and lightin	g; designated a	areas (	used 
48	IN OUT ONA ONO	Wiping cloths: properly used and stored	64	□ IN □ OUT □ N/A	Existing Equipment and Facilities	3		
		Washing fruits and vegetables	9-5	TABLE ATT	Administrative - 1	生的性田野	T	
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC		-	
$\vdash$		Utensils, equipment and linens: properly stored, dried,			301.0-4 3.10			
51	□ IN □ OUT □N/A	handled	66	□ IN □ OUT □N/A	3701-21 OAC			
52		Single-use/single-service articles: properly stored, used	1		1			
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use	of the second				V-TELear Committee	W = 13
		Deservations and Go	T e	Tive Actions		A PARTY	de	11
Item	No. Code Section Priorit	y Level Comment	_	2411134110130172	fourth to be at Arrigation 1 2 2 2 2 1	-3-1-6-1-7-1-4-4-2-3	cos	R
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Dare	on in Charge				· I - · · · · · · · · · · · · · · · · ·			ㅁ
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Envir	onmental Health Specialist	Wi com			1 9/14/2	1		
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LUI	ORITY LEVEL: C= C	RITICAL NC= NON-CRITICAL			Page 2	f = of		•

#### FSO/RFE Complaint Form

Date: 8/12/24 Date of Violation: 8/12/24	
Facility Name: Snoppy's Some Owner/ Operator:	
Facility Address:	
Manager On-Duty: Facility Phone Number: ()	
Nature of Complaint: Flips every where in facility	
Was complaint presented to facility staff and was it addressed?	
Name of person filing the complaint: To h Shaper Phone #: (41) 587-3378  Address:	
I am aware that in the event that court action is necessary to correct this condition. This complaint for as evidence and that I may be called upon to give testimony in support thereof.	n may be used
Signature: Date:	
Office Use Only:	
Complaint #: 303-4015 Date Received: 8 (3/04	
Investigating Sanitarian: Heather Polloy Date Investigated: 8/14/34	
Finding/Orders: Flips were thound in Kitchen and back area.	
Operator needs to contest hunced spect control	
Re-Inspection Findings/Orders:	
Administrative Hearing Date: Findings/Orders:	
Board of Health Hearing Date: Findings/Orders:	

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

<u> </u>		7 (), 1981 <u>5 - 1985 -                                   </u>					*			
ľ	Name of facility			ck o	ne /	License Number	Date			
	Do Price	Pina		FSC	RFE	73	1-10 14 SOBA			
A	ddress		City/State/Zip Code							
h.	8118 TEV C	at RA	$\mathbb{R}^{-1}$		van O	H 76173				
	icense holder	ranged or	_		10111	1 - 1				
	Kunberly 7		шер	7	Ŝ	ravel Time	Category/Descriptive			
	ype of Inspection (ch	Devid		1			canus Class TIT			
E	Standard	eck an triat apply) al Control Point (FSO) □ Process Review (RFE) □ Varia	nce P	ovio	w D Follow up	Follow up date (if required)	Water sample date/result (if required)			
드	l Foodborne ☐ 30 Da	y ☐ Complaint ☐ Pre-licensing ☐ Consultation		CVIO	w 🗀 i ollow ap		(ii reduited)-			
				-CXFTHEN MOR	3. W - W - W - W - W - W - W - W - W - W					
	Mark designated comp	AHEATA OOD BOIRNES HANDS AND MARACHO	135713			CHIEFINE ERVENTIONS				
	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									
	Seal Print of the Seal of the	Compliance Status	8.000,000,00	Mr-Next		Compliance State				
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1	MIN DOUT DN/	Person in charge present, demonstrates knowledge, ar performs duties	ıa.	23	DIN DOUT	Proper date marking and di	sposition			
2	MIN □ OUT □ N/	- V 2000 V - 5- V XXX - W 90-00	_							
	CARL CONTRACTOR OF THE PARTY OF	(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	ME OF	24	DIN DOUT	Time as a public health contr	ol: procedures & records			
3	DIN DOUT DN/	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;			www.wishington.	大學: 原 是 學 內 學 大學 ?			
4	DIN DOUT DN//	A Proper use of restriction and exclusion	$\dashv$	25		Consumer advisory provided	d for raw or undercooked foods			
5	ŬIN □OUT □N//	Procedures for responding to vomiting and diarrheal event	s	be⊑ (da eTas:	ENTERNISH ENTERNISH					
6	FIN DOUT DAW	Proper eating, tasting, drinking, or tobacco use	A. 1	26	DIN DOUT	Pasteurized foods used; pro	shibited foods not afford			
7		No discharge from eyes, nose, and mouth		26	□N/A	The state of the s	Finance Todas Hot Offered			
<u>}</u> }: 4:3 ii (3, b, 1		พ่อให้เกิดเกิดสารค้าใช้เกิดสารค้าสารครามสารครามสารครามสารครามสารครามสารครามสารครามสารครามสารครามสารครามสารคราม	166 145 ·	فارداد	□,IKÎ □ OUT					
8		Hands clean and properly washed		27	N/A	Food additives: approved ar	nd-properly-used			
9-	DIN GOUT	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ed	28	DIN DOUT	Toxic substances properly ide	ontified, stored, used			
10	DIN DOUT DN/A	A Adequate handwashing facilities supplied & accessible	_	( i chu Wi	*******	Chiefolifinat/Thirty thin it follows				
4.7	**************************************	and the second s	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	29	DIN/A	Compliance with Reduced On specialized processes, and h	xygen Packaging, other			
11	DIN DOUT	Food obtained from approved source		30	TUO II NI					
12	DÍN DOUT DYA DN/O	Food received at proper temperature			DINA DINO	Special Requirements:-Fresh	<del></del>			
13	LTIN □OUT	Food in good condition, safe, and unadulterated			DIN DOUT	Special Requirements: Heat T	reatment Dispensing Freezers			
14	□IM □OUT □N/A □N/O	Regulred records available: shellstock tags, parasite destruction	,	32	DIN DOUT	Special Requirements: Custor	m Processing			
15	DIN DOUT	Food separated and protected	G 186	33	DN/A DN/O	Special Requirements: Bulk W	/ater Machine Criteria			
16	□TN □OUT/ □N/A □N/O	Food-contact surfaces: cleaned and sanitized	-	34	DIN DOUT DN/A DN/O	Special Requirements: Acidifie Criteria	ed White Rice Preparation			
7	TUO OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspection	n			
** ***	ON OUT	antasinguterikkan kacamalinah keta		36	пи попт	Process Review				
8	DN/A D N/O	Proper cooking time and temperatures		-+	DN/A					
9	DIN/ DOUT	Proper reheating procedures for hot holding		37	□/ÍN □ OUT □ N/A	Variance				
Proper cooling time and temperatures				Ris	k factors are fo	od preparation practices an	nd employee behaviors			
1	OWA ONO	Proper hot holding temperatures		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 foodborn illness or injury.						

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

	Authority, Onapters of 17 and							
Name of Facility	•	\[\frac{1}{2}\]	ype of Inspection	Date				
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Good Retail Practic	ces are preventative measures to control the introd	and the transfer Teaching to Tan Front and the State of the Miles of the Control	hemicals, and physical object	s into foods				
	tatus (IN, OUT, N/O, N/A) for each numbered item: IN	•			le			
	are Freit and Water		Utensils Equipment and Vend	的工作工程				
38 IN OUT ON A NO	Pasteurized eggs used where required	54 🗆 IN 🛱 OUT	Food and nonfood-contact se designed, constructed, and us		∍rİy			
39 QJ/IÑ □OUT □N/A	Water and ice from approved source	55 DIN OUTON	Warewashing facilities: instal	led, maintained, used; tes	st			
Food	od Temperature Control		strips	<b>-</b>				
40   IN   OUT   N/A   N/O	Proper cooling methods used; adequate equipment for temperature control	56 DIN DOUT	Nonfood-contact surfaces cle	ean	H			
41 DIN DOUT DIVA DN/O	Plant food properly cooked for hot holding	57 DIN OUT ON	/A Hot and cold water available	; adequate pressure				
42   🗖 IN 🗆 OUT 🗆 N/A 🗆 N/O	Approved thawing methods used	58 <b>口∕ĺ</b> N □OUT	Plumbing installed; proper b	ackflow devices				
43 ☐VÎN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A □ N/O						
	FoodUden(rication	59 IN OUT ON	/A Sewage and waste water prop	erly disposed				
44 □/IN □ OUT	Food properly labeled; original container	60 □ IN □VOUT□N		ucted, supplied, cleaned				
Preven	ions of Food Contamination	61 DIN OUT ON	/A Garbage/refuse properly dispos	sed; facilities maintained				
45 □√N □ OUT	Insects, rodents, and animals not present/outer openings protected	62   IN   OUT	Physical facilities installed, ma outdoor dining areas	intained, and clean; dogs i	in			
46 □ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O	-	<u> </u>	-			
47 □√N □ OUT □N/A	Personal cleanliness	63 <b>G</b> IN <b>D</b> OUT	Adequate ventilation and lighti	ng; designated areas used	d —			
48 II IN II OUT IIN/A II/N/O	Wiping cloths: properly used and stored	64 <b>□</b> M □ OUT □N	I/A Existing Equipment and Facilitie	.s				
49/N _ OUT _N/A _ N/O	Washing fruits and vegetables		Administrative		4			
the second state of the se	roper, use of Utensile	65   IN   60T   N	/A 901:3-4 OAC					
50 DAN OUT ONA ONO	In-use utensils: properly stored	05 114 127 001 114	77 301.0-7 07.0	ot.				
51   UN   OUT   DN/A	Utensils, equipment and linens: properly stored, dried, handled	66 IN I OUT DAY	/A 3701-21 OAC 🐧					
52 JIN OUT ONA	Single-use/single-service articles: properly stored, used							
53 ☐√N ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use							
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Environmental Health Specialist Licensor:								
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# Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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k:	xma aa Par	man Ret Conter		□ FSO 🗹 RFE			258		Mr. W. March	
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Type of inspection (check all that apply)  Standard							Follow up date (if required	d)	Water sample date/result	
	Tendhorne □ 30 Day	ll Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce F	Revie	w □ Follow up	•			(if required)	
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9	· · · · · · · · · · · · · · · · · · ·	makes the second of the second							Contract Co	
1	DIN DOUT WIN	Person in charge present, demonstrates knowledge, ar	ıd		DIN FLORI	T			The same of the sa	
_		performs duties		2	3 N/A   N/O	) [*]	Proper date marking and	disp	osition	
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遊客体	· · · · · · · · · · · · · · · · · · ·	以 制作。 "如此 "		24	TINA II N/O	)	Time as a public health cor	ntrol:	procedures & records	
3	DIN DOUT MA	Management, food employees and conditional employees	s;	infe	***********	er Konto Ez X			· · · · · · · · · · · · · · · · · · ·	
_		Knowledge, responsibilities and reporting		25	□IN □ OUT □N/A	Γ	Consumer edulaces	امدا ه	or raw or undercooked foods	
4	LIN EXOUT NA	A Proper use of restriction and exclusion	_				Consumer advisory provid	lea r	or raw or undercooked foods	
5	DIN TOUT DAY	Procedures for responding to vomiting and diarrheal event	S	36						
6	DIN-FROUT FINE	Proper eating, tasting, drinking, or tobacco use	g. (n. 40° ) ::::(n. 20°	26	□/N □ OUT	ŗ	Pasteurized foods used; p	rnhil	pited foods not offered	
7	MIN CLOUT CING	No discharge from eyes, nose, and mouth		20	LIN/A		P. C.		Alog Todas Hot Offered	
		A Consollarge Holli eyes, flose, and mouth	W - 18	96 - 29 ratus: 12				* #		
			416	27	. □M □ OUT □MA	-	Food additives: approved	and.	Managed to the second	
8	L DIM D OOL DIME	Hands clean and properly washed			DN/A		. dod additives. approved	aiiù.	properly used	
- /	пи поп				LIN DOUT					
9	DINA DINO	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	∍d	. 28	- 🗆 N/A	~ <u>-</u> .	Toxic substances properly in	denti	fied, stored, used	
				pil. The	THE NEW YORK AND ASSESSMENT OF THE PERSON OF	eg (8** 548*)		7		
10	DIN DOUT DNA			e de	пи пол		Compliance with Reduced	. 3 ×	1 - 6 × 2 1 - 1 × 2 × 2 × 2 × 2 × 2	
\$ % ¥	63 65 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	THE RESERVE TO SEASON TO STATE THE PARTY OF	1 W 10	29	ĎN/A		Compliance with Reduced specialized processes, and	∪xy( I HA	jen Packaging, otner CCP plan	
11.	DIN DOUT	Food obtained from approved source		20	TUO II OUT					
12	DIN DOUT	Food received at proper temperature		30	DIN DOUT		Special Requirements: Fres	h Ju	ice Production	
	□N/A □ N/O		_	31	DIN DOUT		Chariel Description 11			
<u>13</u>	DOUT	Food in good condition, safe, and unadulterated	_	Ľ	□N/A □ N/O		Opociai Requirements: Heal	ı ire	atment Dispensing Freezers	
14		Required records available: shellstock tags, parasite		32	DIN DOUT	]	Special Requirements: Cont	om I	Proposing	
à S'F	LWA LIN/O	destruction			DN/A □ N/O	$\Box$	Special Requirements: Cust		тосеванц	
5 % [®]		· · · · · · · · · · · · · · · · · · ·		33			Special Requirements: Bulk	\A/~*	or Machine Crite-!-	
15	DN/A □ N/O	Food separated and protected		<u> </u>	LIN/A D N/O		-poolar requirements. Duk	44AE	ei machine Chieria	
		1.7 df	_		TUO II NII		Special Requirements: Acidi	fied	Mhite Rice Presention	
16	DN/A DN/O	Food-contact surfaces: cleaned and sanitized	1	34	DNA DOUT		Criteria	ou	vinte race Preparation	
	7	Proper disposition of returned, previously served,	-	$\vdash$		+				
7	TUO □ OUT	reconditioned, and unsafe food		35	□jn □ out □n/a	}	Critical Control Point Inspect	ion		
E A B		and prefered that he seemed the				-				
	DIN DOUT			36	□/N □ OUT □N/A		Process Review			
8	DIN' DI OUT DINA DI N/O	Proper cooking time and temperatures				1		-	· -	
	DIN/ DOUT		<b>⊣</b> ¦	37	DIN DOUT	ı	Variance			
9	□N/A □ N/O	Proper reheating procedures for hot holding			_ WA					
$\exists$	□IN/ □ OUT □				•		•			
0	Proper cooling time and temperatures				sk factors are	for	od preparation practices a	and	employee bohaviors	
7		-	tha	it are identified	i as	the most significant con	tribu	iting factors to		
1	1 ☐N/A ☐ N/O Proper hot holding temperatures				foodborne illness.					
		Public health interventions are control measures to prevent foodbo					es to prevent foodbarn-			
2	OUT ONA	Proper cold holding temperatures		ilin	ess or injury.		are control iffes	iouli	29 TO PLEAGHT 1000DOLUG	
		The results to report the total of			• •					

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 ife Food and Water Utensils Equipment and Vending Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT □Ñ/A □ N/O Pasteurized eggs used where required **☑**IÑ □ OUT designed, constructed, and used III/A □OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 | □ IN □ OUT 🖾 Ñ/A Food Temperature Control 1 56 □/N □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean IN OUT DNA DNO for temperature control Physical Facilities □ IN □ OUT □N/A □ N/O 41 Plant food properly cooked for hot holding DNU □ OUT □N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐Ñ/A ☐ N/O 42 Approved thawing methods used **□**⁄M □out Plumbing installed; proper backflow devices ĎN/A □ N/O []∕IN □ OUT □N/A Thermometers provided and accurate 'IN OUT ON/A Food Identification Sewage and waste water properly disposed DÍN □ OUT □N/A Ų/N □ OUT Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container ☑ÍN ☐ OUT ☐N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer IN DOUT UD □ NI 🗓 Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, TUO II NI 46 storage & display DIN □ OUT Adequate ventilation and lighting; designated areas used AM DOUT DWA 47 Personal cleanliness □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored D∕ÎN □ OUT □N/A Existing Equipment and Facilities O/N 🗆 AÌN, TUO 🗆 NI Washing fruits and vegetables --- Administrative HITTI THE BOOK OF THE PARTY OF roper use of Mensile - Translation IN OUT IN/A 50 □ IN □ OUT ŪK/A □ N/O 901:3-4 OAC In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, □ IN □ OUT ØN/A □ IN □ OUT □N/A 3701-21 OAC 52 ☐ IN ☐ OUT ☐ÑA Single-use/single-service articles: properly stored, used □ IN □ OUT ŪŃA □ N/O Slash-resistant, cloth, and latex glove use Priority Level Comment cos Person in Charge Environmental Health Specialist Licensor:

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

NC= NON-CRITICAL

PRIORITY LEVEL: C= CRITICAL

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	Name of facility	As-	Chec	k.o	ne	License Number	Date			
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	Address		Clty/State/Zip Code							
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1	License holder		Inspe	ecti	on Time T	Category/Descriptive				
L	Robert (	Extrall		G	$\circ$	<i>S</i> 0	Comm Clas	TIT		
	Type of Inspection (ch	eck all that apply)			<u> </u>	Follow up date (if required		140000		
.1	ਹੋ√Standard □ Critica □ Foodborne □ 30 Da	al Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Re	evie	w 🛘 Follow up	The same of the sa	(if required)	esuit		
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	A STATE OF THE STA	Maridon de la company de la co	500	نائ	NO BULLION	THE MINERAL VACATIONS				
L	Mark designated comp	oliance status (IN, OUT, N/O, N/A) for each numbered it	m: IN	=in	compliance OUT	'=not in compliance N/O=no	t observed N/A=not and	olicable		
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Ę.	· · · · · · · · · · · · · · · · · · ·	A STATE OF THE STA								
1	DIN DOUT DN	A Person in charge present, demonstrates knowledge, an performs duties	d.	23	DIN DOUT	Proper date marking and	disnosition	wati Meri Turasi		
2	MIN DOUT DN/	A Certified Food Protection Manager		H	DIN DOUT					
¥ FWA	自然 於 电容	「		24	DIN/A DIN/O	Time as a public health con	trol: procedures & records	÷ ,		
3	DIN DOUT DA	Management, food employees and conditional employees knowledge, responsibilities and reporting		# TATE	***********					
4	NA D TUOD NIE		-	25	DIN DOUT	Consumer advisory provide	ed for raw or undercooked	foods		
5		A Procedures for responding to vomiting and diarrheal event	;	6.78.78 W. 'W. 8		Periling Short Shirt See	A TO THE RESERVE OF THE PARTY O	W 10 W 15		
6	DIN COUT DAY	and Control of the Co	4 - 14 6 - 14 1 - 14		DIN DOUT	Pasteurized foods used; pr		e * 12*		
7		O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth	-	26	LLIN/A	. cotodiized loods used, pi	onibited loods not offered	:		
	****	ar Coldred someoinen son organism	w a		DUT DUT			**************************************		
8	MIN DOUT DING	Hands clean and properly washed		27	IN/A	Food additives: approved a	and properly used			
	ĎM □ OUT	No. 1	_		DIN DOUT		· · · · · · · · · · · · · · · · · · ·			
9	DN/A D N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d	28	□N/A	Toxic substances properly ic	lentified, stored, used			
10	DIN DOUT DNA	P Address to the second		M: 188, 61.	and the second of the second o			10 To 10 To 10		
		Adequate handwashing facilities supplied & accessible		29	□JN □ OUT □N/A	Compliance with Reduced C specialized processes, and	Oxygen Packaging, other			
11	DIN, DOUT	Food obtained from approved source			□IN □ OUT					
12	DIN □OUT	Food received at proper temperature		30	ĎN/A □ N/O	Special Requirements: Frest	Juice Production			
13	DIN □OUT	Food in good condition, safe, and unadulterated	:	31	DINA DINO	Special Requirements: Heat	Treatment Dispensing Free	ezers		
14	DIN DOUT	Required records available: shellstock tags, parasite	<b>-   </b>	-						
<b>5.</b> %		destruction			DINA DINO	Special Requirements: Custo	om Processing			
. N.K	<b>Ø</b> ÍN <b>1</b> 360⊤	The design the first the second second		33	DIŃ □OUT ĎN/A □N/O	Special Requirements: Bulk to	Water Machine Criteria			
15		Food separated and protected	1							
16	MIN DOUT	Food-contact surfaces: cleaned and sanitized	<b> </b>  3	34	DIN DOUT	Special Requirements: Acidif Criteria	ied White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served,	┨┞		דטס 🗆 אנֶם		<del></del>			
		reconditioned, and unsafe food	3		□N/A	Critical Control Point Inspecti	on	-		
*** !:		inga Telyandikan aliku dalika silika silika s	30	6	DIN DOUT	Process Review		<del></del>		
8	DIN DOUT	Proper cooking time and temperatures	1			- Locess Vealer				
	□IŅ □ OUT		3	7	DUT □ OUT	Variance	•			
9	□Ń/A □ N/O	Proper reheating procedures for hot holding	-							
0	DIN DOUT	Proper cooling time and temperatures	11.	<b>n:</b>						
$\exists$			-    <b>¦</b>	nus hat	к тастогs are for are identified as	od preparation practices a s the most significant conti	nd employee behaviors	s		
1	□(Å □ OUT □N/A □ N/O	Proper hot holding temperatures	f	000	borne illness.		watering ractors to			
_			┤│┇	oub	lic health inter	ventions are control meas	sures to prevent foodbo	orne		
2	OUT IN/A	Proper cold holding temperatures	[	ııne	ss or injury.					
			1 1							

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly O/N II OUT IIN/A II N/O 54 □ IN □/OUT Pasteurized eggs used where required designed, constructed, and used N/A DOUT DN/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test □ IN □ YOUT □ N/A Food Temperature Control 56 ☑IN □ OUT Proper cooling methods used; adequate equipment for temperature control Nonfood-contact surfaces clean O'N 🗆 AW, TUO 🗖 NI 🗆 Physical Facilities. □ IN ☑ OUT ŪMA □ N/O IN □ OUT □N/A 41 Plant food properly cooked for hot holding Hot and cold water available; adequate pressure Approved thawing methods used **™** □OUT Plumbing installed; proper backflow devices Q∕N □ OUT □N/A □N/A □ N/O Thermometers provided and accurate IN DOUT IN/A Food) dentification Sewage and waste water properly disposed U√N □ OUT □ IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container □√N □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer TÙQ 🖫 NI 🗆 □/IN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, UO □ M√□ 46 storage & display □ IN 🗗 OUT Adequate ventilation and lighting; designated areas used UN OUT ONA 47 Personal cleanliness O/M/Ö A/NO TUO O III 48 Wiping cloths: properly used and stored III □ OUT □ N/A Existing Equipment and Facilities 49 □/N □ OUT □N/A □ N/O Washing fruits and vegetables per Use of Utensia MI □ OUT □N/A MIN OUT ONA ON/O 901:3-4 OAC In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☑ IN ☐ OUT ☐N/A 51 □ IN □ OUT □N/A 3701-21 OAC handled I OUT IN/A 52 Single-use/single-service articles: properly stored, used N/O Slash-resistant, cloth, and latex glove use Comment Priority Level COS Ω' **-**Person in Charge Licensor

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

NC= NON-CRITICAL

Page

PRIORITY LEVEL: C=

Name of	Facility	LA CA	Type of Inspection Date	<del></del>	
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	<b>71</b>	-\-		<u>) W</u>	NV.
			Observations and Corrective Actions (continued)	Ů.	
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

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	ype of Inspection (chi I Standard ☐ Critica	Control Point (FSO) ☐ Process Review (RFE) ☐ Var	iance Re	wiew	□ Follow up	Follow up date (if required	Water sample date/result (if required)			
Г	Foodborne   30 Day	Complaint ☐ Pre-licensing ☐ Consultation			up		· (ii roquired)			
200			77 - V- MAX.							
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	viant designated contp	liance status (IN, OUT, N/O, N/A) for each numbered	item: IN=	=In c	ompliance OUT	=not in compliance N/O=no	t observed N/A=not applicable			
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		Parson in charge present demonstrates troubledes	and .		□IN □ OUT	LEGERAL CONTRACTOR				
	DIN DOUT DN/	performs duties	and	23	DN/A DN/O	Proper date marking and o	disposition			
2	CA MINE W CO. 10.		ATTM: 885-100, 140	24	□IN □ OUT	Time as a public health con	trol: procedures 9 records			
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3	□IN □OUT □ N/A	Management, food employees and conditional employe knowledge, responsibilities and reporting			DIN DOUT	The second secon				
4			4 1		□N/A	Consumer advisory provide	ed for raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	nts				TO THE RESERVE AND ASSESSMENT OF THE PARTY O			
6		Proper eating, tasting, drinking, or tobacco use	· anazonii		□IN □ OUT □N/A	Pasteurized foods used; pr	rohibited foods not offered			
7		No discharge from eyes, nose, and mouth			4 1 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	AND THE PERSON NAMED IN COLUMN				
H		and the free and the second second second	<b>€. 4</b> ψ α 4 6 66		□IN □ OUT					
8		Hands clean and properly washed		27	□N/A	Food additives: approved a	ind properly used			
	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro	ا د	78	DIN DOUT	Toxic substances properly id	Instiffed stored used			
9	□N/A □ N/O	alternate method properly followed	ved		□N/A	No. 10 (1977)				
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible		***		district of the control of the control				
	在中部的 W在少於其下 作 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	The second secon	表:安东平 36 8 集 ³⁴	'/U	⊐in ⊡oùt ⊐n/a	Compliance with Reduced ( specialized processes, and	Oxygen Packaging, other HACCP plan			
11	DIN DOUT	Food obtained from approved source			JIN OUT					
12	□IN □OUT □N/A □N/O	Food received at proper temperature			□N/A □ N/O	Special Requirements: Fresi	T Juice Production			
13	DIN DOUT	Food in good condition, safe, and unadulterated	— [ ;		⊒in □out ⊒n/a □n/o	Special Requirements: Heat	Treatment Dispensing Freezers			
14	□IN □OUT	Required records available: shellstock tags, parasite		32	IN DOUT	Consist Dominion C. I	- B			
<b>张文</b> 章	□N/A □N/O	destruction			□N/A □ N/O	Special Requirements: Custo	om Processing			
-518 bi -32 to -5	□IN □OUT		5 v 2		IN □ OUT IN/A □ N/O	Special Requirements: Bulk	Water Machine Criteria			
15	□N/A □N/O	Food separated and protected								
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	3	34 E	IN □ OUT IN/A □ N/O	Special Requirements: Acidit	fied White Rice Preparation			
	□N/A □N/O	Proper disposition of returned, previously served,	$\dashv$ $\vdash$		<del></del>					
	□IN □OUT	reconditioned, and unsafe food	3		]in □out ]n/a	Critical Control Point Inspecti	ion			
XX		TO ACTUAL TO SELECTION OF THE RESIDENCE OF THE PROPERTY OF THE	3	ar I	IN DOUT	Process Review				
8	, □IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		_ [	] N/A	1 Toccas I teview				
	DIN DOUT	List.	—  з		]in □out ]n/a	Variance				
9	□N/A □ N/O	Proper reheating procedures for hot holding								
0	□IN □ OUT	Proper cooling time and temperatures	71.	<b>.</b> .						
-	□N/A □ N/O	The state of the s		Risk that	t <b>tactors</b> are fo are identified a	ood preparation practices a is the most significant cont	ind employee behaviors			
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	+	food	borne illness.	moot organicant cont	noderig ractors to			
$\dashv$		NAPA	<b></b>     <b>F</b>	Pub	lic health inte	rventions are control mea	sures to prevent foodborne			
2	□IN □ OUT □N/A	Proper cold holding temperatures	ii	ilnes	ss or injury.		,			

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 ife Food and Water Utensils Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required ☐ IN ☐ OUT designed, constructed, and used □ IN □ OUT □N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control 56 □ IN □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean ☐ IN ☐ OUT ☐N/A ☐ N/Q for temperature control Physical Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure 42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices ☐ IN ☐ OUT ☐N/A ■N/A ■ N/O Thermometers provided and accurate Food Identification 1 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed ☐ IN ☐ OUT ☐ IN ☐ OUT ☐N/A Food properly labeled; original container Toilet facilities: properly constructed, supplied, cleaned ☐ IN ☐ OUT ☐ N/A Rrevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation. 46 ☐ IN ☐ OUT storage & display 63 Adequate ventilation and lighting; designated areas used 47 ☐ IN ☐ OUT ☐N/A Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative: 1 Proper-Vse of Utensiis 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, 51 IN OUT IN/A ☐ IN ☐ OUT ☐N/A 3701-21 OAC handled 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Item No. | Code Section | Priority Level | Comment COS Person\in Charge Licensor: PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

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١N	lame of facility		Chec	k o	ne /	License Number	Date
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A	Address		City/s	Stat	e/Zip Code		11109 00,0001
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	Icense holder		Inspe	<u>&gt;\</u> ectic			)-famou (D) (f
1		LA		لو(	''		ategory/Descriptive
F	ype of Inspection (che	hteall		401	)		Simm Clare II
E		Control Point (FSO) □ Process Review (RFE) □ Vari	ance Re	evie	w D Follow un	Follow up date (if required)	Water sample date/result (If required)
Ŀ	I Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					(11111111111111111111111111111111111111
44				· ·			
	Mark decignated comin	THE THOUBEOTRE UPNESSED AND ACTOR					
H	viaik designated comp	liance status (IN, OUT, N/O, N/A) for each numbered	tem: IN	≃in T	compliance OUT		· · · · · · · · · · · · · · · · · · ·
	· · · · · · · · · · · · · · · · · · ·	Compliance Status		ile i am		Compliance Statu	
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Person in charge present, demonstrates knowledge, a	A. M. BLOY	Sales List		medical and a second	AND DESIDERATE
1	MIN OUT OUT	performs duties	na	23	MIN □ OUT □ N/A □ N/O	Proper date marking and dis	sposition
2	DÍN □OUT □ N//			24	DIN DOUT	Time an analytic by the	
April 1	新京   東京   東京   東京   東京   日本   日本   日本   日本   日本   日本   日本   日	東京 東京 日本	211	24	N/A □ N/O	Time as a public health contro	or: procedures & records
3	N/N D TUOD QUE	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	## ***	NAME OF TAXABLE PARTY OF TAXABLE PARTY.	designation of the property of	在 化
4	MIN DOUT DAM		<del></del>	25	DIN □ OUT	Consumer advisory provided	for raw or undercooked foods
5	DIN MOUT DN/	Procedures for responding to vomiting and diarrheal ever	nts	<b>建筑</b>			
E SE SE	DAL DOUT DAY	(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	を 対 (地) 単 本 外 形		TUO II AU	Pasteurized foods used; prol	hibited foods not offered
7		Preper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	DEN/A		
	MARINE MARINE MARINE	waxaning compinion of a state of the	(2) (8) (2) (3) (4) (4)				
8		Hands clean and properly washed		27	DIN DOUT	Food additives: approved an	d properly used
9	DNA D NO	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	MIN DOUT	Toxic substances properly ide	ntified, stored, used
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible	<u></u> [.]	de Mi	20 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Landing Transport Contraction	COLUMN THE SECOND SECON
	· · · · · · · · · · · · · · · · · · ·	And the state of t	**************************************	29	□IN^ □ OUT □N/A	Compliance with Reduced Ox specialized processes, and H	rygen Packaging, other
11	DOUT _√NE	Food obtained from approved source	.in., 05, 36; 8	30	DIN DOUT		a company of the comp
12	DMN □OUT   DNNA □N/O	Food received at proper temperature			□N/A □ N/O	Special Requirements: Fresh	Juice Production
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	DIN OUT	Special Requirements: Heat T	reatment Dispensing Freezers
14		Required records available: shellstock tags, parasite destruction		32	DIN DOUT	Special Requirements: Custon	n Processing
15	□IN MOUT □N/A □N/O	Food separated and protected		33	□JN □ OUT □N/A □ N/O	Special Requirements: Bulk W	
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	<b>-</b>	34	DNA DNO	Special Requirements: Acidifie Criteria	d White Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOUT	Critical Control Point Inspection	1
3. W.		parametrical designation of the state of the	4.92	36	DIM DOUT	Process Review	
18	DIA D N/O	Proper cooking time and temperatures				1 locass iteview	
19	DIN DOUT	Proper reheating procedures for hot holding		37	DIN □ OUT DIN/A	Variance	
20	DIN, DOUT	Proper cooling time and temperatures		Ris	<b>k factors</b> are fo	od preparation practices an	d employee behaviors
21	DIN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	dborne illness.	s the most significant contri	
22	DIN DOUT DNA	Proper cold holding temperatures		illne	<b>blic health int</b> er ess or injury.	ventions are control measu	ures to prevent foodborne

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

Name of Facility Type of Inspection Date		
1st Stay Morathan West Union #16 Standard Plug 2	<del>7 %</del> :	$\chi l$
DESCRIPTION OF THE SECOND RETAIL BRACKINGS TO THE SECOND RETAIL BRACKINGS		
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	applicat	ble
Safe Food and Water  Utensils, Equipment and Vending  IN DOUT DNA DNO Pasteurized eggs used where required  54 DIN DOUT DNA DNO Pasteurized eggs used where required	ıble, prop	perly
39 D/N DOUT DN/A Water and ice from approved source		
Food Temperature Control	ı, usea; te	.est
40 IN OUT WA NO Proper cooling methods used; adequate equipment for temperature control		
41 ☐ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for hot holding 57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate properly cooked for hot holding	essure	
42 J/N OUT IN/A N/O Approved thawing methods used 58 J/N OUT Plumbing installed; proper backflow device	es.	
43 Q/N OUT ONA Thermometers provided and accurate		
59 ŪÍN ☐ OUT ☐N/A Sewage and waste water properly disposed		
44 DIN OUT Food properly labeled; original container	, cleaned	11
61 DIN OUT ONA Garbage/refuse properly disposed; facilities m	aintained	i
45 OIN OUT Insects, rodents, and animals not present/outer openings protected  Contamination prevented during food preparation  62 DIN DOUT Physical facilities installed, maintained, and countdoor dining areas	ean; dogs	s in
46 VIN DOUT Storage & display		
Personal deanliness		
48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored  49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables		
Administrative————————————————————————————————————	FGE	
50 D/IN DOUT DN/A DN/O In-use utensils: properly stored 65 D/IN DOUT DN/A 901:3-4 OAC		
51 Utensils, equipment and linens: properly stored, dried, handled 66 IN OUT OUT ONA 3701-21 OAC		
52 ☐/IN ☐ OUT ☐N/A Single-service articles: properly stored, used		
53 🗖 IN 🗆 OUT 🗆 N/A 🗀 N/O Slash-resistant, cloth, and latex glove use		
Doser vations and Corrective Actions  Main X in appropriate ser for COS and R COS corrected considering unspecifier Represent violation	HI	1
Item No.   Code Section   Priority Level   Comment	cos	e <del>dia</del> }⊸ R
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Person in Charge  Date: 2 - 20 - 24		
Environmental Health Specialist Licensor:		
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of a		

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

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	Name of facility		Che	ck d	one	License Number	Date			
	Ton-haux	Croza		FS	O ⊠ RFE	1247	Aun 20 2024			
7	Address		Çjty	/Sta	ite/Zip Code		Indian' do			
10	Jania S	1 Rt 41								
T	icense holder		Inspection Time   Travel Time   Category/Descriptive							
c	Sandra Re	. 1	, -		ŀ'	20	Category/Descriptive			
-	ype of Inspection (ch			7	2	July Chise III				
	Standard Critica	al Control Point (FSO) ☐ Process Review (RFE) ☐ Varie	nce F	اندم	ew Clean	Follow up date (if required				
E	Foodborne □ 30 Da	y □ Complaint □ Pre-licensing □ Consultation			sw □ Follow up		(if required)			
		The party sources where the second	. a 2 1		MAURICALE	akiranen seneranoa	Vertical and the second			
H	wark designated comp	pliance status (IN, OUT, N/O, N/A) for each numbered i	em: II	N≃ir	compliance OU	T=not in compliance N/O=no	ot observed N/A=not applicable			
	**************************************	Compliance Status			<u> </u>	Compliance Sta	itus			
141		· · · · · · · · · · · · · · · · · · ·								
1	DIN DOUT DN	Person in charge present, demonstrates knowledge, a performs duties	nd	2	3 DIN DOUT	Proper date marking and	disposition			
2	DIN DOUT DN	A Certified Food Protection Manager	$\dashv$	$\vdash$	TUO D VAID					
K.A.R	MANAGER AND AND AND ASSESSMENT OF THE PERSON NAMED ASS	TO THE STATE OF T	# # M	2	1 N/A N/O	Time as a public health cor	ntrol: procedures & records			
3	DIN DOUT DNA	Management, food employees and conditional employee	s;	- M		Market Ma				
4	DIN DOUT DN/	knowledge, responsibilities and reporting		25	TUO D OUT	Consumer advisory provid	ed for raw or undercooked foods			
5		A Procedures for responding to vomiting and diarrheal even	s		`\@N/A	7.302	ed for fall of differenced loods			
¥4 # ≨×.			5 cfc 482 81 38 196-1	5,366	TUO U KU	A talking being die to				
6	DIN DOUT DN/	O Proper eating, tasting, drinking, or tobacco use		26		Pasteurized foods used; p	rohibited foods not offered			
7	DIN DOUT DA	No discharge from eyes, nose, and mouth	gree in	<b>李·</b>	THE RESERVE AND ADDRESS OF THE PARTY OF THE					
8	MIN DOUT DINK			27	DIN/A OUT	Food additives: approved a	and properly used			
0	Lilly Li Co. Lilly	riginus clean and property washed			DIN/A	. ooo additives, approved (	and properly used			
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	ed	28	TUO D OUT	Toxic substances properly in	tentified stored used			
9	□N/A □ N/O	alternate method properly followed	1	12.	□N/A.	South and the state of the stat	To state of the st			
10	DIN DOUT DN/	A Adequate handwashing facilities supplied & accessible		87 agr.	* hist 4 5 * 11 th 3 5 *	AND PROPERTY AND				
	BRANCH AND RESERVED TO SELECTION OF THE SECOND SECO	And the state of t	4	29	DIN/A DOUT	Compliance with Reduced ( specialized processes, and	Oxygen Packaging, other			
11	DUT DOUT	Food obtained from approved source		30	DIN DOUT					
12	DYN □OUT □N/A □N/O	Food received at proper temperature		-		Special Requirements: Fres	h Juice Production			
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	DINA DOUT	Special Requirements: Heat	Treatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite	=	-	DIM FLOUR		The state of the s			
	ĎŃA □N/O	destruction		32	ĎN/A □ N/O	Special Requirements: Custo	om Processing			
≥ 3. ° :=:#.	TUNK FIORE	Control of the Contro	*	33	UOUT □ OUT	Special Requirements 5:41	30/-t k4k1 0 " ·			
15	DIN/ DOUT	Food separated and protected		Ľ.	DN/A DN/O	Special Requirements: Bulk	vvater Machine Criteria			
_	-DIN DOUT		-	34	DIN DOUT	Special Requirements: Acidit	ied White Rice Preparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		Ľ	į.	Criteria				
7	TUOUT NIC	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspecti	OD			
n N	ARTEST TO THE PROPERTY OF THE PARTY OF THE P	reconditioned, and unsafe food				Childer Control Folia Inspect	011			
	DIN DOUT			36	DIN/ DOUT	Process Review				
8	□N/A □ N/O	Proper cooking time and temperatures	] [							
9	DIN D OUT	Proper reheating procedures for hot holding	7 /	37	DIN DOUT	Variance				
1	DINA DI N/O		_							
Ò	DIN' DOUT	Proper cooling time and temperatures	71	p:-	·k fontaua '					
+			-	tha	t are identified a	od preparation practices a s the most significant cont	ing employee behaviors			
1	DINA DI NAO	Proper hot holding temperatures		foo	dborne illness.					
+	./		-	Pul	blic health inter	ventions are control mea	sures to prevent foodborne			
2	DIN OUT ONA	Proper cold holding temperatures		illne	ess or injury.					

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

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

Na	me of Facility		· .	T	ype of Inspection	Date		
	Tomahawk (	Para			standard	1And 9	0,3	JG:
	Good Retail Proof	GOOD RETAIL	the same of the sa	THE PERSON NAMED OF T				TP
Ιм	ark designated compliance	ices are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: I	Main e	on of pathogens, cr	nemicais, and physical obj	ects into foods.	.,	
		Safe Food and Water	N-III C		Utensis, Equipment and Ve	served N/A=no	applic	able
38	ON DOUT DNAD N/O		54		Food and nonfood-contact designed, constructed, and	t surfaces cleana	ible, pr	operiy
39	DAN DOUT DN/A	Water and ice from approved source		EN E OLE EN			t usad	· feet
	101111111111111111111111111111111111111	od Temperature Gontrol	55	<u> </u>	strips	namou, manitanjon	a, abca	, 1031
40		Proper cooling methods used; adequate equipment for temperature control	56	<b>□</b> AÑ □ OUT	Nonfood-contact surfaces	To the second se	ā-S	
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	DND DOD DN/	A Hot and cold water availa	ble; adequate pr	essure	<u>1</u> ,1,371
42	D/N DOUT DN/A DN/O	Approved thawing methods used	58	ДИЙ □ОИТ	Plumbing installed; prope	r backflow device	es	
43	DIN OUT ONA	Thermometers provided and accurate	1	□N/A □ N/O				
4-1-12		-Rood dentification - 1	59	ZÍN 🗆 OUT 🗆 N/A	A Sewage and waste water p	roperly disposed		
44	Q∕N □ OUT	Food properly labeled; original container	60	- Aries			- cloon	
17711	V		▎├─	OUT DN/	<del></del>			
Margar Profession	L 10/2 10/2 10/2 10/2 10/2 10/2 10/2 10/2	fion- of Food Contamination Insects, rodents, and animals not present/outer	61.					
45	©√N □ OUT	openings protected  Contamination prevented during food preparation,	62	□N/A□N/O	Physical facilities installed, outdoor dining areas	maintained, and c	ean; do	gs in
46	DIN OUT ONA	storage & display  Personal cleanliness	63	DUIN □ OUT	Adequate ventilation and lig	hting; designated	areas u	used
48		Wiping cloths: properly used and stored	64	DAN OUT ON/	<del> </del>			
49	□/ÍN □ OUT □N/A □ N/O	Washing fruits and vegetables	-					op a Heady water
4		roper: Use of Utensils+	A	MINITED A TOTAL	Administrative :	th Colon	は下	Hi
50	QÍN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	Ū∕Ñ □ OUT □N/A	A 901:3-4 OAC			
51	Ū∕ÍN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		3701-21 OAC	<u> </u>	<u> </u>	
52	□VÍN □ OUT □N/A	Single-use/single-service articles: properly stored, used		_ · · · _ · · · · · · · · · · · · · · ·		·		<del></del>
53	DIN OUT ONA II N/O	Slash-resistant, cloth, and latex glove use			, and the contract of the cont			
		The training Pose wattons and C					Ġ.	11
Iten	No. Code Section Priori	Markt XIII apprograte-box to COS and Ri COS and by Level   Comment	acreat o	la-sire londing-luspeoil	IntR=repeat violation	<u> </u>	cos	
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		maintain a car	- 'Y	P.	O more			
۵	3346 C	Objected at mind	14100	LA N.	at not date	marked		
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		det concet to ha	500	- Land	Contract of the contract of th	C: + - \ 04-		
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				2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2				
Person in Charge  Loung Loung 00								
Environmental Health Specialist  Licensor:								$\dashv$
<u> </u>	theo the	Social RXIV 30000		1	han ainter	that o	13	t
PRI	ORITY LEVEL: C= C	CRITICAL NC= NON-CRITICAL	-1	·	Page	of a		1,
	5302B Ohio Department o	F Hoolth (9/22)						

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l	Name of facility				ne , /	License Number	D	ate			
1	Kamille Dol	1/ar 2000/1		FS	⊃ÄRFE	999	1	Peace OS aut-			
7	Address		City	City/State/Zip Code							
	120 5 m	La Ct	Peobles, OH 4540								
T	icense holder	Comment of the commen	1			<del></del>					
1	E 1. W.	on Stores of Drive UC	l	6		ravel Time		ory/Descriptive			
Ļ				<u> </u>	<u> </u>	10	101x	m Closs I			
	ype of Inspection (ch ☑ Standard   ☐ Critica	eck all that apply) al Control Point (FSO) □ Process Review (RFE) □ Varia	noo B	las da	na Filenia	Follow up date (if require		ater sample date/result			
[	J Foedborne □ 30 Da	y ☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 11		W La Follow up		'"	required)			
	Mark designated come	Chief and the chief and the chief and the chief		NV D			5.43				
-	wark designated comp		em: IN	m: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicab							
		Compliance Status				Compliance Sta					
		THE CONTRACTOR OF THE PARTY OF		Page 1	Haret Books	mandaria and and and and and and and and and an	ល់ហ្វីដ្រ				
1	DIN DOUT D'NA	A Person in charge present, demonstrates knowledge, an performs duties	nd	23	DINA DINO	Proper date marking and	disposit	ion			
2	DIN DOUT D'N/	A Certified Food Protection Manager	-	-							
<b>1</b>	· · · · · · · · · · · · · · · · · · ·	· · · · · · · · · · · · · · · · · · ·	# 14 5 W	24	DIN DOUT	Time as a public health co	ntrol: pro	cedures & records			
3	DIN DOUT D'NA	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	5.81 - 1.681	THE RESERVE OF THE RE		THE PART OF THE PART OF	TO THE REAL PROPERTY AND ADDRESS OF THE PARTY			
-4	DIN DOUT MAN	Proper use of restriction and exclusion		25	DIVÍN DOUT	Consumer advisory provid	ded for r	aw or undercooked foods			
5	DIN DOUT DIN	Procedures for responding to vomiting and diarrheal even	ts								
# # P 62.88		· · · · · · · · · · · · · · · · · · ·	2 A.F.		DN DOUT			and array and array and array are			
7	LIN DOUT DAY	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		26	□N/A	Pasteurized foods used; p	rohibited	foods not offered			
H N		The discharge from eyes, hose, and moun	> 4 3								
8		Hands clean and properly washed		27	DIN DOUT	Food additives: approved	and pro	perly used			
_	□W □ OUT	No pare hand contact with ready-to-eat foods or approv	ed.	28	DIN DOUT	Toxic substances properly i	dentifier	stored upod			
9	ĎÑ/A □ N/O	alternate method properly followed	-	- Bernoten	□N/A		AN AND THE	, stored, used			
10	DIN DOUT DINA	A Adequate handwashing facilities supplied & accessible	_	****	VELIN BOUT	engines the prixe					
	· · · · · · · · · · · · · · · · · · ·	CHIEF CONTROL	· 编章	29	□IN □OUT □YN/A	Compliance with Reduced specialized processes, and	Oxygen d HACCI	Packaging, other			
<u>11</u>	DOUT DOUT	Food obtained from approved source		30	TUO I NI	, ,					
12	DIN □OUT □NA □NO	Food received at proper temperature		<u> </u>		Special Requirements: Fres		<del></del> :			
13	ŬIN □OUT	Food in good condition, safe, and unadulterated		31	DINA DINO	Special Requirements: Hea	t Treatm	ent Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32	□IN' □ OUT □N/A □ N/O	Special Requirements: Cust	tom Proc	essing			
· · · · · · · · · · · · · · · · · · ·	THE RESERVE THE PARTY AND THE	· 100 大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大		33	□,IN, □ OUT	Special Possification 1	184-1	Applica O ii			
15	DWADNO	Food separated and protected		-	□W/A □ N/O	Special Requirements: Bulk	vvater iv	lachine Criteria			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOUT	Special Requirements: Acid	ified Whi	te Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Critical Control Point Inspec	tion				
e . \$		digiparii alli saara mada kontus kanna			□JM □ OUT						
8	□IN/ □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A	Process Review	· <u> </u>				
9	DN/A D N/O	Proper reheating procedures for hot holding			TUO II QIVI	Variance					
0	DIN DOUT	Proper cooling time and temperatures		Ris	k factors are fo	od preparation practices a	and em	ployee behaviors			
1 DIN DOUT Proper hot holding temperatures					dborne illness.	s the most significant con					
2	DÍN D OUT DNA	Proper cold holding temperatures		illne	olic health inter ess or injury.	ventions are control mea	ısures t	o prevent foodborne			

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

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

Nam	e of Facility			<u></u>	<u></u>	Type of Inspection	Date		
5	mili Dil	A A	& veery			Stand	0 -	ام ما م	nal
	34					- Section -	7110	<del>(2),                                    </del>	<u></u>
A MARTIN	H-101101	- year	GOOD RETAIL				とは、日本日本はは		
Ma	Good Retai rk designated comp	il Practio	ces are preventative measures to control the intrestatus (IN OUT N/O N/A) for each numbered item.	oductio	on of pathogens,	chemicals, and physica	al objects into foods	<b>;</b> ,	
		marice s	status (IN, OUT, N/O, N/A) for each numbered item: Safa Food and Water	IN-In C	ompliance Out=	utensils Equipment	ot observed N/A=no	it applic	able - L
38	□ IN □ OUT ØN/A	1		54			contact surfaces clean	able, pi	operly
39	Ų∕IN □OUT □N/A		Water and ice from approved source	]   <u> </u>	DN DÔGE	A \\\ \ \\ \ \ \ \ \ \ \ \ \ \ \ \ \ \	ies: installed, maintaine	ad used	· test
于近		For	od Lemperature Control	55	``\	strips			, 1001
40	□ IN □ OUT ЏŃA	□ N/O	Proper cooling methods used; adequate equipment for temperature control	56	Q'IN OUT	Nonfood-contact sui	C. B. A.	Jack Strate	
41	□ IN □ OUT ŪÑ/A	□ N/0	Plant food properly cooked for hot holding	57	DIN OUT	IN/A Hot and cold water	available; adequate p	ressure	
42	□ IN □ OUT ŪN⁄A	□ N/O	Approved thawing methods used	58	□ <b>/</b> ÍN □OUT	Plumbing installed;	proper backflow device	es	
43	Q∕ÎN □ OUT □N/A		Thermometers provided and accurate	7 L	□N/A □ N/O				
			Food identification	59	DAN CONTC	IN/A Sewage and waste w	ater properly disposed		
44	D∕ÍN □ OUT		Food properly labeled; original container	60	□⁄Ñ □ OUT □	N/A Toilet facilities: prope	rly constructed, supplied	d, clean	ed
1000	WARRIED TO THE STREET	Prevent	lon of Food Contamination.	61	□/N □ OUT□		rly disposed; facilities n		
45	□ IN □ OUT	· <u>X                                   </u>	Insects, rodents, and animals not present/outer		□ IN □ OUT		alled, maintained, and o		
-			openings protected	-   °°	□N/A□N/O	outdoor dining areas	aneo, mannameu, ano t	леви; ас	)gs in
	OUT OUT		Contamination prevented during food preparation, storage & display	63	-□∕ÍN □ OUT	Adequate ventilation	and lighting; designated		unad
	□/ÎN □ OUT □N/A □ IN □ OUT ☑Ñ/A (	T N/O	Personal cleanliness Wiping cloths: properly used and stored	┨├─		<del></del>	<del>-</del> .	arcas (	1560
1—	DIN DOUT DNA		Washing fruits and vegetables	64	DUD OUT D	N/A Existing Equipment an	d Facilities		
			rope Tues of Wiens at the Table To Table To		THOUSE	Administrațio			
T			In-use utensils: properly stored	65	Д-1Ñ □ OUT□	N/A 901:3-4 OAC			
<del>                                     </del>			Utensils, equipment and linens: properly stored, dried,			614 AZOL OL OLO			
` <del></del>			handled Single-use/single-service articles: properly stored, used	66		N/A 3701-21 OAC	<u> </u>		
-	DIN DOUT DINA [		Slash-resistant, cloth, and latex glove use	<del> </del>	s				
in time 5			###### Observations and is	brre	Si ve tatrilo	Service Control			
81.1			WaktX Interest of the Control of the		e ali e la company de la company		在护理和推	H.	扩
Item	No. Code Section	) Priority	y Level Comment	• 17	1 1 1		- F	cos	R
J-,C	<del>)   4-3 =  </del>	1/2/	thomas had all	~ ti~	of put	replied Sievi	- Decide		무
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		127	C-C 25 12014	<u>~</u>	Je KNA	, FINIE BORN	12 11 16 J	+	
			Ch. 1 c.++	<del>-70</del> -	X 5 0 5 5 5	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Limble For		
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7.5	2 6 4 2	JIC	Charled both action	×4. 2	and but	e case o	1i 4=		
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			interval to agent to	Ü	1.0 1 Cox	1 13 36	contitue.		
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			· · · · · · · · · · · · · · · · · · ·						
Perso	on in Charge	Y\.	2 Blacker			Date:	1.2024		
Envir	onmental Health Spe	cialist			Licensor:	71 0	11 n.		_
DDI	DITY I EVEL -	1/1/2	SPITICAL NO ALCH CRITICAL			JASH O	my Hay	WOY T	Ħ
	The second second	ا ≕ا۔ کماسمسا	CRITICAL NC= NON-CRITICAL		•	Ρ	age of)	<u></u>	

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

							./	
١	Name of facility		Che	eck	one	License Number		Date
	Dollar Ge	se 41		FS	O MRFE	217		
7	Address		Cit	,(C4.	ate/Zip Code	01/		
	25742	SR 41	-		, m*	112/10		
$\vdash$	icense holder				bles, OH	10000		• 
•	A 1		-			ravel Time		ategory/Descriptive
	Adams		1.	-	5 m	30 min		RFE, Std
	ype of Inspection (ch	eck all that apply)				Follow up date (if req	uired)	Water sample date/result
1	ਤੋਂ Standard ☐ Critica Teographics ☐ 20 Dec	al Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce F	₹evi	ew 🛘 Follow up			(if required)
F	FOODDOING LI 30 Da	y ☐ Complaint ☐ Pre-licensing ☐ Consultation			. <u>.</u>		<u> </u>	
	THE REPORT OF THE PARTY OF THE	THE RESIDENCE OF THE PROPERTY OF THE PORT		4 11				
	Mark designated comp	oliance status (IN, OUT, N/O, N/A) for each numbered it	am· I	a¥± N=i	Compliance OIII			
		Compliance Status	7	1	T compliance CO	1.		· · · · · · · · · · · · · · · · · · ·
		Complainte Status	<b>ER</b> 12			Compliance		
100000		Domon in charge				AL PARE ALL MAN WATER OF THE		Libert Control Registration
1	DIN DOUT DN//	Person in charge present, demonstrates knowledge, ar performs duties	a	2	3 DNADNÓ	Proper date marking	and disc	osition
2		A Certified Food Protection Manager	$\dashv$	H	, DIN DOUT			
Jana	**************************************	· · · · · · · · · · · · · · · · · · ·		2	⁴ □N/A/□N/O	Time as a public healtl	ontrol	procedures & records
3	DIN DOUT DN/A	Management, food employees and conditional employees		j W	東京 大学 本 本 本 (M) (M) (F) (F) (M) (F) (F) (F) (M) (F) (F) (F)		7 11 1	THE RESERVE THE PROPERTY OF THE PARTY OF THE
_		Momentage, responsibilities and reporting	f	2	TUO DOUT	Consumer advisory of	ovided :	for raw or undercooked foods
5	DIN DOUT DN/		_		´ DN/A	i		or raw or undercooked roods
L H IN		The state of the s	5	(18%	□IN □ OUT	i di di santani di san	E THE	
6	DIN DOUT N/C	Proper eating, tasting, drinking, or tobacco use	nia del 186	26	DN/A	Pasteurized foods use	d; prohi	bited foods not offered
7	□IN □OUT □N/C	No discharge from eyes, nose, and mouth						
11		aveaudiscentation of the second	1		UN DOUT			
8.	DIN DOUT DN/C	Hands clean and properly washed		2	□N/A	Food additives: approv	ed and	properly used
	DIN DOUT				DIN DOUT			
9	│ □IN □ OUT │ □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d	28	N/A	Toxic substances prope	erly ident	ified, stored, used
-				5 美 原 10 進、	No. of Lot of Lot of Lot		ra de la companya de	
10	OUT OUT NA	Adequate handwashing facilities supplied & accessible	Con Paris	29	□IN □OUT	Compliance with Redu	ced Oxy	gen Packaging, other
11	DIN DOUT	Food obtained from approved source			∐N/A	specialized processes,	and HA	CCP plan
	DIN DOUT			30		Special Requirements:	Fresh Ju	ice Production
12	□N/A □N/O	Food received at proper temperature			DIN DOUT		····	<del></del>
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Special Requirements:	Heat Tre	atment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	1	32	□IN □ OUT	Special Requirements		
100 M		destruction:	<b>36 30</b>		LINA LINO	Special Requirements:	-ustom	rrocessing
<b>€</b> %	□IN □OUT	· · · · · · · · · · · · · · · · · · ·	4. 4x .x	33	□IN □ OUT □N/A □ N/O	Special Requirements: I	Bulk Wat	er Machine Criteria
15		Food separated and protected		$\vdash$	ILIN/A LI N/O			
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	$\dashv$	34	DIN DOUT	Special Requirements:	Acidified	White Rice Preparation
-	□N/A □N/O		_   /		□N/A □ N/O	Criteria	de A	
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	,	35	DIN DOUT	Critical Control Point Ins	naction	
		Technicoled, and disale 1000	<i>5</i> :	<u> </u>	□N/A		pection	
	DIN □ OUT	,	4. ex	36	□IN □ OUT □N/A	Process Review		
18	□N/A □ N/O	Proper cooking time and temperatures		- N. F.				7.99
19	□IN □ OUT	Proper reheating formation for the control of the c	١,	37	□IN □ OUT □N/A	Variance		
"	□N/A □ N/O	Proper reheating procedures for hot holding		┝	<u> </u>			
20	DIN D'OUT	Proper cooling time and temperatures	7 1	_				
-	□N/A □ N/O			Ri	sk factors are fo	od preparation practic	es and	employee behaviors
21	DIN DOUT	Proper hot holding temperatures		for	at are identined a odborne illness.	s the most significant	contribu	iting factors to
4	□N/A □ N/O		╛			Ventions are sent	<b></b>	
22	□IN □ OUT □N/A	Proper cold holding temperatures		ilin	ess or injury.	APPRIORIS SUE COURTON	neasur	es to prevent foodborne
[			_[_[		- •			

Nam	1e o	Facility	al S	Hore	43180		·/	Type	of Inspection	Date \$ (21/	24	
200			1431							912-14		
		27714			GOOD RETAIL							
Ma	rk c	Good Retai	il Praction	ces are	preventative measures to control the intro	ducțio	n of pathogens,	chen	nicals, and physical object	ts into foods	3,	
444		THE PLANT COMP	Jane 8	ate Foo	N, OUT, N/O, N/A) for each numbered item IN	v=in c			compliance N/O=not observed.		ot appli	icable
38	<u></u> :	N OUT DN/A		3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	rized eggs used where required	54	T	As to the last of	Food and nonfood-contact s	urfaces clean	able, p	горегі
39		N □OUT □N/A	V. Tali		and ice from approved source	×		-	designed, constructed, and u			
ĖЩ			The Foo		erature Control	55		IN/A	Warewashing facilities: instal strips	lled, maintaine	ed, used	d; test
40		N □ OUT □N/A	□ N/O		cooling methods used; adequate equipment perature control	56	TUO, MI OUT	Selectives of the selection of the selec	Nonfood-contact surfaces cl	ean		F-IC
41		N □ OUT □N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57	□ IN □ OUT □	IN/A	Hot and cold water available	; adequate p	ressure	
42		N □ OUT □N/A	□ N/O	Approv	ed thawing methods used	58	□ IN □OUT	•	Plumbing installed; proper b	ackflow device	es	
43		N □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O	ĺ	*	<i>i</i> .		
祖史				Food la	entification	59		N/A	Sewage and waste water prop	erly disposed	-	
44	□ I	N 🗖 OUT		Food p	roperly labeled; original container	60		N/A	Toilet facilities: properly constr	ucted, supplied	d, clean	ıed
3-14-4- 3-14-4-1			Rievent	ion of F	ood Contamination	61	□ IN □ OUT □	N/A	Garbage/refuse properly dispos	sed; facilities n	naintain	ied
45	<b>□</b> 1	N 🗖 OUT			rodents, and animals not present/outer s.protected	62		Ī	Physical facilities installed, ma outdoor dining areas	intained, and o	clean; d	ogs in
46		N 🗆 OUT			ination prevented during food preparation, & display	<u> </u>	□N/A □ N/O	_	Coldoor Climing Eleas	·		
		N OUT DN/A			at cleanliness	63	IN DOUT		Adequate ventilation and lightin	ng; designated	areas	used
	•	N 🔲 OUT 🔲 N/A I			cloths: properly used and stored g fruits and vegetables	. 64	□ IN <b>□</b> OUT □	N/A	Existing Equipment and Facilitie	s .		
49	was worked				e of Utenalis		本的任命		Administrative	PER		
50		N □ OUT □N/A [			Itensils: properly stored	65		N/A	901:3-4 OAC			
51	<u> </u>	N □ OUT □N/A		Utensils handled	, equipment and linens: properly stored, dried,	66		N/A	3701-21 OAC			
52		N □ OUT □N/A			se/single-service articles: properly stored, used	<del>                                     </del>				· · · · · · · · · · · · · · · · · · ·		
53		N □ OUT □N/A [	□ N/O	Slash-re	sistant, cloth, and latex glove use					£		
		经由出现		Mark	United States of the States of	oji e	stive Action	is.	的是由自由	利利连	中中	
Item	No.	Code Section		y Level	Comment			CHOUN	IC-19best Arolestiou (1977-1-5-4		cos	R
02	<u> </u>	4.50	//	C	Equipment need cleaned,	7	1	2111	of the drin	K		
· · · · · · · · · · · · · · · · · · ·	<u> </u>				fridges need wipedout!	cle	med.		· · · · · · · · · · · · · · · · · · ·			
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Perso	n in	Charge	$\mathcal{D}$	1				1	Date: 8/21/24			
		<u> </u>	770de		g.k./			· .	0/01/29			
envir	onn	ental Health Spe	calist	Shr	- Soundar	Í	Licensor:	Ado	₹vñŚ.			
חחו		ITY I EVE	~ ^	DITIO	AL NC- NON-CRITICAL		<u> </u>				7	

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N	ame of facility	Machaeter	Check		License Number	Date  Aug OI Mad
A	ddress	3	City/St	ate/Zip Code	<u> </u>	11111 21 2007
١,	20.1 91	Outles	0.07.00	utorzip odde	\ <b>\</b>	J
	18811	KT 136		inchester	- OH H30-	7
Li	icense holder	I and the second	Inspec	tion Time	Travel Time	Category/Descriptive
(	20hort (a	Nort	12	8	_~~	Comes Class TIT
T	pe of Inspection (che	ck all that apply)		<del>y</del>	Follow up date (if require	red) Water sample date/result
	Standard ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	iew □ Follow u	p	(if required)
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				***************************************
SEE SEE		No.				
		FOODBORNE ILLNESS RISK FACTO				
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered in	tem: <b>IN</b> =i	n compliance C	OUT=not in compliance N/O=	not observed N/A=not applicable
		Compliance Status			Compliance S	tatus
11:31		Supervision		/ Time		safety Food (TGS food)
1	NIN DOUT DINA	Person in charge present, demonstrates knowledge, a	nd	MAN II OI	JT	
		performs duties		23	Proper date marking an	d disposition
2	DYN DOUT NA	Certified Food Protection Manager		DIN DOL		control: procedures & records
	r en Personale	Employee Health		²⁴ 127N/A □ N/0	O Time as a public nearith o	onitos, procedures & records
3	DUN DOUT NA	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			sory
<u> </u>	TALEDITE THE		2	5 DIN DOU	T Consumer advisory prov	vided for raw or undercooked foods
<b>4</b> 5	DAN DOUT NA	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	ato III	LEIN/A		
5	TOTAL CONTROL OF THE STATE OF T	Good Hygiehle Practices	- 33	UO □ NI □	Highly Susceptible P	
6	N/O UT □ N/O	Proper eating, tasting, drinking, or tobacco use	2		Pasteurized foods used;	prohibited foods not offered
.7	N OUT NO	No discharge from eyes, nose, and mouth			Chemical	
	zunini P	reventing Contamination by Hands		. □ N. □ OU	т	
8	DAN DOUTDINO	Hands clean and properly washed	2	27 IDMA	Food additives: approve	d and properly used
9	IZ IN OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	8 DN/A	Toxic substances properly	y identified, stored, used
	DIVIA DIVIO	alternate method properly followed			Conformance with Approv	ad Procedures
10	D∕IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible				ed Oxygen Packaging, other
	3. A. L.	Approved Source	2	9 <b>№</b> /N/A	specialized processes, a	ind HACCP plan
11	M □ OUT	Food obtained from approved source	3	O DIN DOU	Special Requirements: Fr	sook Iving Draduction
12	☑N □ OUT □N/A □ N/O	Food received at proper temperature		₩N/A LI N/C	<u></u>	esti Juice Production
13	☑IN □ OUT	Food in good condition, safe, and unadulterated	3		Special Requirements: He	eat Treatment Dispensing Freezers
14	□ JV □ OUT	Required records available: shellstock tags, parasite	3	OO MOO		unters Proposing
	DAÑ/A □ N/O	destruction		² □M/A □ N/C	Special Requirements: Ci	Jatom Processing
		Protection from Contamination	3		Special Requirements: Bu	ulk Water Machine Criteria
15	DNA DNO	Food separated and protected		3 ₽M/A □ N/C		Traco macinio Cinetta
	DIN DIO		—   ₃₄		Special Requirements: Ac	cidified White Rice Preparation
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	VA D N/O	Criteria	·
17	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	□ IN □ OUT	Critical Control Point Inspe	ection
		rature Controlled for Safety Food (TCS food)	36	רטס 🗆 עום 🛚	Process Review	
18	IN OUT	Proper cooking time and temperatures		DIN/A	Flocess Review	
			₃₇	רטס 🛮 עוים 🖟	. Variance	
19		Proper reheating procedures for hot holding		PJW(V	valiance	14 4795km
	ŪŃ/A □ N/O		[	:		
20	DIN DOUT	Proper cooling time and temperatures		Risk factors or	e food preparation practice	s and employee behaviors
			—    tl	nat are identifie	ed as the most significant co	ontributing factors to
21	D/IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	oodborne illnes	SS.	easures to prevent foodborne
22	DIN OUT ONA	Proper cold holding temperatures		iness or injury.		

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Utensils, Equipment and Vending □ IN □ OUT ŪŃA □ N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required □ и 🗖 бит designed, constructed, and used IJℳ □ OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test □∕ÍN □ OUT □N/A l Temperature Control IN DOUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment □ IN □ OUT ŪŃA □ N/O for temperature control Physical Facilities -□√N □ OUT □N/A 41 Plant food properly cooked for hot holding Hot and cold water available; adequate pressure DIN □ OUT □N/A □ N/O 42 Approved thawing methods used IN DOUT Plumbing installed; proper backflow devices □N/A □ N/O □√N □ OUT □N/A 43 Thermometers provided and accurate DIN OUT IN/A Food Identification Sewage and waste water properly disposed ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container □ IN □ ØUT □ N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer Д∕іи 🗆 оит □ IN □/OUT 45 Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, UN 🗖 OUT 46 storage & display UO □ MN□ Adequate ventilation and lighting; designated areas used IN NOUT INA 47 Personal cleanliness □ IN □ OUT □N/A □ M/O Wiping cloths: properly used and stored □'ÍN □ OUT □N/A Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O 49 Washing fruits and vegetables Proper Use of Ulansie OUT IN/A OUT IN/A IN/O 901:3-4 OAC 50 in-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, II IN Q ØUT □N/A 51 IN I OUT IN/A 3701-21 OAC MIN □ OUT □N/A 52 Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use □/N □ OUT □N/A □ N/O Code Section Priority Level | Comment COS //_ Person in Charge Date: Environmental Health Specialist Licensor

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

CRITICAL

NC= NON-CRITICAL

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Item No.		Priority Level	Comment and the second time of the second se	COS	
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of facility  Address		eck o	ne RFE	License Number	thun 22,2004
Address St. Pt. 247			te/Zip Code	OH 45DM	
Elcense holder Farily Dollar Stars & Ohio	<del></del>		<b>T</b>	ravel Time	Category/Descriptive
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Re ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing (	ayiéw (RFE) □ Variance F □ Consultation	Revie	w 🗆 Follow up	Follow up date (if required	(if required)
Mark designated compliance status (IN, OUT, N/O, N/A) f	FISKEAGIORS:	AND N=in	Compliance OUT	F=not in compliance N/O=not	of observed N/A=not applicable
Compliance Status	į			Compliance Sta	
1 DIN DOUT DN/A Person in charge present, demons performs duties		23	іпли попт	Proper date marking and	COMPONENCE CONTROL OF
2 DIN DOUT NA Certified Food Protection Manager  3 DIN DOUT NA Management, food employees and knowledge, responsibilities and so	conditional employees:	24	□IN □ OUT □N/A □ N/O	Time as a public health cor	ntrol: procedures & records
knowledge, responsibilities and rep    A	orting	25	□IN □ OUT □N/A		ed for raw or undercooked foods
6	tobacco use	26	□IN □ OUT □N/A	Pasteurized foods used; p	rohibited foods not offered
8. DIN DOUT NO Hands clean and properly washed		27	□IN □ OUT □N/A	Food additives: approved a	and properly used
9 DIN DOUT No bare hand contact with ready-to alternate method properly followed	eat foods or approved	28	□IN □ OUT □N/A	Toxic substances properly id	dentified, stored, used
0 DIN DOUT N/A Adequate handwashing facilities su		29	□IN □ OUT □N/A	Compliance with Reduced of specialized processes, and	Oxygen Packaging, other
11 DIN DOUT Food obtained from approved source 12 DIN DOUT Food received at proper temperature			DIN DOUT	Special Requirements: Fresi	
13 DIN DOUT Food in good condition, safe, and u  14 DIN DOUT Required records available: shellsto destruction		20	DIN DOUT	Special Requirements: Heat	Treatment Dispensing Freezers
DIN □OUT		33	□N/A □ N/O □IN □ OUT □N/A □ N/O	Special Requirements: Bulk	
6 DINA DOUT Food-contact surfaces: cleaned and	sanitized		⊒IN □ OUT ⊒N/A □ N/O	Special Requirements: Acidit Criteria	ied White Rice Preparation
7 DIN DOUT Proper disposition of returned, preving reconditioned, and unsafe food	1 1		JIN LJOUT JN/A	Critical Control Point Inspecti	on
8 ☐IN ☐ OUT Proper cooking time and temperatur		36	JIN [] OUT JN/A	Process Review	
9 □IN □ OUT Proper reheating procedures for hot			JIN DOUT JN/A	Variance	
D DIN D OUT Proper cooling time and temperature	1 1	Risi	factors are for	od preparation practices a s the most significant cont	nd employee behaviors
1 ☐IN ☐ OUT Proper hot holding temperatures		1000	borne illness.		ributing factors to
2 DIN D OUT DN/A Proper cold holding temperatures		illne	ss or injury.	.comicons are control meas	sures to prevent foodborne

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

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		GOOD-RETAIL	DDA	etices:			haber La
		ices are preventative measures to control the intro	The same of the same of	And the same of th	nemicals and physical obje	cts into foods	
M	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: IN	V=in c	ompliance OUT=no	t in compliance N/O=not obs	erved N/A=not a	pplicable
		Safa Egori and Water			Utensils Equipment and Ven	ding 1	and a
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	☐ IN ☐ OUT	Food and nonfood-contact designed, constructed, and		e, properl
39	□ IN □ OUT □N/A	Water and ice from approved source	55		A Warewashing facilities: inst	alled, maintained,	used; test
	TTTTT-FO	od Temperature Comroi		☐ IN ☐ OUT	strips	<del> </del>	
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	THE PERSON NAMED IN		Nonfood-contact surfaces	A. Singala and an array of the same and array of	
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57		A Hot and cold water availab	le; adequate pres	sure
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			
迚		Ecodi identification.	59	□ IN □ OUT □N/	A Sewage and waste water pro	operly disposed	
44	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/	A Toilet facilities: properly cons	structed, supplied, c	leaned
	Preven	tion of Food Containing ion	61	□ IN □ OUT □N/	Garbage/refuse properly disp	osed; facilities mair	ntained
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, n	naintained, and cles	in: doas in
46		openings protected  Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas		,g
47	☐ IN ☐ OUT ☐N/A	storage & display  Personal cleanliness	- 63	□ IN □ OUT	Adequate ventilation and ligh	iting; designated an	eas used
48		Wiping cloths: properly used and stored	64	□ IN □ OUT □N/	A Existing Equipment and Facilit	ies	
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	3.0		Administrative 1		1114
		ropen Usekai utensiis.	and the same	4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
50	□ IN □ OUT □N/A □ N/O	In-use utensits: properly stored  Utensits, equipment and linens: properly stored, dried,	65	OUT OUT	901:3-4 OAC		
51	☐ IN ☐ OUT ☐N/A	handled	66	□ IN □ OUT □N//	3701-21 OAC		
52 53	☐ IN ☐ OUT ☐N/A ☐ N/O	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use			•		
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Pers	on in Charge				Date:		
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Envi	ronmental Health Specialist			Licensor:		11 -11	
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ī	icense holder				and the same	Category/Descriptive					
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7	ype of Inspection (ch	eck all that apply)				Follow up date (if require		Duran Class T			
	Standard ☐ Critica	al Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce R	evie	w 🗆 Follow up	ronow up date (it require	a)	Water sample date/result (if required)			
H	Foodborne LI30 Da	y □ Complaint □ Pre-licensing □ Consultation			<u>-</u> -						
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	Mark designated comp	bliance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	l≃in	compliance OU	T=not iπ compliance N/O=n	ot ot	served N/A=not applicable			
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1	DIN DOUT D/N/	Person in charge present, demonstrates knowledge, an performs duties	nd	23	TUO D OUT	Proper date marking and	dien				
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3	DIN DOUT MN/	Management, food employees and conditional employee	3;	Per Per Per	文· 表》 · · · · · · · · · · · · · · · · · ·		-W. M. M.	NAME OF THE PERSON OF THE PERS			
4	DIN DOUT DIN	knowledge, responsibilities and reporting	_	25	DIN DOUT	Consumer advisory provid	ded f	or raw or undercooked foods			
5	MIN DOUT DN/				EIVA		**** * 11.7° es				
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7	MIN DOUT DAY	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth	_	26	ĽŽÍN/A	Pasteurized foods used; ;	oronil	oited foods not offered			
		Producting from the first		<b>**</b>							
8	DIN DOUT DNO			27	DIN - OUT	Food additives: approved	and	properly used			
		and the second s		-	MIN OUT						
9	□N □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed	28	□N/A	Toxic substances properly	ident	ified, stored, used			
				1. S.	· · · · · · · · · · · · · · · · · · ·		# W.	WAS THE RESERVE OF THE PARTY OF			
10	☑IN □ OUT □ N/A	A Adequate handwashing facilities supplied & accessible		29	DIN DOUT	Compliance with Reduced	Оху	gen Packaging, other			
11	TUO□ WI	Food obtained from approved source		<u> </u>	<del> </del>	specialized processes, and	d HA	CCP plan			
12	DIN DOUT	Food received at proper temperature		30	DIN DOUT	Special Requirements: Free	sh Ju	ice Production			
13	DIN DOUT	Food in good condition, safe, and unadulterated	_	31	DIM DOUT DIN/A DIN/O	Special Requirements: Hea	t Tre	atment Dispensing Freezers			
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14	DN/A DN/O	destruction		32	DIN DOUT	Special Requirements: Cus	tom I	Processing			
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15		Food separated and protected			□N/A □ N/O	Opecial Negatierites. Balk	vvat	er Machine Criteria			
16	□IN- □OUT	Food-contact surfaces: cleaned and sanitized	-	34	DIN DOUT DNA DNO	Special Requirements: Acid	ified	White Rice Preparation.			
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17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN □OUT DN/A	Critical Control Point Inspec	tion				
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18	□ N/I □ OUT ☑N/A □ N/O	Proper cooking time and temperatures		36	DIN DOUT DIN/A	Process Review					
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19	DIN DOUT	Proper reheating procedures for hot holding			LIN/A						
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21	□IN~ □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	t are identified a dborne illness.	s the most significant con	tribu	iting factors to			
4			-	Pul	blic health inter	rventions are control mea	Sur	es to prevent foodborns			
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**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 ite Edod and Water Utensils, Equipment and Vending DIN DOUT DINAD NIO Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required **□**⁄ĺN □ OUT designed, constructed, and used 39 □JIN □ OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test □ IN □ OUT □N/A d Temperature Control 56 □ JN □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean □ IN □ OUT □WA □ N/O for temperature control Physical Facilities □ IN □ OUT □N/A □ N/O 41 Plant food properly cooked for hot holding Hot and cold water available: adequate pressure ☐ IN (☐ OUT ☐ N/A □ IN □ OUT □N/A □ N/O Approved thawing methods used UN □OUT Plumbing installed; proper backflow devices √□ÍN □ OUT □N/A □N/A □ N/O 43 Thermometers provided and accurate □/N □ OUT □N/A ood Identification Sewage and waste water properly disposed TUO 🗀 NI 📮 ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container □ IN □OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination \ Insects, rodents, and animals not present/outer Ū∕ÎN □ OUT □ IN 🗖 OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, TUO 🗖 🕅 📮 46 storage & display □ JN □ OUT Adequate ventilation and lighting; designated areas used OUT DN/A 47 Personal cleanliness ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored □/IN □ OUT □N/A Existing Equipment and Facilities 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables open Use of Utensils Ū,∕M □ OUT □ N/A 901:3-4 OAC ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A □ IN □ OUT □ NI □ 3701-21 OAC 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Item No. Code Section Priority Level | Comment cos <u>S 11 D</u> Person in Charge **Environmental Health Specialist** Licensor: PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

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2	DIN DOUT DAN	Certified Food Protection Manager		2	יטס 🗖 עוים ,	T	Time as a public health cor	ntrol: procedures	& records		
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-4 -5	DIN DOUT DIN			2	Ž DN/A		Consumer advisory provid		ndercooked foods		
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6	☑N □OUT □N/0	Proper eating, tasting, drinking, or tobacco use		26	☑ <b>1</b> √/A	.	Pasteurized foods used; p	rohibited foods	not offered		
7	ZIN DOUT DN/C	No discharge from eyes, nose, and mouth									
8		Hands clean and properly washed	in the H	27	TUO II NII II OUT	Γ	Food additives: approved	and properly us	ed		
9	TUO D NIZI DNA D N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	UN □ OUT	Exercise 17	Toxic substances properly i	dentified, stored,	, used		
10	DIN DOUT DINA	A Adequate handwashing facilities supplied & accessible	$\dashv$	64: 1 ²⁴	TUO U				William St.		
	# 1	CALL CONTROL OF SALES OF THE SA	* 1	29	N/A		Compliance with Reduced specialized processes, and	Oxygen Packagi ∃ HACCP plan	ing, other		
<u>11</u>	DIN □OUT	Food obtained from approved source	_	30	DIN DOUT	-	Special Requirements: Fres	sh Juice Producti	ion		
12	□N/A □N/O	Food received at proper temperature	}	-	TUO II AIG						
<u>13</u>	DIŃ □OUT	Food in good condition, safe, and unadulterated		31	DIN/A DIN/O		Special Requirements: Hea	t Treatment Disp	ensing Freezers		
14	□N/A □N/O	Required records available: shellstock tags, parasite destruction		32	LIN/A LI N/O		Special Requirements: Cust	tom Processing			
15	□JN □OUT □N/A □N/Ø	Food separated and protected		33	DINA DINO		Special Requirements: Bulk	Water Machine	Criteria		
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34	DIN DOUT		Special Requirements: Acidi Criteria	ified White Rice	Preparation		
17	DOUT UOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	∏/Ń □ OUT □N/A	- 1	Critical Control Point Inspect	tion			
		min residence francisco de confessor		36	Дий □О∪Т	$\neg +$	Process Review	<del> </del>			
18	OIN OUT ON/A O N/O	Proper cooking time and temperatures		<u> </u>	□N/A □IN □ OUT	+			-		
19	□IN/ □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	ĎN/A		Variance				
20	DIN DOUT DN/A DN/O	Proper cooling time and temperatures		Ri	sk factors are	} foo	d preparation practices a	and employee	behaviors		
1	DIN DOUT DN/A DN/O	Proper hot holding temperatures		foc	odborne illness	5.	the most significant con				
2	DIN OUT ONA	Proper cold holding temperatures		illn	iblic health in ess or injury.	terv	entions are control mea	sures to preve	ent foodborne		

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Safe Food and Water Utensils Equipment and Vending IN I OUT IN/A I N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required 54 □ IN □ ØUT designed, constructed, and used D/N DOUT DN/A Water and ice from approved source 39 Warewashing facilities: installed, maintained, used; test □ IN □ KUT □N/A Food Temperature Control 11 DIVÍN DOUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment □ IN □ OUT □N/A □ N/O 40 for temperature control - Physical Facilities IN I OUT IN A IN/O 41 Plant food properly cooked for hot holding YOUT OUT ON/A Hot and cold water available; adequate pressure O'N 🗆 AND TUO 🗆 NI 🗆 Approved thawing methods used 42 ☑IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O Ū∕IN 🗆 OUT 🗖N/A 43 Thermometers provided and accurate □∕N □ OUT □N/A pod Identification Sewage and waste water properly disposed □/ÍN □ OUT □N/A TUO 🗆 NN🚅 44 Food properly labeled; original container Toilet facilities: properly constructed, supplied, cleaned DIN OUT ON/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer □ IN □ OUT 45 TUO 🗖 NÌV🏿 Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, TUO [] NI 46 storage & display □/N □ OUT Adequate ventilation and lighting; designated areas used Ū∕ÍN □ OUT □N/A 47 Personal cleanliness 48 □ IN □ OUT ⊡N/A □/Ñ/O Wiping cloths: properly used and stored ☑/N □ OUT □N/A Existing Equipment and Facilities 49 □ IŅ □ OUT □X/A □ N/O Washing fruits and vegetables or Use of Utensils. □ IN □ OUT □N/A □ N/O OUT IN/A 901:3-4 OAC 50 In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, N/A I OUT IN/A 51 □ IN □ OUT [2N/A 3701-21 OAC handled 52 □./N □ OUT □N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Code Section Priority Level | Comment cos R MIC Person in Charge Date: Environmental Health Specialist Licensor: PRIORITY LEVEL: CRITICAL NC= NON-CRITICAL

Name of facility  PRO # 5 Philodophic Lister Ice  Address	Check one ☐ FSO ☐ RFE	License Number	Date 23, 2001
Address 275 5 market St	City/State/Zip Code		()
License holder	Inspection Time	Travel Time	Cotogon/Doorstof
tory Yours	20		Category/Descriptive
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ V ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation	/ariance Review ☐ Follow t	Follow up date (if require	ed) Water-sample date/result (if required)
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbere	d item: IN≍in compliance	OUT=not in compliance N/O=r	not observed N/A≕not applicable
Compliance Status		Compliance St	atus
1 DIN DOUT DNA Person in charge present, demonstrates knowledge performs duties	, and 23 □ IN □ OU		
2 DIN DOUT N/A Certified Food Protection Manager	24 □IN □ OL	O Time as a public health co	ontrol: procedures & records
Management, food employees and conditional employees and conditional employees and reporting  Management, food employees and conditional employees and conditional employees and conditional employees.  Management, food employees and conditional employees and conditional employees.	25 DN/A	177	ded for raw or undercooked foods
5. IN LOUT IN/A Procedures for responding to vomiting and diarrheal ev	vents		THE RESERVE OF THE PERSON OF T
6 DIN DOUT DNO Proper eating, tasting, drinking, or tobacco use 7 DIN DOUT DNO No discharge from eyes, nose, and mouth	26 □N/A	Pasteurized foods used;	prohibited foods not offered
Culture contending is to be a contended in the contended	27 □IN □ OU	Food additives: approved	and property used
No bare hand contact with ready-to-eat foods or app		Toxic substances properly	identified, stored, used
0 DIN DOUT N/A Adequate handwashing facilities supplied & accessib	²⁹ □N/A	Compliance with Reduced specialized processes, an	Oxygen Packaging, other d HACCP plan
1 DIN DOUT Food obtained from approved source 2 DIN DOUT Food received at proper temperature	30 DIN DOUT	Special Requirements: Fre	sh Juice Production
3 DIN DOUT Food in good condition, safe, and unadulterated 4 DIN DOUT Required records available: shellstock tags, parasite	31 DIN DOUT	<del></del>	at Treatment Dispensing Freezers
□NA □NO destruction	32 □IN □ OUT □ N/A □ N/O	Special Requirements: Cus	tom Processing
5 □IN □OUT Food separated and protected	33	Special Requirements: Bulk	Water Machine Criteria
Food-contact surfaces: cleaned and sanitized	34	Special Requirements: Acid Criteria	ified White Rice Preparation
Proper disposition of returned, previously served, reconditioned, and unsafe food	35 □IN □ OUT	Critical Control Point Inspec	tion
□IN □ OUT Proper cooking time and temperatures	36 N/A	Process Review	
□IN □ OUT □N/A □ N/O Proper reheating procedures for hot holding	37 DIN DOUT	Variance	
□IN □ OUT □N/A □ N/O  Proper cooling time and temperatures	Risk factors are	food preparation practices	and employee behaviors
□IN □ OUT Proper hot holding temperatures	foodborne illness	d as the most significant con s.	tributing factors to
□IN □ OUT □N/A Proper cold holding temperatures	Public health in illness or injury.	terventions are control mea	asures to prevent foodborne

Transferrable (1) Carlotte September 1

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Safe-Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required ☐ IN ☐ OUT designed, constructed, and used ☐ IN ☐ OUT ☐N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test □ IN □ OUT □N/A Food Temperature Control 1 56 | IN | OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean ☐ 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 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure 42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices □N/A □ N/O ☐ IN ☐ OUT ☐N/A 43 Thermometers provided and accurate ☐ IN ☐ OUT ☐N/A Rood-Injentification Sewage and waste water properly disposed IN I OUT IN OUT IN/A Toilet facilities: properly constructed, supplied, cleaned 44 Food properly labeled; original container 61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained -- Prevention of Food Contamination Insects, rodents, and animals not present/outer ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in 45 ☐ IN ☐ OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 ☐ IN ☐ OUT storage & display ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used IN OUT ON/A 47 Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative rope Userofujensijs In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 50 ☐ IN ☐ OUT ☐N/A ☐ N/O 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A 3701-21 OAC 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use 12-Observations and Correct Code Section | Priority Level | Comment Item No. COS Haramators Person in Charge Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

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	$\sum_{i=1}^{n}$	- P.P.C	194- Johnnis Torn	₽¹F	FSC	D□RFE		Q 12 03 0321				
A	ddress			City/	/Sta	te/Zip Code		110105001				
_	1700	< 101	West St	17.	\	I I lain	0 01 1151	(T)				
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F	vpe of In		eck all that apply)	T 50			Fallen and data (if a section)	1 10016				
	l Standar	d □ Critica	I Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce R	evie	w 🗆 Follow up	Follow up date (if required	) Water sample date/result (If required)				
	Foodbor	rne 🗆 30 Da	/ ☐ Complaint ☐ Pre-licensing ☐ Consultation									
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			liance status (IN, OUT, N/O, N/A) for each numbered in									
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L	I LIIN I		performs duties		23	N/A N/O	Proper date marking and d	disposition				
2		OUT N/			24	□IN □ OUT	Time as a public health con	trol: procedures & records				
21.7	*********	TALE ON	Management food employees and conditional employees	***	E	N/A □ N/O	A POST OF THE PROPERTY OF THE	END PROGRAMMO OF LECTORS				
3	□IN [	□OUT □ N//	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	je nder 16	□IN □ OUT	Sample Market Ma					
4	EJIN [	□OUT □ N//	Proper use of restriction and exclusion		25	DN/A	Consumer advisory provide	ed for raw or undercooked foods				
5	DIN [	□OUT □ N//		ts								
6	I I N I		Proper eating, tasting, drinking, or tobacco use	LALDE S	26	□IN □ OUT □N/A	Pasteurized foods used; pr	rohibited foods not offered				
7	' A	OUT DN/	The state of the s	•				· · · · · · · · · · · · · · · · · · ·				
114		· · · · · · · · · · · · · · · · · · ·	are the mineral and reasons are considered.	4 to 10 to 1		□IN □ OUT						
8		OUT IN/O	Hands clean and properly washed		27	□N/A	Food additives: approved a	and properly used				
9	□IN [ □N/A [		No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed	28	□IN □ OUT □N/A	Toxic substances properly ic	dentified, stored, used				
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10		OUT N/A	Adequate handwashing facilities supplied & accessible	No. W. M	29	□IN □ OUT □N/A	Compliance with Reduced ( specialized processes, and	Oxygen Packaging, other				
11		□OUT	Food obtained from approved source		_	D'IN DOUT						
12	DIN D	□OUT □N/O	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fresi	h Juice Production				
13	-	JOUT	Food in good condition, safe, and unadulterated		31	□IN □ OUT □N/A □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers				
14		⊒OUT ⊒N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □ N/O	Special Requirements: Custo	om Processing				
# * K # \$ *		· · · · · · · · · · · · · · · · · · ·	The state of the s	was 1	-	DIN DOUT						
15	□IN □ □N/A □		Food separated and protected		33	□N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria				
16	□IN E	TUOL	Food-contact surfaces: cleaned and sanitized		34	□IN. □ OUT □N/A □ N/O	Special Requirements: Acidit Criteria	fied White Rice Preparation				
17		⊒OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspecti	ion				
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18	□IN E □N/A E	OUT N/O	Proper cooking time and temperatures		36	□N/A	Process Review					
19		] OUT	Proper reheating procedures for hot holding		37	□IN □ OUT □N/A	Variance					
20	□IN □ □N/A □		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.							
21	DIN D		Proper hot holding temperatures									
22		OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodbe							

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date GOOD RETAIL PRACTICES LI 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 Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required 54 | IN | OUT designed, constructed, and used ☐ IN ☐ OUT ☐N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐ N/A Food Temperature Control strips 56 ☐ IN ☐ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ☐ IN ☐ OUT ☐N/A ☐ N/O 40 for temperature control Physical Eacilities ☐ IN ☐ OUT ☐N/A ☐ N/O 41 Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O 42 Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices ☐ IN ☐ OUT ☐N/A □N/A □ N/O 43 Thermometers provided and accurate ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed 44 □ IN □ OUT Food properly labeled; original container 60 □ IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned 61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination - -Insects, rodents, and animals not present/outer 45 ☐ IN ☐ OUT ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 ☐ IN ☐ OUT storage & display ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used IN OUT ON/A 47 Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables - Administrative of Was of Utensils ☐ IN ☐ OUT ☐N/A ☐ N/O 50 In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 ☐ IN ☐ OUT ☐N/A 3701-21 OAC handled 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Item No. | Code Section | Priority Level | Comment cos П Person in Charge 23-2 Licensor: PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page

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

Name of facility		Chec	k one	License Number		Date	
Red Born	· Convention Contor		SO MRFE	51		1-la 23 2024	
Address		City/s	State/Zip Code		<del></del>	1101/42 7091	
12233 R	resultitle Rd	λ,	Sinchester	OH 4549-			
License holder			ction Time	Travel Time	1	internet in the second of	
Robert -	Corte 11	],\ e	26	25		Category/Descriptive	
Type of inspection (	check all that apply)			Fall L4 44		<del></del>	
Ç⊠∕Standard □ Criti □ Foodborne □ 30 [	ical Control Point (FSO) □ Process Review (RFE) □ Var Day □ Complaint □ Pre-licensing ঐ Consultation	iance Re	view 🗅 Follow u	p onow up date (if F	equirea)	Water sample date/result (If required)	
	THE TROOPED RUGBER OF SARBICATION	d Sant					
Mark designated cor	mpliance status (IN, OUT, N/O, N/A) for each numbered	item: IN:	in compliance C	WIT-pot in assentions	Houst.		
	Compliance Status		-iii compilance C	· · ·			
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	performs duties	and	23   DIN   DU	T		position	
2 DIN DOUT DI	V/A Certified Food Protection Manager	Till de Carri	24 DIN DOU	Timo on a nublic ba	alth contro	l: procedures & records	
3 DIN DOUT DA	Monogomont food I	es;	DNA D N/C		All Tolles	i. procedures & records	
4 DIN DOUT D	N/A Proper use of restriction and exclusion		25 DIN DOU	Consumer advisory	provided	for raw or undercooked foods	
5 DIN DOUT DI	I/A Procedures for responding to vomiting and diarrheal ever	nts	The same of the sa				
6 DIN DOUT DA	I/O Proper eating, tasting, drinking, or tobacco use I/O No discharge from eyes, nose, and mouth		□!N □ OU1 26 □N/A	г		bited foods not offered	
	TO INC discharge from eyes, nose, and mouth		Tare Live Live			THE RESERVE OF THE PARTY OF THE	
8 DIN DOUT D	Hands clean and properly washed	a de la	27 DIN DOUT	Food additives: app	roved and	properly used	
9 DIN DOUT	No bare hand contact with ready-to-eat foods or appro- atternate method properly followed	ved	28 DIN DOUT	Toxic substances pro	perly iden	tified, stored, used	
O DIN DOUT DN	/A Adequate hands a little to many		N. C.	a percona a dine o		CONTRACTOR OF THE SECOND	
	Service Telephone Company of the Com		₂₉ □IN □ OUT □N/A	Compliance with Rec specialized processes	duced Oxy	gen Packaging, other	
11 DIN DOUT	Food obtained from approved source		OUT				
12 DN/A DN/O	Food received at proper temperature		UN/A UN/O	Special Requirement	s: Fresh Ju	uice Production	
13 DIN DOUT	Food in good condition, safe, and unadulterated	3	1 DIN DOUT	Special Requirement	s: Heat Tre	eatment Dispensing Freezers	
I4 □IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3	2 DIN DOUT	Special Requirements	s: Custom	Processing	
5 DIN DOUT	Food separated and protected	3	3 □IN □ OUT □ N/O	Special Requirements	s: Bulk Wai	ter Machine Criteria	
6 DIN DOUT	Food-contact-surfaces: cleaned and sanitized	₃ ,	4 DIN DOUT DN/A DN/O	Special Requirements	: Acidified	White Rice Preparation	
7 DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	DIN DOUT	Critical Control Point I	nspection		
	and outlies and the same of th		TIN DOUT				
B DNA D N/O	Proper cooking time and temperatures	36	□N/A	Process Review			
DIN DOUT	Proper reheating procedures for hot holding	37	DIN DOUT	Variance			
DIN DOUT	Proper cooling time and temperatures	R	i <b>sk factors</b> are	food preparation pract	ices and	employee behaviors	
□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	odborne iliness	as the most significan	t contribu	uting factors to	
DIN DOUT DNA	Proper cold holding temperatures	P	u <b>blic health int</b> ness or injury.	erventions are contro	l measur	es to prevent foodborne	

**Food Inspection Report** Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Safe Food and Water ☐ IN ☐ OUT ☐N/A ☐ N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required 54 IN OUT designed, constructed, and used IN DOUT DN/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐ N/A d-Temperature Control Proper cooling methods used; adequate equipment 56 IN I 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 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure 42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices ☐ IN ☐ OUT ☐N/A 43 □N/A □ N/O Thermometers provided and accurate Food Identification ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed II IN II OUT 44 Food properly labeled; original container ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned ☐ IN ☐ OUT ☐N/A 61 Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 45 ☐ IN ☐ OUT ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, ☐ IN ☐ OUT 46 storage & display 47 □ IN □ OUT □N/A ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities □ IN □ OUT □N/A □ N/O 49 Washing fruits and vegetables Administrative TI-TI oper use of utensile 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 ☐ IN ☐ OUT ☐N/A 3701-21 OAC 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Servations and contentive Actions Item No. | Code Section | Priority Level | Comment COS Person in Charge

Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Environmental Health Specialist

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1	ame of facility	# 31354	Check		/	License Number	Date (102/2/1		
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Ĺ	icense holder		•			_	Category/Descriptive		
L	Adams	W-1			min	20 min	Level 1		
N		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	view	/ □ Follow up	Follow up date (if required)	Water sample date/result (if required)		
**		iance status (IN, OUT, N/O, N/A) for each numbered it							
		Compliance Status			***	Compliance Stat	us		
***	· · · · · · · · · · · · · · · · · · ·	All that Supervision . The test to the second				mperature Controlled to Sal	Warood (ICS Pood 111434		
1	MIN DOUT NA	performs duties	nd	23	MIN OUT	Proper date marking and d	isposition		
2	IMIN □ OUT □ N/A	Certified Food Protection Manager		24	DIN/A DIN/O	Time as a public health cont	rol: procedures & records		
2	/	Management, food employees and conditional employees	5;	1.7%		TIPLE CONSTINUIA CONST	STATE TO THE PER		
3	-	Knowledge, responsibilities and reporting	_	25	DIN □ OUT DIN/A	Consumer advisory provide	d for raw or undercooked foods		
5	MIN DOUT DN/A		ts	8 4		Highly Susceptible Egpi			
6	THE RESERVE AND	Proper eating, tasting, drinking, or tobacco use	11.1		DIN DOUT MIN/A	Pasteurized foods used; pr			
7	MIN DOUT DN/O	No discharge from eyes, nose, and mouth		1		The The Miles			
8	T 7	reventing Contamination by Hands	131	27	□IN □ OUT □N/A	Food additives: approved a	nd properly used		
9	DIN □ OUT MEN/A □ N/O	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	~		DIN DOUT	Toxic substances properly id			
				11	班出去	culturance villi isparoved	DOMNATE BANKEY		
10	☑IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OUT □N/A	Compliance with Reduced C specialized processes, and	oxygen Packaging, other HACCP plan		
11	MIN □OUT	Food obtained from approved source		30	DIN DOUT	Special Requirements: Fresh	-		
12	□IN □OUT □N/A <b>D</b> IN/O	Food received at proper temperature		21	□N/A □ N/O □IN □ OUT		Treatment Dispensing Freezers		
13	MIN DOUT	Food in good condition, safe, and unadulterated				oposia requirements. Heat	Treatment Disheliallig Freezers		
14	ØN/A □N/O	Required records available: shellstock tags, parasite destruction		32	ON OUT	Special Requirements: Custo	om Processing		
15	MIN DOUT	Food separated and protected	,		□IN □ OUT □N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria		
16	MIN DOUT	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	Special Requirements: Acidif Criteria	ied White Rice Preparation		
17	MIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OUT □N/A	Critical Control Point Inspecti	ол		
		attre controlled to select frozing (cos rood).	3		□IN □ OUT	Process Review			
18	DIN OUT DIN/A N/O	Proper cooking time and temperatures	-		□N/A □IN □OUT	Variance			
19	DIN OUT	Proper reheating procedures for hot holding			□ N/A 	VARIATION			
20	DIN DOUT DIN/A D N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behavious that are identified as the most significant contributing factors to					
21	□jn □ out ☑n/a □ n/o	Proper hot holding temperatures		food	dborne illness.				
22	MIN OUT ONA	Proper cold holding temperatures			ess or injury.	iventions are control mea	sures to prevent foodborne		

**Food Inspection Report** 

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Na	_	Facility	c.ir	<i>-</i>				Type of Inspection	Date		
	g~	illy Dol	iar #	3 55	9			Std	8/23/2	24	
Larrow	Takk Market	askalidaskathadiaskalad <u>a</u> 	Y COUNTY TO SELECT	San ting to parallel the Market on		originalist.	Salahan Marana Mara				
i de	t dit		Act and the same			CAN THE PROPERTY OF	The state of the s			Har	
	Mark d	GOOD h n betennieei	etali Pract	ices are	preventative measures to control the intro N, OUT, N/O, N/A) for each numbered item: II	ductio	n of pathogens,	chemicals, and physical object	cts into foods.		
بالماب	oral K	15 The state of th		Safa For	d and Water			Of in compliance N/O=not obsi		applic	able
38		N 🗆 OUT 🖸	,	T	rized eggs used where required	54		Food and nonfood-contact		ble, pr	operly
	,	N DOUT D				54	2 114 11 001	designed, constructed, and	used		
39					and ice from approved source	55	MIN DOUT DI	N/A Warewashing facilities: inst strips	alled, maintained	1, used;	; test
40	ı <b>⊠</b> ı	N 🗆 OUT 🗖	N/A 🗆 N/O	Proper for tem	cooling methods used; adequate equipment perature control	56	☑ IN ☐ OUT	Nonfood-contact surfaces of Physical Facilities	COMMUNICATION OF THE PROPERTY	and an inches	
41	<b>☑</b> I	N 🗖 OUT 🗆	N/A 🗆 N/O	Plant fo	ood properly cooked for hot holding	57	MIN OUT ON	LOUIS AND DESCRIPTION OF THE PARTY OF THE PARTY.	Transcontact Transcontact	essure	June has he
42	: D1	N 🗆 OUT 🗀	N/A M N/O	Approv	red thawing methods used	58	IN □OUT	Plumbing installed; proper	backflow device	——— ∌s	
43	. ⊠	N 🗆 OUT 🗆	N/A	Thermo	ometers provided and accurate		□Ņ/A □ N/O				
#				Food in	Jenuineauen-	59	MIN OUTON	I/A Sewage and waste water pro	perly disposed		
44	<b>2</b> 21	N 🗆 OUT		Food p	roperly labeled; original container	60	M IN COUT CIV	I/A Toilet facilities: properly cons	tructed, supplied	, cleane	ed
			Prever	tion of	and Contamination	61	M D OUT DA	I/A Garbage/refuse properly disp	osed; facilities m	aintaine	ed .
45	<b>12</b> II	N 🗖 OUT			, rodents, and animals not present/outer	62	M □ OUT	Physical facilities installed, m	naintained, and cl	ean; do	gs in
46	<b>⊠</b> ′।	N 🗖 OUT		Contan	nination prevented during food preparation, & display		□N/A□ N/O	outdoor dining areas			
47		OUT 🗆			al cleanliness	63	☑ IN ☐ OUT	Adequate ventilation and ligh	ting; designated	areas u	ısed
48		V C OUT C			cloths: properly used and stored	64		I/A Existing Equipment and Faciliti	ies		
49					g fruits and vegetables		<b>于</b> 行过过于	Administrative 1		TH!	9-1
<del>                                      </del>		V OUT M				65		/A 901:3-4 OAC		S. Superior	
50	+				utensils: properly stored s, equipment and linens: properly stored, dried,	65		7A 901.3-4 OAC			
51			<u> </u>	handled	1000	66	□ IN □ OUT □N	/A 3701-21 OAC			
52		OUT E			use/single-service articles: properly stored, used				<del></del>		
53		V □ OUT 🗹	N/A 🔲 N/O	Slash-r	esistant, cloth, and latex glove use	AND THE RESERVE	****				ente Aussaid va
	THE				Consider Con	94.5			种种种	甘	
Ite	m No.	Code Sect	ion Priori	ty Level	Comment			sometime bearing the state of all transfer		cos	R
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Per	rson in	Charge	W.P.	11	MAL (NUCK)			Date: 8/23/24			
Env	vironm	ental Health	Specialist	$\gamma\gamma\gamma$			Licensor:				
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

Name of facility			Ch	eck c	one	License Number	Qate				
	Bobbs D	ory Bor	U	FS.	O 🗆 RFE	47	Mix 29 2024				
Address				City/State/Zip Code							
No s man St					Rebles OH 15WO						
License holder II						ravel Time	Category/Descriptive				
Elisabeth Smith & Rym Irvino						15	Lamm Cks. W				
Type of Inspection (check all that apply)						Follow up date (if require					
	Standard Critica	l Control Point (FSO) ☐ Process Review (RFE) ☐ Vari	ance	Revie	ew □ Follow up	I onow up date (il require	(if required)				
F	Foodborne LI 30 Da	y ¹☑ Complaint □ Pre-licensing □ Consultation									
TENERAL PROPERTY OF THE PROPER											
1	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered	tem:	IN=in	compliance OU	Γ=not in compliance N/O=n	ot observed N/A=not applicable				
		Compliance Status		П		Compliance St					
	CHARLES AND CAME OF STREET	· · · · · · · · · · · · · · · · · · ·	* * * * * * * * * * * * * * * * * * *	5		illustricking to this rec					
	DIN DOUT DNA	performs duties	nd	2	TIN FLOUR	Proper date marking and					
2	□IN □ OUT □ N/	A Certified Food Protection Manager	****	2	IN DOUT	Time as a nublic health co	ontrol: procedures & records				
18 HE	AND A MERCHANISM AND ASSESSED.	Management, food employees and conditional employee	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	-	T DN/A D N/O	1	A Tecords				
3	DIN DOUT DAW	knowledge, responsibilities and reporting	s;		DIN DOUT		The state of the s				
4	DIN DOUT DN/			25	□N/A	Consumer advisory provi	ded for raw or undercooked foods				
5 . જ ણ સ . જ % ⊴	DIN DOUT DN//	Procedures for responding to vomiting and diarrheal ever	ts ****	-196		it illustriking pri k	THE COLUMN THE WAY TO SEE THE PARTY OF THE P				
6	DIN DOUT DN/	Proper eating, tasting, drinking, or tobacco use	* ***	26	OUT OUT	Pasteurized foods used;	prohibited foods not offered				
7	DIN DOUT N/C	No discharge from eyes, nose, and mouth		*	京都 海 内岸 《 安						
		accordance of production and a first production of the contraction of		27	, דטס בו אום	Food additives: approved	and near-all and				
8		Hands clean and properly washed			□N/A	r cod additives: approved	and properly used				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	red	28	□IN □ OUT □N/A	Toxic substances properly	identified, stored, used				
4.0	□IN □OUT □ N/A	AND	_	1.5981 Y	NAME OF THE PARTY						
10		Adequate handwashing facilities supplied & accessible		29	□IN □ OUT □N/A	Compliance with Reduced specialized processes, an	Oxygen Packaging, other				
11	DIN DOUT	Food obtained from approved source			DIN DOUT	1 TO					
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30		Special Requirements: Fre					
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Special Requirements: Hea	at Treatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O	Special Requirements: Cus	stom Processing				
15	DIN DOUT	Food apparent and new total	4.4	33	□IN □ OUT □N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria				
	□N/A □N/O	Food separated and protected				Special Postular	fified White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	Criteria	nified white Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspec	etion				
<u>*</u> ##	□IN □ OUT	none of its new for the first of the first o		36	□IN □ OUT □N/A	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		-							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DIN DOUT	Variance					
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	$\dashv$	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures									
22	□IN □ OUT □N/A	Proper cold holding temperatures									

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 afe Food and Water dutensils, Equipment and Vending ☐ IN ☐ OUT ☐N/A ☐ N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required 54 ☐ IN ☐ OUT designed, constructed, and used IN DOUT DN/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A d Temperature Control 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 ☐ IN ☐ OUT ☐N/A ☐ N/O 41 Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O 42 Approved thawing methods used ☐ IN □OUT Plumbing installed; proper backflow devices 43 ☐ IN ☐ OUT ☐N/A □N/A □ N/O Thermometers provided and accurate ood Identification - 111 59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed □ IN □ OUT 44 Food properly labeled; original container ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned mion all-out Contamination ☐ IN ☐ OUT ☐N/A 61 Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer □ IN □ YOUT 45 ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas Contamination prevented during food preparation, □N/A □ N/O 46 ☐ IN ☐ OUT storage & display ☐ IN ☐ OUT 47 IN OUT NA Adequate ventilation and lighting; designated areas used Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables oper. Dee of Drengis Administrative 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A 3701-21 OAC 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Code Section Priority Level Comment COS -П Person in Charge Date: e55ie nennove6 **Environmental Health Specialist** Licensor: PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

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				one	License Number	Date						
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'	icense holder		Inspec	nspection Time Travel Time Category/Descriptive								
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	ype of Inspection (cir 2 Standard ☐ Critical	teck all that apply)			Follow up date (if required	) Water sample date/result						
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Mark designated compliance status (IN OUT NO MA) for each												
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												
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2 1	1 1 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	AND THE PROPERTY OF THE PROPER	- AL 1869	24 N/A N/O	Time as a public health cont	trol: procedures & records						
3	DIN DOUT DW	A Management, food employees and conditional employees knowledge, responsibilities and reporting		CIN COUT	AND THE SECOND DESIGNATION OF THE							
4	DÍN DOUT DN/		- 1	DIN DOUT	Consumer advisory provide	ed for raw or undercooked foods						
5	TIN FROOT N	A Procedures for responding to vomiting and diarrheal even	s									
6	DIN DOUT DAM	Proper eating, tasting, drinking, or tobacco use	2	DIN- DOUT	Pasteurized foods used; pro	ohibited foods not offered						
7	□N □ OUT □ N/0	O No discharge from eyes, nose, and mouth		· · · · · · · · · · · · · · · · · · ·		A TO SERVICE AND A SERVICE AND						
8	DIN DOUT DIN/	Hands clean and properly washed	2	7 DIN DOUT	Food additives: approved a	nd properly used						
9	DIN DOUT DN/A DN/O	No bare hand contact with ready-to-eat foods or approve	ed 2	8 DN/A	Toxic substances properly id	entified, stored, used						
10	DIN OUT ON	A Adolest back to 5 years			Diomics the Shipped							
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11	DIN DOUT	Food obtained from approved source	3	<del></del>								
12	DIÍN DOUT DN/A DN/O	Food received at proper temperature	1	LIN/A LIN/O	Special Requirements: Fresh							
13	DIN DOUT	Food in good condition, safe, and unadulterated	3		Special Requirements: Heat	Treatment Dispensing Freezers						
14	MN/A N/O	Required records available: shellstock tags, parasite destruction	3:	EIN/A LI N/O	Special Requirements: Custo	m Processing						
15	DIN DOUT	Food separated and protected	33	DINA DINO	Special Requirements: Bulk V	Vater Machine Criteria						
16	DIN DOUT DN/A DN/O	Food-contact surfaces: cleaned and sanitized	34	DN/A DN/O	Special Requirements: Acidific	ed White Rice Preparation						
7	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOUT	Critical Control Point Inspection	on						
8	□N/A □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	DIN DOUT	Process Review							
9	DINY D OUT	Proper reheating procedures for hot holding	37	DIN DOUT	Variance							
0	DIN' DOUT	Proper cooling time and temperatures	-     	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
1	DIN DOUT	Proper hat holding temperatures	fo									
2	DIN OUT ONA	Proper cold holding temperatures	Pi									

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 afe Food and Water Utensils Equipment and Vending OIN ON DANA TOO Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required DIN DOUT designed, constructed, and used OUT ON/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test JUIN OUT ON/A Food Temperature Control 56 DIN DOUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean O/N 🗆 AMŲ TUO 🗖 NI for temperature control Physical Facilities □ IN □ OUT ŪMA □ N/O Plant food properly cooked for hot holding .Ĉ√IN □ OUT □N/A Hot and cold water available; adequate pressure DAN OUT ONA ONO Approved thawing methods used DIVIN DOUT Plumbing installed; proper backflow devices "√ÍN □ OUT □N/A Thermometers provided and accurate □N/A □ N/O Food Identification □ OUT □ N/A Sewage and waste water properly disposed □ NI □ OUT AND TUO IN NIND Food properly labeled; original container Toilet facilities: properly constructed, supplied, cleaned QI∕ÍN □ OUT □N/A Prevention for Food Contamination -Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation. IN DOUT 46 storage & display DUT □ N(□ 47 A/NI TUO I NI I Adequate ventilation and lighting; designated areas used Personal cleanliness IN OUT ON/A D/N/O Wiping cloths: properly used and stored IN OUT ON/A Existing Equipment and Facilities □ N/O □ N/A □ N/O Washing fruits and vegetables Administrative oper Userof Urenalis UNI □ OUT □N/A □ N/O 50 □ IN □ OUT □M/A In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, 51 □ IN **□** /OUT □N/A □/N □ OUT □N/A 3701-21 OAC handled □/N □ OUT □N/A Single-use/single-service articles: properly stored, used O/N 🗀 A/N 🗖 TUO 🖸 M, 📮 Slash-resistant, cloth, and latex glove use item No. Priority Level | Comment COS Person in Charge Licensor PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

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Ā	ddress )		City/St	ate/Zip Code		<u> </u>		HILLY SOM
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	ype of Inspection (che PStandard ☐ Critical		<b>D</b>	·	F	ollow up date (if require		Water sample date/result
	Foodborne ☐ 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revi	ew Li Follow uj	P   1			(if required)
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		HIM TO COMPRESENTATION OF THE PROPERTY OF THE					<b>(1)</b>	
<u> </u>	Mark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=i	n compliance O	)UT=no	t in compliance N/O=n	ot obs	served N/A=not applicable
		Compliance Status				Compliance St	atus	
20.9	*****	出版。						
1	VIIN □ OUT □ N/A	performs duties	nd 2	23	)   '	Proper date marking and	l dispo	sition
2	ZÍN DOUT DNA	Certified Food Protection Manager	12 Page 1		т	Fime as a public health co	ontrol: r	procedures & records
2 . 3	1	Management, food employees and conditional employee		MINA LI IV.C	- 1			
3	ADIN DOUT DINA	knowledge, responsibilities and reporting	, E	_ DIN 🗆 OU	<del>-</del>		mile to the 19	
4	VIN DOUT DN/A			³ IZIN/A		lonsumer advisory provi	ded fo	r raw or undercooked foods
5	□IN √ZÍOUT □ N/A	Procedures for responding to vomiting and diarrheal even	is i			也因而是一些面积的15%		
6		Proper eating, tasting, drinking, or tobacco use	2	□IN □OU' 6 IZIN/A	T F	Pasteurized foods used;	prohibi	ted foods not offered
7	<del>                                     </del>	No discharge from eyes, nose, and mouth		· · · · · · · · · · · · · · · · · · ·			) ******	
		Experience example interior of the control of the c		_ □ N □ OU	т  _			m daws at the second of the se
8	IZÍN □ OUT □ N/O	Hands clean and properly washed		7 □IN □ OUT ĮŽIN/A	[	ood additives: approved	and p	roperly used
9	VZIN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	8 DIN DOUT	Т	oxic substances properly	identif	ied, stored, used
							1 1 1 W	
10	☑IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	2			ompliance with Reduced	i Oxyg	en Packaging, other
11	VZIN □OUT	Food obtained from approved source		[™] ☑N/A □ □ IN □ OUT	-	pecialized processes, ar	10 HAC	CP plan
12	IZÍN FIOUT	Food received at proper temperature	3		s	pecial Requirements: Fre	sh Jui	ce Production
13	DN/A DN/O	Food in good condition, safe, and unadulterated	з	1 DIN DOUT		pecial Requirements: He	at Trea	tment Dispensing Freezers
	DIN DOUT	Required records available: shellstock tags, parasite		CIN DOUT	- I			
14	√DN/A □N/O	destruction	3:			pecial Requirements: Cu	stom P	rocessing
he s	· · · · · · · · · · · · · · · · · · ·	(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	33	JUN DOUT	S	pecial Requirements: But	ik Wats	r Machine Criteria
15	ÇÍN □OUT □N/A□N/O	Food separated and protected		MN/A II N/O		Joolal (Toquilellis), Bull	N Wate	I Macinile Cillella
16	VZIN DOUT	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	S _I C	pecial Requirements: Acid	dified V	White Rice Preparation
17	MIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	DIN DOUT	C	ritical Control Point Inspe	ction	
# # # # #		The Course of States of the St		DIN DOUT				
18	VZIN II OUT IIN/A II N/O	Proper cooking time and temperatures	36	ZÍN/A	P	rocess Review		
19	□ÌN □ OÙT.	Proper reheating procedures for hot holding	37	. □IN. □ OUT IZIN/A	Va	ariance		=
_	ØN/A □ N/O	William Annual Processing for Hoteland			<del></del>			
20	ZIN/A □ N/O	Proper cooling time and temperatures	R	t <b>isk factors</b> are	e food ed as th	preparation practices ne most significant co	and o	employee behaviors
21	DNA D N/O	Proper hot holding temperatures	fc	odborne illnes	s.			es to prevent foodborne
22	GIN - OUT -N/A	Proper cold holding temperatures		ness or injury.		THE AIR CONTROL ME	;asure	e to breveut topapolitie

# State of Ohio Food Inspection Report

					Authority: Chapters 3717 an	<u>d 37</u> ′	15 Ohio Revis	sed Co	ode			
Nan	ne of F	acility						Type	of inspection	Date		
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appleton of				الميدا مدامة	- GOOD RETAIL	4 4 4	A THE CONTRACT OF THE PARTY OF	pro-palitors of the				11
	ماد مامم				preventative measures to control the intro							
IVI6	ark des				l, OUT, N/O, N/A) for each numbered item: I	N=In C			compliance N/O=not on its in the compliance in t			
				The Park State of the Park			l		Food and nonfood-cont			
38		OUT QWA			rized eggs used where required	54	III DOUT	- 0	designed, constructed, a	and used	шого, рг	
39		OUT N/A	MARKET SELECTION AND THE WANTED		and ice from approved source	55	DAN DOUTE		Warewashing facilities: i	installed, maintaine	d, used	; test
			do to	A Secretary of the Secretary and His	erature gontrol	-	□√N □ OUT		strips Nonfood-contact surface	l		
40	□ IN	□ OUT ŪNĵA	□ N/O		cooling methods used; adequate equipment perature control	56			Physical Facilities	COLUMN TO THE PARTY OF THE PART		
41	ΠİΝ	OUT DNA	□ N/O	Plant fo	od properly cooked for hot holding	57	D√Ñ □ OUT □		Hot and cold water ava		essure	T. Name
42	□Į⁄IN.	□ OUT □N/A	□ N/O	Approve	ed thawing methods used	58	☑/N □OUT	T F	Plumbing installed; prop	per backflow devic	es	
43	□/N	□ OUT □N/A		Thermo	meters provided and accurate	11	□N/A □ N/O					
				Food-le	entification	59	UND □ NN□	JN/A S	Sewage and waste water	r properly disposed		
44		□ OUT		the second transfer	operly labeled; original container	60	MIN OUT C	]N/A   1	Toilet facilities: properly o	constructed, supplier	i, cleane	ed
dî T	Υ		Prevent		600-Centamination	61	■N □ OUT □	IN/A	Garbage/refuse properly o	disposed; facilities n	naintaine	ed -
45	□ IN	<b>⊡</b> ∕б∪т			rodents, and animals not present/outer	62	□ IN □/6UT		Physical facilities installed	d, maintained, and o	:lean; do	gs in
40		•			s protected ination prevented during food preparation,		□N/A □ N/O	٥	outdoor dining areas			
46	_ •		- 1	storage	& display	63	DVI DOUT	ρ	Adequate ventilation and	lighting; designated	areas u	ısed
48	<del></del>		□ N/O		cloths: properly used and stored	64	Q JN COUTC	JN/A E	Existing Equipment and Fa	acilities		
49	<b>□</b> /IN	OUT N/A	□ N/O	Washin	g fruits and vegetables				Administrative			
				ropel U	e of Utensils			Antonio provincio (mo)	B LI LIVE LA LA LA LA LA LA LA LA LA LA LA LA LA	- Control of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s		计位
50	₽\ψ.	OUT IN/A	□ N/O	in-use u	itensils: properly stored	65	DIN DOUTE	<b>I</b> MA 9	901:3-4 OAC			
51	₽\N	OUT □N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	IN OUT	JN/A 3	3701-21 OAC			
52	₽Ŵ	□ OUT □N/A		Single-u	se/single-service articles: properly stored, used	1						
53,	Π√N	□ OUT □N/A I			sistant, cloth, and latex glove use							
			P. P. Seguin 3		<del>中共中国</del> 例9servations and C	orre	ofive Actio	ns				1
Item	No.	Code Section	Priorit		Comment	ecteda	<u>រូវដែលក្រហ</u> េតិខែស្រ	ection	(=repeat Violation=+-4+		cos	
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# Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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Ţ	ype of Inspection (ch	eck all that apply)				Follow up date (if required)	
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2		performs duties		23	□N/A □ N/O	Proper date marking and d	isposition
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4	DIN DOUT DN/			25	□N/A	Consumer advisory provide	d for raw or undercooked foods
5	DIN DOUT DAY		3	100.4		A LONG SHOW THE ROOM	dimension in the same of the
6	MIN FIGHT FINA	Proper eating, tasting, drinking, or tobacco use	- E- N	26	DIN DOUT	Pasteurized foods used; pro	hibited foods not offered
7	☑N □ OUT □ N/O	O No discharge from eyes, nose, and mouth	-		LEINIA		STATE OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART
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8	DIN DOUT DINK	Hands clean and properly washed		27	DIN DOUT	Food additives: approved a	nd properly used
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d	28	DIN DOUT	Toxic substances properly ide	entified, stored, used
10	DIN FLOUT FLOW	A Adequate handwashing facilities supplied & accessible	_	ing ing iR ing iR	************		
**************************************	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	radines supplied a accessible		29	DIN DOUT	Compliance with Reduced O specialized processes, and I	xygen Packaging, other
11	⊠ÍN∕ □OUT	Food obtained from approved source			DIN DOUT		
12	DNA DNO	Food received at proper temperature			DIN DOUT	Special Requirements: Fresh	
13	TUO MIC	Food in good condition, safe, and unadulterated	] [		DIN DOUT	Special Requirements: Heat	Freatment Dispensing Freezers
14	DIN □OUT ⊠N/A □N/O	Required records available: shellstock tags, parasite destruction	_	32	DIN □ OUT DINA □ N/O	Special Requirements: Custor	m Processing
15	□ÍN □OUT □NA □N/O	Food separated and protected		33	□IN □OUT □N/A □N/O	Special Requirements: Bulk W	Vater Machine Criteria
6	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □N/O	Special Requirements: Acidific Criteria	ed White Rice Preparation
7	⊔и шо∪т	Proper disposition of returned, previously served; reconditioned, and unsafe food		35	JÍN □ OUT JN/A	Critical Control Point Inspectio	n
	The Table And And A	leidie ennelligeorone de leidie et la constant	3	<u> </u>	JIN DOUT	Process Bouleur	
8	DN/A D N/O	Proper cooking time and temperatures	1	-+		Process Review	
9	DIN DOUT	Proper reheating procedures for hot holding	]  3	7	JIN OUT	Variance	
0	DIN DOUT	Proper cooling time and temperatures		Risl	k factors are for	od preparation practices ar	nd employee behaviors
1	DIN DOUT	Proper hot holding temperatures	†	000	lborne illness.	s the most significant contri	-
2	MIN OUT ON/A	Proper cold holding temperatures		line	ss or injury.	ventions are control meas	ures to prevent foodborne

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Date 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 ite Food and Water - 🗀 Utensils, Equipment and Vending □ IN □ OUT □M/A □ N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required UO □ NN□ designed, constructed, and used □/IŃ □OUT □N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test □·IN □ OUT □N/A Food Temperature Control 56 □∕ÍN □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean O/N 
OND 
OND 
OND for temperature control Physical Facilities 41 DAN DOUT DNA DNO Plant food properly cooked for hot holding QJN □ OUT □N/A Hot and cold water available; adequate pressure □/N □ OUT □N/A □ N/O 42 Approved thawing methods used ДИЙ □ООТ Plumbing installed; proper backflow devices □/ÎN □ OUT □N/A □N/A □ N/O Thermometers provided and accurate Food Identification □IN □ OUT □N/A Sewage and waste water properly disposed **□**∕IЙ 🗆 ООТ □/IN □ OUT □N/A Food properly labeled; original container Toilet facilities: properly constructed, supplied, cleaned DOUT IN/A --- Prevention of Food Contamination ---Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer Ų∕Ń □ OUT UN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, DIN DOUT 46 storage & display TUO IN I □ IN □, OUT □N/A Adequate ventilation and lighting; designated areas used 47 Personal cleanliness ☐ IN, ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored □AN □ OUT □N/A Existing Equipment and Facilities DIN OUT ONA NO Washing fruits and vegetables onel Use of Utensile 50 QJIN D OUT DNA D N/O ☐ IN ☐ OUT ☐M/A In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, A/A D TUO I NIL I 51 □JN □ OUT □N/A 3701-21 OAC handled 52 □/N □ OUT □N/A Single-use/single-service articles: properly stored, used 53 OVA - N/O TUO - N/O Slash-resistant, cloth, and latex glove use Priority Level | Comment cos 17. 48 Person in Charge Environmental Health Specialist Licensor PRIORITY LEVEL: CRITICAL NC= NON-CRITICAL

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

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	Good Retail Pro	actices are	e preventative measures to control the introd	ductio	n of pathogens,	chemica	als, and ph	nysical objec	ts into foods	S.	***
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41	□ AN□ DUT □NA□ N	/O Plant	food properly cooked for hot holding	57	□/Ń □ OUT□	, J	1 3 1 3 1	water available	1 1 1 L 20 1 1 1 1	ressure	
42	□ AND TUO □ NI√D	/O Appro	ved thawing methods used	58	UND □ NI	Plu	ımbing insta	alled; proper b	ackflow devic	es	
43	Q/M 🗆 OUT 🗆N/A	Therm	ometers provided and accurate		□N/A □ N/O						
		Food	centities tion	59	DAN □ OUT □	N/A Sev	wage and wa	aste water prop	erly disposed		
44	Д∕IŃ □ OUT	Food	properly labeled; original container	60	QJIN' 🗆 OUT 🗆	N/A Toil	let facilities:	properly constr	ucted, supplied	d, clean	ed
	TIPE.	1. All 1. A. Ell 14. A. A.	Food Contamination	61	□ ont □	N/A Gai	rbage/refuse	properly dispos	sed; facilities n	naintaine	ed
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46	□ IN □ OUT □ N/A	storage	mination prevented during food preparation, e & display	63	DIN DOUT	Ade	equate ventil	ation and lighting	na: designated	areas	ISAd
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49	DIN □ OUT □N/A □ N/	O Washii	ng fruits and vegetables	$\perp$		Name and the second			obselence of the state of the s	war to be	and the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the latest the lat
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<del></del>	□/ÍN □ OUT □N/A		use/single-service articles: properly stored, used		1/3	<u> </u>			,		
53	. ÇI∕IN □ OUT □N/A □ N/		resistant, cloth, and latex glove use			7-2-Maria					
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# State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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Address	x Rt 136	City	/Sta	te/Zip Code	1	DH 1/5607	<u></u> \		
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Type of Inspection ( ☐ Standard ☐ Crit ☐ Foodborne ☐ 30 [	check all that apply) cal Control Point (FSO) □ Process Review (RFE) □ Vari Day □ Complaint □ Pre-licensing □ Consultation	ance R	evie	w □ Follow up	Fo	ilow up date (if required		Vater sample date/result f required)	
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## State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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		tral schools				50		I vel maca
	ype of Inspection (ch ☑ Standard  ඪ Critica	eck all that apply) I Control Point (FSO) □ Process Review (RFE) □ Varia	nce P	ovic	w. □ Follow up	Follow up date (if require	d)	Water sample date/result
Ξ	Foodborne □ 30 Da	y ☐ Complaint ☐ Pre-licensing ☐ Consultation		CVIC	w Li ronow up			(if required)
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	wark designated comp	lliance status (IN, OUT, N/O, N/A) for each numbered in	tem: IN	¥≕in	compliance OU1	F=not in compliance N/O=n	ot o	oserved N/A=not applicable
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1	MN DOUT DN/	Person in charge present, demonstrates knowledge, a performs duties	nd	23		Proper date marking and	disp	osition
2	ZIN DOUT DN/	Certified Food Protection Manager	-	-	DIN DOUT	<del>-  </del>		
4'PP 5 X X S		· 在10年,10年,10日,10日,10日,10日,10日,10日,10日,10日,10日,10日	W. M. S.	24	M/A   N/O	Time as a public health co	ntrol	procedures & records
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4		knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25	□IN □ OUT □N/A	Consumer advisory provi	ded	for raw or undercooked foods
5		Procedures for responding to vomiting and diarrheal even	ts		LSIN/A		. W *	TIPE SALES EN TIPE SALES
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6		Proper eating, tasting, drinking, or tobacco use		26	EIN/A	Pasteurized foods used;	orohi	bited foods not offered
7	MIN LIOUT IN/C	No discharge from eyes, nose, and mouth		.98 X				
0	DIN DOUT DING		M W	27	DIN DOUT	Food additives: approved	and	properly used
-	GIN DOOLDAN	rialius clean and propeny wasned			D'N/A			proporty decid
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	ed	28	-□IN □ OUT	Toxic substances properly	ident	ified stored used
9_	EN/A D N/O	alternate method properly followed		Appropriate and	LINA	The second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon	The same	
10	MIN DOUT N/A	Adequate handwashing facilities supplied & accessible		6 * *				
9 ¥	A PART OF A PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART OF THE PART O	ALL THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF T		29	□IN □OUT □N/A	Compliance with Reduced specialized processes, an	Oxy d HA	gen Packaging, other CCP plan
<u>11</u>	DIN □OUT	Food obtained from approved source		30	UJÍN □ OUT			
12	DIN DOUT	Food received at proper temperature			DN/A DN/O	Special Requirements: Fre	sh Ju	ice Production
13	DÍN DOUT	Food in good condition, safe, and unadulterated		31	DIN DOUT	Special Requirements: Hea	t Tre	atment Dispensing Freezers
14	DIN DOUT	Required records available: shellstock tags, parasite	$\dashv$		DIN FLOUT			
	DN/A □N/O	destruction		32	N/A N/O	Special Requirements: Cus	tom !	Processing
1		ASSESSMENT OF THE PROPERTY OF THE PARTY OF T		33	DIN DOUT	Special Requirements: Bull	. 10/-	or Machine Call
15	DIN DOUT	Food separated and protected			DNA DNO	Special Requirements: Bulk	. vvai	er machine Criteria
	DIN DOUT			34	DIN DOUT	Special Requirements: Acid	lified	White Rice Preparation
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized			ĎN/A □ N/O	Criteria		
7	□ÍN □OUT	Proper disposition of returned, previously served,		35	D'N DOUT	Critical Control Point Inspec	tion	
14 F M	the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	reconditioned, and unsafe food	W-3		□N/A	Chibel Control Chil Inspec		
	MIN CLOUT			36	□N □ OUT □N/A	Process Review		
8	□N/A □ N/O	Proper cooking time and temperatures						
9	DIN DOUT	Proper reheating procedures for hot holding		37	□IN □OUT □N/A	Variance		
_	□N/A □ N/O	1. 1. Sec. 101 reducing procedures for not noting	[			<u> </u>		
0	□ÍN □ OUT □N/A □ N/O	Proper cooling time and temperatures	7	D1-	k faatasa f	and municipalities of the		
+	DIN D OUT			tha	t are identified a	od preparation practices s the most significant con	and itribi	employee behaviors
1	□N/A □ N/O	Proper hot holding temperatures		foo	dborne illness.			
+				Pul	blic health inter	ventions are control mea	asur	es to prevent foodborne
2	□ÍN □ OUT □N/A	Proper cold holding temperatures		illne	ess or injury.			

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Utensils Equipment and Vending Food and nonfood-contact surfaces cleanable, properly □IN □ OUT □MÂ □ N/O Pasteurized eggs used where required ☐'IN ☐ OUT designed, constructed, and used DIN DOUT DNA Water and ice from approved source 39 Warewashing facilities: installed, maintained, used; test D∕IN □ OUT □N/A Food Temperature Control 1 56 □/N □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean □ IN □ OUT □N/A □ N/O for temperature control Physical Facilities DIN DOT DNA D N/O 41 Plant food properly cooked for hot holding 57 □/IN □ OUT □N/A Hot and cold water available; adequate pressure □ N/O □ OUT □N/A □ N/O 42 Approved thawing methods used ☑ÍN □OUT Plumbing installed; proper backflow devices Q/ÍN □ OUT □N/A □N/A □ N/Ö 43 Thermometers provided and accurate Lood-Identification 1 □ IN □ OUT □ N/A Sewage and waste water properly disposed Food properly labeled; original container 60 □VÍN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned ☐ IN □ OUT □N/A Frevention of Food Contamination 61 Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer Ū⁄ŧÑ □ OUT □-IN □ OUT 45 Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, □/IN □ OUT 46 storage & display □/Ń □ OUT 47 ☑/N □ OUT □N/A Adequate ventilation and lighting; designated areas used Personal cleanliness 48 ☑/ÍN □ OUT □N/A □ N/O Wiping cloths: properly used and stored □/N □ OUT □N/A **Existing Equipment and Facilities** □ IN OUT □N/A □ N/O Washing fruits and vegetables Administrative oper-bee of Utensils ☑/ÎN □ OUT □N/A □ N/O □ IN □ OUT ☑N/A In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, 51 □MN □ OUT □N/A 3701-21 OAC DIN □ OUT □N/A 52 Single-use/single-service articles: properly stored, used Q/ÍN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use Code Section Priority Level | Comment cos Person in Charge Date: Environmental Health Specialist Licensor: PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

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Mark designated	compliance status (IN, OUT, N/O, N/A) for each numbered	item: II	N=in	compliance OII	E-not in compliance MO	
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4 -6 -0 -	N/A Person in charge present, demonstrates knowledge, a			TOO DOUT	medium sintello, dikut	
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2 DIN DOUT	***************************************		-	DIN DOUT		
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6 MIN □OUT □	N/O Proper eating, tasting, drinking, or tobacco use	u-118. # . P.	26	DIN □ OUT DIN/A	Pasteurized foods used; pro	hibited foods not offered
7 DIN DOUT D			AL IS			
	Section in the state of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section of the section	* (* * * * * * * * * * * * * * * * * *		T		
8 DIN DOUT D	IN/O Hands clean and properly washed		27.	OIN OUT	Food additives: approved ar	nd properly used
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	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□N/A	Toxic substances properly ide	entified, stored, used
			#51 ⁹	第一本司 · · · · · · · · · · · · · · · · · · ·	CHRONERS OF THE	
10 DIN DOUT D	decision de la comitación de la comitaci		29	□JN □ OUT	Compliance with Reduced O	YVOED Packaging office
11 □IN, □OUT	2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		-	ĎN/A	specialized processes, and l	HACCP plan
DIN FIGUT	Food obtained from approved source	_	30	DIN DOUT	Special Requirements: Fresh	Juice Production
12 DN/A DN/O	Food received at proper temperature		<del> -</del> -			
13 DIN DOUT	Food in good condition, safe, and unadulterated		31	DINA DINO	Special Requirements: Heat 7	reatment Dispensing Freezers
14 DIN DOUT	Required records available: shellstock tags parasite		-	DIN FLOUT	<del></del>	
□N/A □N/O	destruction		32	DN/A DN/O	Special Requirements: Custor	m Processing
_ □IN DOUT	The Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the Color of the C	3 (E	33	DIN DOUT	Special Requirements: Bulk W	/otor Mashin - O ** :
	Food separated and protected		<u> </u>	LI/N/A D N/O	Special requirements, DUIK W	valei iviacnine Criteria
DIN DOUT			34	DIN DOUT	Special Requirements: Acidifie	ed White Rice Preparation
16 DN/A DN/O	Food-contact surfaces: cleaned and senitized			□N/A □ N/O	Criteria	The same same same same same same same sam
7	Proper disposition of returned, previously served,	71	35	□IN □OUT □N/A	0	
	reconditioned, and unsafe food	f I	့၁၁	□X/A	Critical Control Point Inspection	n
DN 🗆 OUT	ven dille sidie de monthe suite de la commentation de la commentation de la commentation de la commentation de	in the	36	□M □ OUT	Process Review	
8 DN/A D N/O	Proper cooking time and temperatures			□Ñ/A	1 100000 17071044	
OUT OUT			37	□N □ OUT □N/A	Variance	
9 DN/A D N/O	Proper reheating procedures for hot holding			LI IV/A		
OUT OUT			*			
O DN/A D N/O	Proper cooling time and temperatures		Ris	k factors are fo	od preparation practices an	d employee behaviore
, DIN DOUT	D	— I	tna	t are identified a	s the most significant contri	buting factors to
1 DN/A D N/O	Proper hot holding temperatures	- 1 [		dborne illness.		
O FON F OUR	WA	-	Put	olic health inter	<b>ventions</b> are control measi	ures to prevent foodborne
2 DIN DOUTEN	I/A Proper cold holding temperatures		m/16	ess or injury.		ľ
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**Food Inspection Report** Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date GOOD RETAIL PRACTICES TWO 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 Utensils Equipment and Vending □ IN □ OUT □N/A□ N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required □/IN □ OUT designed, constructed, and used ☑/N □ OUT □N/A Water and ice from approved source 39 Warewashing facilities: installed, maintained, used; test ☑ IN □ OUT □ N/A Food Temperature Control 56 □/N □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean □/IN □ OUT □N/A □ N/O for temperature control Physical Facilities O/N 🗆 A/N TUO TUO 🗎 ЙҚ 41 Plant food properly cooked for hot holding UN □ OUT □N/A Hot and cold water available; adequate pressure □/N □ OUT □N/A □ N/O Approved thawing methods used DOUT Plumbing installed; proper backflow devices □/ÍN □ OUT □N/A □N/A □ N/O 43 Thermometers provided and accurate Rood Identification IJ⁄N □ OUT □N/A Sewage and waste water properly disposed TUO IN IN IN Q∕N □ OUT □N/A Food properly labeled; original contained Toilet facilities: properly constructed, supplied, cleaned Prevention of Food Contamination □/N □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer TUO 🗆 🗚 📮 45 **□**ڄ □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, TUO DIVI 46 storage & display LIN LE OUT 47 □ IN ☑ OUT □N/A Adequate ventilation and lighting; designated areas used Personal cleanliness IN I OUT IN/A IN/O 48 Wiping cloths: properly used and stored □/IN □ OUT □N/A Existing Equipment and Facilities 49 □ N □ OUT □N/A □ N/O Washing fruits and vegetables Administrative roper use of Urensijs N/O I OUT IN/A II N/O ☐ IN ☐ OUT ☐N/A In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐ OUT ☐N/A 51 D∕N □ OUT □N/A 3701-21 OAC 52 ÛÎN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used □/ÎN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use Code Section Item No. Priority Level | Comment cos C (12) 27  $\mathcal{N}$ П Person in Charge LOCK MAKE Environmental Health Specialist Licensor:\

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

AGR 1268 Ohio Department of Agriculture (8/22)

HEA 5302B Ohio Department of Health (8/22)

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

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	DIN DOUT DN//	performs duties	<b>~</b>	2	3   N/A   N/		Proper date marking and	dispo	sition
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11	PARMATA CONTRACTOR OF MANAGEMENT AND AND AND AND AND AND AND AND AND AND	THE TWO TOTAL DESIGNATION OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF TH		29	DN/A		Compliance with Reduced specialized processes, and	gyxu JAH t	en Packaging, other CCP plan
<u>11</u>	DIN DOUT	Food obtained from approved source		30	DIN DOU		Special Requirements: Fres	eh Jui	e Production
12		Food received at proper temperature							
13	□IN □OUT	Food in good condition, safe, and unadulterated		31		)	Special Requirements: Heat	t Trea	tment Dispensing Freezers
14,	DIN DOUT	Required records available: shellstock tags, parasite	$\neg$	32	DIN DOU		Special Requirements: Cust	tom P	rocensing
n Min	□N/A □N/O	destruction	30, 5 th	Ľ	LIN/A LI N/O	_	Special requirements, Cust	JIII P	
	□IN □OUT			33	DN/A DN/O	Γ	Special Requirements: Bulk	Wate	r Machine Criteria
15	□N/A □N/O	Food separated and protected		H					
16	□N/A□N/O	Food-contact surfaces: cleaned and sanitized		34	DN/A DN/O		Special Requirements: Acidi Criteria	fied V	Vhite Rice Preparation
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOUT	-	Critical Control Point Inspect	tion	
e Wille		nili kedeleli keriesettiki (kateleli karitti		36	DIN DOUT	-	Process Review		
8	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		50	□N/A	_	Frocess Review		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DIN DOUT		Variance		
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ri	sk factors ar	e foo	od preparation practices a	and e	employee behaviors
11	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	odborne illnes	S.	s the most significant con		
2	□IN □ OUT □N/A	Proper cold holding temperatures	7	illn	ess or injury.	ner	ventions are control mea	sure	s to prevent foodborne

HEA 5302A Ohio Department of Health  $(8/\underline{22})$  AGR 1268 Ohio Department of Agriculture (8/22)

Page of

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

Nar	me of Facility			}	Type of Inspection	Date	
1.9	Ball				Cost Holin	Set 2 2004	
Handling .		GOOD RETAIL	-pga	ances IV.			
	Good Retail Practic					ects into foods	
M	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: I	N=in co	ompliance OUT=	not in compliance N/O=not ob	served N/A=not applicable	
		safe Food and Water		进过结合	Utensils; Equipment and Ve	ndina di Africa di Februaria	
38	□ IN □ OUT □N/A □ N/O		54	□ IN □ OUT	Food and nonfood-contact designed, constructed, and	t surfaces cleanable, properl	
39	God Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  God Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  God Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  God Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  God Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  God Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  God Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  God Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  God Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  God Old District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District District Dist						
		Good Retail Practices are preventative measures to control the introduction of pathoges, chemicals, and physical objects into foods.    Contemporary   Conte					
40	IN OUT IN/A N/O	for temperature control	30	WITH STONY STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE O	TOTAL STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET,		
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57		N/A Hot and cold water availal	ole; 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	<u>                                    </u>	□N/A □ N/O			
4		Food Identification	59		N/A Sewage and waste water pi	operly disposed	
44	□ IN □ OUT	Food properly labeled; original container	60	U IN U OUT U	N/A Toilet facilities: properly con	structed, supplied, cleaned	
THE	Prevent	igii of Food Centamination	61		N/A Garbage/refuse properly disp	oosed; facilities maintained	
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, r	maintained, and clean; dogs in	
46	□ IN □ OUT	Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas		
47	□ IN □ OUT □N/A		63	□ IN □ OUT	Adequate ventilation and lig	nting; designated areas used	
48	□ IN □ OUT □N/A □ N/O		64	□ IN □ OUT □	N/A Existing Equipment and Facili	ities	
49			HE		Administrative		
50			65			The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	
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# Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

	Name of facility		Cł	1ec	k one		License Number		Date
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Ī	ype of Inspection (ch	eck all that apply)	<u> </u>			<del>  </del>	TE-II.	_	omm Class III
Į	☑ Standard ☐ Critica	al Control Point (FSO) D Process Review (RFF) D Varie	ince	Re	view	☐ Follow up	Follow up date (if require	ed)	Water sample date/result (if required)
Ľ	J Foodborne □ 30 Da	y □ Complaint □ Pre-licensing □ Consultation	_			<u> </u>			
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-	MIN DOUT DN	performs duties		]		IN/A □ N/O	Proper date marking and	dist	position
		A Certified Food Protection Manager	**			JIN DOUT	Time as a public health co	ntrol	: procedures & records
3	DIN DOUT DNA	Management, food employees and conditional employee	<u> </u>					4.40	The second seconds
_		Knowledge, responsibilities and reporting			25	JVN □ OUT		or dis	
5	DIN DOUT DN/					ÍN/A			for raw or undercooked foods
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6	DIN DOUT DNA	O Proper eating, tasting, drinking, or tobacco use			26	IIN □ OUT ÎN/A	Pasteurized foods used;	prohi	bited foods not offered
7	MIN □ OUT □ N/0	No discharge from eyes, nose, and mouth	ation Towns		r der jak der for i der er			(京) (大) (大) (大) (大) (大) (大) (大) (大) (大) (大	The same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the sa
8		RAYERUIAS Clean and properly washed	e e e		27	IN DOUT	Food additives: approved		
0	BIN BOOK BIN	inantis clean and properly washed	_[		_ []	IN/A	Toda additives. approved	and	properly used
9	MIN □ OUT	No bare hand contact with ready-to-eat foods or approv	ed		28. I	IN MOUT	Toxic substances properly	ident	ified stored upod
<u>.</u>	□N/A □ N/O	alternate method properly followed	-	E	L.)	N/A		* 17 4	**************************************
10	MN □ OUT □ N/A	A Adequate handwashing facilities supplied & accessible	$\dashv$		W. 104. Y.	IN □OUT	Compliance		Control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the contro
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11	DIN DOUT	Food obtained from approved source	7,	.3	30 🗖	ÍN □ OUT N/A □ N/O	Special Requirements: Free		
12	□N/A □N/O	Food received at proper temperature		-			- Frank to dan on forto. 1 fe.	311 31	ica Fiodoctioti
13	DÍN □OUT	Food in good condition, safe, and unadulterated		3	31 🛭	IN 🗀 OUT N/A 🗀 N/O	Special Requirements: Hea	t Tre	atment Dispensing Freezers
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		[3	32 🖳	N DOUT	Special Requirements: Cus	•	
age W.		Continue of the state of the st		F			-protes requirements. Cus	iOII)	Todessing
15	□IN □OUT		est. The	3	13 🖺	Ń □OUT N/A □N/O	Special Requirements: Bulk	Wat	er Machine Criteria
		Food separated and protected					<u>}                                    </u>		· · · · · · · · · · · · · · · · · · ·
16	□IN ⊡OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		3	4 🖹	N □OUT NA □N/O	Special Requirements: Acid Criteria	ified	White Rice Preparation
7	DIN DOUT	Proper disposition of returned, previously served,	$\dashv$		_	N DOUT			
	<u>Electrical de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya del companya del companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la company</u>	reconditioned, and unsafe food		3:	5 1	I/A	Critical Control Point Inspec	tion	
		activo antillo subsum nota mos comes such	W	36		¶ □OUT	Process Review	_	
8	DIN DOUT	Proper cooking time and temperatures	1	F			T T T T T T T T T T T T T T T T T T T		
9	□IŅ □ OUT	Dinner about	$\dashv$	37	7	NI □OUT I/A	Variance		7
7	□Ń/A □ N/O	Proper reheating procedures for hot holding		-					
0	□IN/ □ OUT □N/A □ N/O	Proper cooling time and temperatures	7	_					
+			4	R	kisk fa hat ar	actors are fo e identified a	ood preparation practices as s the most significant con	and	employee behaviors
1	OUT OUT	Proper hot holding temperatures		fc	odbo	me illness.	- 113 moor algimicant CON	uiDl	iung lactors to
+	1	E	4	P	ublic	health inter	ventions are control mea	sur	es to prevent foodborne
2	OIN OUT ONA	Proper cold holding temperatures			iness	or injury.			,

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Dafe -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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly O/N D AND TUO Pasteurized eggs used where required □/IN □ OUT designed, constructed, and used DIN OUT IN/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☑/IN □ OUT □N/A Food Temperature Control 56 □/IN □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment IN II OUT IIÑA II N/O 40 for temperature control Physical Facilities 41 IN I OUT IN/A IN/O Plant food properly cooked for hot holding UN □ OUT □N/A Hot and cold water available; adequate pressure 42 □ IN □ OUT □N/A □ N/O Approved thawing methods used DIN □OUT Plumbing installed; proper backflow devices □/N □ OUT □N/A □N/A □ N/O Thermometers provided and accurate ☑/Ń ☐ OUT ☐N/A Foodtidentification Sewage and waste water properly disposed Д∕ÍN □ OUT □/ÍN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container ☐ IN □ OUT □ N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer □/lų □ ont □ IN □/ÔUT Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 □ NY □ OUT storage & display IJ,IN □ OUT Adequate ventilation and lighting; designated areas used Q/N □ OUT □N/A 47 Personal cleanliness IN OUT ONA D/N/O Wiping cloths: properly used and stored □/IN □ OUT □N/A Existing Equipment and Facilities □/N □ OUT □N/A □ N/O 49 Washing fruits and vegetables Administrative 1 roper Use of Urehaus Think DIAM DOUT DNA ☐ N/O □ N/O 901:3-4 OAC 50 In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ OUT ☐N/A 51 □ IN □ OUT □N/A 3701-21 OAC handled 52 □/ÍN □ OUT □N/A Single-use/single-service articles: properly stored, used 53 □ JIN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use Item No. Code Section Priority Level | Comment COS 'n 4441 Ø 2 4/12 Person in Charge Licensor:

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

CRITICAL

NC= NON-CRITICAL

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

Name of facility	Check	опе	License Number	Date
Giovannia Pizza	□ F8	SO E RFE	930	20st 21 224
Address	City/S	tate/Zip Code	950	1 JOHN 94 0001
10193 StR+ 41	1		OU 161 ~~	
License holder	Inenec	1,13,1	OH 15193	
Eric Stewas	maper	'	b	Category/Descriptive
		15	5 (	omm. Clas III
Type of Inspection (check all that apply)  ☑ Standard □ Critical Control Point (FSO) □ Process Review (	PEEL DiVorience De	d	Follow up date (if required)	
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Cons	sultation	riew ∟i Fellow up	and the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of th	(if required)
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Mark designated compliance status (IN, OUT, N/O, N/A) for each	h numbered item: IN=	in compliance OUI	=not in compliance N/O=not	observed N/A=not applicable
Compliance Status			Compliance State	
The state of the same of the s				
1 DIN DOUT DN/A Person in charge present, demonstrates performs duties	knowledge, and	23 DN/A DN/O	Proper date marking and di	sposition
2 ☐N ☐ OUT ☐ N/A Certified Food Protection Manager		24 DIN DOUT	Time as a public health contr	rol: procedures 9
	***	^{ET} ☑ N/A □ N/O	grand as a public fleatur contr	o. procedures & records
3 Management, food employees and condition knowledge, responsibilities and reporting	1 [	5 □JN □ OUT		在 · · · · · · · · · · · · · · · · · · ·
4 DIN DOUT DN/A Proper use of restriction and exclusion	F F	25 N/A	Consumer advisory provided	d for raw or undercooked foods
5 IN NOUT N/A Procedures for responding to vomiting and	diarrheal events	· 李州与佛·美州之外,中州	NE CONTRACTOR AND TOTAL	THE REPORT OF THE PARTY OF
6 □IN ☑OUT □ N/O Proper eating, tasting, drinking, or tobacc	C. U.O.	DIN DOUT	Pasteurized foods used; pro	hibited foods not offered
7 DIN DOUT DNO No discharge from eyes, nose, and mout	n	O LINA		windled loods flot ollered
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8 DIN DOUT DN/O Hands clean and properly washed		DIN DOUT	Food additives: approved ar	ad properly used
9 DIN DOUT No bare hand contact with ready-to-eat for alternate method properly followed.	ods or approved	8 MIN EI-OUT	Toxic substances properly ide	entified, stored, used
10 DIN DOUT N/A Adequate handwashing facilities supplied	2 popogojblo			
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11 DIN DOUT Food obtained from approved source	3			
12 DNA DNO Food received at proper temperature		[™] M/A □ N/O	Special Requirements: Fresh	Juice Production
13 LIN LIOUT Food in good condition, safe, and unadult		LIN/A LIN/O	Special Requirements: Heat T	reatment Dispensing Freezers
Required records available: shellstock tag	s, parasite		Special Requirements: Custor	n Processing
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15 DIN DOUT DN/A DN/O Food separated and protected	3	/ N/A   N/O	Special Requirements: Bulk W	rater Machine Criteria
16 DIN DOUT Food-contact surfaces: cleaned and saniti	zed 34	DIN DOUT DN/A DN/O	Special Requirements: Acidifie Criteria	ed White Rice Preparation
Proper disposition of returned, previously sereconditioned, and unsafe food	served, 35	OUT OUT	Critical Control Point Inspection	
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8 DNA DN/O Proper cooking time and temperatures	36	Ď N/A	Process Review	
9 DIN DOUT Proper reheating procedures for hot holding	9 37	□N/A □OUT	Variance	
0 DIN OUT Proper cooling time and temperatures	R	isk factors are fo	od preparation practices an	d employee behaviors
1 DIN DOUT Proper hot holding temperatures	fo	at are identified as odborne illness.	s the most significant contri	buting factors to
2 DIN DOUT DN/A Proper cold holding temperatures	Pi	ublic health inter ness or injury.	ventions are control measu	ares to prevent foodborne

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Sale Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly DIN DOUT DAI/A DNO Pasteurized eggs used where required □ IN □/OUT designed, constructed, and used IJ.IŃ □OUT □N/A Water and ice from approved source 39 Warewashing facilities: installed, maintained, used; test ÇZÍN □ OUT □N/A Food Temperature Control 56 ☐ IN ☐ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean O'N 🗆 A'N 🕽 TUO 🗆 NI for temperature control Physical Facilities □ IN □ OUT □N/A □ N/O 41 Plant food properly cooked for hot holding IJŃ □ OUT □N/A Hot and cold water available; adequate pressure □ N/A □ N/O 42 Approved thawing methods used □∕ÍN □OUT Plumbing installed; proper backflow devices □N/A □ N/O □/IN □ OUT □N/A 43 Thermometers provided and accurate Rood Identifications □ OUT □ N/A Sewage and waste water properly disposed UO □ NÌ Food properly labeled; original container 60 ☑ /M ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned □,/N □ OUT □N/A tion-of-Food Contamination-61 Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer □√N □ OUT TUO DI MUE Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas Contamination prevented during food preparation, □N/A □ N/O □/N □ OUT 46 storage & display □/ÍN □ OUT Adequate ventilation and lighting; designated areas used 47 ☐ IN ☐/ÓUT ☐N/A Personal cleanliness 48 □ IN □ OUT □N/A □/Ñ/O Wiping cloths: properly used and stored ☐/IN □ OUT □ N/A Existing Equipment and Facilities □/ÍN □ OUT □N/A □ N/O Washing fruits and vegetables oper Use of Utensils ☐ IN ☐ OUT ☐ N/A 50 □/IN □ OUT □N/A □ N/O 901:3-4 OAC In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☑/IN ☐ OUT ☐N/A 51 IN I OUT IN/A 3701-21 OAC 52 ☑/ÍN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used □/ÎN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use Item No. Code Section Priority Level Comment ĊOS 2 450 20 Person in Charge Date: FROLD Environmental Health Specialist Licensor.

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

CRITICAL

NC= NON-CRITICAL

Page

PRIORITY LEVEL:

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

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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)

Page 2 of 3

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

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1	DIN DOUT DN	Person in charge present, demonstrates knowledge, an performs duties	ď	2:		Proper date marking a	nd disc	osition
2	□IN □ OUT □ N/	A Certified Food Protection Manager	-	$\vdash$	DIN DOUT	<u> </u>		<u> </u>
	31.24.25			24	1   N/A   N/O	Time as a public health	control;	procedures & records
3	DIN DOUT DN	Management, food employees and conditional employees knowledge, responsibilities and reporting	; ]	jar ik Jac. M	<b>医水色素 医阴茎 医</b>	The same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the sa		
4	DIN DOUT DN		_	25	DIN DOUT	Consumer advisory pro	wided (	for raw or undercooked foods
5		A Procedures for responding to vomiting and diarrheal event	$\dashv$		□N/A			the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s
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6		O Proper eating, tasting, drinking, or tobacco use		26		Pasteurized foods used	; prohil	bited foods not offered
7	LIN LIOU LIN	O No discharge from eyes, nose, and mouth	energy.	(4)				
8	DIN: DOUT DAY			27	DIN DOUT	Food additives: approve	d and	Proposity was a
<b>.</b>		racindo ciedir and property washed	`	L	□N/A	точи адактуро, аррготе	- an	property used
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approve	d .	28	□IN □ OUT	Toxic substances proper	ly ident	ified stored wood
١	□N/A □ N/O	alternate method properly followed	_	. **	□N/A	Company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the compan	y Idona	med, stored, used
10		A Adequate handwashing facilities supplied & accessible	-	, 18. ⁽⁴	DIN DOUT		*5.4	
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11	DIN DOUT	Food obtained from approved source		30	DIN DOUT			
12	□IN □OUT □N/A □N/O	Food received at proper temperature		<u> </u>	□N/A □ N/O	Special Requirements: Fi	esh Ju	ice Production
13	□IN □OUT	Food in good condition, safe, and unadulterated	$\dashv$	31	□N/A □ N/O	Special Requirements: He	eat Tre	atment Dispensing Freezers
14	□IN □OUT	Required records available: shellstock tags, parasite	7	-	DIN DOUT			
3. 8 X	□N/A □N/O	destruction		32	□N/A □ N/O	Special Requirements: Co	ustom F	Processing
	□IN □OUT	AND THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRACT OF THE CONTRA		33	□IN □ OUT	Special Requirements: Bu	ille Marae	or Marking Orthol
15		Food separated and protected			□N/A □ N/O	- Postar regulariteria. Be	- vval	er Machine Criteria
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized	┪╏	34	□IN □OUT □N/A □ N/O	Special Requirements: Ac	idified ¹	White Rice Preparation
-	□N/A □N/O	<u></u>	1			Criteria		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Critical Control Point Inspe	ection	
17 (1) 17 (1)	** Sweet Spice of the sample	ladiosolianda politica de la laciona de laciona de laciona de la laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona de laciona delaciona de laciona delaciona delaciona de laciona delaciona delaciona delaciona de laciona delaciona		DIN DOUT				
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	DIN D OUT	Proper reheating procedures for hot holding	] [	37	□IN □ OUT □N/A	Variance		
-+	DNA D N/O	and the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of t	<b>↓</b>		<del></del>			
	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Rie	k factore ere fo	od proparation		
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	□N/A □ N/O	Proper hot holding temperatures		TOO	oporne Illness.			
	DIN COLE		<del> </del>	Put	olic health inter	ventions are control me	easure	es to prevent foodborne
2	□IN □ OUT □N/A	Proper cold holding temperatures		mil6	ess or injury.			

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date POIL APPORE 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required ☐ IN ☐ OUT designed, constructed, and used ☐ IN ☐ OUT ☐N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control 56 II IN I OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean for temperature control Physical Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O 41 Plant food properly cooked for hot holding 57 IN OUT N/A Hot and cold water available, adequate pressure 42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices 43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate □N/A □ N/O Food Identification | Literal ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed 44 Food properly labeled; original container 60 ☐ IN ☐ OUT ☐N/A Tailet facilities: properly constructed, supplied, cleaned ☐ IN ☐ OUT ☐ N/A → Rrevention of Food Contamination T. ... 61 Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 45 ☐ IN ☐ OUT ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 IN II OUT storage & display ☐ IN ☐ OUT □ IN □ OUT □N/A 47 Personal cleanliness Adequate ventilation and lighting; designated areas used 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables JAdministrative . LUG OF UTO 1818 1 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A handled 3701-21 OAC 52 □ IN □ OUT □N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Item No. Code Section | Priority Level Comment 120 Π Person in Charge Licensor C= CRITICAL NC= NON-CRITICAL

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

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	Name of facility		Ch	eck	Cone	License Number		Date
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k	1110		OIL	. ^	tate/Zip Code	A 1		
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L	License holder		Ins	-		Travel Time	Cat	egory/Descriptive
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	Type of Inspection (ch	eck all that apply)				Follow up date (if required	<u> </u>	
	Standard ☑ Critica	al Control Point (FSO) Process Review (RFE) Varia	nce	Re۱	/iew ☐ Follow up	Todalise		Water sample date/result (if required)
H	31 COGDOTTIE 130 DA	y □ Complaint □ Pre-licensing □ Consultation						
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Г		Compliance Status	<b>2111.</b> ;		an compliance ou			served N/A=not applicable
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3	ND □ OUT □ N/	Menagement, food employees and conditional employees knowledge, responsibilities and reporting	;				# *** *****	
4	MIN DOUT DN/	A Proper use of restriction and exclusion		2	DIN DOUT	Consumer advisory provide	ed fo	r raw or undercooked foods
5	DIN DOUT DIN	A Procedures for responding to vomiting and diarrheal event			ESIVA			Than of directooked toods
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6	DIN DOUT DAY	Proper eating, tasting, drinking, or tobacco use		ે 2	6 □N/A	Pasteurized foods used; pr	rohibit	ted foods not offered
7	I MIN LI OUT LI N/C	D No discharge from eyes, nose; and mouth					湖南	· · · · · · · · · · · · · · · · · · ·
	AG FLOUT FLAG	Anna III de control particol de Farreira.	*.4		TOO D OUT	Earl addition		
8	Dilk HOO! HWC	D Hands clean and properly washed	3 - 1	_	MN/A	Food additives: approved a	ina pi	roperly used
i.	DIN DOUT*	No bare hand contact with ready-to-eat foods or approve		,	8 DIN DOUT	Tayla aubata		Walio and the control of
9	□N/A □ N/O	alternate method properly followed	·	_	□N/A	Toxic substances properly id	ientitie	ed, stored, used
10	DIN DOUT DINA		_	W. W. Pr			E X	
*		Adequate handwashing facilities supplied & accessible	·iid	2	9 DIN □ OUT	Compliance with Reduced C	Эхуде	n Packaging, other
11	TUOUT (NE	Food obtained from approved source		-	CIN COUR	specialized processes, and	HAC	CP plan
12	DÍN □OUT	Food received at proper temperature	┪	3	O DIN DOUT	Special Requirements: Fresh	n Juic	e Production
	□N/A □N/O		╝	3	, DUO UT	Paradal David		
<u>13</u>	DIN DOUT	Food in good condition, safe, and unadulterated	_	Ľ	LIN/A LIN/O	Special Requirements: Heat	Treat	ment Dispensing Freezers
14	DNA DNO	Required records available: shellstock tags, parasite destruction		32	DIN DOUT	Special Requirements: Custo	om Pr	ncessing
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10	□N/A □N/O	Food separated and protected		F				
6	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	7	34	DNA DNO	Special Requirements: Acidification Criteria	ied W	hite Rice Preparation
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5	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	ŀ	35	DIN DOUT	Critical Control Point Inspection	on	
×		Constituent of the confidence as a second		H			<del></del>	
8	DIN DOUT	Proper cooking time and temperatures		36	DIN DOUT	Process Review		
		The second and temperatures	╛	37	DIN' DOUT			
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		[]	□IN' □ OUT □N/A	Variance		
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0	DIN DOUT	Proper cooling time and temperatures		R	isk factors are fo	ood preparation practices a		
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1	□N/A □ N/O	Proper hot holding temperatures		fo	odborne illness.			. 0
1	_/_		$+ \mid$	P	ublic health inter	rventions are control meas	sures	to prevent foodborne
2	DIN DOUT DNA	Proper cold holding temperatures		III	ness or injury.			
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# Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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М	lark designated compliance	ices are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: I	oauctic N=in_c	on of pathogens, c	hemicals, and physical objects into f	oods.					
计算		Safe-Food and Water			Utensils, Equipment and Vending	A=not app	licable				
38	ON DOUT DWAD NO		54	<i>!</i>	Food and nonfood-contact surfaces	cleanable, j	proper				
39	☑ N/A □ OUT □N/A	Water and ice from approved source	1		designed, constructed, and used  Warewashing facilities: installed, mair	-4-:					
H		od Temperature Control : :: :: :: :: :: :: :: :: :: :: :: ::	55		strips	named, use	a; test				
40	□ IN □ OUT □N/A Ū/N/O	Proper cooling methods used; adequate equipment for temperature control	56	TUOUT	Nonfood-contact surfaces clean Rhysical Facilities	T403.4					
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	D'N DONT DN	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	ete pressur	.е				
42	Q/N OUT ONA ONO	Approved thawing methods used	58	Q/N □OUT	Plumbing installed; proper backflow	devices					
43	Q∕ÍN □ OUT □N/A	Thermometers provided and accurate	1	□N/A □ N/O							
	THE DECEMBER	Foodydentification	59	Ū∕Ñ □ OUT □N	A Sewage and waste water properly dispe						
44	□/N □ OUT	Food properly labeled; original container	60	<del>                                     </del>							
444	Y			- <b>v</b>							
17.0	CONTROL 1 TO MINISTER CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL DE LA CONTROL	linears redents and animals not present/outer	61	V							
45	45 UND OUT Insects, rodents, and animals not present/outer openings protected 62 UND OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas										
46	□/N □ OUT	Contamination prevented during food preparation, storage & display		□N/A□ N/O							
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness	63	□/IN □ OUT	Adequate ventilation and lighting; design	nated areas	used				
48	DAN DOUT DNA DNO	Wiping cloths: properly used and stored	64	DIN GOLDIN	A Existing Equipment and Facilities						
11	I I I I I I I I I I I I I I I I I I I	Washing fruits and vegetables	SE	STATE OF THE	Administrative	+111+11	Pt				
50		1 Company 1 5, Squarette 1	65	□ IN □ OUT □√N/	004:24.040	ALT SHOP IN	1.5				
$\vdash$	*	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	00	LIN LI OUT LINV.	A   901:3-4 OAC						
51	OUT ONA	handled	66	□ NU □ OUT □ N/	3701-21 OAC						
52	Q/IN OUT ONA	Single-use/single-service articles: properly stored, used			-	<del></del>					
53	□/N □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use			A Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Comp	·					
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# Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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	OUT IN/			20	'_□N/A		Consumer advisory provide	ed for raw or undercooke	d foods
5 DN C		Procedures for responding to vomiting and diarrheal even	S male with	5 4	ENDAR THE PARTY OF		也用的Dex流流的10点形态图		
6 □IN E		Proper eating, tasting, drinking, or tobacco use	/施装 億	26	DIN DOU	<b>'</b>	Pasteurized foods used; pro	ohibited foods not offere	d
	OUT N/C			44.7		ul. Saran		· · · · · · · · · · · · · · · · · · ·	多 接 / T
		exemine constitutations services	***	27	, שום סטד	т	Food additives: approved a		**
8	OUT IN/O	Hands clean and properly washed		<u>-</u>	□N/A		approved a	illu propeny used	
9		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	DIN- DOUT DN/A	F .	Toxic substances properly id	entified, stored, used	-,
10 DIN D	IOUT [] N/A	Adoptive handson for this	_	1. 185 T		MAY 1 - A A			
		Adequate handwashing facilities supplied & accessible	**	29	DIN DOUT		Compliance with Reduced C specialized processes, and	Oxygen Packaging, other	-
	IOUT	Food obtained from approved source	. 15k MD. F	30	DIN DOUT	г			
12 DIN D	IOUT IN/O	Food received at proper temperature		31	DNA DN/O	-	Special Requirements: Fresh		<u> </u>
	JÖUT	Food in good condition, safe, and unadulterated		J 1	□N/A □ N/O		Special Requirements: Heat	Treatment Dispensing Fre	eezers
14 DIN D	IOUT IN/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O		Special Requirements: Custo	m Processing	
15 □ IN □		Food separated and protected	***	33	DIN DOUT		Special Requirements: Bulk V	Vater Machine Criteria	
16 DMN D		Food-contact surfaces: cleaned and sanitized	7	34	□IN □OUT □N/A □N/O		Special Requirements: Acidifi Criteria	ed White Rice Preparatio	n
17		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	С	Critical Control Point Inspection	on	
有門所 大公共為 與如代於 雖多年之 大公共為		BULL VINCERCHOS FORCE LABORATES STORT WAS ALLES	. 1	36	DIN DOUT	P	rocess Review		
18 DIN D	OUT N/O	Proper cooking time and temperatures		<u> </u>	□N/A	_	TOOCSS I TO VIEW		
19 DIN D		Proper reheating procedures for hot holding		37	□IN □ OUT □N/A	V	ariance		
		Proper cooling time and temperatures		Ris	sk factors are	e food	l preparation practices a	nd employee behavior	rs
		Proper hot holding temperatures		foc	at are identified odborne illness	d as t s.	he most significant contr	ibuting factors to	
2 DIN D	OUT □N/A	Proper cold holding temperatures	-	Pu    In	blic health in ess or injury.	iterve	entions are control meas	sures to prevent foodb	orne

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly 38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required □ IN □/OUT designed, constructed, and used 39 ☐ IN ☐ OUT ☐N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 | IN | OUT | N/A d Temperature Control 56 □/N □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean Q∕ÍN [] OUT □N/A □ N/O for temperature control Physical Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used 🗖 ΙΝ 🖫 ΦύΤ Plumbing installed; proper backflow devices □N/A □ N/O □ IN □ OUT □N/A 43 Thermometers provided and accurate ☐ IN ☐ OUT ☐ N/A Food Identification Sewage and waste water properly disposed ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned 44 Food properly labeled; original container □ IN □ OUT □N/A Prevention of Food Contamination 4 Garbage/refuse properly disposed; facilities maintained insects, rodents, and animals not present/outer □ IN □\OUT Physical facilities installed, maintained, and clean; dogs in 45 TUQ 📮 AI 🗖 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 ☐ IN ☐ OUT storage & display ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used 47 □ IN □JOUT □N/A Personal cleanliness ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities IJڄ □ OUT □N/A □ N/O 49 Washing fruits and vegetables Administrative 1 Rropen Use of Utensiis ☐ IN ☐ OUT ☐N/A 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, J/N - OUT -NA 51 □ IN Ū/GUT □N/A 3701-21 OAC handled ☐ IN ☐ OUT ☐N/A 52 Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Item No. | Code Section | Priority Level | Comment COS Person in Charge Environmental Health Specialist Licensor

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

CRITICAL

NC= NON-CRITICAL

PRIORITY LEVEL: C=

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

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		Inspection (ch	eck all that apply)				F	ollow up date (If require		Water sample date/result
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8	DIN	OUT DWG	Hands clean and properly washed		27	□IN □ OUT	F	ood additives: approved	and	properly used
						MIN □ OUT	-	e e e la		
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 2	28	□N/A	T	oxic substances properly in	denti	fled, stored, used
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11	MIN ⊡N	□OUT	Food obtained from approved source	<u> </u>	30	DIN/ DOUT	s	pecial Requirements: Fres	h Ju	ce Production
12		□N/O	Food received at proper temperature							
13	ΜN	□out	Food in good condition, safe, and unadulterated	<b>-</b>    3	31	DIN DOUT	S	pecial Requirements: Heat	t Trea	atment Dispensing Freezers
14		□о∪т	Required records available: shellstock tags, parasite			DIN DOUT	+			
40.00	N/A ויבו	□N/O	destruction	] 3	32	N/A □ N/O		pecial Requirements: Cust	om F	Processing
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15		□OUT □N/O	Food separated and protected		_ [	JN/A □ N/O			VVAIG	or iviacinne Criteria
		□/OUT		_  3		TUO D ANE	Sr	pecial Requirements: Acidi	fied '	White Rice Preparation
16	□N/A		Food-contact surfaces: cleaned and sanitized		֓֞֞֞֞֞֞֞֞֞֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֡	JN/A □ N/O	Cr	iteria	- '	· ····································
7	MIM	□OUT	Proper disposition of returned, previously served,	3	_ [	YIN OUT	1	W10		
i v d	NAT W.		reconditioned, and unsafe food		° [	]'N/A	Cr	ttical Control Point Inspect	ion	
			ing packing putting in constituting a state of the second	3€		JIN □ OUT JN/A	Pn	ocess Review		
8		□ OUT □ N/O	Proper cooking time and temperatures		_		1			
$\dashv$	-/-	□ OUT		37	7 S	JIN EJOUT JN/A	Va	riance		
9		□ N/O	Proper reheating procedures for hot holding	-		1 IN/A				
$\dagger$		□ OUT		$\dashv \mid$						
0	□N/A		Proper cooling time and temperatures		₹isk	к <b>factors</b> аге f	food i	preparation practices a	and -	employee behaviors
Ţ	ĎN I			─ <b>    t</b> t	hat	are identified	as th	e most significant cont	tribu	ting factors to
I □N/A □ N/O Proper not holding temperatures						lborne illness.				ľ
1				-    ₽	ub	lic health inte	erver	itions are control mea	sure	es to prevent foodborne
2 In OUT IN/A Proper cold holding temperatures					ines	ss or injury.				1

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**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required IZI IN □ OUT designed, constructed, and used ☑/IN □ OUT □N/A Water and ice from approved source 39 Warewashing facilities: installed, maintained, used; test IN OUT ON/A Food Temperature Control strips 56 □/N □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment IN 🗆 OUT 🗖 N/A 🖪 N/O for temperature control Physical Facilities ☑ IN ☐ OUT ☐N/A ☐ N/O 41 Plant food properly cooked for hot holding ☑/IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure D/N D OUT DNA D N/O 42 IN □OUT Approved thawing methods used Plumbing installed; proper backflow devices □N/A □ N/O IN OUT ON/A 43 Thermometers provided and accurate □IN □ OUT □N/A Food Identification Sewage and waste water properly disposed ☑/IN □ OUT MIN DOUT DN/A Food properly labeled; original container Tollet facilities: properly constructed, supplied, cleaned IN DOUT DN/A Garbage/refuse properly disposed; facilities maintained of Food Contamination ( Insects, rodents, and animals not present/outer ☑/IN ☐ OUT ☑ IN ☐ OUT 45 Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 ID IN I OUT storage & display DIN DOUT Adequate ventilation and lighting; designated areas used I IN □ OUT □N/A 47 Personal cleanliness 48 ☑/IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored D'IN OUT ON/A Existing Equipment and Facilities 49 □/ÎN □ OUT □N/A □ N/O Washing fruits and vegetables □ IN □ OUT □N/A IN OUT ONA ONO 901:3-4 OAC In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, IN OUT IN/A 51 IN OUT ON/A 3701-21 OAC <u>han</u>dled IN OUT ON/A 52 Single-use/single-service articles: properly stored, used □/IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use Code Section | Priority Level | Comment cos  $\Box$ Person in Charge Date: Ou KON Environmental Health Licensor: PRIORITY LEVEL: CRITICAL NC= NON-CRITICAL Page

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

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1 DIN DOUT DA	Person in charge present, demonstrates knowledge, ar	nd Id		Ми поп		
	performs duties	_ ]	2	3   N/A   N/O	Proper date marking and d	disposition
2 ØIN □OUT □N			-	4 DIN DOUT	Time as a subtle bury	
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3 ☑N □OUT □N	/A Management, food employees and conditional employees knowledge, responsibilities and reporting	3;	14.			
4 MIN DOUT DN			2	5 DIN DOUT	Consumer advisory provide	ed for raw or undercooked foods
5 ☑N □OUT □N	/A Procedures for responding to vomiting and diarrheal event	s		THE RESERVE THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PA		*** *** ******************************
6 □IN ☑OUT □N	· · · · · · · · · · · · · · · · · · ·	**		ENM COUT		
7 IN FOUT ON	O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth	_	20	M/A	Pasteurized foods used; pr	conibited foods not offered
	Le altre contantinate and family	4 W "I"	N.			
	O Hands clean and properly washed	a. ≡v ¥	2	DIN DOUT	Food additives: approved a	and properly used
/		4	-	<del></del>		
9 DIN DOUT	No bare hand contact with ready-to-eat foods or approve	ed	28	DINA DOUT	Toxic substances properly id	lentified, stored, used
■ □N/A`□ N/O	alternate method properly followed		154.00			
10 MN □OUT □N	A Adequate handwashing facilities supplied & accessible	_	¥.2	DUT DUT		
	AND THE RESIDENCE OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY	10 mil.	29	N/A LOUI	Compliance with Reduced C specialized processes, and	Oxygen Packaging, other HACCP plan
11 ☑ N ☐ OŪT □ OŪN □ OUT	Food obtained from approved source		30	DIN DOUT		
	Food received at proper temperature	ľ		<del>  / </del>	Special Requirements: Fresh	Juice Production
13 DIN DOUT	Food in good condition, safe, and unadulterated	$\dashv$	31	. DNA □.N/O	Special Requirements: Heat	Treatment Dispensing Freezers
14 DIN DOUT	Required records available: shellstock tags, parasite	7		DUN DOUT	<del>                                     </del>	
	destruction		32	N/A □ N/O	Special Requirements: Custo	om Processing
_ DIN DOUT	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s		33	DIN DOUT	Special Requirements: Bulk V	Motor Marking O
	Food separated and protected	ł		DN/A D N/O	Opecial Requirements, Bulk V	vater Machine Criteria
LE □IN □OUT	Food-contact authors	-	34	DINA DOUT	Special Requirements: Acidifi	ied White Rice Preparation
□N/A □N/O	Food-contact surfaces: cleaned and sanitized	_	L	LINA LINO	Criteria	,
7 DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	İ	35	DIN □ OUT	Critical Control Point Inspection	
The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	Telling the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control o			□N/A	Officer Control Form inspection	ਮ। 
, Diú □ OUT		XI.	36	DN/A □ OUT	Process Review	
⁸ □N/A □ N/O	Proper cooking time and temperatures					
ON D AND	Proper reheating procedures for hot holding	٦,	37	DIM DOUT	Variance	
<del>+</del>		╛	_			
ONA D N/O	Proper cooling time and temperatures		p:	ek fantaun		
DIN DOUT			the	en lactors are to it are identified a	ood preparation practices and the most significant contr	nd employee behaviors
1 DNA D N/O	Proper hot holding temperatures		foc	dborne illness.		indenia idetota (0
	<u> </u>	┪╽	Pu	blic health inter	ventions are control meas	sures to prevent foodborns
2 DÍN DIOUTONA	Proper cold holding temperatures		ilin	ess or injury.		
<del></del>	<u> </u>					Ī

particular comments of the respective for the second

Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised C

Nai	ne of	f Facility			Additionty, Chapters 37 17 and	u 3/	15 Offic Revis		<del>-   -   -   -   -   -   -   -   -   -  </del>	<del></del>	
			\.					Type of Inspection	Date	_	
	<del>ڊب</del>	Hose 7	<u> </u>	<del>R</del>				24 Junyary/CCB	Table 1	FF	<u>₩</u> 4
	de la cont		A Secretary	الماملية المامات				And the Tale of Course (September 2004) and the San San San San San San San San San San	West Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the Company of the C	- W - Z	
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l Na	ark d	Good Retai	li Praci	ctetus (II	preventative measures to control the intro	ducti	on of pathogens,	chemicals, and physical ob	jects into foods	j.	
-	air u	44 Linux	marice :	status (II	N, OUT, N/O, N/A) for each numbered item: I					t appli	cable
5.34						7 /		Food and nonfood-conta		10-	15
38	<u> </u>	IN OUT ON		Pasteu	rized eggs used where required	5-	ŧ □ IN Ū⁄OUT	designed, constructed, a	nd used	abie, pi	roperiy
39		ÍN □OUT □N/A			and ice from approved source	<u> </u>	IN OUTO	Warewashing facilities: in	ıstalled, maintaine	ad, usec	d: test
	111		T. Fo	od Temi	eratura Control		_l `	strips			
40	0	N OUT N/A	<b>□⁄√/0</b>	Proper	cooling methods used; adequate equipment	56	D IN DOUT	Nonfood-contact surface:			
	<u> </u>		<u> </u>	for tem	perature control		HILL HER	Physical Facilities			
41	Ô۱	Ń □ OUT □N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57	ZÍN 🗆 OUT 🗆	N/A Hot and cold water avail	able; adequate p	ressure	 )
42	<b>1</b>	N 🗆 OUT 🗆N/A	□ N/0	Approv	ed thawing methods used	58	TUO III III	Plumbing installed; prop	er backflow devic		
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## State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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

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		renowledge, responsibilities and reporting	_	2	5 DIN DOUT	Consumer advisory provid	led for raw or undercooked foods
Ξ		Procedures for responding to vomiting and diarrheal event			UN/A		as to law of undercooked 1000s
4	PETANIK PATER SERVER CONT. TANK	Disays Continued in the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Continue of the Contin	or w		DIN DOUT		
6		Proper eating, tasting, drinking, or tobacco use		26		Pasteurized foods used; p	rohibited foods not offered
7		O No discharge from eyes, nose, and mouth	. E . V	E LEAD			
8	- No. 2011 ( <u>194</u> 2) - Professor	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	g=.766	2	OUT OUT	Food additives: approved	and hyperaels
_		rianus clean and property washed	-		N/A	addition approved	and properly used
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approve	. h	28		Toxic substances properly in	dentified stored wood
ĭ	□N/A □ N/O	alternate method properly followed			□ N/A		de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de la company de
10	DIN DOUT DN/A	A Adequate handwashing facilities supplied & accessible	$\dashv$	es.			
*				29	DIN DOUT	Compliance with Reduced of specialized processes, and	Oxygen Packaging, other I HACCP, plan
1	I DIN DOUT	Food obtained from approved source		30	□IN □ OUT	* 1.	
12	DIN DOUT	Food received at proper temperature		-	LIN/A II N/O	Special Requirements: Fres	n Juice Production
13		Food in good condition, safe, and unadulterated	$\dashv$	31	ONA ONO	Special Requirements: Heat	Treatment Dispensing Freezers
14	□IN □OUT	Required records available: shellstock tags, parasite			DIN FIGUT		
Æ.V		destruction		32	□N/A □N/O	Special Requirements: Custo	om Processing
	DIN DOUT	Continue to the continue of a second second		33	□IN □ OUT	Special Requirements: Bulk	Water Machine C-th-
15		Food separated and protected		F	DN/A DN/O	Special requirements. Bulk	water Machine Criteria
16	DIN DOUT	Food could be seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen and the seen		34	DIN DOUT	Special Requirements: Acidit	fied White Rice Preparation
-	□N/A □N/O	Food-contact surfaces: cleaned and sanitized	_		□N/A □ N/O	Criteria	•
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT	Critical Control Point Inspecti	ion
4 S		PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF TH		<u> </u>	DNA	- The state of the mopesti	
18	DIN DOUT			36	□IN □ OUT □N/A	Process Review	
	□N/A □ N/O	Proper cooking time and temperatures	$\lfloor \mid \mid$		□IN □OUT		
9	□IN □ OUT	Proper reheating procedures for hot holding	7	37	□N/A	Variance	
, t	□N/A □ N/O		_  [		•	<u> </u>	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Rk	<b>sk factors</b> are fo	od preparation practices a	and ample and had
	DIN DOUT		+ $ $	tha	at are identified a	s the most significant cont	ributing factors to
1	□N/A □ N/O	Proper hot holding temperatures		foc	odborne illness.	<u>-</u>	
			+ ]	Pu	blic health inter	ventions are control mea	sures to prevent foodborne
2	OIN DOUTDNA	Proper cold holding temperatures		шП	ess or injury.		
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Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	me c	of Facility	٠	<u> </u>				Type of Inspection	Date		
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	1ark	designated comp	pliance s	tatus (IN	, OUT, N/O, N/A) for each numbered item: I	N=in c	ompliance OUT=	not in compliance i	N/O=not observed N/A=	.as. •not anoli	icable
D				afe Foo	diana Water		HITH TO	- Utensils Equipm	ent and Vending		10
38		IN OUT ON	A 🗆 N/O		ized eggs used where required	54	i	Food and nor	nfood-contact surfaces cle	anable, p	roperly
39		IN OUT N/			and ice from approved source	55		IN/A Warewashing	facilities: installed, mainta	ined, used	d; test
	11-12-1	中国工工工作	hitt Fo		erature Gontrol 144			strips			
40		IN ☐ OUT ☐N/A	□ N/O		cooling methods used; adequate equipment erature control	56	OUT	Nonfood-confa	act surfaces clean		
41		IN OUT ON/A	. □ N/O	Plant fo	od properly cooked for hot holding	57	□ IN □ OUT □	The second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon	water available; adequate	pressure	<u>*``</u> e
42		IN 🗆 OUT 🗆N/A	□ N/O	Арргоче	ed thawing methods used	58	□ IN □OUT	Plumbing inst	alled; proper backflow de	vices	
43		IN OUT ON/A	ı	Thermo	meters provided and accurate	]	□N/A □ N/O				
				Food la	entification 1111-11-11-11-11-11-11-11-11-11-11-11-1	59		N/A Sewage and w	aste water properly dispose	 əd	
44		IN □ OUT		Food pr	operly labeled; original container	60		N/A Toilet facilities:	properly constructed, supp	lied, clear	——— леđ
174			Freven			61			·		
45	45 DIN DOUT Insects, rodents, and animals not present/outer 62 DIN DOUT Physical facilities installed, maintained, and clean; does in										
	openings protected openings protected outdoor dining areas										
46	-	IN OUT N/A	,	storage 8	& display	63	□ IN □ OUT	Adequate venti	lation and lighting; designate	ted areas	used
48		IN OUT N/A			I cleanliness Cloths: properly used and stored	64			nent and Facilities		
49		IN □ OUT □N/A			fruits and vegetables						
		共和田五		opel Us	e o Urenaus to the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of the contract of	्री श्रीकर्भ		Agmini	attative Table 1		3
50		IN □ OUT □N/A	□ N/O		tensils: properly stored	65		N/A 901:3-4 OAC	•		
51		IN □ OUT □N/A		Utensils, handled	equipment and linens: properly stored, dried,	66		N/A 3701-21 OAC			
52	-	IN □ OUT □N/A			se/single-service articles: properly stored, used						
53		IN □ OUT □N/A	□ N/O		sistant, cloth, and latex glove use				,.		
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Iter	n No	Code Section	Priorit	y Level	Comment				A COLUMN TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO SERVICE TO	cos	R
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# State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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Consumer advisory provided for raw or undercocked foods   S	3 DIN DOUT DN	Management, food employees and conditional employee knowledge, responsibilities and reporting	S;		A STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STA	W AND			
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27	CHIEF SERVICE SERVICE CO.	Sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale and the sale	s	ALJE I			and the continue that	ing j	THE REPORT OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE
Solin   OUT   No   Hands clean and properly washed   27   Inva   Food additives; approved and properly used   28   Inv   OUT   Toxic substances properly identified, stored, used   28   Inv   OUT   Toxic substances properly identified, stored, used   28   Inv   OUT   Toxic substances properly identified, stored, used   28   Inv   OUT   Toxic substances properly identified, stored, used   28   Inv   OUT   Toxic substances properly identified, stored, used   29   Inva   OUT   Toxic substances properly identified, stored, used   29   Inva   OUT   Toxic substances properly identified, stored, used   29   Inva   OUT   Toxic substances properly identified, stored, used   29   Inva   OUT   Toxic substances properly identified, stored, used   20   Inva   OUT   Toxic substances properly identified, stored, used   20   Inva   OUT   Toxic substances properly identified, stored, used   20   Inva   OUT   Toxic substances properly identified, stored, used   20   Inva   OUT   Toxic substances properly identified, stored, used   20   Inva   OUT   Toxic substances properly identified, stored, used   20   Inva   OUT   Compliance with Reduced Crygen Packaging, other specialized processes, and HACCP plan   30   Inva   OUT   Special Requirements: Fresh Juice Production   31   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   Inva   OUT   OUT   Inva   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   OUT   O	7 DIN DOUT DN	/O Proper eating, tasting, drinking, or tobacco use /O No discharge from eyes, nose, and mouth	-	26	□N/A	Pas	teurized foods used; p	rohibi	ted foods not offered
Compliance with Reduced Crygen Packaging, other specialized processes, and HACCP plan   No   Dut   Dut   Proper deviction   Proper disposition of returned, previously served, reconditioned, and out   Dut   Dut   Proper disposition of returned, previously served, reconditioned, and out   Dut   Dut   Dut   Proper reheating procedures for hot holding temperatures   Dut   Dut   Dut   Proper hot holding temperatures   Dut   Dut   Proper hot holding temperatures   Dut   Dut   Proper tendence processes and temperature   Dut   Dut   Proper hot holding temperatures   Dut   Dut   Proper temperature   Dut   Dut   Proper temperature   Dut   Dut   Dut   Proper disposition of returned, previously served, reconditioned, and temperatures   Dut   Dut   Dut   Proper disposition of returned, previously served, reconditioned, and temperatures   Dut   Dut   Dut   Proper disposition of returned, previously served, reconditioned, and temperatures   Dut   Dut   Dut   Proper disposition of returned, previously served, reconditioned, and temperatures   Dut   Dut   Dut   Dut   Dut   Proper disposition of returned, previously served, reconditioned, and temperatures   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut   Dut	A STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STA	kierijasii tsanienipalois viethio ist kierika	***	14.F#				A. A.	
Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Solid   Soli	8 DIN LIOUT DIN	O Hands clean and properly washed	_  '	27	f'	Foo	d additives: approved a	and p	operly used
Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan   Special Requirements: Fresh Juice Production   Special Requirements: Fresh Juice Production   Special Requirements: Fresh Juice Production   Special Requirements: Heat Treatment Dispensing Freezers   Special Requirements: Heat Treatment Dispensing Freezers   Special Requirements: Heat Treatment Dispensing Freezers   Special Requirements: Custom Processing   Special Requirements: Custom Processing   Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requirements: Special Requir		No bare hand contact with ready-to-eat foods or approve alternate method properly followed	∍d	28	_	Тох	c substances properly id	dentifi	ed, stored, used
Dily   DOUT   Food btained from approved source   Dily   DOUT   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food precision   Food pre	O EN DOUT DN	accessible		00	TUO D VIV	Con	Diance with Reduced (	Overage	
2	1 DIN DOUT			29		spec	ialized processes, and	HAC	CP plan
DIM   OUT   Proper disposition of returned, previously served, reconditioned, and unsafe food   DIM   OUT   OUT   DIM   DIM   DOUT   DIM   DOUT   DIM   DOUT   DIM   DOUT   DIM   DOUT   DIM   DOUT   DIM   DOUT   DIM   DOUT   DIM   DOUT   DIM   DOUT   DOUT   DIM   DOUT   DOUT   DIM   DOUT   DOUT   DIM   DOUT   DIM   DOUT   DOUT   DIM   DOUT   DOUT   DIM   DOUT   DOUT   DOUT   DIM   DOUT   DOUT   DIM   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DIM   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT   DOUT	DÍN DOUT		-	30	□N/A □ N/O	Spec	cial Requirements: Fresi	h Juic	e Production
Special Requirements: Custom Processing   32			<u> </u>	31		Spec	ial Requirements: Heat	Treat	ment Dispensing Freezers
Special Requirements: Bulk Water Machine Criteria   33	4 DINA DINA	Required records available: shellstock tags, parasite destruction				Spec	ial Requirements: Custo	om Pr	ocessing
Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified white Rice Preparation   Special Requirements: Acidified white Rice Prepar	DIN DAIR			32	TUO II NUT	<del>                                     </del>			<del>-</del>
DIN		Food separated and protected		_		<del>                                      </del>		<u>.</u>	
reconditioned, and unsafe food    State   Critical Control Point Inspection				34    	DIN DOUT	Spec Criter	ial Requirements: Acidifi ia	ied W	hite Rice Preparation
OUT		reconditioned, and unsafe food	3	1:n j.		Critica	al Control Point Inspecti	on	
□N □ OUT □N/A □ N/O Proper reheating procedures for hot holding □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper cooling time and temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper hot holding temperatures □N/A □ N/O Proper hot holding temperatures	, DIN DOUT		3			Proce	ss Review		
□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 foodborne illness.  Public health interventions are control measures to prevent foodborne.	, DIN D OUT		3	7	TUO UT OUT	Variar	nce		
□ IN □ OUT	□N/A □ N/O	Proper cooling time and temperatures	-     F	Risl	k factors are fo	ood pre	paration practices a	nd er	nplovee behaviore
DIN DOUT DN/A Proper cold holding temperatures Public nealth interventions are control measures to prevent foodborne illness or injury.	DIN DOUT	Proper hot holding temperatures	f	ood	borne illness.	as the n	nost significant contr	ibutir	ng factors to
	DIN DOUT DINA	Proper cold holding temperatures	]   ii	Ines	n <b>c nealth inte</b> ss or injury.	rventic	ns are control meas	sures	to prevent foodborne

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**Food Inspection Report** Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Safe Food and Water Utensils Equipment and Vending ☐ IN ☐ OUT ☐N/A ☐ N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required □/IN □ OUT designed, constructed, and used 39 □/IN □ OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test A/N D OUT DN/A ood Jemperature Control DOT DOT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean for temperature control Physical Facilities □, IŃ □ OUT □N/A □ N/O 41 Plant food properly cooked for hot holding DIAN □ OUT □N/A Hot and cold water available; adequate pressure []/ IN [] OUT []N/A [] N/O 42 Approved thawing methods used □/IN □OUT Plumbing installed; proper backflow devices Ū∕ÍN □ OUT □N/A 43 Thermometers provided and accurate □N/A □ N/O Food-lite intification --DÍN □ OÚT □N/A Sewage and waste water properly disposed □ IN □ OUT Food properly labeled; original container 60 D IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned IN OUT ON/A 61 Garbage/refuse properly disposed; facilities maintained 20 Al-F000 Contamination Insects, rodents, and animals not present/outer D/IN D OUT 45 DAN DOUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O IN 🗖 QUT Contamination prevented during food preparation, 46 storage & display OUT ON/A □ NN □ OUT 47 Adequate ventilation and lighting; designated areas used Personal cleanliness Ū∕ÍN □ OUT □N/A □ N/O 48 Wiping cloths: properly used and stored ONT INA Existing Equipment and Facilities 49 □/IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative oper Use of Utensils D√N □ OUT □N/A □ N/O ☐ IN ☐ OUT ☐N/A In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, U∕IN □ OUT □N/A 51 A/AID TUO II MIL handled 3701-21 OAC 52 □'IN □ OUT □N/A Single-use/single-service articles: properly stored, used 53 DIN OUT ONA D N/O Slash-resistant, cloth, and latex glove use Item No. Code Section Priority Level Comment cos  $\Im \eta$ П Person in Charge Date: Environmental Health Specialist Licensor:

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NC= NON-CRITICAL

PRIORITY LEVEL: C= CRITICAL

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

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Ī	Name of facility			eck		License Number	<del></del>	Date
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П	lcense holder		Ins	peci		Travel Time		atagon/Deservice
k	Swann	Hand		C	10	5	h	ategory/Descriptive
	Type of Inspection (cl	neck all that apply)			\ <u>-                                   </u>	<del></del>		
	Standard ⊡ Critic	al Control Point (FSO) D Process Review (RFE) D Varia	nce i	Revi	ew □ Follow up	Follow up date (if requ	ired)	Water sample date/result (If required)
۲	A LOOGBOLLIE 17 30 DS	ay ☐ Complaint ☐ Pre-licensing ☐ Consultation						
à	AND THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE THE RESERVE TH	Same property and the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property of the property		ra VI			TVC X S	Deficient estimates
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2	DIN DOUT DN	A Certified Food Protection Manager				Proper date marking a	nd disp	position
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3	MIN COUT CIN	Management, food employees and conditional employees		W 1				
		knowledge, responsibilities and reporting		25			40 - Carman 9	A. M. Land Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of the Co. Brown of
5	DIN DOUT DN/				I <b>™</b> N/A	W-W-W-W-W-W-W-W-W-W-W-W-W-W-W-W-W-W-		for raw or undercooked food
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second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon
6	DIN DOUT DW	O Proper eating, tasting, drinking, or tobacco use		26	□N/A	Pasteurized foods used	; prohi	ibited foods not offered
7	MIN DOUT DW	O No discharge from eyes, nose, and mouth	**************************************					
8		Hands clean and properly washed		27	TUO II VIII.	Food additives: approve	na ond	Drogory Land
_		terial ocur and property washed		H	<del></del>		id and	property used.
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve	d .	- 28	DM DOUT	Toxic substances proper	ly ident	tified, stored used
	□N/A □ N/O	alternate method properly followed	- 1	1	10 (a) (b) (b) (b) (c) (c) (d) (d) (d) (d) (d)	1 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
10	DIN DOUT DN/	a remade publica a accessible	$\dashv$	um.™	DN □ ON1	Compliance with Reduce		
32.04 -38±0 -1.4	DN/ DOUT	Positive and the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second	2 <b>66 €</b> 0x. 346 €	29	ĽN/A	Compliance with Reduce specialized processes, a	and HA	gen Packaging, other NCCP plan
11	DIN DOUT	Food obtained from approved source	-	30	DIN DOUT	Special Requirements: F	esh Ju	ice Production
12	□N/A □N/O	Food received at proper temperature	.		DJK DOUT	<del> </del>		
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	N/A N/O	Special Requirements: H	eat Tre	eatment Dispensing Freezers
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction		32	DIN DOUT	Special Requirements: Co	ıstom	Proceeding
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15	□IN □ØUT	Food separated and protected		33	DIN DOUT	Special Requirements: Bu	ılk Wat	ter Machine Criteria
	DN/A DN/O				Q IN □ OUT	Special Demois		
16		Food-contact surfaces: cleaned and sanitized	ŀ	34	DN/A DN/O	Special Requirements: Ac Criteria	iditied	White Rice Preparation
7	DIN DOUT	Proper disposition of returned, previously served,	7		□VN □ OUT		-	
98		reconditioned, and unsafe food		35	□N/A	Critical Control Point Inspe	ection	
. 75	⊒Ж □ о∪т			36	DIN DOUT	Process Review		
8	□N/A □ N/O	Proper cooking time and temperatures		⊢				
q	QIN/ D OUT	Proper reheating procedures for hot holding	7 1	37	□IM □OUT □N/A	Variance		
4	□N/A □ N/O	Topos following procedures for not notding						
0	OIN OUT	Proper cooling time and temperatures		Di-	k factore are f	and numerosites		
1	DIN DOUT	1 (1) (2) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	4	tna	t are identified a	od preparation practices s the most significant co	s and ontribu	employee behaviors
1	□N/A □ N/O	Proper hot holding temperatures		foo	dborne illness.	g		and to to to
†	=6 = ~			Pu	blic health inter	ventions are control m	easur	es to prevent foodborne
2	□ÍŃ □ OUT □N/A	Proper cold holding temperatures		шпе	ess or injury.			

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

Name of Facility	· -	Admonty. Chapters 37	/ and 3	<u> </u>			Т			
In to		1 1 1 0 0 0				ype of Inspection	Date			
HEDWA	1-5 5	That Union				standard/CD	15gt 1	<u>4</u>	<i>X</i> JĀ	
		COOD RE	TAIL-PF	RÁC	TICES					
Good	Retail Pract	ices are preventative measures to control th	ne introduc	ction	of pathogens, c	hemicals, and physical obje	cts into foods	1. S104		
Mark designated	compliance :	status (IN, OUT, N/O, N/A) for each numbered	item: <b>IN</b> ≃ir	n cor	mpliance OUT=no	ot in compliance N/O=not obse	erved N/A=no	ot appl	icable	
PART HERE		Safe Food and Wate)				Utensils, Equipment and Ven	aing II s	注到	10	
38 🗆 IN 🗖 OUT	Ūķ∖A □ N/O	Pasteurized eggs used where required		54	□ IN □/ÕUT	Food and nonfood-contact	surfaces clear	able, p	roper	
39 Д∕М □ОИТ	□N/A	Water and ice from approved source		7		designed, constructed, and Warewashing facilities: instr			-1-4	
本件社会是特性	护士后	od Temperature Control		55	□ TUO □ NIN□	strips	alleu, maimaine	a, use	a; tesi	
40 DIN DOUT DNA DNO Prope		Proper cooling methods used; adequate equipr	nent	56	□ IN □ OUT	Nonfood-contact surfaces of	lean			
	·	for temperature control				Physical Facilities			到	
41	O/N 🗖 A/NÇ	Plant food properly cooked for hot holding		57	□viv □ ont □vi	A Hot and cold water available	e; adequate p	ressure	<del>-</del>	
42 Q/N 🗆 OUT [	□N/A □ N/O	Approved thawing methods used		58	DIÑ □OUT	Plumbing installed; proper	backflow device	es		
43 □√ÍN □ OUT [	JN/A	Thermometers provided and accurate								
		Food Identification		59 I	DIN DOUT DN	A Sewage and waste water pro	perly disposed	-		
44 <b>□</b> ∕ÍN □ OUT		Food properly labeled; original container	7	60 1	□/ÎN □ OUT □N/			d clear	—— ned	
	Proven	ionieffFood Containination			Z∕IN □ OUT □N/		<del></del>			
45 ☐∕ÍN ☐ OUT	Land Service	Insects, rodents, and animals not present/outer		<u> </u>	JIN □ OUT					
		openings protected				Physical facilities installed, moutdoor dining areas	aintained, and o	dean; d	ogs in	
46 □√IN □ OUT		Contamination prevented during food preparation, storage & display	-	+	□N/A □ N/O 					
47 DIN DOUT D	JN/A	Personal cleanliness	[	63 [	D U □ OUT	Adequate ventilation and light	ing; designated	areas	used	
48 □/ÍN □ OUT □		Wiping cloths: properly used and stored		64 [	J/N 🗆 OUT 🗖 N/	A Existing Equipment and Facilitie				
49   IN   OUT		Washing fruits and vegetables				Administrative			-	
		robar use of Urensils.		1						
50 Q IN □ OUT □	IN/A □ N/O	In-use utensils: properly stored	1   1	35   Ē	NM ☐ TUO ☐ NIE	901:3-4 OAC				
51   ( IN   OUT   N/A		Utensils, equipment and linens: properly stored, dr handled	ied, 6	36 [	JIN OUT ON!	3701-21 OAC	<u> </u>			
		Single-use/single-service articles: properly stored,	used					-		
53   <b>□</b> /IN □ OUT □	IN/A □ N/O	Slash-resistant, cloth, and latex glove use			•		•			
		HALLE LUGS envalions a	id Corr	ec	ive Adjons					
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Person in Charge		of the same of the same	401		m idolina	Date:	191101			
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thatha wat are slow Larry Country thath it										
RIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page ( ) of ( )										

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

Name of facility			Che	eck (	one	License Number		Date					
	1-10 Jor's (	intering service	Q	FS	O DRFE	95		1	21				
Address					City/State/Zip Code								
Rela Mullery St.					7 1 1 21 7								
h	License holder		Inspection Time										
					)	γ'		Category/Descriptive					
Drene Hideran					<u> </u>	<u> </u>		Mran Jar	TN				
Type of Inspection (check all that apply)  ☐ Standard ☐ Crifical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance						Follow up date (if require	∌d)	Water sample date/	result				
L	□ Foodborne □ 30 Da	ay ☐ Complaint ☐ Pre-licensing ☐ Consultation	76VII	ew 🗆 Lollow fib		-	(if required)						
	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												
$\vdash$	wark designated com	pliance status (IN, OUT, N/O, N/A) for each numbered if	em: i	N=ir	compliance OU	T=not in compliance N/O=n	ot ot	served N/A=not ap	plicable				
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1	DIN DOUT DIN	/A Person in charge present, demonstrates knowledge, an performs duties		2	3 DIN DOUT	Proper date marking and disposition			M. W. M. W.				
2	DIN DOUT DN				DIN E OUT	and disposition							
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3	DIN DOUT DIN	Management, food employees and conditional employees	s;	786 · 1	****		程"等 145. 7. 8						
-		Knowledge, responsibilities and reporting		25	TUO U NIU	Consumer advisory provi	dod 4		n 2				
5		Proper use of restriction and exclusion     Procedures for responding to vomiting and diarrheal even.	_	Be no	□N/A	Consumer advisory provi		or raw or undercooked	d foods				
* W	**************************************		\$ ****		□IN □ OUT	e Campas and an an an an an an an an an an an an an	raili						
6	DIN DOUT DN/	O Proper eating, tasting, drinking, or tobacco use		26		Pasteurized foods used;	prohil	pited foods not offered	d				
7	□IN □ OUT-□N/0	O No discharge from eyes, nose, and mouth		Mr. Mr.			Ser.						
		Francisco Contamination by Fabric .		27	, оит оит	Food ortification		A STATE OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PAR	4. III 7 12 V				
8	L DIN LI COI LINA	O Hands clean and properly washed		Ĺ	□N/A	Food additives: approved	and	properly used					
	□IN □ OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		- 28	28 DN/A Toxic substances properly identified, stored, used								
9	□N/A □ N/O		<b>3</b> Q. ]	ijo an	□N/A	Toxic substances property	identi	med, stored, used	* *				
10	DIN DOUT DW	A Address has breaking to the					W.W. Y.	indicate the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second sec	The second of a				
H		A Adequate handwashing facilities supplied & accessible		29	□IN □OUT □N/A	Compliance with Reduced	Охус	en Packaging, other	and Will T/				
11	DIN DOUT	Food obtained from approved source		$\vdash$		specialized processes, an							
12	DIN DOUT	Food received at proper temperature	7	30		Special Requirements: Fre	sh Ju	ice Production					
	LINA LINO	<u> </u>	_	31	DIN DOUT	Special Requirements: Hea							
<u>13</u>	DIN DOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite	$\dashv$	-	□N/A □ N/O	Special Requirements: Hea	IL FIE	aument Dispensing Fre	ezers				
14	□N/A □N/O	destruction		32	□IN □OUT □N/A □N/O	Special Requirements: Cus	tom F	Processing					
<b>建制</b>	· · · · · · · · · · · · · · · · · · ·	Control of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the sam	AN I	<del> -</del>	DIN DOUT								
15	□IN □OUT	Food separated and protected		33	□N/A □ N/O	Special Requirements: Bulk	: Wate	er Machine Criteria					
		Topalato and protected			DIN DOUT	Special Populinamento Arial							
16		Food-contact surfaces: cleaned and sanitized		34	N/A N/O	Special Requirements: Acid   Criteria	itied 1	White Rice Preparation	n ·				
17	□IN □OUT	Proper disposition of returned, previously served,	$\dashv$	<u> </u>	□IN □OUT			· <u> </u>					
		reconditioned, and unsafe food		35	□N/A	Critical Control Point Inspec	tion						
g-ide to manage. M		nero dinglehaloharakan kompanistra	**	36	□IN □OUT	Process Review							
18	DIN DOUT	Proper cooking time and temperatures			□N/A								
	□IN □ OUT		-		DIN DOUT	Variance		-					
9	□N/A □ N/O	Proper reheating procedures for hot holding			□N/A			·-					
,	□IN □ OUT	Property of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the st	┥╽						7				
U	□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
ا در	DIN DOUT	Proper hot holding temperatures	that are identified as the most significant contributing factor					ting factors to					
	ON/A D N/O	respondential temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne									
2	□IN □ OUT □N/A	Proper cold holding temperatures	7 /	rul iline	blic health inter ess or injury.	ventions are control mea	asure	es to prevent foodbo	orne [				
_		bar cord nording retubalistrates		naroos or arjury.									

Food Inspection Report

Na	me of Facility	monty: Chapters 3717 and	3/		<del></del>		
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	Good Retail Practices are preventation	ve measures to control the introd	ductio	n of pathogens, che	micals and physical object	te into foode	Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Contract Con
M	lark designated compliance status (IN, OUT, N/C	), N/A) for each numbered item: IN	l=in c	ompliance OUT=not	in compliance N/O=not obse	rved <b>N/A</b> ≕notan	nlicable
	Safe Food and Water	这一种自己的一种。		1982年1884年	tensils, Equipment and Vend		
38	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs u	used where required	54	□ IN □ OUT	Food and nonfood-contact s designed, constructed, and u	urfaces cleanable,	, ргарел
39	☐ IN ☐ OUT ☐ N/A Water and ice from				Warewashing facilities: instal		
	Food Temperature Co	地种的工作。	55	IN OUT ON/A	strips	ied, maintained, us	:ea; test
40	☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling met	hods used; adequate equipment	56	☐ IN ☐ OUT	Nonfood-contact surfaces cl	NAME OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY OF TAXABLE PARTY O	
	for temperature con				Physical Facilities	的程序	T.
41	□ IN □ OUT □N/A □ N/O Plant food property	cooked for hot holding	57	OUT ON/A	Hot and cold water available	; adequate pressu	ıre
42	☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing r	methods used	58	□ IN □OUT	Plumbing installed; proper b	ackflow devices	
43	☐ IN ☐ OUT ☐N/A Thermometers provi	ded and accurate		□N/A □ N/O		-	
	Food inentification	HELPHELL PERCE	59	□ IN □ OUT □N/A	Sewage and waste water prop	erly disposed	
44		ed; original container	60	☐ IN ☐ OUT ☐N/A	Toilet facilities: properly constr		
-	Prevention of Food Centar		61	☐ IN ☐ OUT ☐N/A			
45	I I I I I I I I I I I I I I I I I I I	I animals not present/outer	<u> </u>		Garbage/refuse properly dispos		
40	openings protected	<u>·                                      </u>	62	□ IN □ OUT	Physical facilities installed, ma outdoor dining areas	intained, and clean;	dogs in
46	Contamination preve storage & display	nted during food preparation,	<u> </u>	□N/A □ N/O			
47	☐ IN ☐ OUT ☐N/A . Personal cleanlines	s	63	□ IN □ OUT	Adequate ventilation and lighting	ng; designated area	s used
48	☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: prope	erly used and stored	64	☐ IN ☐ OUT ☐N/A	Existing Equipment and Facilities	<del>-,</del>	
49	☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and v		3.5-3				AND SECTION
7 th	Propertise of Uters	<b>使用</b> 种表示结合		the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	Administrative -	子は存む子と	
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: prop	erly stored	65	□ IN □ OUT □N/A	901:3-4 OAC		
51	☐ IN ☐ OUT ☐N/A Utensils, equipment a	and linens: properly stored, dried,	88	□ IN □ OUT □N/A	3701-21 OAC		
52		vice articles: properly stored, used	100	<u> пи п'оо' пил</u>	3701-21 OAC	<del></del>	
53	□ IN □ OUT □N/A □ N/O Slash-resistant, cloth						
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Envir	ronmental Health Specialist			<del></del>			
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~H!(	ORITY LEVEL: C= CRITICAL NO	= NON-CRITICAL		•	Page	T as a	4

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

Name of facility						
	Che			License Number	<del>-    </del>	Date
Address		FS(	P⊠RFE	257		4606 11 Hasc
[분기위] Train 2015년 등 의용 - 1	City	/Sta	te/Zip Code			2 101 11/2000 1
License holder	7	2	inchester	- OH 4514	-/ .	
	Insp			Travel Time	<del>,                                    </del>	gory/Descriptive
Shawa & Kristy Polinor		79	0.	5		om Class M
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Va				Follow up date (if required	1	Vater sample date/result
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation	riance R	evie	w □ Follow up	· · · · · · · · · · · · · · · · · · ·		f required)
화면 하는 이번 사람들은 이번 부모를 하는 것이 되었다.				<u></u>		
Mark designated compliance status (INLOUT NO. NA.)			BELGUE	ASSESSMENT OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE		
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered	item: IN	l=in T	compliance OU	T=not in compliance N/O=no	it obse	rved N/A=not applicable
Compliance Status				Compliance Sta	itus	
1 □IN □ OUT □ N/A Person in charge present, demonstrates knowledge,				and the first of the second		
performs duties	ano	23	DNA DNO	Proper date marking and	disposi	ition
2 DIN DOUT N/A Certified Food Protection Manager		24	DIN DOUT	T	<del></del>	
3 ☑IN □OUT □N/A Management, food employees and conditional employe			ØN/A □ N/O	Time as a public health con	trol: pro	ocedures & records
Knowledge, responsibilities and reporting	es;	ind (M)	□IN □ OUT			
4 DIN DOUT DWA Proper use of restriction and exclusion		25	MN/A	Consumer advisory provide	ed for r	raw or undercooked foods
5 DIN YOUT NA Procedures for responding to vomiting and diarrheal eve	nts				(វិញ្ជាំ)	***
6 DIN DOUT NO Proper eating, tasting, drinking, or tobacco use		26	□IN □ OUT □N/A	Pasteurized foods used; pr	ohibite	d foods not offered
7. LIN DOUT NO No discharge from eyes, nose, and mouth		Maria Maria				
8 DIN DOUT NO Hands clean and properly weeked		27	DIN DOUT			
8 DIN DOUT NO Hands clean and properly washed			ĽÍN/A	Food additives: approved a	ind pro	perly used
No bare hand contact with ready-to-eat foods or appro	ved	28	DIN OUT	Toxic substances properly id	lontifier	
alternate method properly followed			□N/A	The sassiances properly to	or mile (	i, stored, used
0 ☑N ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible			□NI □ OUT		ME.	
		29	DIN DOUT ZIN⁄A	Compliance with Reduced C specialized processes, and	)xygen HACCI	Packaging, other
MN DOUT		30	JIN DOUT	Special Requirements: Fresh		
² □N/A □N/O Food received at proper temperature	`     <del> </del>	-+	ANA II N/O	Test	- Juice	Production
3 ☐IN ☐OUT Food in good condition, safe, and unadulterated		<u> </u>	IN/A □ N/O	Special Requirements: Heat	Treatm	ent Dispensing Freezers
4 DN DOUT Required records available: shellstock tags, parasite destruction		32	TUO OUT	Special Requirements: Custo		
Recording to the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the Record of the					III Frac	essing
_ □IN □ÓUT	3	33	IIN □OUT IN/A□N/O	Special Requirements: Bulk V	Vater M	fachine Criteria
DIN DOUT		. [	IIN' FLOUT	Special Populiramento, Anidis		
Food-contact surfaces: cleaned and sanitized	3	4	IIN' □OUT IN/A □N/O	Special Requirements: Acidific Criteria	aa vyhii	te Rice Preparation
Proper disposition of returned, previously served,		5 3	UN □ OUT			
reconditioned, and unsafe food		Ĕ	N/A	Critical Control Point Inspection	ın	_
DIN DOUT	36	3 E	IN □OUT . N/A	Process Review		
□N/A □ N/O Proper cooking time and temperatures						
☐IN ☐ OUT ☐N/A ☐ N/O Proper reheating procedures for hot holding	] 37	7   6	TUO II N/A	Variance		
FINCE OUT	$\dashv \Gamma$		<del></del>		-	
□N/A □ N/O Proper cooling time and temperatures	F	≀isk	factors are fo	od preparation practices an	1d a	playen hat
OUT Proper but holding townseethers	J   **	u. c	ne idelimitéd 9:	s the most significant contri	buting	factors to
□N/A □ N/O Proper hot holding temperatures	-  "	JUUL	one aness.			
MIN OUT N/A Proper cold holding temperatures		ub! nes	<b>c health inter</b> s or injury.	ventions are control measi	ures to	prevent foodborne
and moraling competitutions						-

**Food Inspection Report** 

No	me of Facility	Authority: Chapters 3717 a	nd 3	71	<u> 5 Ohio Revised</u>	Code				
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3 3 4 5	Good Retail Prac	tices are preventative measures to control the int								
M	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item:	IN=in	COL	r or parriogens, che moliance OUT≕not i	micais, and physical obje	cts into foods	§. -		
		Safe Food and Water		14		tensils Equipment and Ven	and I L	ot appi	licable	
38	IN I OUT IN/A I N/	Pasteurized eggs used where required		- 1	□ IN □/OUT	Food and nonfood-contact	surfaces clear	iable, p	proper	
39	Q/ÍN □ OUT □N/A	Water and ice from approved source	7 F	$\dashv$	<u>'</u>	designed, constructed, and	used			
出		odd-Temperature Control	<b>a</b>   !	55	□ IN ☐/OUT □N/A	Warewashing facilities: instanting	alled, maintaine	ed, use	d; test	
40	IN OUT DINA IN/C	Proper cooling methods used; adequate equipment	ַן ד	56	Q/Ń □ OUT	Nonfood-contact surfaces of	dean			
	· · · · · · · · · · · · · · · · · · ·	for temperature control			<b>纳克特别</b>	- Physical Facilities				
41	□ IN □ OUT ŪN/A □ N/O	Plant food properly cooked for hot holding	5	57	DAN □ OUT □N/A	Hot and cold water availab	le; adequate p	ressure	e	
42	D√N □ OUT □N/A □ N/O	Approved thawing methods used	7   [5	58	□JaŃ □OUT	Plumbing installed; proper				
43	UN □ OUT □N/A	Thermometers provided and accurate	7		□N/A □ N/O	, , , , , , , , , , , , , , , , , , , ,	DUCKNOW GEVIC	.00		
		-Foodsloemineautonin-	1 5	59	DIN DOUT DN/A	Sewage and waste water pro	neriv disposed			
44	☑ IN □ OUT	Food properly labeled; original container	-   E	_	□ IN □ OUT □N/A					
110		tion of Food Contamination	╛┝	-	□ IN □ OUT □N/A	Toilet facilities: properly cons				
		Insects, rodents, and animals not present/outer	4	-	<del></del>	Garbage/refuse properly dispo				
45	□ IN □ OUT	openings protected	]   6	- 1	Ū√N □ OUT	Physical facilities installed, m outdoor dining areas	aintained, and	clean; d	logs in	
46	☑/N □ OUT	Contamination prevented during food preparation, storage & display	7 L		□N/A □ N/O					
47	□ IN □ OUT □N/A	Personal cleanliness	- 6	3   [	⊒⁄ÍN □ OUT	Adequate ventilation and light	ting; designated	areas	used	
48	□ NA ₽VIO	Wiping cloths: properly used and stored	<b>1</b>   6	34/[	DIN COUT CON/A	Existing Equipment and Faciliti		-		
49	□/N □ OUT □N/A □ N/O	Washing fruits and vegetables	10 mm			Administrative	MPC TOWN	Towns Park		
		raper Use of Utensile		44.		7 + 4 Abulimenanie 7 7				
50		In-use utensils: properly stored	6	5   [	DÍN □ OUT □N/A	901:3-4 OAC				
51	□JN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	6	6 [	JIN OUT DINA	3701-21 OAC	<u> </u>			
52	DIN □ OUT □N/A	Single-use/single-service articles: properly stored, used	┧┝╴	~ Į <del>-</del>		- UNIVERSAL				
53	D N □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use	1							
-	<b>过程的工程序</b>	ALL THE ENDINE WAITING AND LONG.	OH	ÉC	tive Actions		HARM			
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Perso	on in Charge	O Company	<u> </u>		17/11/1000	Date:	1 landin			
	Vylie	_ \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\				7/11/24				
Envir	nvironmental Health Specialist  Licensor:									
	Worthon.	What READ SENS			1 2:	Joans Comments	17-0102		$\perp$	
PRI	ORITY LEVEL: C= (	CRITICAL NC= NON-CRITICAL			·	A rus r & Wally	7 43 164	1 1	XА	

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

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			Observations and Corrective Actions (continued)  X magniferrate box for cose and in 1805 and in agree one tempt to perform the performance of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of the continued of	理性	A PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PAR
Item No.	Code Section	Priority Leve	d Comment	cos	
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			trash cone shall have lide on them concert today		ב
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)

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

Name of facility	Checi	cone	License Number	Date						
Monchester Elementary School		SO RFE	33							
Address				7264 11 3034						
120 1		City/State/Zip Code								
130 Wayne Frye Dr	11	Monchester, OH 451141								
License holder	Inspe			Category/Descriptive						
Year dected Local Schools		75	. L.							
Type of inspection (check all that apply)		<u> </u>	<del></del>	Dun Chi III						
Standard ☐ Critical Control Point (FSO) ☐ Process Review (PEE) ☐	Variance Rev	/iew □ Follow up	Follow up date (if required)	Water sample date/result						
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Brollow up		(if required)						
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Mark designated compliance status (IN, OUT, N/O, N/A) for each number	red item: IN=	in compliance OU	T=not in compliance N/O=not	Observed N/A=not applicable						
Compliance Status			Compliance Statu							
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1 DIN DOUT N/A Person in charge present, demonstrates knowledge	re. and		1							
performs duties	, , , , ,	23 N/A N/O	Proper date marking and dis	sposition						
2 DIN DOUT NA Certified Food Protection Manager		UN DOUT								
· · · · · · · · · · · · · · · · · · ·		24 EN/A   N/O	Time as a public health contro	ol: procedures & records						
3 ☐IN ☐OUT ☐ N/A Management, food employees and conditional employees and reporting	oyees;	· · · · · · · · · · · · · · · · · · ·	ARTA CAMBADIA CAMBADA	· · · · · · · · · · · · · · · · · · ·						
		5 DIN DOUT								
4 DIN DOUT N/A Proper use of restriction and exclusion. 5 DIN DOUT N/A Procedures for responding to vomiting and diarrheal		[™] □N/A	Consumer advisory provided	for raw or undercooked foods						
and darmea.	events									
6 ☐IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use		DIN DOUT	Pasteurized foods used; prof	ibited foods not offered						
7				To the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second se						
and Things Singlanger Congression and the second										
8 DIN DOUT DNO Hands clean and properly washed	. 2	7 DIN' DI OUT	Food additives: approved and	f properly used						
				and the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second s						
9 IN DOUT No bare hand contact with ready-to-eat foods or ap	proved 2	8 N/A OUT	Toxic substances properly ider	tified stored used						
□N/A □ N/O afternate method properly followed		EIN/A								
O DIN DOUT DWA Adequate handwashing facilities supplied & access		No. of London								
radinus supplied a access	2	TUO D VID	Compliance with Reduced Ox	gen Packaging, other						
11 DIN DOUT Food obtained from approved source		DIK DOUT	specialized processes, and H	ACCP plan						
O(N. DOUT.	30	DNA DNO	Special Requirements: Fresh J	uice Production						
		DIN DOUT	<del></del>							
13 DIN DOUT Food in good condition, safe, and unadulterated		N/A D N/O	Special Requirements: Heat Tr	eatment Dispensing Freezers						
Required records available: shellstock tags, parasite	32	DIN' DOUT	Special Description							
		DN/A DN/O	Special Requirements: Custom	Processing						
_ □IN □OUT  _	33	DIN DOUT	Special Requirements: Bulk Ma	de Marilla de la						
5 DN/A DN/O Food separated and protected		□N/A □ N/O	Special Requirements: Bulk Wa	wacnine Critéria						
C'IN LIOUT	₃₄	DIN DOUT	Special Requirements: Acidified	White Rice Presention						
6 □N/A □N/O Food-contact surfaces: cleaned and sanitized	.     "	□N/A □ N/O	Criteria	TYTILE INCO FTEHARAGON						
7 DIN DOUT Proper disposition of returned, previously served,		DUN DOUT								
reconditioned, and unsafe food	35	□N/A	Critical Control Point Inspection							
in the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of th	36	□JN □ OUT	B B. i							
B ☐N ☐ OUT Proper cocking time and temperatures	36	□N/A	Process Review							
	37	TUO II NI								
Proper reheating procedures for hot holding	3'	□N/A	Variance	·						
			<u> </u>							
Proper cooling time and temperatures		ok foat		1						
	th	at are identified a	od preparation practices and s the most significant contrib	employee behaviors						
□N □ OUT Proper hot holding temperatures	foo	odborne iliness.	- are most signingant contribi	uung ractors to						
	. [ ]	•	Ventione oro control							
□IN □ OUT □N/A Proper cold holding temperatures	illin	ess or injury.	ventions are control measur	es to prevent foodborne						
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**Food Inspection Report** 

г				Authority: Chapters 3717 an	d 37	15 Ohio Revis	ed Code				
Na	me of Facility	1					Type of Inspection	Date			
L	1 sich Seta	- [-	1500	intrary School			Stoched	Sat	-113	1020	
			To proper the second	GOOD RETAIL		VOTE (SECTION		-			
	Good Ref	ail Pract	ices are	e preventative measures to control the intro				ol chicate into fo			
М	ark designated con	npliance	status (I	N, OUT, N/O, N/A) for each numbered item: I	N=in o	compliance OUT=	not in compliance N/O≕	not observed N/A	oas. =not ann	dicable	
	HE THE THE		Safe Fö	odjana Water		A Supplemental Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control	Utensils, Equipment a	and Vending	737	nicable 1	
38	□ IN □ OUT ŪN	/A □ N/C	Paste	urized eggs used where required	54	TUO D NIND	Food and nonfood- designed, construct	contact surfaces cle	eanable,	properl	
39	□ OUT □N			and ice from approved source	<u> </u>	S DIN D OUT D	· · · · · · · · · · · · · · · · · · ·	ties: installed, mainta	ained us	ad: toot	
400				peratific Control	55		strips		amed, use	su, 1881	
40	DAN DOUT DN/	A 🛮 N/O	Proper for terr	r cooling methods used; adequate equipment perature control	56	S ON OUT	Nonfood-contact su			4 3 Jest	
41	DIN DOUT DN/	 A □ N/O	Plant t	food properly cooked for hot holding	57		Physical Faci	The second of the second of			
42		_	<del> </del>	ved thawing methods used	58					re 	
43			<del> </del> -	ometers provided and accurate	50	□N/A□N/O	Plumbing installed;	proper backflow de	evices		
MEMPHAN NA				dentification: 34 1 1 34 1 1 1 1 1	59		N/A Sewage and waste v	water properly dispos			
44	IJIN □ OUT	- interest	12	properly labeled; original container	60	<del>                                     </del>					
mless V	THE CHARLES	Prever		Coot Contamination	61	□√ÍN □ OUT □I	<del></del>	<del></del>			
45	☑ IN □ OUT	A Section	Insects	s, rodents, and animals not present/outer	62	<del> </del>	Physical facilities inst				
40	□√N □ OUT			gs protected nination prevented during food preparation,	02	□N/A□ N/O	outdoor dining areas	aned, mamamed, ar	nu clean; (	aogs in	
46	DIN DOUT DN/		storage	e & display	63	□/N □ OUT	Adequate ventilation	and lighting, design		<del></del>	
47 48				al cleanliness cloths: properly used and stored	<u> </u>	<del> </del>	Adequate ventilation	<del></del>	areas	used	
49	☑/N ☐ OUT ☐N/A	N/O	Washir	ng fruits and vegetables	64	DUD DUT DI					
	并在日本共和		roper U	se of Utensils .			Administration			133	
50		N/O	In-use	utensils: properly stored	65	□ IN □ OUT Ū	I/A 901:3-4 OAC				
51	OUT ONA	, ,	Utensil:	s, equipment and linens: properly stored, dried,	66	□ IN □ OUT □N	I/A 3701-21 OAC				
52	Ū√N □ OUT □N/A			use/single-service articles: properly stored, used	_		. ]	<del>-</del>			
53		.□N/O	Slash-r	esistant, cloth, and latex glove use				•			
	<b>等性抗菌素</b>			#######@bservalionstand/C	orre	ctive Action		<b>BEEFE</b>			
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1 3		<b>-</b>		an track shall have		/	cout today	En with	<u>m</u> _		
ارآر	5 3019105	> V	<u>C.</u>	Down of froking	LK-1	<u>or 904</u>	terson with	attin box			
		-		Starta 7	<u> </u>	- contact	welth you	ot of			
	-	<del>                                     </del>		(33) 241-2242 VX	11.	J to co	copia caciq	1 +24a1	_		
		<del>                                     </del>	<u>.</u>	the compliance.		·			<u> </u>		
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Pers	Prson in Charge Date:										
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⊏nvir	ronmental Health Sp	ecialist	· +	Or A.		Licensor:	` `	, 11,			
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# Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Г	Name of facility										
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1	Address		City	/Sta	te/Zip Code		<u> </u>		12. 12. 12. 1		
Ľ	173 /3 T	Jok Roup 1 sta	Machatar OH 1511/1								
	License holder		lìnsp	ectl	on Time	Travel	Time	Ca	tegory/Descriptive		
Ĺ	Demollo.	Honon		(	)		5	١,			
L	Type of Inspection (cl	heck all that apply)				Fo	flow up date (if required	d)	Water sample date/result		
li	☐ Foodborne ☐ 30 Da	al Control Point (FSO) □ Process Review (RFE) □ Varia ay □ Complaint □ Pre-licensing ☑ Consultation	nce R	evie	w 🗆 Follow up	· }	,	,	(if required)		
	<u> </u>	A STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STA						_			
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F	Mark designated com	pliance status (IN, OUT, N/O, N/A) for each numbered it	em: iN	l=in	compliance OU	JT=not	in compliance N/O=nc	ot ob	served N/A=not applicable		
	**************************************	Compilance Status				_	Compliance Sta				
	A Parameter Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Commence of the Co			4	MINTER NAMED IN						
1	I □ NI□ OUT □ NI	Person in charge present, demonstrates knowledge, ar performs duties	d	23	IN DOUT	Pı	oper date marking and	disn	nsition		
2		3-		$\vdash$	TIN DOUT						
	CARL SERVICE SERVICE SERVICES		MES THE	24	DN/A DN/O	Ti	me as a public health con	itrol:	procedures & records		
3	□IN □OUT □N/	A Management, food employees and conditional employees knowledge, responsibilities and reporting	;		<b>以外,是一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个</b>						
4	DIN DOUT DN/			25	□IN □ OUT □N/A	Co	nsumer advisory provide	ed f	or raw or undercooked foods		
5	DIN DOUT DN/	A Procedures for responding to vomiting and diarrheal event	В						TANK THE SERVICES		
6		O Proper outline Austral			DIN DOUT			A. 707			
7				26	DN/A		steurized foods used; pr	ronit	ited foods not offered		
**		de Manute Beneau esta de la la la la la la la la la la la la la									
8	DIN DOUT DIN	O Hands clean and properly washed		27	□IN □ OUT □N/A	Fo	od additives: approved a	and j	properly used		
	DIN FOUR		$\dashv$	-	DIN DOUT	-[-	<u> </u>				
9		No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d	28	□N/A	To	tic substances properly id	lenti	ied, stored, used		
			╛					4			
10	THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE P	A Adequate handwashing facilities supplied & accessible	(like)	29	DIN DOUT	Cor	npliance with Reduced C	Эхуд	en Packaging, other		
11	□IN □OUT	Food obtained from approved source			IIN/A	spe	cialized processes, and	HAC	CCP plan		
12	DIN DOUT	Food received at proper temperature	7 [	30	N/A N/O	Spe	cial Requirements: Fresh	h Jui	ce Production		
13		Food in good condition, safe, and unadulterated		31	□IN □OUT □N/A □ N/O	Spe	cial Requirements: Heat	Troc	tment Dispensing Freezers		
14	□IN □OUT	Required records available: shellstock tags, parasite	-			-	- Teat	1166	unterit Dispensing Freezers		
) W	□N/A □N/O	destruction	11	32	DN/A DN/O	Spe	cial Requirements: Custo	m P	rocessing		
ngi s ist is	MIN CLOUT	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	36 78		□IN □ OUT	e _{no}	iel Dennis and British				
5	DIN DOUT	Food separated and protected		-		Spe	cial Requirements: Bulk V	/Vate	r Machine Criteria		
6	□IN □OUT	Food-contact surfaces: cleaned and sanitized	-		DIN DOUT	Spec	cial Requirements: Acidifi	ied V	Vhite Rice Preparation		
_	□N/A □N/O	X	-   -	_	□N/A □ N/O	Crite	ria 				
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	44 1	DIN □ OUT DN/A	Critic	al Control Point Inspection	^n			
*		and some buy a selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selection of the selectio		- <del> </del>	IN DOUT	╅┈					
8	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	3		JN/A	Proc	ess Review				
-		, o and compositioned	- 3	₇ [	JIN DOUT	1		_			
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			JN/A	Varia	nce				
	□IN □ OUT	Day 1	-								
"	□N/A □ N/O	Proper cooling time and temperatures		Risk	k factors are fo	ood pro	eparation practices ar	nd e	mplovee hehaviore		
,	DIN DOUT	Proper hot holding temperatures	1 ! '	HOLE	are identified a	as the	most significant contr	ibut	ing factors to		
+	ON/A O N/O	not noting temperatures	1 1								
2	□IN □ OUT □N/A	Proper cold holding temperatures	]	ines	ii <b>c neal</b> th inter ss or injury.	rventi	ons are control meas	ure	s to prevent foodborne		
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### State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised C

Na	me of Facility	7 durionty, Chapters 37 17 and	u 3/		<del></del>			
10				Ту	pe of Inspection	Date		
	- C. C. C. C. L. W.	<u> </u>			multation _	East the	ソング	4
	THE TABLE	GOOD RETAIL	PRA	OTICES -				
	Good Retail Pract	ices are preventative measures to control the intro-	ductio	on of nathogens, oh	emicals, and physical object	fs into foods	Town to	
PCCC	idik designated compilarice :	status (IN, OO1, N/O, N/A) for each numbered item: IN	N=in c	compliance OUT=not	in compliance N/O=not obse	rved N/A=not a	polica	ahl
	STALSO-ROTE COLUMN SPECIAL CONTRACTOR	Sale rood and Water The Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of t		STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE	Itensils, Equipment and Venc	ing + 3 Carl		
38		Pasteurized eggs used where required	54	I IN II OUT	Food and nonfood-contact s designed, constructed, and u	urfaces cleanable	e, pro	pei
39	□ IN □ OUT □N/A	Water and ice from approved source		DIN FLOUR FINA	Management of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the			
1.1	Military 1117-11-11-11-11-11-11-11-11-11-11-11-11	od Temperature Control	55		strips		isea; i	105
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	OUT OUT	Nonfood-contact surfaces cl			_
41	☐ IN ☐ OUT ☐N/A ☐ N/O	<del> </del>			Physical-Pacilities	The Market States and the same		
-		Plant food properly cooked for hot holding	57	OIN OUT ON/A	Hot and cold water available	adequate press	sure	
42	IN I OUT IN/A I N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper b	ackflow devices		
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O	<u>.                                    </u>			
	<b>本本語中主義等</b>	Food literation 1	59	□ IN □ OUT □N/A	Sewage and waste water prop	erly disposed		
44	□ NI □ OUT	Food properly labeled; original container	60	☐ IN ☐ OUT ☐N/A	Toilet facilities: properly constr	ucted, supplied, cl	eaned	
	Trust Treven	lion of Food Comanihation	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly dispos			
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62	<u> </u>	<del></del>			
100	E II E OUT	openings protected  Contamination prevented during food preparation,	1 02	□N/A□ N/O	Physical facilities installed, ma. outdoor dining areas	intained, and clear	ı; dogs	s in
46	IN DOUT	storage & display					<u>·</u>	_
47	IN IN OUT IN/A	Personal cleanliness	63	OUT OUT	Adequate ventilation and lighting	g; designated are	as use	ad
49	IN I OUT IN/A I N/O	Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities			
1	世上生生生生生生	Washing fruits and vegetables			Administrative C	CHI SHIT SHIT		
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	IN I OUT IN/A	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s		11.2	4
		Utensils, equipment and linens: properly stored, dried,		OOI DINA	901:3-4 OAC			
51	□ IN □ OUT □N/A	handled	66.	□ IN □ OUT □N/A	3701-21 OAC			_
52 53		Single-use/single-service articles: properly stored, used		<u> </u>	<u> </u>			
47	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use	3 3 3 1 Week			·		
并		USDServations and Co Mark IX in appropriate look for COS and R. 009 econso	e	TIVE ASSISTS	MASSAGE STATES	拉伊西		
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		RITICAL NC= NON-CRITICAL			_ ensq	of T	١.	

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

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☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pn	e-licensing   Consultation	nce Ri	eview	Li Follow up	P .			(if required)
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4 DIN DOUT DN/A Proper use of restriction	On and evolution		25	IN □ OUT N/A	Co	OSUMAr advisory provid	a E	
5 DIN LOUT IN/A Procedures for respon	iding to vomiting and diarrheal events	<u> </u>		WA	MALASTON II NO 100	College Section College		r raw or undercooked food
6 □ DIN □ OUT □ N/O Proper eating, tasting	表现: 通报会通报会表现实现的企业。	Mi I	🖵	N DOUT		watering indicate the Park Rd	"kltb: :	
7 ☑IN ☐ OUT ☐ N/O No discharge from ey	es, nose, and mouth	$\dashv$	26	V/A		steurized foods used; pr	rohib	ted foods not offered
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8 DIN DOUT DNO Hands clean and prop	erly washed	* (	27 🔓	VA	Foo	d additives: approved a	ind p	roperly used
No bare hand contact	with ready-to-eat foods or approved		28	TUO II				
alternate method prop	erly followed	֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓		I/A	Гох	ic substances properly id	lentifi	ed, stored, used
0 ☑N ☐ OUT ☐ N/A Adequate handwashin	g facilities supplied & accessible	_			A CA		1012	
<del>- And in the last of the first of the S</del> ofi		2	29 DN	V □ OUT /A	Con	ipliance with Reduced Colalized processes, and	Худе	n Packaging, other
CIN FIGURE		] ]3	0 P.	. □ OUT				
Pood received at prope		-		A D N/O	- Ope	cial Requirements: Fresh	ı Juic	e Production
3 DIN DOUT Food in good condition	, safe, and unadulterated	3	UN/	OUT A  N/O	Spec	ial Requirements: Heat	Treat	ment Dispensing Freezers
destruction Available Control Available Control Available Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Control Con	able: shellstock tags, parasite	3:		OUT		ial Requirements: Custo		
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Food separated and pri	otected	3:	3 DN/	□ OUT A □ N/O	Spec	ial Requirements: Bulk V	Vater	Machine Criteria
DIN DOUT		34	DIN	OUT	Spec	al Requirements: Asidis		
□N/A□N/O Food-contact surfaces:		]  34	ŪΝ/	A D N/O	Criter	ial Requirements: Acidific ia	ea yy	nite Rice Preparation
Proper disposition of ret reconditioned, and unsa	turned, previously served,	35	DIN	OUT	Critics	al Control Point Inspectio		
the contribution of the second			+	□ OUT	- Critica	on Control Point Inspectio	ກ ——-	
☐ÎN ☐ OUT ☐ Proper cooking time and	f temperatures	36	N/A	1 001	Proce	ss Review		
DIN DOUT		37	DIM	□ OUT	Voring			
□N/A □ N/O Proper reheating proced	ures for hot holding	<u> </u>	□N/A		Variar			
□N/A □ N/O Proper cooling time and	temperatures	l		٠			_	
DIN D OUT		Ri	sk fac	tors are fo	od pre	paration practices an	d en	nployee behaviors
□N/A □ N/O Proper hot holding temper	eratures			identined a e illness.	is i∏e n	nost significant contril	butir	g factors to
DIN DOUBLES		Pu	ıblic h	eaith inter	ventio	ns are control messi	lles	to prevent foodborne
OUT DN/A Proper cold holding temp	eratures	illn	ess or	injury.	* *		00	Provent inompotue
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Food Inspection Report

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	<b>在大学的工作工作</b>	GOOD RETAIL	APR/	VETIOES CONTRACT	115-101-101A-101A-101A-101A-101A-101A-10		The American				
	Good Retail Practi	ces are preventative measures to control the intro	oductio	on of nathogens, ch	emicals, and physical obje	cts into foods					
M	ark designated compliance (	status (IN, OUT, N/O, N/A) for each numbered item:	IN=in c	compliance OUT=not	in compliance N/O=not obse	erved N/A=nofa	pplicable				
4-4-5		sale good and water		图学生代	itensils, Equipment and Ven	ding 1 - 11 - 1	自己等				
38	OIN DOUT DIÑA D N/O	Pasteurized eggs used where required	54	TUO III NI II	Food and nonfood-contact designed, constructed, and	surfaces cleanable	e, properly				
39	□/N □OUT □N/A	Water and ice from approved source	55	S DIN OUT ON/A	144		lead: tast				
77-17	CLA-CLA-CLA-CLA-CLA-CLA-CLA-CLA-CLA-CLA-	od Temperature, Control			strips		iseu, lest				
40	O'N 🗆 ANÇÎTUO 🗆 NI	Proper cooling methods used; adequate equipment for temperature control	56	D'IN □ OUT	Nonfood-contact surfaces of						
41	IN II OUT IJNIA II N/O	Plant food properly cooked for hot holding			Physical Facilities						
42		<del>-</del>	57		-	<del></del>	sure				
	<u> </u>	Approved thawing methods used	58	<b>4. —</b>	Plumbing installed; proper	backflow devices					
43	Ū∕IN □ OUT □N/A	Thermometers provided and accurate	]  _	□N/A □ N/O							
Carre		VEOCOLIGE (Uffication)	59	DIN DOUT DN/A	Sewage and waste water pro	perly disposed					
44	□/ÍN □ OUT	Food properly labeled; original container	60	☑ IN ☐ OUT ☐N/A	Toilet facilities: properly const	tructed, supplied, cl	eaned				
中亞	Prevent	ion of Food Containmation: 12	61	□∕ÍN □ OUT □N/A	Garbage/refuse properly dispo	osed; facilities main	tained				
45	D IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	☑ N □ OUT	Physical facilities installed, m						
46	⊡∕IN □ OUT	Contamination prevented during food preparation		□N/A □ N/O	outdoor dining areas		i, doga iii				
		storage & display	63	DIN □ OUT	Adequate ventilation and limbs						
		Personal cleanliness Wiping cloths: properly used and stored	<u> </u>		Adequate ventilation and light		as used				
	□J/M □ OUT □N/A □ N/O	Washing fruits and vegetables	64	☑ IN □ OUT □N/A	Existing Equipment and Facilitie	es					
TER		oper-Useror Utensiis		STATE OF THE	Administrative 1	SHEETE STE	BIE				
	D/N D OUT DN/A D N/O	In-use utensils: properly stored	65	☐ IN ☐ OUT ☐N/A	901:3-4 OAC	,					
51	DIN OUT ONA	Utensils, equipment and linens: properly stored, dried,		5/4 5 0 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5							
<del></del>	<del>*</del> +	handled Single-use/single-service articles: properly stored, used	66	OUT OUT ON/A	3701-21 OAC						
-		Slash-resistant, cloth, and latex glove use									
	出生的大学	WE WHEEP ED BERTATIONS AND SO		HIVE ACTIONS	ACDATE ATDATE						
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Person in Charge Date:											
Envir	Environmental Health Specialist										
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## State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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T	Type of Inspection (c										
1	□ Standard □ Criti	cal Control Point (FSO)   T Process Review (BEE)   T Vest	ance i	Rev	riew [7] Follow up.	Follow up date (if required					
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4	DIN DOUT DN		_	2	5 DIN DOUT	Consumer advisory provide	d for raw or undercooked foods				
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7	TIN DOUT DW	O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth		20		Pasteurized foods used; pro	phibited feeds not offered				
4		o tro-discharge from eyes, nose, and mouth		**************************************							
8		O Hands clean and properly washed	L P	2	PIN DOUT	Food additives: approved ar	**************************************				
		washad			N/A	oca additives, approved ar	o properly used				
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	DIN DOUT	Toxic substances properly ide	entified, stored, used				
			-	ing: *   *:3							
0	DIN DOUT DIN	accessible	$\dashv$	*****	DIN DOUT	Compliance with Reduced C					
11	DIN DOUT	Food obtained from approved source	W. W.	29	□ N/A	Compliance with Reduced On specialized processes, and I	kygen Packaging, other HACCP plan				
	□IN □OUT		_	30	□IN □ OUT □N/A □ N/O	Special Requirements: Fresh					
	□N/A □N/O	Food received at proper temperature		┝		- Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Transferred Tran	adica Production				
13	DIN DOUT	Food in good condition, safe, and unadulterated	_	31	□IN □OUT □N/A □ N/O	Special Requirements: Heat T	reatment Dispensing Freezers				
4	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	DIN DOUT						
在水	100000000000000000000000000000000000000		Ni Carri		□N/A □N/O	Special Requirements: Custon	n Processing				
٦	□IN □OUT			33	□IN □OUT □N/A □N/O	Special Requirements: Bulk W	ater Machine Cathoric				
1	□N/A □N/O	Food separated and protected		-							
6	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	ON OUT	Special Requirements: Acidifie Criteria	d White Rice Preparation				
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	7	35	□IN □OUT □N/A	Critical Control Point Inspection	1				
,16/A	Family was free to the first of the family	lainte tour district and a second second second			DIN DOUT	<del></del>					
3	ON OUT	Proper cooking time and temperatures		36	□ N/A	Process Review	· .				
	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□IN □ OUT □N/A	Variance					
	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	1	Ris	ik factors are fo	od preparation practices and	d employee het				
	□IN □ OUT □N/A □ N/O  Proper hot holding temperatures				dborne illness.	s the most significant contrib	outing factors to				
	□IN □ OUT □N/A	Proper cold holding temperatures		Pul iine	olic health inter ess or injury.	ventions are control measu	res to prevent foodborne				
							1				

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

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Francisco Contactor Constitution (1997)

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Safe Food and Water Utensils Equipment and Vending ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required Food and nonfood-contact surfaces cleanable, properly 54 designed, constructed, and used IN DOUT DNA Water and ice from approved source Ecod Temperature Control Warewashing facilities: installed, maintained, used; test OUT ON/A Proper cooling methods used; adequate equipment ☐ IN ☐ OUT ☐N/A ☐ N/O 40 56 ☐ IN ☐ OUT Nonfood-contact surfaces clean for temperature control Physical Facilities 41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding □ IN □ OUT □N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O 42 Approved thawing methods used □ IN □OUT Plumbing installed; proper backflow devices ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate □N/A □ N/O Fogulidentification ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed 44 ☐ IN ☐ OUT Food properly labeled; original container ☐ IN ☐ OUT ☐N/A Tollet facilities: properly constructed, supplied, cleaned Prevention of Food Contamination 61 □ IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 45 ☐ IN ☐ OUT IN I OUT Physical facilities installed, maintained, and clean; dogs in openings protected Contamination prevented during food preparation, outdoor dining areas 46 □N/A □ N/O ☐ IN ☐ OUT storage & display 47 IN OUT IN/A Personal cleanliness ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A ☐ N/O Existing Equipment and Facilities Washing fruits and vegetables roper, Use of Utensils' 5 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, IN OUT ON/A handled IN OUT ON/A 3701-21 OAC 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Item No. Code Section Priority Level | Comment cos П П П Person in Charge Date: Environmental Health Specialist Licensor PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Pagę

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

Name of facility		Chec		,	License Number		Date		
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Type of Inspection (cl			<u> </u>				Jum Cars II		
ய Standard □ Critic	al Control Point (FSO) Process Review (RFE) Varia	nce Re	evie	w □ Follow up	Follow up date (if requir	ed)	Water sample date/result (if required)		
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I3 ØIN □OUT	Food in good condition, safe, and unadulterated	7	31	□IN □ OUT. □N/A □ N/O	Special Requirements: He	at Tre	atment Dispensing Freezers		
4 DIN DOUT	Required records available: shellstock tags, parasite	7 [	22	D.OUT	San dial Day in the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the C				
BIVA EINO	destruction			□N/A □ N/O	Special Requirements: Cus	itom I	Processing		
DIN COUT			33	DIN DOUT	Special Requirements: Bul	k Wat	er Machine Criteria		
	Food separated and protected	1 }							
6 DIN DOUT	Food-contact surfaces: cleaned and sanitized	→  3	34	DÍN □OUT □N/A □N/O	Special Requirements: Acid	dified	White Rice Preparation		
□N/A□N/O	<del></del>	-   -	[	·	Citteria				
7 DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	DIN □OUT DIN/A	Critical Control Point Inspec	ction			
	Danie Glasuka e zao zao zao e zao en zao en zao en zao en zao en zao en zao en zao en zao en zao en zao en zao		_	DIN DOUT					
8 DIN DOUT DINA DINO	Proper cooking time and temperatures	3	6	ĎN/A	Process Review		·		
	who are temperatures	_] [_	7	TUO D NICE					
	DIN D OUT Proper reheating procedures for hot holding		"	ĬN/A	Variance				
<del> </del>									
	N □ OUT N/A □ N/O  Proper cooling time and temperatures			k factors are fo	od preparation practices	and	employee habar		
□JN □ OUT	IN CLOUT			Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to					
☑N/A ☐ N/O Proper hot holding temperatures				iborne iliness.					
MIN COUTTON	S	┥ <b>╎</b> ╒	Pub	olic health inter	ventions are control me	asur	es to prevent foodborne		
DIN DOUT DN/A	Proper cold holding temperatures	"		ss or injury.			1		
							,		

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

Nar	ne of Facility				Type of Inspection	Date
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Ma	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: I	N=in c	ompliance <b>OUT</b> =r	onemicals, and physical on not in compliance N/O=not	Observed N/A=pot applicable
		Safe Food and Water		<b>为祖子的</b>	Utensils, Equipment and	Vending 154 TE 379
38	IN OUT DAYA ON/O	00	54	1-2		tact surfaces cleanable properties
39	Q∕N □ OUT □N/A	Water and ice from approved source	55		Warewashing facilities:	installed, maintained, used; te
		Proper cooling methods used; adequate equipment	56	DIN □ OUT	strips	<u></u>
40	O/N 🗆 A/N 🔁 TUO 🗀 NI	for temperature control	30		Nonfood-contact surfac	
41	□ IN □ OUT ŪŃA □ N/O	Plant food properly cooked for hot holding	57	Ū√ĺN □ OUT □I		ailable; adequate pressure
42	O'N O OUT DINIA O NIO	Approved thawing methods used	58	Ū∕IÑ □OUT	Plumbing installed; pro	per backflow devices
43	AND TUO INVA	Thermometers provided and accurate	] [	□N/A □ N/O		
	因此也是是不	Foot dentification	59	DIN DOT D	N/A Sewage and waste water	r properly disposed
44	П̂ № □ O∩L	Food properly labeled; original container	60	□ IN Å\ON.□		constructed, supplied, cleaned
共享	fitte Hitte #Freven	ion of Rood-Comamination	61	Ū∕ÍN □ OUT □N	I/A Garbage/refuse properly	disposed; facilities maintained
45	Ū∕lN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ VÍN □ OUT	Physical facilities installed	d, maintained, and clean; dogs i
46	Q'IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O	outdoor dining areas	4.000
	D√N □ OUT □N/A	Personal cleanliness	63	UO □ UN	Adequate ventilation and	lighting; designated areas used
_	IN I OUT DNA I N/O	Wiping cloths: properly used and stored	64	□NN □ OUT □N	I/A Existing Equipment and Fa	acilities
49	□ IN □ OUT □MA □ N/O	Washing fruits and vegetables oper Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Use or Us		THE TRANS	Administrative .	THE BEACHTE
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	DÍN 🗆 OUT 🗆 N	The second of the second of the second of	
		Utensils, equipment and linens: properly stored, dried,	$\vdash$			· · · · · · · · · · · · · · · · · · ·
		handled	66	D IN D OUT DA	/A 3701-21 OAC	
	<del>* ** , ; * **</del>	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use				
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## State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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Name of facility	Dieso	, ,		one		License Number	_	Date
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Type of Inspection (c	heck all that apply)	1			<u> </u>	Follow up date (if required	- '	
☐ Foodborne ☐ 30 E	cal Control Point (FSO) □ Process Review (RFE) □ Van Day □ Complaint □ Pre-licensing □ Consultation	ance i	Rev	iew □ Follow up	9	ap date (il ladulle)	u)	Water sample date/result (if required)
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	performs duties	nd	2	23 DIN DOUT	Ī.	Proper date marking and o	disp	esition
2 DIN DOUT DA	I/A Certified Food Protection Manager		-	NAME OF TAXABLE		<del></del>		<del></del>
3 DIN DOUT DA	Management, food employees and conditional employee		2	4 DNA DNO		Time as a public health con	trol:	procedures & records
	knowledge, responsibilities and reporting	s;		. □W □ OUT	•		\$2. P. E.	THE RESERVE OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE
4 DIN DOUT DN 5 DIN DOUT DN			25	^o □Ň/A		Consumer advisory provide	ed fo	r raw or undercooked foods
	All and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second and a second a	ts			and it	的可能是否的证明		
6 DIN DOUT DN 7 DIN DOUT DN	/O Proper eating, tasting, drinking, or tobacco use		26	TUO D OUT		Pasteurized foods used; pr	ohib	ited foods not offered.
	O No discharge from eyes, nose, and mouth.	7						
8 DIN DOUT DN	O Hands clean and properly washed		27	, DIN DOUT		ood additives: approved a	nd p	roperly used
9 DIN DOUT ON/A DN/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IN □ OUT □N/A	-	oxic substances properly id	entif	ed, stored, used
OUT DIN	A Adequate handwashing facilities supplied & accessible	_					g. 4	
· · · · · · · · · · · · · · · · · · ·	tacinites supplied a accessible		29	DIN DOUT		compliance with Reduced Co	xyg	n Packaging, other
11 DIV DOUT	Food obtained from approved source		30	DIN DOUT	ŧ	pecialized processes, and		
DN/A DN/O	Food received at proper temperature		<u> </u>		-   S	pecial Requirements: Fresh	Juic	e Production
3 DIN DOUT	Food in good condition, safe, and unadulterated	_	31	DINA DOUT	s	pecial Requirements: Heat	Trea	ment Dispensing Freezers
4 DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction		32	DIN DOUT		pecial Requirements: Custo		
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7 □Ñ □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	] [:	മവ	DIN DOUT	Cr	tical Control Point Inspectio		
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DIN DOUT	Proper reheating procedures for hot holding	3		□'IN' □ OUT □'N/A 	Va	riance		
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□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	1	food	lborne illness.	20 U I	nost significant contri	butii	ng factors to
DIN D OUT DN/A	Proper cold holding temperatures	-   #   ii	Pub line	<b>lic health inter</b> ss or injury.	rven	tions are control meast	ıres	to prevent foodborne

**Food Inspection Report** Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 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 Safe Food and Water Autensils, Equipment and Vending ☐ IN ☐ OUT ☐ N/O Pasteurized eggs used where required Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT designed, constructed, and used □ JV □ OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test VIN OUT ON/A d Temperature Control Proper cooling methods used; adequate equipment 56 □ IN □ ØUT Nonfood-contact surfaces clean Q∕IN □ OUT QNA □ N/O for temperature control Physical Facilities IN I OUT IN A NO 41 Plant food properly cooked for hot holding √D IN □ OUT □ N/A Hot and cold water available; adequate pressure Q√N □ OUT □N/A □ N/O 42 Approved thawing methods used **□**∕ſN □OUT Plumbing installed; proper backflow devices D/N 🗆 OUT 🗆 N/A □N/A □ N/O Thermometers provided and accurate IN OUT NA Food Identification 59 Sewage and waste water properly disposed TUO 🗆 NL 🖾 Food properly labeled; original container ID IN DOUT DN/A Toilet facilities: properly constructed, supplied, cleaned ☐ IN ☐ OÚT ☐ N/A Prevention of Food Contamination 61 Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer UO □ NI □ 45 □ IN □JÓUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, □/N □ OUT 46 storage & display □VIN □ OUT □N/A TUO IN ID 47 Adequate ventilation and lighting; designated areas used Personal cleanliness O/N O OUT OUT N/A O Wiping cloths: properly used and stored Ū∕ÍN □ OUT □N/A Existing Equipment and Facilities □ IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative roper-use of Utensile O/N [] A/N | TUO [] À/U 50 In-use utensils: properly stored □ IN □ OUT □N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐/IN ☐ OUT ☐N/A 51 IN OUT ON/A 3701-21 OAC 52 □/IN □ OUT □N/A Single-use/single-service articles: properly stored, used 53 DIVID OUT DIVID IN IN IN/O Slash-resistant, cloth, and latex glove use -Dbservations and Cornective Item No. | Code Section | Priority Level | Comment COS / ገ.  $\Box$  $\mathcal{M}$ 540 Person in Charge Date: Environmental Health Specialist Licensor

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)

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

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k	MEET LOV	Davelopment LLC		$\Box$		15	Category/Descriptive
	Type of Inspection (cf	neck all that apply)	<u>'</u>	<u> </u>	<del>-</del>	F-11 1 1 22	1
ľ	☐ Standard ☐ Critic	al Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce R	Revie	w 🛭 Follow up	i onow up date (ii require	ed) Water sample date/result (if required)
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1	DIN DOUT DN	performs duties	nd	23	DIN DOUT		disposition
2	ÉIN □ OUT □ N/	A Certified Food Protection Manager		24	DIN DOUT	Time as a public health so	entrol: procedures & records
	4	Management food ampleuses and an elicities			ĎN/A □ N/O	Papiro realiti co	muoi, procedules & records
3	DOUT ON	Knowledge, responsibilities and reporting	2,	25	JiN □ OUT		Company of the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second s
<u>4</u> 5		Proper use of restriction and exclusion     Procedures for responding to vomiting and diarrheal even	$\Box$	23	ÓN/A	Consumer advisory provid	ded for raw or undercooked food
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6	MIN DOUT DW	O Proper eating, tasting, drinking, or tobacco use		26	DIN DOUT	Pasteurized foods used; p	prohibited foods not offered
7		O No discharge from eyes, nose, and mouth		***			AND AND AND AND AND AND AND AND AND AND
8		Hands clean and properly washed		27	DIN DOUT	Food additives: approved	and properly used
		Tranta clean and property washed	4	L	MN/A	The distance approved	and properly used
9	MIN DOUT	No bare hand contact with ready-to-eat foods or approv	eď	28	□IN □ OUT □N/A	Toxic substances properly i	identified, stored, used
		alternate method properly followed		mg 'M'			
10	DIN DOUT DNA	a secessible		29	□и □ оит	Compliance with Reduced	Oxygen Packaging, other
11	. ĎIŅ □OUT	Food obtained from approved source		25	□N/A	specialized processes, and	d HACCP plan
12	דַוּסם אוֹנּם	Food received at proper temperature	_	30	DIN DOUT	Special Requirements: Fres	sh Juice Production
13	DIN DOUT		_	31	DIN DOUT	Special Requirements: Hop	t Treatment Discount -
13 14	DIN LIOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite	-	_		oposiai requirements, flea	t Treatment Dispensing Freezers
14	ĎN/A ⊡N/O	destruction		32	□N/A □ N/O	Special Requirements: Cust	tom Processing
	Кам Долт			33	DIN DOUT	Special Requirements: Bulk	Water Machine Criteria
15		Food separated and protected		$\vdash$	. ,		·
16	□IN DOUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	D¹N □ OUT □N/A □ N/O	Special Requirements: Acidi Criteria	ified White Rice Preparation
7	ŮN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIŃ □ OUT ĎN/A	Critical Control Point Inspect	tion
		Full reduced control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control	1.4	36	DIN DOUT	Process Review	<u> </u>
8	ŬIN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A	1 100ess L/CAIAM	
9	DIN/ D OUT	Proper reheating procedures for hot holding	   	37	DIN DOUT	Variance	
0	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	+	Ris	<b>k factors</b> are f	ood preparation practices a	and employee hohoviors
1	ONA O N/O	Proper hot holding temperatures	$\left  \cdot \right $	food	dborne illness.	as the most significant conf	tributing factors to
2	DIN OUT DINA	Proper cold holding temperatures	<del> </del>	Pub iline	<b>olic health inte</b> ess or injury.	erventions are control mea	asures to prevent foodborne

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

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38	では、大学のでは、大学のでは、大学のでは、大学のでは、大学のできる。	GOOD-RETAIL					1.5.4	
-	Good Retail Practi	ces are preventative measures to control the intro	oductio	n of pathogens, o	chemicals, and physical ob	jects into foods	<u>```</u>	Percent Comments
M	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: I	N=in c	ompliance <b>OUT</b> =n	ot in compliance N/O=not ob	served N/A=nd	ot appl	icable
		Sate Food and Water			Utensils, Equipment and Ve	enaing -	は其	
38	ON ONT ON O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-conta- designed, constructed, ar	ct surfaces clean nd used	able, p	roperi
39	□N/A □OUT □N/A	Water and ice from approved source	55	DAN DOUT DA	164.		ed. use	d: test
	17-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-	od Temperature Control			strips			
40	ON O ONT OWA O N/O	Proper cooling methods used; adequate equipment for temperature control	56	OUT OUT	Nonfood-contact surfaces			
41	IN I OUT IN/A II N/O	Plant food properly cooked for hot holding			Physical Tacilities			
-			57	D'IN DOUT DN	<del> </del>	<del></del>		∍
42	ZÍN OUT ONA O N/O	Approved thawing methods used	58		Plumbing installed; prope	∍r backflow devic	es	
43	□ AND TUO II INA	Thermometers provided and accurate	<u> </u>	□N/A □ N/O	·			
中境	1	Food-Identification	59	□ TUO □ NK□	/A Sewage and waste water p	properly disposed		
44	□ √iν □ on⊥	Food properly labeled; original container	60	□ IN 🗖 OUT □N	/A Toilet facilities: properly cor	nstructed, supplied	d, clear	ned
	Pleven	Ion of Food contamination.	61	□ IN □ OUT □N	/A Garbage/refuse properly dis	sposed; facilities n	naintain	ned
45	Ū√N □ OUT	Insects, rodents, and animals not present/outer	62	□ IN QJOÚT	Physical facilities installed,			
46	□/lÑ □ OUT	openings protected  Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas			-9
<u> </u>		storage & display	63	IJzŃ □ OUT	Adequate ventilation and lig			
47	D IN D OUT DNA D N/O	Personal cleanliness Wiping cloths: properly used and stored	<del>                                   </del>	<del>.</del>	<del> </del>		areas	used ———
49	□ IN □ YOUT □N/A □ N/O	Washing fruits and vegetables	64	DIM OUT ON	/A Existing Equipment and Faci	líties		•
		opel-use of Urensils - Time-			-Administrative			
50	O/N 🗆 ANO TUO 🗆 N/O	In-use utensils: properly stored	65	□-IN □ OUT □N/	A 901:3-4 OAC			
51	□ IN □/6UT □N/A	Utensils, equipment and linens: properly stored, dried,	$\vdash$	<del></del>	_ <u></u>			
52	DAN OUT ONA	handled	66	OUT DIVI	A 3701-21 OAC			
53		Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use	}					
		Under glove use					- T	
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State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	in the second to the wilder	a see maa ta ta	and the second second	Type of inspection	Date	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
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			ning Closed exections and Congressive Actions (continued) and a construction		Side
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Itam No	Code Section	Priority Level	Can appropriate took for COS and R. GOS consoled on Significating aspection. Relepted violation		
L/O	32(-			<u> 608</u>	
1-101	13972	//C	Starked not all produce I would that shall work		
	 		person pring to critting exect procedures today for		
	 , 		tod Loty.		
51	1/38(3)	NC	Observed etern intensity street person ways then intensity		
	` ` `		That he stood with headles represent or friend some reals		
			Cornet boby for food = Forty:		
54	441212	NC	Doggod said ich And grosp motor top like chamonoid.		-
	1.11/10/		to the life control of color to the monday.		占
 			End returned to a proposed today (most for	+-	+
	- 10	NCo:		 므	
28	5.1B	NO:	Specied 3 conjuntment link touch baking and love		
<u> </u>			trop well The forcet shall be repoised tollow for		
<u> </u>			constitution on leaffy.		
60	5.14	NC	Stored roman extraor trach con without lil The		
			tent en shell have a lit or mount scritery cookin		
			not be to hall correct today for facility sontation		
1.1	5.14 5	· NC		一	-
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	1		total for fort control.		
l,a	64A	MC	Obsared Favatas on about the coming court		
		1 -	The about shall be all repaired total for facility		
			conitation		
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			in faith.		
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Person in	Charge: \/	1.20	Date: On 1, 1, 1, 2, 1, 1		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL