N	lame of facility		Check	one		License Number	Date
	and the state of t	ne Bhaeir	₩ FS	O DRFE		20	n la da a
A	ddress	the property	P. Oite (D)	<u> </u>		3%	0101183
	33.20 C \	D (ate/Zip Code			,
_	13% 4067	ie kd	<u>_ (,//</u> _	<u>est</u> U1	OH.	N	
L	icense holder		Inspec	tion Time	Tra	avel Time	Category/Descriptive
[-(Jason of Jen	on Baldwin	ير	ı(T)		\sim	Mobile
	ype of Inspection (che		<u></u>	31,7	<u>ا</u>	Follow up date (if required	1.365
	l-Standard □ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	iew □ Follow	υр	i onow up date (ii required	l) Water sample date/result (if required)
	Foodborne 30 Day	□ Complaint □ Pre-licensing □ Consultation				<u> </u>	
144		ECOPPONE W MESS POWER OF					
ALLE A	Mark designated same	FOODBORNE ILLNESS RISK FACTO	KS AN	D PUBLIC I	HEAL	TH INTERVENTIONS	自由共和共共和共共和共共和共
- 13	wark designated compl	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=i	n compliance	OUT=	not in compliance N/O=no	t observed N/A=not applicable
		Compliance Status				Compliance Stat	tus
ų,		Supervision		Tim	ie/Ten	riperature Controlled for Saf	ety Food (TCS food)
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	id 2	23	UT	Proper date marking and o	
2	│ □IN □OUT □ N/A	Certified Food Protection Manager		N 0	UT		
L,		Employee Health		24		Time as a public health con	
3	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;			Consumer Adviso	ry
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		5 DIN DO	UT	Consumer advisory provide	ed for raw or undercooked foods
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even		entrollador		Highly Susceptible Pop	ulations
6		Good Hygienic Practices	4456.4		ŲT	Pasteurized foods used; pr	rabibited fands not offered
7			_ ²	6 □N/A		111121110000000000000000000000000000000	
		reventing Contamination by Hands		2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	11711	Chemical	
8	□IN □ OUT □ N/C			7 DIN DOI DN/A	UT	Food additives: approved a	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	ed 2	8	UΤ	Toxic substances properly ic	dentified, stored, used
40	□IN □OUT □ N/A	Adogusto handus-blas 6, 300			Cc	informance with Approved	Procedures
10		Adequate handwashing facilities supplied & accessible Approved Source	2		JT	Compliance with Reduced (Oxygen Packaging, other
11	□IN □OUT	Food obtained from approved source	11.11			specialized processes, and	HACCP plan
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature] 3			Special Requirements: Fresi	h Juice Production
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	- з			Special Requirements: Heat	Treatment Dispensing Freezers
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite	3:			Special Requirements: Cont	om Progoning
		destruction Protection from Contamination		LIN/A LI N/	_	Special Requirements: Custo	uiii rrocessing
7315	☐IN □ OUT		3:	J D IN D OL		Special Requirements: Bulk	Water Machine Criteria
15		Food separated and protected	-	LIN/A LI N/	<u>-</u>		
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	I IN OL ON/A D N/O	л	Special Requirements: Acidit Criteria	fied White Rice Preparation
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	□ IN □ OL	л	Critical Control Point Inspecti	ion
	Time/Tempe	rature Controlled for Safety Food (TCS food)		+	-		
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□ IN □ OU		Process Review	·
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	IN OU	IT	Variance	
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		li sk factors a	re foc	od preparation practices a	and employee hehaviors
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc	nat are identifi oodborne illne	ed as ss.	s the most significant cont	tributing factors to
22	□ IN □ OUT □N/A	Proper cold holding temperatures	P	ublic health ness or injury	interv '.	/entions are control mea	sures to prevent foodborne

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

Name of Facility	Type of Inspection Date	
The June Buggy	Std. a	(lai/23)
(A)		101102
	TAIL 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 it		N/A=not applicable
Safe Food and Water	Utensils, Equipment and Vending	
38 IN OUT IN/A IN/O Pasteurized eggs used where required	54 IN OUT Food and nonfood-contact surface designed, constructed, and used	s cleanable, properly
39 □ IN □ OUT □ N/A Water and ice from approved source Foot Temperature Control	55 IN OUT ONA Warewashing facilities: installed, m	aintained, used; test
40 IN OUT IN/A N/O Proper cooling methods used; adequate equipme for temperature control	ent 56 IN OUT Nonfood-contact surfaces clean Physical Facilities:	
41 IN OUT IN/A N/O Plant food properly cooked for hot holding	57 IN OUT NA Hot and cold water available; adec	quate pressure.
42 IN OUT IN/A IN/O Approved thawing methods used	58 IN OUT Plumbing installed; proper backflow	
43 IN OUT N/A Thermometers provided and accurate	□ N/A □ N/O	
Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly dis	sposed
44 IN IN OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed,	supplied, cleaned
Prevention of Food Contamination:	61 IN OUT IN/A Garbage/refuse properly disposed; far	cilities maintained
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 ☐ IN ☐ OUT Physical facilities installed, maintained outdoor dining areas	d, and clean; dogs in
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display		-
47 IN OUT N/A Personal cleanliness 48 IN OUT N/A N/O Wiping cloths: properly used and stored	The square formation and lighting, des	signated areas used
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	64 IN OUT N/A Existing Equipment and Facilities	
Proper Use of Utensils	Administrative	
50 IN OUT N/A N/O In-use utensils: properly stored	65 I IN OUT IN/A 901:3-4 OAC	
51 Utensils, equipment and linens: properly stored, drie	ed, 66 □ IN □ OUT □N/A 3701-21 OAC	
handled 52 ☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, u	I I I	
53 IN OUT IN/A NO Slash-resistant, cloth, and latex glove use	1	
	d Corrective Actions	
Mark "X" in appropriate box for COS and R: COS	corrected on site during inspection R=repeat violation	医抗性抗
Item No. Code Section Priority Level Comment	100000000000000000000000000000000000000	COS R
No observes to		
No changes to	unit since lost sesson.	
Umit ok to	re by a	
01111 62 10	\ ic pros c .	
Person in Charge	Date: 0/21/23	
Sanitarian O SAN O CONTO	Licensor:	
SUTH HAM, WALDUS	Adams (ounty	
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL		

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

ĺΝ	lame of facility		<u> </u>			I I I I I I I I I I I I I I I I I I I						
"		rest Grill	Check			License Number		Date				
L	<u>الآ ان ان کا کا)</u> الطdress	rest Crill				32		2/1/33				
	W. Mail	. < \	City/s	Sta	te/Zip Code			,				
H	icense holder	V Dilated	Inche	e ati	<u> りにら</u>							
ı	melody &	1	· .	_		ravel Time	Cat	egory/Descriptive				
-	ype of Inspection (che	5/ (N a y (50	<u> </u>	_5		<u>C43</u>				
<u>, [2</u>	I ^l Standard	Control Point (FSO) Process Review (RFE) Varia	псе Re	vie	w □ Follow up	Follow up date (if required	D	Water sample date/result (if required)				
	l Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						(oquilou)				
		FOODBORNE ILLNESS RISK FACTO	וא פס	KIE	V BUBUIO LICA		******					
١	Mark designated compl	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN:	בואו ≃in	compliance OUT	Enot in compliance NO-re	t ob					
	<u> </u>	Compliance Status	Compliance Status									
		Supervision			Time/Te	mperature Controlled for Sai		Food (TCS: food)				
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties		23		Proper date marking and						
2	│□IN □OUT □ N/A	Certified Food Protection Manager		24	DIN DOUT	Time as a public health con	trol:	procedures & records				
3	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	3;	154 454 454		Consumer Adviso						
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	ľ	25	□ IN □ OUT □N/A	Consumer advisory provid	ed fo	or raw or undercooked foods				
5	│ □IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even		171	Halim Hall	Highly Susceptible Pop	ulat	ions				
6	□ IN □ OUT □ N/O	<u> </u>	2.00000	26	□ IN □ OUT □N/A	Pasteurized foods used; p	rohib	ited foods not offered				
7	□IN□OUT□N/O	No discharge from eyes, nose, and mouth			表面集品则具	Ghemical						
8	□IN □ OUT □ N/C	4.00		27	□ IN □ OUT □N/A	Food additives: approved a	and p	properly used				
9	□ IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	1 1	28	⊔N/A	Toxic substances properly id	denti	fied, stored, used .				
					,	onformance with Approved	Pro	cedures				
<u>10</u>	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source:	1.3	29	□IN □ OUT □N/A	Compliance with Reduced (Охуд	en Packaging, other				
11	□IN □OUT	Food obtained from approved source				specialized processes, and						
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fres						
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Special Requirements: Heat	Trea	atment 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	om F	Processing				
15	□IN □ OUT □N/A □ N/O	Protection from Contamination 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: Acidi Criteria	fied \	White Rice Preparation				
17	□ N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT □N/A	Critical Control Point Inspect	——					
	Time/Tempe	rature Controlled for Safety-Food (FCS food)		+	□IN □ OUT	<u>'</u>						
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures]3	36	□N/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		Ris	sk factors are fo	ood preparation practices a	and	employee behaviors				
21	□ IN □ OUT	Proper hot holding temperatures	1	foc	odborne illness.	is the most significant con						
22	□ IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.									

Food Inspection Report

		Authority: Chapters 3717 an	<u>d 37</u>	15 Ohio Revis	ed Code			
	me of Facility	B. 144			Type of inspection	Date		
1	Noin Street	PAIN			Stda Cep	1 2/1/	33	
13.07	PROGRAMMANTANA CONTRACT	S. N. S. L. P. F. G. L. R. F. M. L. L. P. F. M. L. L. L. P. F. M. L. L. L. P. L.	. · ·			97.1	<u> 17 inner</u>	
		GOOD RETAIL	PR/	ACTICES				4.3
N/	Good Retail Practi	ices are preventative measures to control the intro	oducti	on of pathogens,	chemicals, and physical obje	cts into foods		
	tank ucognated compnance s	status (IN, OUT, N/O, N/A) for each numbered item: I Safe Food and Water	N=in	compliance OUT=r	not in compliance N/O=not obs	erved N/A ≒no	t appl	<u>icable</u>
38		· · · · · · · · · · · · · · · · · · ·		A STATE OF THE STA	Utensils, Equipment and Ver			
			5	4 ☐ IN 📜 OUT	Food and nonfood-contact designed, constructed, and	surfaces clean	able, p	горегі
39	Constant production of the constant of the con	Water and ice from approved source	5	5 DIN DOUT D	Moraveahing to 200		d use	d: teet
ZE:M	**************************************	od Temperature Control			strips		-,	a, 100t
40		Proper cooling methods used; adequate equipment for temperature control	50	E. Profesional Community of	Nonfood-contact surfaces	clean	Michael Was	W.S. 17 18
41					The state of the s			
		Plant food properly cooked for hot holding	57		N/A Hot and cold water availab	le; adequate pr	ressure	Э
42	IN OUT ON/A ON/O	Approved thawing methods used	58	3 □ IN □OUT	Plumbing installed; proper	backflow devic	es	
43	□ IN □ OUT □N/A	Thermometers provided and accurate]	□N/A □ N/O				
		Foed Identification	59		N/A Sewage and waste water pro	perly disposed		
44	□ INŽU OUT	Food properly labeled; original container	60				lologe	
	Prevent	tion of Food Contamination	61					
45		Insects, rodents, and animals not present/outer			3 , , , , , ,			
40	□ IN □ OUT	openings protected	62		Physical facilities installed, moutdoor dining areas	aintained, and c	lean; d	ogs in
46	□ NI □ OUT	Contamination prevented during food preparation, storage & display		□N/A□ N/O	jetaro aning arous			
47	□ IN □ OUT □N/A	Personal cleanliness	63	IN OUT	Adequate ventilation and ligh	ting; designated	areas	used
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	I D IN D OUT DA				
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	TER:		en la	es Esta Oficial Chica	se di all'olonie	
		roper Use of Utensils	W. C.		Administrative			
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils; properly stored	65		J/A 901:3-4 OAC			
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		VA 2704 04 04 0			
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used	00		I/A 3701-21 OAC			
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use						
		Observations and C	orre	ctive Action	Emerica (130 ca 24 co a co en en actual de la constante de la	STROCTPOST	1144.70	
i i	No. Code Section Priority	Mark X in appropriate box for COS and R COS=corre	cted	on-site during inspec	tion R=repeat violation		Hr.	
44	3.5C NC	y Level Comment				PRINTED BORNES OF THE SECTION AND ADDRESS.	cos	R
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<i>5</i> (4	4.1 H NC	Stored in original por	1 800	Malina				
·	173 83 300 5	All to equipment you - E	<u>od</u>	contact	SWHALES MEd	to be	يار_	
4	4.1 KK NC	prince of reach channel			· · · · · · · · · · · · · · · · · · ·			
			<i>(i)</i>	, , , , , , , , , , , , , , , , , , , ,	I'm approved o			
3	W.OA NC	All physical facilities y	16 ·6	¿ To be	Smooth a prost	y cleaned	lę□	
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Page A of A

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

. [Name of facility							
		Place	Chec			License Number	_	Date
}	Address	\$ 160 & Suc.						a/1/a3
	26 () W	ain Street	-	١.	ate/Zip Code			
1	License holder	0.113.1466 (eDIES	P. 1997		
	Abicail R	Sear duff		go (. '	Fravel Time	Ca	tegory/Descriptive
	Type of Inspection (ch	eck all that apply)				<u> 20</u>	<u> </u>	<u>C45</u>
	⊠-Standard ্⊞∛Gritica ⊒ Foodborne ⊟ 30 Da	al Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	ice Re	evie	ew 🗆 Follow up	Follow up date (if require	d)	Water sample date/result (if required)
ı								<u> </u>
117	den de Edd Edd de	Nience status (IN OUT NO AVANT	S A	NE	PUBLIC HE	ALTH INTERVENTION:	S	
ŀ	Mark designated comp	T=not in compliance N/O=not	ot ob	served N/A =not applicable				
L.,		Compliance Status	i	L		Compliance Sta	tus	
4		Person in charge present, demonstrates knowledge, an		H.	Time/Ti	emperature Controlled for Sa	fety	Food (TCS food)
	DIN DOUT N/A	performs duties	1	2	3 DIN DOUT	Proper date marking and	disp	osition
2	2 □IN □OUT □ N/A	Certified Food Protection Manager	2512.00	24	A D IN D OUT	Time on a public health		
		Employee Health Management, food employees and conditional employees			T □N/A □ N/O	Time as a public health cor		
3	<u> </u>	knowledge, responsibilities and reporting		1		Consumer Adviso		
<u>4</u> 5	ON OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal event		25	□N/A			or raw or undercooked foods
		Good Hygienic Practices		17	TUO U NI C	Highly Susceptible Por	ulat	ions
7	IN OUT N/C	Proper eating, tasting, drinking, or tobacco use	v 9-30-0	26	□N/A	Pasteurized foods used; p	rohit	ited foods not offered
		No discharge from eyes, nose, and mouth Preventing Contamination by Hands			and the of the	Chemical		
8	DIN DOUT NO			27	ON/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 afternate method properly followed	d	28	□IN □ OUT □N/A	Toxic substances properly in	denti	fied, stored, used
10	□IN □OUT □ N/A	<u> </u>				Conformance with Approved	Pro	cedures
Ĭ	LIN BOOT DINA	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OUT □N/A	Compliance with Reduced	Охуд	en Packaging, other
<u>1</u> 1		Food obtained from approved source		30	□IN □ OUT	specialized processes, and	-	
12	□ IN □ OUT □ N/A □ N/O	Food received at proper temperature		-	□N/A □ N/O	Special Requirements: Fres	h Jui	ce Production
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	- -	31	□ IN □ OUT □N/A □ N/O	Special Requirements: Heat	Trea	atment 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: Custo	om F	rocessing
15	□IN □ OUT	Protection from Contamination		33	□ IN □ OUT □N/A □ N/O	Special Requirements: Bulk	Wate	er Machine Criteria
_	□N/A □ N/O	Food separated and protected	-	\dagger		 		
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized] [3	34	□ IN □ OUT □N/A □ N/O	Special Requirements: Acidit Criteria	fied \	White Rice Preparation
7	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	1 1	35	□ IN □ OUT □N/A	Critical Control Point Inspecti	ion:	
222	UIN □ OUT	rature Controlled for Safety Food (TCS food)	3	6	□ IN □ OUT	Process Review		
8	□N/A □ N/O	Proper cooking time and temperatures	1 -	+	□N/A			
9	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3		ON/A	Variance		
0	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	sk factors are fo	od preparation practices a	ınd 4	employee hehaviors
1	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.					
2	□ IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.					

HEA 5302A Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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

Nar	ne of Facility	Authority: Chapters 3/17 and	Q 37			<u> </u>	
	Abby's Pla	. (e ·		''	1 1 2 2	ate Olidoo	
					210 a (6)	2/1/23	
		GOOD RETAIL	PRA	CTICES			7443.5
	Good Retail Prac	tices are preventative measures to control the intro	ductio	on of pathogens, ch	emicals, and physical objects in	nto foods.	201625
IVI	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item: II	N=in c	ompliance OUT=not	in compliance N/O=not observed	N/A=not app	plicable
3. 建排用		Caio Toou and Water			Utensils, Equipment and Vending		
38	□ IN □ OUT □N/A □ N/O	50	54	TUO 🗆 NI 🗆	Food and nonfood-contact surfact designed, constructed, and used	ces cleanable,	proper
39	□IN □OUT □N/A	Water and ice from approved source	55	□ IN □ OUT □N/A	144		ed: test
		ood Temperature Control	. <u></u>		strips	maintainou, ast	cu, test
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT	Nonfood-contact surfaces clean	Traction Carrier	LA ROSE WAS
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	141		Physical Facilities	<u> </u>	
42	☐ IN ☐ OUT ☐N/A ☐ N/O		57		Hot and cold water available; ad	fequate pressu	ire
-			58	□ IN □OUT	Plumbing installed; proper backf	low devices	
43	□ IN □ OUT □N/A	Thermometers provided and accurate	<u> </u>	□N/A □ N/O			
		Food Identification	59	□ IN □ OUT □N/A	Sewage and waste water properly	disposed	
44	☐ IN ☐ OUT	Food properly labeled; original container	60	□ N □ OUT □N/A	Toilet facilities: properly constructed	d, supplied, clea	aned
	Prever	Mion of Food Contamination.	61	□ IN □ OUT □N/A			
45		Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, maintain		
46		Contamination prevented during food preparation		□N/A □ N/O	outdoor dining areas	iou, and bloam,	dogs III
	D IN D OUT DN/A	storage & display	63	דטס 🗆 או 🗅	Adaguete weekilesise and it is a		
-		Personal cleanliness Wiping cloths: properly used and stored			Adequate ventilation and lighting; d	lesignated areas	used
-		Washing fruits and vegetables	64	□ N □ OUT □N/A	Existing Equipment and Facilities		
	RESTRUCTED ASSESSMENT OF PRODUCE PRO	Proper Use of Utensils			Administrative	$\mu_{IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII$	T- NT
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC	The second secon	PHOTO DEL MICHIGA
51	□ IN □ OUT □N/A	Utensils, equipment and linens; properly stored, dried,					
		handled Single-use/single-service articles: properly stored, used	66	□ IN □ OUT □N/A	3701-21 OAC		
-+		Stash-resistant, cloth, and latex glove use					
		Observations and Co	Lon Bug				aren a
Item		Mark X in appropriate box for COS and B. COS-corre	cted o	n-site during inspection	7 R≐repeat violation		
56	No. Code Section Priori	(VI)				cos	R R
		11 (Carbitated Heres 10		clean to s	19hl 4 Touch. [Wal	kin o	
62	6.48 NO		ach	1/1/1			
		Behind Store a frijer flo	N	u wall)	Clean To sight of to	ovch.	
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Perso	n in Charge	1 K 1 (================================			Date:	— <u></u>	1 4
	<u> </u>	<u> L. Miller D</u>			2/1/23		
Sanita	rian	on all from	_	Licensor:			
	SOUNCH!	MINN AF MA		<u> </u>	ms County		İ
PRIO	RITY LEVEL: C = CRITIC	AL NC = NON-CRITICAL	_		Page of	f ch.	

N	lame of facility		Chec	ck c		License Number	Date				
1		Dairy Bar	(d) F			License Administra	Date				
	Address	CONVIDAY	F1		te/Zip Code		0/1/83				
1	ilon c m	lain Street	Donbles								
	icense holder	INTEL STAGET	Inspi	<u>୧୯</u> ecti	ion Time	177					
	Flizabeth	and a Que Tun		n	<u></u>		Category/Descriptive				
T	ype of Inspection (che		!	Ø	<u>U</u>	30	<u>C45</u>				
†≈Œ	I⊶Standard ⊂⊞-Gritica	Control Point (FSO) Process Review (RFE) D Varia	ance R	evie	ew □ Follow up	Follow up date (if required)	Water sample date/result (if required)				
片	J Foodborne □ 30 Day	□ Complaint □ Pre-licensing □ Consultation									
		FOODBORNE ILLNESS RISK FACTO	RS A	NE	D PUBLIC HEA	THINTERVENTIONS					
N	Mark designated comp	fiance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN	l =ir	compliance OUT	=not in compliance N/O≂not	observed N/A=not applicable				
L.		Compliance Status				Compliance State					
		Supervision		1	Time/Te	mperature Controlled for Safe					
1	OIN OUT ONA	Person in charge present, demonstrates knowledge, at performs duties	nd	2	3	Proper date marking and di	sposition				
2	│ □IN □OUT □ N/A	Certified Food Protection Manager	3.51	2.	□ IN □ OUT □ N/A □ N/O	Time as a public health contr	ol: procedures & records				
3	□IN □OUT □ N/A	Management, food employees and conditional employee	500 A C.D. N.	150		Consumer Advisor					
-		knowledge, responsibilities and reporting		25	TUO II II OUT		d for raw or undercooked foods				
5	DIN DOUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte .		′ I □N/A						
		Good Hygienic Practices		8.9.9	DIN DOUT	Highly Susceptible Popu					
6 7		3. 3. 3. 3.		26	1	Pasteurized foods used; pro					
H.		reventing Contamination by Hands				Chemical					
8	□IN □ OUT □ N/C	Hands clean and properly washed		27	□ IN □ OUT □N/A	Food additives: approved ar	nd properly used				
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ed	28	LIN/A	Toxic substances properly ide					
40	DIN DOUT DAY					onformance with Approved	Procedures				
10	│ □IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OUT	Compliance with Reduced O specialized processes, and I	xygen Packaging, other				
11	□ IN □ OUT	Food obtained from approved source	I B A A D	30	□IN □ OUT						
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		H	□N/A □ N/O	Special Requirements: Fresh					
13	OIN OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Special Requirements: Heat 1	reatment 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: Custon	m Processing				
15	□ IN MOUT	Protection from Contamination Food separated and protected	H	33	□ IN □ OUT □N/A □ N/O	Special Requirements: Bulk V	Vater Machine Criteria				
16	□N/A □ N/O □ IN □ OUT	Food-contact surfaces: cleaned and sanitized	-	34	□ IN □ OUT □N/A □ N/O	Special Requirements: Acidific	ed White Rice Preparation				
17.	□N/A □ N/O □ IN □ OUT	Proper disposition of returned, previously served,		-		Criteria					
i	_	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)	14 18 p	35	□N/A	Critical Control Point Inspection	on 				
	□IN □ OUT			36	□ IN □ OUT □N/A	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		37	□ IN □ OUT	Veriance					
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□N/A	Variance					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ri	sk factors are fo	od preparation practices ar	nd employee behaviors				
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	odborne illness.	s the most significant contr					
22	□IN □ OUT □N/A	Proper cold holding temperatures		illn	iblic health inter less or injury.	ventions are control meas	ures to prevent foodborne				

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

State IN OUT INA	1	of Facility		· · · · · · · · · · · · · · · · · · ·				of Inspection	Date		
GOOD RETAIL PRACTICES: Cool Retail Practices are preventable measures to control the introduction of pathogens, otherwise, and physical objects into foods. Mark designates complanes setting (N, QU, TN, N) Night (N, QU, TN, N) Night (need in marked and the mine property decrease) Set Proceedings Set Procedings Set Procedings Set Set Procedings Set Set Procedings Set Set Set Set Procedings Set	You	Wes Dair	<u>y 5.</u>	<u>α√</u>			4	s/d a ecp ==	2/1	123	
Good Refell Practices are preventative measures to control the introduction of pathogens, themselves, and physical objects into foods. Market designated completes that (N, QU, TN, N, N), N) reach entire the results with the control of the control	6.01929478		ar an early and a fine balls							1 -	
The manufaction of the complane shake (IN, OUT, NO, NA) for each numbered lier. New complanes OUT mot in complained NO-not observed. NA-not capillable in the complane of the complanes of the			THE RESERVE							Billi	
Section Control Cont	Medi	Good Retail Pra	ctices are	preventative measures to control the intro-	ductio	n of pathogens,	chen	nicals, and physical obj	ects into food	s.	
Sel IN II OUT INVA INVO Personal eggs used where required 50 IN II OUT INVA INVO Personal color from approved source 51 IN II OUT INVA INVO Personal color from approved source 52 IN II OUT INVA INVO Personal color from approved source 53 IN II OUT INVA INVO Personal color from approved source 54 IN II OUT INVA INVO Personal color from approved source 55 IN II OUT INVA INVO Personal color from approved source 56 IN II OUT INVA INVO Personal reputation, development for personal color from approved source 57 IN II OUT INVA INVO Personal color from approved source 58 IN II OUT INVA INVO Personal reputation, development for invalidation invalidation, development for invalidation invalidation invalidation, development for invalidation invalidation, development for invalidation invalidation invalidation, development for invalidation invalidation, development for invalidation invalidation invalidation, development for invalidation invalidation invalidation, development for invalidation i	Wark	designated compliance	Sate For	N, OUT, N/O, N/A) for each numbered item: IN	I=in co					ot appli	cable
Section Court Co	38 □	I IN OUT ON/A ON	- 11 STATE - 20 ST - 50 XE	新作品的 · · · · · · · · · · · · · · · · · · ·	54	The state of the s	U	Food and nonfood-conta	ct surfaces clear	nable, pi	roperly
Solid No OUT DNA DNA Proper coular methods used adequate equipment and property and property decided to property decided to property decided to property decided to property decided decided and sequential to No OUT DNA DN	39 □	IIN □OUT □N/A			-						
Comment Continue Comment Continue Comment Co		milder adviser told into a 17 Thirty television was as a control	and the Dr. was about the contribute		55]N/A		stalled, maintain	ed, used	d; test
42 In O UT NA NO Approved thawing methods used 43 In O UT NA Thermometers provided and accurate 44 In O UT Pour The provided provided and accurate 45 In O UT Pour The provided provided provided and accurate 46 In O UT Pour The provincing protected to rights container 47 In O UT Pour The provincing protected to rights container 48 In O UT Pour The provincing protected to rights container 49 In O UT O In Na No Personal clean free particular of provincing protected to rights container 40 In O UT O In O	40 🗆	I IN 🗖 OUT 🗖 N/A 🗖 N/O	Proper for tem	cooling methods used; adequate equipment perature control	56	□ IN □ OUT		THE PROPERTY OF SHAPE SHAPE SHAPE AND ASSOCIATION OF SHAPE SHAPE AND ASSOCIATION.	clean		
13 IN OUT INA Thermometers provided and accurate	41 🗆	IN OUT ON/A N/A	Plant f	ood properly cooked for hot holding	57	ם דעס 🗆 או 🗅	IN/A	Hot and cold water availa	able; adequate p	pressure	Serva erieli Bel
Food inhabition Food properly labeled; original container Food labeled; ori	42 🗆	IN DOUT ON/A ON/	Approv	ed thawing methods used	58	_		Plumbing installed; prope	er backflow devi	ces	
44 N OUT Food properly (abuled; original contailer 45 OUT Food properly (abuled; original contailer 46 OUT OUT	43 🗖	IN □ OUT □N/A	Thermo	ometers provided and accurate		□N/A□N/O					
Prevention in fear Contamination Prevention Prevent	<u> 1014.</u>		Food li	Jentification	59						
Incording protection of promiting protection of the protection o	44 🗆	entra estado estado en est	7111		60	□ IN □ OUT □	IN/A	Toilet facilities: properly co	nstructed, supplie	ed, clean	ed
opening protected wing food preparation, storage & display of the period close in the period of the		the late of the second of the	The It was better the did to	the state and to the major and the property of the state	61	<u> </u>	IN/A				
storage & display A	45 🗆	IN OUT	opening	s protected	62			Physical facilities installed, outdoor dining areas	maintained, and	clean; de	ogs in
A	46 🗆	IN OUT			0.0					 -	
48 IN OUT INA INO Washing fruits and vegetables Administrative Administrative Section Property and Insue utensits: property stored, died, handled Single-use/single-service articles: property stored, used Single-use/single-se				······································	\vdash			Adequate ventilation and liq	ghting; designated	d areas	used
Fropor Use of Proneils			 -		64	'□ N □ OUT □	IN/A	Existing Equipment and Fac	ilities		
Senitarian Continue Continu			ACT THE WATER AND THE PARTY OF					Administrative			
Solid OUT DNA Single-service articles: properly stored, used Solid OUT DNA Single-service articles: properly stored, used Solid OUT DNA NO Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Out DNA Single-resistant, cloth, and latex glove use Observations and Corrective Actions Out DNA Single-resistant, cloth, and latex glove use Observations and Corrective Actions Out O	50 □	IN OUT ON/A ON/O	In-use	utensils; properly stored	65	□ IN □ OUT □	N/A	901:3-4 OAC			
Observations and Corrective Actions Mark X Inspiration State	51 🗖	IN OUT N/A			66		N/A	3701-21 OAC			
Observations and Corrective Actions Mark Win appropriate took for Cos and R. Cos-corrected preset wing inspection Respect violation Cos R	52 🗆	IN OUT ON/A	Single-ı	use/single-service articles: properly stored, used	ļ <u>.</u>						
Mark X Inappropriate box for COS and R COS corrected ansite during inspection R repeat violation Cost R	53	IN 🗖 OUT 🗆 N/A 🗖 N/C	Slash-re		,						
Item No. Gode Section Priority Level Comment 15 3.2 C M Tood items need to be stored properly to protect of the protect of th			Mark "	Observations and Co	orre	ctive Action	n s ection		压打打	HH	
trem contamination. 42 3.40 NC Mil food items med to be thaved in prepary manner. 44 3.50 NC Mil food items need to be averably labeled when not a stored in original contamer. 45 Stored in original contamer. 46 Date: 47 Date: 48 Date: 49 Date: 40 Date: 40 Date: 41 Date: 42 Date: 43 Date: 44 Date: 45 Date: 46 Date: 46 Date: 46 Date: 47 Date: 48 Date: 49 Date: 40 Date: 40 Date: 41 Date: 41 Date: 42 Date: 43 Date: 44 Date: 45 Date: 46 Date: 46 Date: 47 Date: 47 Date: 48 D			rity Level	Comment				Transportation ()		cos	R
92 3.48 NC MI food Items need to be thoused in proper Monny. 0 0 1 1 3.58 NC MI food items need to be overely labeled when not 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	10	3.3C C		1		be stor	£ C	Droperly 1	o protec	1 0	
19 3.56 NC MIL Good Items need to be groperly labeled when not	410	2 44 6									
Person in Charge Date: Date: Dat								N Droper M.			
Person in Charge Date: 77	3.5 E N	<u>C.</u>	All food (tems need to	þ	- grapart	Y.	labeled who	<u>not_</u>			
Person in Charge Date: Date:				proved in original co	V 70	ALVIOV.	f				
Person in Charge Date: Date: Dat		 									
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Person in Charge Date: Only Adams County Description: Adams Description: Date: Only Adams Description: Date: Only Description: Descrip									· · · · · · · · · · · · · · · · · · ·		
Person in Charge Date: One of the control of the				man and a second se							
Person in Charge Date: O 1 1 3 3 Sanitarian Licensor: Adom County				N.							
Person in Charge Date: Olivery Sanitarian Licensor: Adom County											-
Person in Charge Date: 0 1 0.3 Sanitarian Licensor: Adams County				NA-MAN,							\vdash
Sanitarian Licensor: Adams County	Person	in Charge		1		· .		Date:			-
Sanitarian Licensor: Adams County		<i></i>	con_	Mym				_ <u> </u>	\.3		
	Sanitari	an	 () 1/4 1	SVIN ACINE		Licensor:	 ماما	1		-	
PRIORITY LEVEL®C = CRITICAL NC = NON-CRITICAL	DOLOE	The second secon	- 1	<u> </u>			KW		<u> </u>		

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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Na	ame of facility	· ·	Check one License Number Date								
	4415Ch	5	بِيًّا,FS	SO			23		2/6/23		
A	ddress	1	City/St	ate	Zip Code		CL fee		17 Tan Vingal		
	11157 0	Stade Parte UI	11),0	21 1.	lh	13.				
Li	cense holder	State Roude 41 Foods	Inspec	tio	n Time		rel Time		tegory/Descriptive		
	Λ		•			llav		1			
_			5	\mathcal{C})	L ,.	10 043				
Ty ~⊡'	rpe of Inspection (chec Standard ্ৰেইডিংitical i	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Variai	D	.!		_] 1	Follow up date (if required	(k	Water sample date/result (if required)		
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	iloo itev	, ICA	v 🗅 Follow up	۱ ۲			(ii required)		
				_							
		FOODBORNE ILLNESS RISK FACTOR	RS AN	D	PUBLIC H	EAL.	TH INTERVENTIONS	5			
. N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN =i	in (compliance 0	UT=n	ot in compliance N/O=no	ot ob	served N/A=not applicable		
		Compliance Status	Compliance Status								
į.		Supervision	Hiji		Time	/Tem	erature Controlled for Sa	fety	Food (TCS food)		
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	id .	23	□ IN □ OU □N/A □ N/O		Proper date marking and	disp	osition		
2	□IN □OUT □ N/A	Certified Food Protection Manager		24	□ IN □ OU		Time as a public health cor	ntral:	procedures & records		
		Employee Health	itiii	512	□N/A □ N/O		<u> </u>		`		
3	□ÍN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting		Ť	□IN □ OU	4.75 5.44	Consumer Adviso	ory:			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25		1	Consumer advisory provide	ted f	or raw or undercooked foods		
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts			Lili	Highly Susceptible Por	pula	tions		
140		Good Hygienic Practices			□IN □ OU	Т	Pasteurized foods used; p	orohi	hited foods not offered		
6 7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	L	26	□N/A	2 3 1 1 1					
d to 10 m		eventing Contamination by Hands				**************************************	Chemical	-4 s 2 8 4			
8	□IN □ OUT □ N/O			27	□N/A	Ţ	Food additives: approved	and	properly used		
9	□ IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	28	□ IN □ OU □N/A	Т	Toxic substances properly i	idenf	iified, stored, used		
						Col	nformance with Approve	d Pr	ocedures		
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□ IN □ OU		Compliance with Reduced	Оху	gen Packaging, other		
11	□IN □ OUT	Approved Source Food obtained from approved source		_	□N/A	_	specialized processes, and	d HA	ACCP plan		
			3	30			Special Requirements: Free	sh Ju	uice Production		
12	□N/A □ N/O	Food received at proper temperature		31	□ IN □ OU	Т	Cassial Daminos and Lla				
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	_] [,	□N/A □ N/C		Special Requirements: Hea	ıı ire	eatment Dispensing Freezers		
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	32			Special Requirements: Cus	stom	Processing		
		Protection from Contamination		+	□N/A □ N/O				-		
	□IN □ OUT		3	33			Special Requirements: Bulk	k Wa	ter Machine Criteria		
15	□N/A □ N/O	Food separated and protected		7		_	Special Regular and Asia		Main Die Deur V		
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized]3	34	□N/A □ N/O)	Special Requirements: Acid Criteria)IIIEO	vvnite Rice Preparation		
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	1 1	35	嵐IN □ OU1 □N/A	Т	Critical Control Point Inspec	ction			
iā.		rature Controlled for Safety Food (TGS food)	3	6	□ IN □ OUT	т	Process Review		_		
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		\dagger	□N/A □ IN □ OUT	_					
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		7	□N/A		Variance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	sk factors ar	re foo	d preparation practices	and	l employee behaviors		
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	1	foo	dborne illnes	3S.	the most significant cor				
22	□ IN □ OUT □N/A	Proper cold holding temperatures			blic health i ess or injury.		entions are control me	asu	res to prevent foodborne		

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

Type of Inspection

Date

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		COON RETAIN				() () () () ()	
Good Retail Pra	ctices ar	GOOD RETAIL re preventative measures to control the intro	PRACIII	GES			14 14 62
Mark designated compliance	status ((IN, OUT, N/O, N/A) for each numbered item: IN	N=in compli	pauriogens, cr iance OUT =no	t in compliance N/O-not objects in	nto foods.	en de la compansión de la
	Safe Fo	ood and Water	217971		Utensils, Equipment and Vending	ı MA−not ap	piicable
38 IN IN OUT IN/A IN	O Paste	eurized eggs used where required	54 🗆 1	N 🗆 OUT	Food and nonfood-contact surfa designed, constructed, and used	ices cleanable	, properly
39 □ IN □ OUT □ N/A		r and ice from approved source			AME		
		perature Control	55 🗆 1	N □ OUT □N/	strips	mamtained, us	sea; test
40	Prope for ter	er cooling methods used; adequate equipment mperature control	56 🔲 I	N È OUT	Nonfood-contact surfaces clean Physical Facilities		
41 ON OUT ON/A ON/	Plant	food properly cooked for hot holding	57 🔲 11	N □ OUT □N/	A Hot and cold water available; ac	dequate pressi	иге
42 IN OUT IN/A N/O	Appro	oved thawing methods used	58 □	N □OUT	Plumbing installed; proper back		
43 IN OUT IN/A	Therm	nometers provided and accurate	□N	/A □ N/O			
	Food	Identification	59 🔲	N 🗆 OUT 🗖N//	A Sewage and waste water properly	disposed	
44 □ IN □ OUT	Food	properly labeled; original container	60 🗆 🗈	N 🗆 OUT 🗆 N/A	A Toilet facilities: properly constructe	d, supplied, cle	aned
Preve	STREET, STREET	Food Contamination	61 🗆 II	V OUT ON/	Garbage/refuse properly disposed;	facilities mainta	ained
45 IN OUT	openin	s, rodents, and animals not present/outer	62 🗆 IN	TUO 🗓, V	Physical facilities installed, maintai	ned, and clean:	; dogs in
46 🗆 IN 🗆 OUT	Conta	mination prevented during food preparation, e & display		/A 🗆 N/O	outdoor dining areas		
47 IN OUT N/A	Persor	nal cleanliness	63 🗆 IV	V D OUT	Adequate ventilation and lighting; of	designated area	ıs used
48 IN OUT N/A N/C		g cloths: properly used and stored	64 🗖 11	N 🗆 OUT 🗆 N/A	Existing Equipment and Facilities		
	restriction of the State of the	ng fruits and vegetables Jse of Utensils			Administrative	HATATALIA	gradu.
50 II IN II OUT IIN/A II N/C	1, 100 HE 100 HE 100 LE	utensils: properly stored	65 🗆 IN	I □ OUT □N/A	901:3-4 OAC	1. 相構出 由 4.1. 注册	LINE PE
51 IN OUT IN/A	Utensi	ls, equipment and linens: properly stored, dried.					<u> </u>
52 IN OUT IN/A	handle: Single	d -use/single-service articles: properly stored, used	66 D IN	OUT N/A	3701-21 OAC		
53 🔲 IN 🗆 OUT 🗆 N/A 🗆 N/O		resistant, cloth, and latex glove use					
		Observations and Co	orrectiv	e Actions			TIP ##G
Item No. Code Section Prio	Mark" rity Level	"X" in appropriate box for COS and R: COS=correc	cted on-site	during inspection	n R=repeat violation		
56 4.50 N		The environment needs	to b	. 100	to so of the	CO	
		ice machine, microway	<u>-</u> -	11.	1	<u> </u>	$-\!\!\!+\!\!\!-\!\!\!\!-$
		1	· · · · · · · · · · · · · · · · · · ·	ette tyru	couler a freeze		
62 6.4B N	€	All physical facilities	MP De	I to	be maintained o	c 24 . []	—
		(Gonoral cleaning in	11/16	the same dis	vea v storase)	P. LOW A. D	
					7,000		-
							
	K.	Watch use of hand	Binks	tor	other activition		
			ř.				
		All tood temps with	LIN	VPANIVO	d vances.		
		y y		· · · · · ·	S.C.		-
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	<u> </u>						
Person in Charge					Date: 3 / (a / 5 3		
Sanitarian	(A.)	PALAFIIS		Licensor:			
PRIORITY LEVELS 6 SECTION		- A			lams County		
PRIORITY LEVEL: C = CRITIC	JAL N	IC = NON-CRITICAL			Page 🖒 o	of	

Name of Facility

N	ame of facility					I diama Namban						
7	, \ \ \ \ \	ALLE J. H. I	Check o	-		License Number		Date				
	<u>√) (√∂√∫ </u>	Uld Pashion Handwar	• •			[0/0/23				
\^	adress	1) 0) (1	City/Sta	ate/Zip Code	A	•						
\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \	11133 3	store knude 41	M	Je51 1	<u>Ini</u>	0/\						
	icense holder	11 8 1 11	Inspect	ion Time	Tra	vel Time	Cate	egory/Descriptive				
Ľ	<u> 3465 D</u>	NC, SCOTT Schmidt	5	0		10	- (M 5				
Ty	ype of Inspection (che	ck all that apply)		· -		Follow up date (if required		Water sample date/result				
	l Foodborne □ 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revi	ew □ Follow i	up		((if required)				
		FOODBORNE ILLNESS RISK FACTO	RS AN	D PUBLIC I	IEAL	TH INTERVENTIONS	S					
_ N	Mark designated compl		em: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applica									
9561.		Compliance Status				Compliance Sta	atus	·				
		Supervision				perature Controlled for Sa	fety f	ood (TCS food)				
1	DIN DOUT DINA	Person in charge present, demonstrates knowledge, ar performs duties	ld 2			Proper date marking and	dispo	sition				
2	DIN DOUT DIN/A	Certified Food Protection Manager	2			Time as a public health cor	ntrol: p	procedures & records				
3	DIN DOUT D N/A	Management, food employees and conditional employees	200			। Consumer Advisa	ory.					
		knowledge, responsibilities and reporting		5 IN O	UT		220 MP 4VI	r raw or undercooked foods				
5	DIN DOUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrhea! even	ts 🏥	ON/A	e enti							
		Good Hyglenic Practices			22 2 34							
6 7		3, 3,	26		A18 DW 1828	Pasteurized foods used; p						
ú.	TO CAN THE WAR IN THE STREET OF THE STREET, THE STREET	No discharge from eyes, nose, and mouth reventing Contamination by Hands				Chemical						
8	DIN DOUT N/C		2	7 DIN DOI DN/A	UT	Food additives: approved	and p	roperly used				
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	8 IN IO	JT	Toxic substances properly i	identifi	ied, stored, used				
					Co	nformance with Approver	d Pro	cedures				
<u>10</u>	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	DIN DOL		Compliance with Reduced specialized processes, and	Oxyge	en Packaging, other				
11	□ IN □ OUT	Food obtained from approved source										
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	30	N/A N/	'O	Special Requirements: Fres	sh Juic	ce Production				
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	3			Special Requirements: Hea	ıt Trea	tment Dispensing Freezers				
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32)	Special Requirements: Cus	tom P	rocessing				
100		Protection from Confemination	33			Special Requirements: Bulk		r Machina Cultaria				
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		LIN/A LIN/								
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU □N/A □ N/G	0	Special Requirements: Acid Criteria	lified V	Vhite Rice Preparation				
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	道IN □ OU □N/A	JT	Critical Control Point Inspec	tion					
	· · · · · · · · · · · · · · · · · · ·	rature Controlled for Safety Food (TGS food)	36	-TEN □ OU	iΤ	Process Review						
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		DIN TOU		1 100039 (VENIEW						
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□N/A		Variance						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	 R	isk factors a	ire foo	od preparation practices	and e	employee behaviors				
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	odborne illne	SS.	the most significant cor		-				
22	□ IN □ OUT □N/A	Proper cold holding temperatures		ublic health ness or injury		ventions are control mea	asure	es to prevent foodborne				

Nan	ne of Facility				-		Тур	e of Inspection Date		 -
1	Jendy's						3	HI d Cep lale	/12	
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N E		kirib	PREMI	GOOD RETAIL		24	" Air at 1 .	The state of the s		
11	Good Retail	il Practic	es are	preventative measures to control the introc	ductio	n of pathogens,	che	micals, and physical objects into foods.		
Ma Ma	ark designated comp			I, OUT, N/O, N/A) for each numbered item: IN	l=in co	mpliance OUT=			applic	cable
38	D IN DOUT DN/A	N. Ser Blee Ser-Pub Pag.	with the first search	d and Water rized eggs used where required	54	☐ IN ☐ OUT	1.0	tensils, Equipment and Vending Food and nonfood-contact surfaces cleans	able, pr	operly
39	☐ IN ☐ OUT ☐ N/A		Water a	and ice from approved source	-			designed, constructed, and used		
7.45	 日本部 日本 本 日本 日	Kinder usterlie discusso	Object Statement	erature Control	55	□ IN □ OUT □]N/A	Warewashing facilities: installed, maintaine strips	ıl, used	test
40	□ IN □ OUT □N/A	□ N/O		cooling methods used; adequate equipment perature control	56	□ IN X□ OUT	1000	Nonfood-contact surfaces clean Physical Facilities	j iliti:	Tit.
41	□ IN □ OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding	57	□ IN □ OUT □	IN/A	Hot and cold water available; adequate pr	essure	C 18 10 10
42	☐ IN ☐ OUT ☐N/A	□ N/O	Approve	ed thawing methods used	58	□ IN □OUT		Plumbing installed; proper backflow device	9S	
43	□ IN □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O				
		建胶板	Food Id	entification	59	□ IN □ OUT □	IN/A	Sewage and waste water properly disposed		
44	□ IN □ OUT		Food pr	roperly labeled; original container	60	□ IN □ OUT □	IN/A	Toilet facilities: properly constructed, supplied	, clean	ed
		Preventi		ood Contamination	61	□ IN □ OUT □	N/A	Garbage/refuse properly disposed; facilities m		
45	□ IN □ OUT		opening	rodents, and animals not present/outer s protected	62		ĺ	Physical facilities installed, maintained, and coutdoor dining areas	lean; do	ogs in
46	□ IN □ OUT			ination prevented during food preparation, & display	63	□ IN □ OUT		Adamsta		
47 48	IN OUT N/A	II N/O		al cleanliness cloths: properly used and stored			151/0	Adequate ventilation and lighting; designated	areas (
49	□ IN □ OUT □N/A			g fruits and vegetables	64	□ IN □ OUT □		Existing Equipment and Facilities	and as a confer	IIVmii. Ake mii
		THE BUSY-BUSHE	ast of Beat Access.	e of Utensils			3414	Administrative		1
50	□ IN □ OUT □N/A	□ N/O	In-use u	itensils: properly stored	65	□ тио □ иі □	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	Slash-re	sistant, cloth, and latex glove use				•		
			Mark")	Observations and Co	orre	ctive Action	n s	Repeat violation		
	No. Code Section	Priority	/ Level	Comment				· · · · · · · · · · · · · · · · · · ·	cos	R
-5 G	0 4.5D	NC	_	All prinibuly needs	10	be man	17 to	uned clean to sight		
				1 Touch. (Trerziz, Pxhau	<u>J. [_</u>	hood, try	بو ۱۹	, grill, peo dispriser)		
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10 s.).	6.4 h	NC		All physical facilities	<u> Y </u>	ct to be	<u>/</u>	nointeined in soud		
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Pers	ion in Charge	Y rija	N.	TWAA				Date: 0 / (1/93		<u> </u>
Sani	tarian (* 1 <u>V</u>	_/ \	1 M. C. S. Sand		Licensor		<u> </u>		-
	3-30	N	1/1/	PH RENS		Licensor:	de	THI COUNTY		
PRIC	ORITY LEVEL: C =	CRITICA	AL N	C = NON-CRITICAL				Page a of 9		

N	ame of	facility		Chec	-k c			License Number		Date
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		M	air Street			st Uni	مندا	D.		
Li	cense l		31,667			ion Time	_	vel Time	Ca	tegory/Descriptive
	10	ver Yo	VNG		1	. n		2	1	CCS
Ty	/pe of I	nspection (che	eck all that apply)			00	$^{L}_{T}$	Follow up date (if required		Water sample date/result
	°Standa	ırd ⇔⊡-Gritical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce R	evie	ew 🗆 Follow up	,	ronon up date (n requiret	1)	(if required)
H	Foodbo	orne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							
iiiii	k ik si		FOODBORNE ILLNESS RISK FACTO	RS A	NI	PUBLIC HE	EAL	THINTERVENTIONS	s	
V	1ark de	signated compl	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	√ =ir	compliance O	UT=	not in compliance N/O=nc	ot ok	served N/A =not applicable
			Compliance Status					Compliance Sta		
9 69 14.1		a la sing da	- AAPANTIOIGIN		9 US 10 M 10 M 10 M	Time/	/Tem	perature Controlled for Sa		
1	<u> </u>	□OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	2	3		Proper date marking and	disp	osition
2	2272 24 446	OUT 🗖 N/A	Certified Food Protection Manager		2	I IIN/A II N/C)	Time as a public health cor	ntrol:	procedures & records
3	DIN	□OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;		IN DOU			7-75-20-20	************************
4		□OUT □ N/A	Proper use of restriction and exclusion		25	DN/A			ied f	for raw or undercooked foods
5	∣□IN	□OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	2000	2 10 10 10 10 10 10 10 10 10 10 10 10 10		-WI V HOT	Highly Susceptible Por	oula	tions
6	□iN	OUT 🗖 N/O		11000	26	[i] IN OUT ON/A	ľ	Pasteurized foods used; p	rohil	bited foods not offered
7		OUT N/O		878F-8 5	100			Chemical	1111	
8	□IN		teventing Contamination by Hands Hands clean and properly washed	2382	27	O IN OUT	Г	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	B IN OUT	Γ	Toxic substances properly i	ident	ified, stored, used
40		©OUT □ N/A	Adamsta barata da 199					onformance with Approved		
10		State of the	Adequate handwashing facilities supplied & accessible Approved Source		29	DIN DOUT	٢	Compliance with Reduced specialized processes, and	Oxy d HA	geп Packaging, other ССР plan
<u>11</u> 12	□IN	OUT	Food obtained from approved source Food received at proper temperature		30	N/A D N/O	Γ .	Special Requirements: Fres	sh Ju	rice Production
13		□ N/O	Food in good condition, safe, and unadulterated		31	□ IN □ OUT □N/A □ N/O		Special Requirements: Hea	ıt Tr∈	eatment Dispensing Freezers
14	□N/A	OUT N/O	Required records available: shellstock tags, parasite destruction		32	, □ IN □ OUT □N/A □ N/O		Special Requirements: Cus	tom	Processing
		¥ our	Protection from Contamination		33	DIN DOUT		Special Requirements: Bulk		ter Machine Critoria
15	□N/A	Ď OUT □ N/O	Food separated and protected		-	□N/A □ N/O		<u> </u>		<u> </u>
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	N/A N/O		Special Requirements: Acid Criteria	лтеа	white Rice Preparation
17		□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT □N/A		Critical Control Point Inspec	tion	
			rature Controlled for Safety Food (TCS food)	416.99	36	□ IN □ OUT		Process Review	-	
18		□ OUT □ N/O	Proper cooking time and temperatures			□N/A	\dashv			
19		□ OUT □ N/O	Proper reheating procedures for hot holding		37	│ □ IN/ □ OUT │ □N/A		Variance		·
20		OUT N/O	Proper cooling time and temperatures		R	isk factors are	e foc	od preparation practices	and	employee behaviors
21		OUT	Proper hot holding temperatures		fo	at are identifie odborne illnes	d as s.	s the most significant con	ntrib	uting factors to
22	□ IN	□ OUT □N/A	Proper cold holding temperatures		Pi	ublic health in ness or injury.	iterv	/entions are control mea	asui	res to prevent foodborne

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

Nar	me of Facility	touterty. Onaptors of 17 and	<u> </u>	TO OTHO I CEVIS	Type of Inspection	Date		
5	it's Stovet	02880			274 9 (C)	Date A / 2 /	2.2	
		4				<u> </u>	();,,,)	
		GOOD RETAIL	PRA	CTICES				TT17
]	Good Retail Prac	ctices are preventative measures to control the intro	ductio	n of pathogens.	chemicals, and physical c	biects into foods	isin spinas.	
M	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item: II	N=in c	ompliance OUT =r	not in compliance N/O=not	observed N/A=no	ot appli	cable:
100		Safe Food and Water	111	<i>Vit (1) (1)</i> (### hi	 Utensils, Equipment and 	Vending		
38	□ IN □ OUT □N/A □ N/	O Pasteurized eggs used where required	54	D IN D OUT	Food and nonfood-con designed, constructed,	tact surfaces clean	able, pi	roperiy
39	III IN OUT ONA	Water and ice from approved source	55		Margueophine feeliliting		nd Head	l foet
		ood Temperature (Control			strips			1, 1031
40	□ IN □ OUT □N/A □ N/	Proper cooling methods used; adequate equipment for temperature control	_56	DIN DOUT	Nonfood-contact surfac			
41	in out on/a n/a	Plant food properly cooked for hot holding	57	□ IN □ OUT □	N/A Hot and cold water ava	ilable; adequate p	ressure	THE SPECTOR SHEET
42	□ IN □ OUT □N/A □ N/C	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; pro	per backflow device	es	
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O				
		Food Identification	.59		N/A Sewage and waste wate	r properly disposed		
44	□ IN □ OUT	Food properly labeled; original container	60		N/A Toilet facilities: properly	constructed, supplied	d, clean	ed
	Preve	ntion of Food Contamination	61		N/A Garbage/refuse properly	disposed; facilities n	naintain	ed
45	□ ім □ О∪Т	Insects, rodents, and animals not present/outer openings protected	62	☐ IN ☐ OUT	Physical facilities installe	d, maintained, and	dean; do	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; designated	areas (used
48	☐ IN ☐ OUT ☐N/A ☐ N/C		64	□ IN □ OUT □N	N/A Existing Equipment and Fa	acilities		
49	☐ IN ☐ OUT ☐N/A ☐ N/C	SERVICE SERVICES CONTRACTOR AND	1 × 1		Administrative		alienii	
* # # # # # # # # # # # # # # # # # # #		Proper Use of Utensils	B2-25-81 ×	- 1100 Mark Sup 22 N 8 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	·安·司·北京和東州等企作, 2.4.4 新州省市市 (2.4.4) (2.4.4) (2.4.4)			<u> </u>
50	IN OUT ON/A N/C	The second property of the second	65	□ IN □ OUT □N	I/A 901:3-4 OAC	•		
51	IN OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT □N	I/A 3701-21 OAC			
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used						-
53	☐ IN ☐ OUT ☐N/A ☐ N/C	Slash-resistant, cloth, and latex glove use						
en en el Mente		Observations and Co	orre	ctive Action	Samuel and the second			*
Item		rity Level Comment	.cieu∗c	n-site outing maper	alon: K=repeat violation	是被查查人的支	cos	R
10	6.20 N	C All hand sinks need	1	o be som	with with	Towels		
		or hand dryer.			*			
15	3.2c C	All food contact surfa	11.85	89.000	a be alpan t	o sicht		
		1 Touch, (Lee machine)						
50	4.5D N	P. (1) 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	<u>, b</u>	e clean	to sight a t	of the land		
\$ /s		(EX haust bood)			J			
(v 2)	EN N		n.e	ed to b	c smooth a	PASITU		
		eleanable.				/		
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Pers	on in Charge	The Comment			Date:			
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oanii	tarian	WON RENE D		Licensor:	× 1			
DDIC	DRITY LEVEL: C = CRITI	CAL NO MONORITIES	<u>_</u>	116	mas Conhity			
LVIC	ANTIT LEVEL: C = CKIII	CAL NC = NON-CRITICAL			Page	n of		

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Page____ of ___

N	ame of facility		Check	k on	16		License Number		Date
	milleris	Restuarant	∭r				20		1/2/22
A	ddress	ALD LOW YOR THE	1 .		e/Zip Code		. 0 .		<u> 410/43 </u>
'	Car 51 1	M - 1 6	Sity/S) .	(5	A	15. 5		
	cense holder	IN MINIST	11.	<u>)e</u>)]		
	cense noider	Const	IIISP#	ectio //	n Time	Trav	el Time	Cat	egory/Descriptive
Ļ	WALLE	D8(Y) 4V		<u>ر</u>	<u>) </u>		_5		C43
	/pe of Inspection (che		_			ı	ollow up date (if require	d)	Water sample date/result
	Foodborne 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	псе Ке	eviev	w □ Follow up				(if required)
							· · · · · · · · · · · · · · · · · · ·		
		HILLIFOODBORNE LLINESS RISK FACTO							
_ N	lark designated compl	ance status (IN, OUT, N/O, N/A) for each numbered in	tem: IN	=in	compliance OL	JT≃n	ot in compliance N/O=no	ot ob	served N/A=not applicable
		Compliance Status	İ				Compliance Sta	atus	-
		Supervision	i i	11	Time/	Temp	erature Controlled for Sa	ifety	Food (TCS food)
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□IN □ OUT	1	Proper date marking and	dispo	osition
2	□IN □OUT □ N/A	Certified Food Protection Manager		_				· ·	
		Employee Health		24			Time as a public health co	ntrol:	procedures & records
3	DIN DOUT N/A	Management, food employees and conditional employee	s;			Lii	Consumer Advis	огу	
		knowledge, responsibilities and reporting		25	□IN □ OUT	•	Consumer advisory providence	ded fo	or raw or undercooked foods
<u>4</u> 5	OIN OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts	15031	□N/A		Highly Susceptible Po		
Ů		Good Hygienic Practices			□IN □ OUT	-			
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	l l	26	□N/A		Pasteurized foods used; j	prohib	ited foods not offered
7	□IN□OUT□N/O B	No discharge from eyes, nose, and mouth reventing Contamination by Hands	H 199	11301	in a directly		Chemical	HA	自身基本 计自身任务
8	DIN DOUTDN/C			27	□ IN □ OUT	. /	Food additives; approved	and i	properly used
-		rianus ciedir anu property wastied			□N/A		······································		
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approv	/ed	28	□ IN □ OUT □N/A		Toxic substances properly	identi	fied, stored, used
J	□N/A □ N/O	alternate method properly followed				Car	formance with Approve	. n.	
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		eria)	□IN □ OUT	W-20-0-0-0-0	Compliance with Reduced	858855	
		Approved Source		29	□N/A		specialized processes, an	d HA	CCP plan
11	DIN DOUT	Food obtained from approved source		30	□ IN □ OUT	٠] ۽	Special Requirements: Fre	sh Ju	ice Production
12	□IN □ OUT □N/A □ N/O	Food received at proper temperature			IN I OUT	\rightarrow	<u> </u>		······································
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		31	N/A N/O	!	Special Requirements: Hea	at Tre	atment Dispensing Freezers
14		Required records available: shellstock tags, parasite		32	□IN □ OUT		Special Requirements: Cus	etom I	Orogonia
4114	□N/A □ N/O	destruction Protection from Contamination		32	□N/A □ N/O		-poolar roquirements. Cus	,iii f	Toocaanig
Į,	□IN ĠOUT	Frotection from Comamination		33		;	Special Requirements: Bull	k Wat	er Machine Criteria
15	□N/A □ N/O	Food separated and protected							
16	□ IN □ OUT	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OUT □ N/O		Special Requirements: Acid Criteria	dified	White Rice Preparation
	□N/A □ N/O			\dashv		+			·
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT □N/A		Critical Control Point Inspe	ction	
	Time/Tempe	rature Controlled for Safety, Food (TCS food)		36	□ IN □ OUT	十.			
18	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooking time and temperatures		30	□N/A		Process Review		
\dashv	·				□IN □ OUT	1	/ariance		. <u></u> -
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□N/A 				
	☐ IN ☐ OUT								
20	□N/A □ N/O	Proper cooling time and temperatures		Ris	sk factors are	food	preparation practices	and	employee behaviors
21	□ IN □ OUT	Proper hat holding temporatures			it are identified idborne illness		the most significant co	ntribu	uting factors to
۲۱	□N/A □ N/O	Proper hot holding temperatures			•		ontione are control		es to prevent foodborne
22	□ IN □ OUT □N/A	Proper cold holding temperatures			ess or injury.	ret A	chaons are control file	asul	es to hievent loodbotue

1/2	11	Key 5		()) ₄₂	5 4	· 		·	\ \ \ \ \ \	JUVCP 3/3/	<u> 23</u>	
	\$54 if si				GO	OD RETAILE	PRΔ(ences ·			DEVITOR	
Partie Spri	### , 1 <u>2 (h</u>	ARTHROPHIC A RESIDENCE AND	cycles Service demonstrate	mailPersonal of all tale						nicals, and physical objects into foods	14.85(15 <u>)</u>	a s
M	ark d	esignated comp	liance :	status (II	N, OUT, N/O, N/A) for each nu	mbered item: IN=	=in cc	mpliance OUT=	not in	compliance N/O=not observed N/A=no	t applic	cable
(株) (株) (株) (株) (株) (株) (株) (株) (株) (株)			11 (C. 10 1) (1 (C. 1)	Part Schiller S.	od and Water		東京		Ut	ensils, Equipment and Vending		
38	<u> </u>	N D OUT IN/A			rized eggs used where required	·	54	□ IN □ OUT		Food and nonfood-contact surfaces clean designed, constructed, and used	able, pr	operly
39		N □OUT □N/A	COLUMN TO THE PROPERTY OF THE	trust aftermand where our	and ice from approved source perature Control		55]N/A	Warewashing facilities: installed, maintaine	d, used	; test
	No.	Hiteld 2015	4 4 12	C 14- ME INC. NO IS 131 M	cooling methods used; adequat	e equipment	56	□ IN 🗓 OUT		strips Nonfood-contact surfaces clean		
40		N 🗆 OUT 🗖 N/A	□ N/O		perature control	e equipment				Physical Facilities		
41	ום	N 🔲 OUT 🗖 N/A	□ N/O	Plant fo	ood properly cooked for hot hold	ling	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 backflow device	es	
43		N E QUT □N/A	Filesch, the set less.	Thermo	ometers provided and accurate			□N/A □ N/O		<u> </u>		
				Food Id	lentification		59	□ IN □ OUT □]N/A	Sewage and waste water properly disposed		
44	<u>п</u> п	и 🛱 оит		Food p	roperly labeled; original containe	er	60]N/A	Toilet facilities: properly constructed, supplied	d, clean	ed
			Preven	3 × 3 × 4 × 4	ood Contamination		61		IN/A	Garbage/refuse properly disposed; facilities r	naintaine	ed
45	ا 🗆 ا	N 🗆 OUT			, rodents, and animals not presen ps protected	t/outer	62	□ NI □ OUT		Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in
46	<u> </u>	TUO 🗖 N			nination prevented during food pre & display	paration,		□N/A □ N/O				
47		N 🔲 OUT 🗍 N/A			al cleanliness		63	□ IN □ OUT		Adequate ventilation and lighting; designated	areas (used
48	-	N 🗆 OUT 🗆 N/A I		<u> </u>	cloths: properly used and stored	d	64	□ IN □ OUT □]N/A	Existing Equipment and Facilities	_	
49		N □ OUT □N/A I	STREET	S MONTH IN A LEAST OF THE REAL PROPERTY.	g fruits and vegetables	91994 [TUEST				Administrative		
50	H-10- 1	N □ OUT □N/A I	ik sedilim deliq	- Et ath have a sense the	se of Utensils utensils: properly stored		65	ם דעס 🗖 או 🗖	IN/A	901:3-4 OAC		er eredin nati ise
					s, equipment and linens; properly	stored, dried.						
51 52		N OUT N/A		handled			66		IN/A	3701-21 OAC		
53		V OUT ONA I	□ N/O		use/single-service articles: properl esistant, cloth, and latex glove use	<u> </u>						
	共歩 (連 :		h-pakana			ns and Co	rre	ctive Action	ns			174
Iten	1 No.	Code Section	Priori	Mark ". ty Level	X" in appropriate box for COS an Comment	id R: COS =correc	ted o	n-site during inspe	ection	R-repeat violation.		Alfred di . 4
15	<u></u>	3.20	C.	ty Level	All food itom	15 , need	1	o be st	()√ €	ed according to	cos	R
					cooking trapp	1 1 1 1 1 1 1 1		of the second to	11/2 -	4 2000000000000000000000000000000000000	+=	
		3.20	C		All lood items		to	be prot	67	Ird during storage		
			<u> </u>			3						
6.76.		3,50	No	-	All food Hems				000	My labeled when		
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50		4.50	Nic		17 M	<u> </u>	١			1 1 1 1 1 1		
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San	itaria ્	n 5-85) \ 57		MPH, REALS			Licensor	10/	ins levely		
PRI	ORIT	Y LEVEL: C =	CRITIC	CAL N	IC = NON-CRITICAL			, , , , , , , , , , , , , , , , , , , ,		Page 0 of 1		

	 ,	The state of the second				
	lame of facility Y	wohin troparties , Les	Chec	k one	License Number	Date
L	Musphin	Ridge I'm	∭g F	SO DRFE	1.4	2/2/02
4	Address	A	City/	State/Zip Code		011700
•	750 Mun	phin Ridge Rd	11	100 to 1 100	04-	
-	icense holder		Ілѕре		Travel Time	Category/Descriptive
S	g blove	indrewa Pawla Schutt		60	15	CUS
İΤ	ype of Inspection (che	ock all that apply)			Follow up date (if requir	14.77
	l-Standard \	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	eview		(if required)
12.00		FOODBORNE IL LNESS RISK FACTO	A 29	ND DIENE	A TUNCERVENTION	VA 1916-1918
ì	Mark designated comp	iance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	=in compliance OL	JT=not in compliance N/O=	not observed MA-not opplicable
		Compliance Status			Compliance S	
		Supervision		Time/	-	Safety Food (TCS food)
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	ıd	IN DOUT	. Proper data marking an	
2	DIN DOUT D N/A	Certified Food Protection Manager		LIN/A LI N/O		
	国金属国籍	Employed Health		24 IN OUT	Time as a public health of	control; procedures & records
3	DIN DOUT NA	Management, food employees and conditional employees			Consumer Advi	lsory
4	□IN □OUT □ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25 IN I OUT	Consumer advisory prov	vided for raw or undercooked foods
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts		Highly Susceptible P	
.0		TENE OJSIMIO I LUCIOCO		UN OUT	, -	; prohibited foods not offered
6 7	□ IN □ OUT □ N/O	5: 3: mm-g; c, terraces asc	-	26 □N/A	1	
		zeventing Contamination by Hands	1		Chemical	
8	DIN DOUT NO		******	27 IN COUT	Food additives: approve	d and properly used
9	□ IN □ OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed	28 IN OUT	Toxic substances properly	y identified, stored, used
		·			Conformance with Approv	ed Procedures
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible		OUT DOUT	Compliance with Reduce	ed Oxygen Packaging other
11	☐ IN ☐ OUT	Approved Source Food obtained from approved source		LIN/A	specialized processes, a	ind HACCP plan
12	□ IN □ OUT	Food received at proper temperature	-	30	Special Requirements: Fr	resh Juice Production
13	□N/A □ N/O □ IN □ OUT	Food in good condition, safe, and unadulterated	4	31	Special Requirements: He	eat Treatment Dispensing Freezers
14	□IN □ OUT	Required records available: shellstock tags, parasite		ПІЛПОІТ		
	□N/A □ N/O	destruction		32	Special Requirements: Cu	ustom Processing
	□ IN □ OUT	Protection from Contamination		33 DNA DNO	Special Requirements: Bu	ulk Water Machine Criteria
15	□N/A □ N/O	Food separated and protected			•	
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34 IN OUT	Special Requirements: Ac Criteria	cidified White Rice Preparation
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 ON/A OUT	Critical Control Point Inspe	ection
ļi.	Time/Tempe	rature Controlled for Safety Food (TCS food)		ПЛИ ПОПТ		
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	Process Review	
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37 N/A	Variance	
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	7	Risk factors are	food preparation practice	s and employee behaviors
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.		·
22	□ IN □ OUT □N/A	Proper cold holding temperatures	1	Public health int illness or injury.	erventions are control m	leasures to prevent foodborne

Food Inspection Report

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Nar	ne of	Facility	<i>'</i>	~~		· .	7	B 434						Тур	e of Inspection	Date	1	
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38	□∥	и 🗆 о	UT □N/A	□ N/O	Pasteur	ized eggs	s used w	here red	quired			54	☐ IN ☐ OUT		Food and nonfood-contact designed, constructed, and		able, pro	perly
39		N 🗆 OI	JT 🗆 N/A		Water a	ınd ice fro	m appro	ved sou	ırce	<del></del> -	─ <b> </b>							
414				I ÉFA	,	erature C					100	55	□ ти) (п п п п п п п п п п п п п п п п п п п	□N/A	Warewashing facilities: insta	illed, maintaine	d, used;	test
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40	🗆 II	A 🗖 Of	J A∖N□ TU	□ N/O		cooling m erature c		usea; aa	equate e	equipment		ANN.		FI-HIM PA	Physical Facilities	iean	121727	Port 2
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41	וו נו	Λ □ OΓ	JT 🔲 N/A [	□ N/O	Plant fo	od propei	ły cooke	d for ho	t holding	l	.  -	57	□ IN □ OUT I	□N/A	Hot and cold water available	e; adequate pr	essure	
42		N 🗆 OL	JT 🗆 N/A [	□ N/O	Approve	d thawing	g metho	ds used				58	□ IN □OUT		Plumbing installed; proper	backflow device	98	
40		U I O	PT CINIA						·		-		□N/A □ N/O		· ····································		-	
43	اا ليا	N LL UC	JT □N/A	K 10 10F 15 K 10-	inermo	meters pr	ovided a	no accu	rate									
	N N				Food Id	entificati	on .	isini				59		□N/A	Sewage and waste water pro	perly disposed		
44	ПВ	N $\square$ Or	JT.		Food or	operly lat	eled: or	idinal co	ntsiner			60	□ IN □ OUT I	□N/A	Toilet facilities: properly cons	ructed, supplied	. cleane	ed
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45	🗆 II	N 🗆 OL	JT			rodents, a		als not p	resent/ou	uter		62	□ IŅŅ́ □ OUT		Physical facilities installed, m	aintained, and d	lean; do	gs in
		V				s protecte ination pre		luring fo	ad propo	ration	- 1		□N/A 🗋 N/O		outdoor dining areas			
46	וו 🗆 וו	Ŧ□ or	JT.			& display	overited (	raining to	ou prepar	iation,	1 +		_		· · · · · · · · · · · · · · · · · · ·			
47	- II	N 🗆 OL	JT □ N/A		Persona	l cleanlin	ess				⊣ i	63	□ IN □ OUT		Adequate ventilation and ligh	ing; designated	areas u	sed
48	II 11	N □ OL	JT 🗆 N/A [	J N/O	Wiping	cloths: pro	perly us	ed and	stored			64	□ IN □ OUT I	ΠN/A	Existing Equipment and Facilit	AC .		
49		V II OL	JT 🗆 N/A E	¬ N/O		fruits an	· •		•		┥┟	P.P.D.		200200	Zaloung Equipment and Lacini			
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<u>                                     </u>	<i>U</i> -					11 (A)	$\frac{r_{OOC}}{1}$	f i	6W7	Vier	-	Ì (		0 2 0	4 0 0H II	4 4100V.	) <u>(</u>	
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PRIORITY LEVEL C = CRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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Na	ame of facility	VN . 1 0 kl	Check of FS	ne O Dec		License Number	Date
-	ME DONE	lds of Perbles	<i>y</i>			35	3/9/23
	ddress	1 0 7 01	City/Sta	te/Zip Code			•
		astey Kidge Rd.	10	eb(15_			
l	cense holder		l .	ion Time	Trav	rel Time	Category/Descriptive
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Ty	pe of Inspection (check	ck all that apply)				Follow up date (if required	,
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Revie	ew □ Follow up	p		(if required)
		FOODBORNE ILLNESS RISK FACTO					
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=ir	compliance O	)UT=r	not in compliance N/O=no	t observed N/A=not applicable
		Compliance Status	*****			Compliance Sta	
648 B		Person in charge present, demonstrates knowledge, at	202			perature Controlled for Sat	fety Food (TCS food)
1	OIN OUT ON/A	performs duties	2	3		Proper date marking and	disposition
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Heafth	2	4 DNA DN/		Time as a public health con	ntral: procedures & records
3	☐IN ☐OUT ☐ N/A	Management, food employees and conditional employee	s; <u>;</u>			Consumer Adviso	ory
4	□IN □OUT □ N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	25	I IN I OU	Т	Consumer advisory provid	ed for raw or undercooked foods
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal ever	nts	LINA		Highly Susceptible Pop	
		2 Good Hygienic Practices	31.12.5	טס 🗆 או 🗆 סט			rohibited foods not offered
6 7		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth	26	5	24111		
		reventing: Contamination by Hands				Chemical	
8	□IN A OUT□ N/O		2	7		Food additives: approved a	and properly used
9	☐ IN ☐ OUT ☐N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approvalement method properly followed	ved 2	LIN/A		Toxic substances properly in	
40	□IN □OUT □ N/A	Adaguate handugahing facilities avential 9				nformance with Approved	
10		Adequate handwashing facilities supplied & accessible  Approved Source	29	ON/A	1	Compliance with Reduced specialized processes, and	Oxygen Packaging, other
11	□IN □OUT	Food obtained from approved source	30	OIN OU			
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		□N/A □ N/C	-+	Special Requirements: Fres	an Juice Production
13	□IN □OUT	Food in good condition, safe, and unadulterated	3·			Special Requirements: Hear	t Treatment Dispensing Freezers
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cust	tom Processing
		Protection from Contamination	33	□IN □ OUT		Special Requirements: Bulk	Water Machine Criteria
15	□ IN □ OUT □N/A □ N/O	Food separated and protected					
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	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OUT □N/A	Т	Critical Control Point Inspec	tion
		rature Controlled for Safety Food (TCS food)	36	דטס 🗆 או 🗅	т	Process Review	
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		LIN/A	_	- Tocas Neview	
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	lisk factors ar	re foo	d preparation practices the most significant con	and employee behaviors
21	□ IN □ OUT CON/A □ N/O	Proper hot holding temperatures	fc	odborne illnes	SS.	* 1 1	asures to prevent foodborne
22	□IN □ OUT □N/A	Proper cold holding temperatures	ill	ness or injury.	ei V	to control me	asmiss to hisastit toodbotue

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

	me of Facility			- Critic Revision	Type of Inspection	Date		
W	16 Donaldy	of Prebles			Stal a CCP	3/4/	<u>. 23                                    </u>	
		GOOD RETAIL	PRAC	CTICES				
	Good Retail Pra	ctices are preventative measures to control the intro	duction	of pathogens,	chemicals, and physical	objects into foods	TRI-ME-HARD HE	A televier garde
IVI	ark designated compliance	e status (IN, OUT, N/O, N/A) for each numbered item: II Safe Food and Water					<u>it applic</u>	cable
38	□ IN □ OUT □N/A □ N		1 1 1		Utensils, Equipment and Food and nonfood-co		able n	roporb
39	□ IN □OUT □N/A	Water and ice from approved source	54	IN DOUT	designed, constructed	and used		
		ood Temperature Control	55	□ IN □ OUT □I	strips		d, used	i; test
40	☐ IN ☐ OUT ☐N/A ☐ N/	Proper cooling methods used; adequate equipment for temperature control	56	□ IN )□ OUT	Nonfood-contact surfa	CONTRACTOR STUDE IN TAXABLE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESIDENCE OF THE RESID		
41	□ IN □ OUT □N/A □ N/6	O Plant food properly cooked for hot holding	57	IN OUT O	N/A Hot and cold water av	ailable; adequate p	ressure	<u>.57.30: .65.47</u>
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; pro	oper backflow devic	 es	
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O				
		Food Identification	59		I/A Sewage and waste wate	er properly disposed		
44	□ IN □ OUT	Food properly labeled; original container	60		I/A Toilet facilities; properly	constructed, supplied	d, clean	ed
	Previ	ention of Food Contamination	61	□ IN □ OUT □N	I/A Garbage/refuse properly	disposed; facilities n	naintaine	ed
45		Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installe	ed, maintained, and c	iean; do	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	d lighting; designated	areas (	used
48	☐ IN ☐ OUT ☐N/A ☐ N/C	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the 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	64	□ IN □ OUT □N	I/A Existing Equipment and F	acilities		
49	☐ IN ☐ OUT ☐N/A ☐ N/C	Washing fruits and vegetables   Proper Use of Utensils			Administrative		. U iii	
50	□ IN □ OUT □N/A □ N/C	· · · · · · · · · · · · · · · · · · ·	65	□ IN □ OUT □N	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		<u> </u>	18.23
51		Utensils, equipment and linens: properly stored, dried,						
		handled Single-use/single-service articles: properly stored, used	66	OUT OUT OUT	/A 3701-21 OAC			
		Observations and Co	orrec	tive Action				
Item	No. Code Section Prior	Mark "X" in appropriate box for COS and R: COS=corre	cted on	-site during inspec	tlon R≐repeat violation			
4,	2.8.D NO		$\frac{d}{d}$	e word	for hand 1	NESLINE	cos	R
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<u>56</u>	, 4.50 No		100	mointain	red clean to	319KP 4		
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PRIC		CAL NC = NON-CRITICAL	<del></del> -	14.	THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE STATE OF THE 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	<u> </u>		

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Page<u>?____</u> of _<u>____</u>

N	ame of facility		Che	ck	one		License Number	Date		
1	The Gre	the Bean eng		FS	O 🗆 RFE		59	r	11/12	
A	ddress		City	Sta	ate/Zip Code			0	1 4 (00)	
	25675 .	State Route 41		( روبر	-hles					
Li	cense holder	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the 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	Insp	ect	ion Time	Trav	vel Time	Category	/Descriptive	
	Chew	Greene	1	$\alpha$	_	,,,,,		C 25		
Ty	pe of Inspection (che			<u>U</u>	<u> </u>	<u></u>	Eallow up date (if a puriou di			
	⁾ Stãndard □ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce R	evi	iew 🗀 Fallow up		Follow up date (if required)		r sample date/result juired)	
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					<u> 2/17/23</u>			
0119		FOODBORNE ILLINESS RISK FACTO	26.7	Νi	n Dilei io Me	: A I	TU INTERVENTIONS			
N	fark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered it	em: J	vi⊃i J=i	n compliance OU	lT≕r	of in compliance N/O-net	obsorve	NA-not onelled	
		Compliance Status		T					MA-liot applicable	
				- Arian	Time/1	Temi	Compliance Stat perature Controlled for Saf		(TCS fase)	
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	2344 mm	ı	IN OUT				eros rosar	
2	☐IN □OUT □ N/A	performs duties		Ĺ	LIN/A D N/O		Proper date marking and c	isposition		
		Certified Food Protection Manager Employee Health	Sukeri I	2	PA DIN DOUT		Time as a public health cont	rol: proced	lures & records	
3	□IN □OUT □ N/A	Management, food employees and conditional employee	3: 3:	4.1 4.1			Consumer Adviso	rV		
<u> </u>		knowledge, responsibilities and reporting		2	5 □ IN □ OUT	C 38 R \$ 8 P		***************************************		
5	DIN DOUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal even	_	E	□N/A	2000	Consumer advisory provide			
5	AUGUS STORY STANSON AND STANSON STANSON	Good Hygienic Practices		100	DIN DOUT		Highly Susceptible Pop	ulations		
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	106864	2			Pasteurized foods used; pr	ohibited fo	ods not offered	
7		No discharge from eyes, nose, and mouth reventing contamination by Hands	6.44	180			Chemical		in surficient	
8	DIN DOUT N/C			2	7 DIN DOUT	.	Food additives: approved a	nd proper	lv used	
-		Trainus clearr and property washed	_	_	′ □N/A	_				
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approv	ed	2	8 IN I OUT	.	Toxic substances properly id	entified, st	ored, used	
Ü	□N/A □ N/O	alternate method properly followed				Chi	nformance with Approved			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	1	X 40 1			Compliance with Reduced (	7000 Cabl 200	32	
		Approved Source		2	9 □N/A		specialized processes, and	HACCP p	dan	
11	OUT OUT	Food obtained from approved source	_	3	O DIN DOUT		Special Requirements: Fresl	Juice Pro	duction	
12	□N/A □ N/O	Food received at proper temperature		F		+		<del></del>		
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated		3	N/A N/O		Special Requirements: Heat	Treatment	Dispensing Freezers	
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		33			Special Requirements: Custo	m Proces	sina	
ille.		Protection from Contamination	1111	$\vdash$		_	<u> </u>		3	
15	□ IN ДООТ	Food separated and protected	984 <u>84</u>	33	3   N/A   N/O		Special Requirements: Bulk	Water Mac	hine Criteria	
-13	□N/A □ N/O	Todd separated and protected			□ IN □ OUT		Special Requirements: Acidit	ind White I	Pigo Proposition	
16	□IN 阗OUT O\N □ N\O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	ļ	Criteria	ieu wiine i	Rice Preparation	
17	□ IN □ OUT	Proper disposition of returned, previously served,		2,	TUO U NI C		0.111.1.0			
		reconditioned, and unsafe food	20101	35	LIN/A		Critical Control Point Inspecti	on		
	□ IN □ OUT	rature Controlled for Safety Food (TCS food)	11.5	36	│□IN □ OUT │□N/A		Process Review			
18	N/A   N/O	Proper cooking time and temperatures		<del> -</del>		+		<del>.</del>		
19	□ IN □ OUT	Proper reheating procedures for hot holding	_	37	□ IN □ OUT □N/A	\	Variance			
	□N/A □ N/O	. 1960 Tolloaning procedures for not notaling					<u> </u>			
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		P	isk factore ero	foo	d preparation practices a		over baba:	
	□ IN □ OUT		_	tr	nat are identified	d as	d preparation practices a the most significant cont	ributing f	actors to	
21	□N/A □ N/O	Proper hot holding temperatures		fc	odborne illness.	3.		_		
22		Proper cold holding temperatures	$\dashv$	P ill	ublic health int ness or injury.	terv	entions are control mea	sures to	prevent foodborne	

**Food Inspection Report** 

Name of Facility		Authority: Chapters 3717 a	ind 37	15 Ohio Revis					
	Q					nspection	Date		
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	76.25.6	GOOD RETA		The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the 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	Disall Verdine v val			1	
				ACTICES					114
Mark designated of	compliance	tices are preventative measures to control the in status (IN, OUT, N/O, N/A) for each πumbered item	troducti • IN~io /	on of pathogens,	chemical	s, and physic	al objects into food	ls.	
		Safe Food and Water		Compliance Out =	not in com	ipilance N/O=r s, Equipment a	ot observed <b>N/A</b> =r	ot app	licable
38   IN II OUT [	JN/A □ N/C	Pasteurized eggs used where required	54		Foo	s, Equipment a od and nonfood-	nd vending contact surfaces clea		
39   IN   OUT	 ] N/A	Water and ice from approved source	-   - <u>°</u>	IN OUT	desi	gned, construct	ed, and used	riacie, į	properly
	Fo	od Temperature Control	<b>5</b> 5	S UN OUT O	N/A War	rewashing facilit	es: installed, maintain	ed, use	ed; test
40   IN   OUT		Proper cooling methods used; adequate equipment	56	IN OUT	Strip	food-contact su			
		for temperature control				Physical Facil		1.4	Nese.
41   IN   OUT	IN/A □ N/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □		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	PARTIE OF THE PARTY OF THE RESIDENCE		1210
42   IN   OUT	IN/A 🗆 N/O	Approved thawing methods used	$\dashv \vdash \vdash$				available; adequate j		e
43 🗆 IN 🗆 OUT 🗀	N/A	Thermometers provided and accurate	-   58	□ IN □OUT □N/A □ N/O	Plum	nbing installed;	proper backflow devi	ces	
	A E PASSETTE	STANGER BANK BANK BANK BANK BANK BANK BANK BANK		<del> </del>					
		Food Identification	59		N/A Sewa	age and waste w	rater properly disposed		
44   🗆 IN 🗆 OUT	- Para	Food properly labeled; original container	60		V/A Toilet	t facilities: prope	rly constructed, supplie	d, clear	ned
	Preven	tion of Food Contamination	61	ם דעס ם או ם	V/A Garba	age/refuse prope	rly disposed; facilities	— — maintair	
45 🔲 IN 🗆 OUT		Insects, rodents, and animals not present/outer openings protected	62	□ IN/ OUT			alled, maintained, and		
46 □ IN) □ OUT		Contamination prevented during food preparation,		□N/Å □ N/O	outdo	or dining areas	and, mantamed, and	скап, с	iogs in
47   IN   OUT   I	NI/A	storage & display	63						
48   IN   OUT   I		Personal cleanliness Wiping cloths: properly used and stored	J ├ <del></del>		-	uate ventilation a	and lighting; designated	areas	used
49   IN   OUT   IN		Washing fruits and vegetables	64		√/A Existin	ng Equipment and	d Facilities		
	a W Wheel Valley does	roper Use of Utensils				Administrativ	6	7116775	11.25
50 IN OUT ON		In-use utensils: properly stored	65	□ IN □ OUT □N	I/A 001:3	-4 OAC	<u>東京用華東西部都東東門 神経変更重新。</u>	erni.	Mar (Stage)
51   IN   OUT   IN		Utensils, equipment and linens: properly stored, dried,			1/A 301.3-	-4 UAC			
52   IN   OUT   N		nandled	66	O IN O OUT ON	I/A 3701-	21 OAC			
53   IN   OUT   N		Single-use/single-service articles: properly stored, used	]						<del>-</del>
		Slash-resistant, cloth, and latex glove use		"Bougar	e company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the company of the 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				
		Observations and ( Mark 'X' in appropriate box for COS and R: COS-cor y Level   Comment	orre	ctive Action	<b>s</b>				
Item No. Code Secti		3 Common	i ecied i o	ir-site during insped	tion R≂rer	eat violation			
<u>5 3.2 C</u>	<u> </u>	- All food items need	$-t_o$	be stor	ed t	O DVPVPV	A contamina	, cos , ∪ , ∪ ,	R
			#+ cl	lids)			The tit and later	107	
		- All wtensils need to	be 5	tored to	010	Want L	gare hand	† 📑	
The second		fontact w/ food cont	D.C.	Surfaces	1 / C	Hee pr	to aves	+=	
3,35	<u> </u>	All ile 50005 need	<u>ła_</u>	be slove	<u>d 10</u>	OVERES	A contact		
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Name of the Oil	1;							<del>-</del>	$\exists$
Person in Charge	100	WAN Khooke		<del></del>		Date:			_
	<u> </u>	CLAP NA-VILLEON				- 2 <i>19</i> 7	43		
ianitarian	M	- Victorial A Michael		Licensor:	/	_ <del></del>			-
- 1		MISH KEMS			la m	Comme	c/		
RIORITY LEVEL: C	= CRITICA	AL NC = NON-CRITICAL	-						

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Page ____ of ____

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Na	ame of facility		Check				License Number		Date
(	olde Wave	side Inn	∯ F:	SC	□RFE		46		9/10/23
A	ddress		City/S	tat	e/Zip Code				
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Li	cense holder		Insped	ctic	on Time		/el Time	Ca	tegory/Descriptive
	Rebecca	11/2/12	•	0	<b>,</b>				CAS
Tv	pe of Inspection (che	the all that anniv)	(	۷			<u>ر</u> 5-المالية	Ļ	
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	vie	w □ Follow up		Follow up date (if required	1}	Water sample date/result (if required)
	Foodborne □ 30 Day	□ Complaint □ Pre-licensing □ Consultation		••					(,
				_					
		FOODBORNE ILLNESS RISK FACTO	RS AI	۷D	PUBLIC HE	AL	TH INTERVENTION:	3	ani di Kabulatan di Kabu
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: <b>[N</b> =	=in	compliance Of	1=TU	not in compliance N/O=no	ot of	oserved N/A=not applicable
		Compliance Status					Compliance Sta	afus	
		Supervision .			Time/	Tem	<u> </u>		Food (TCS food)
1	☐IN ☐OUT ☐ N/A	Person in charge present, demonstrates knowledge, ar		l	ПІМ ПОШ				
2		performs duties  Certified Food Protection Manager		23	□N/A □ N/C	)	Proper date marking and	disp	position
		Certiled Food Protection Manager Employee Health	ituit	24			Time as a public health co	ntrol	procedures & records
3	□IN □OUT □ N/A	Management, food employees and conditional employee	224000	#		ŧ iii	Consumer Advis	огу.	
4	□IN □OUT □ N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25	I □ IN □ OUT	•	Consumer advisory provid	bet	for raw or undercooked foods
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	its				Highly Susceptible Po	oula	tions
		Good Hygienic Practices			□ IN □ OUT	7			
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		26			Pasteurized foods used; p	ווסונ	DREG 1000S NOT OTTERED
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		Ш		1 17	Chemical		
8	□IN □ OUT □ N/O	reventing Contamination by Hands  Hands clean and properly washed		27	□ IN □ OUT □N/A	-	Food additives: approved	and	properly used
		No bare hand contact with ready-to-eat foods or approv	red l	28	□ IN □ OUT	-	Toxic substances properly	 ider	tified, stored, used
9	□N/A □ N/O	alternate method properly followed			□N/A		nformance with Approve		
10	DIN DOUT D N/A	Adequate handwashing facilities supplied & accessible		255	דטס 🗆 או 🗖			( m = 41	
iii		Approved Source	7 11	29	DN/A		Compliance with Reduced specialized processes, an	d H	/gen Packaging, other ACCP plan
11	□IN □ OUT	Food obtained from approved source			□ IN □ OUT	-		_	
12	□IN □ OUT □N/A □ N/O	Food received at proper temperature	$\neg$	30	□N/A □ N/O		Special Requirements: Fre	sh J	uice Production
·13	DIN DOUT	Food in good condition, safe, and unadulterated	-	31	OUT OUT		Special Requirements: Hea	at Tr	eatment Dispensing Freezers
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OUT		Special Requirements: Cus	 stom	Processing
		Protection from Contamination				-	:		
15	□IN □ OUT □N/A □ N/O	Food separated and protected		33	□N/A □ N/O	_	Special Requirements: Bull	∢ Wa	ater Machine Criteria
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OUT □N/A □ N/O		Special Requirements: Acid Criteria	lified	l White Rice Preparation
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT □N/A	T	Critical Control Point Inspec	ction	
	Time/Tempe	rature Controlled for Safety Food (TCS food)			□ IN □ OUT	$\dashv$			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A	+	Process Review		**
.19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	<b> </b>	37	□ IN □ OUT □N/A		Variance		
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ri	sk factors are	e foc	od preparation practices	an	d employee behaviors
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		fo	odborne illnes	S,	the most significant co		
22	□ IN DOT □ NIA	Proper cold holding temperatures		illr	iblic health ir ness or injury.	iterv	entions are control me	ası	ires to prevent foodborne

	of Facility	1			Type of Inspection	Date		
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			GOOD RETAIL	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	TO THE COURSE OF THE PARTY OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF THE COURSE OF			
Mari	Good Retail	Practices	are preventative measures to control the introd	luction of pathogens,	chemicals, and physical object	ots into foods.		
IVIAII	Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Complete Com		s (IN, OUT, N/O, N/A) for each numbered item: IN Food and Water	=in compliance OUI=	not in compliance N/O=not obse	REPORT 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 THE	pplica	able
38	IN □ OUT □N/A		steurized eggs used where required	54 DIN DOUT	Food and nonfood-contact designed, constructed, and	surfaces cleanabl	e, pro	perly
39 [	IN OUT ON/A	Wa	ater and ice from approved source		Warawashing facilities: instr		ucodi	toot
	本が日本本で、2) ライドをおき 中国の中国とは、11年のようなと		emperature Control	55   IN   OUT	strips		useu,	
40 E	IN □ OUT □N/A I		oper cooling methods used; adequate equipment temperature control	56 IN/IOUT	Nonfood-contact surfaces of Physical Facilities	lean		
41 [	IN OUT ON/A	□ N/O Pla	ant food properly cooked for hot holding	57 🗖 IN 🗆 OUT 🗆	N/A Hot and cold water available	e; adequate pres	sure	
	IN □ OUT □N/A	□ N/O Apr	proved thawing methods used	58 □ IN □OUT	Plumbing installed; proper	backflow devices		
43 [	A/N TUO ÇÎ(NI E	The	ermometers provided and accurate	□N/A □ N/O				
		Foo	od identification	59   IN   OUT		perly disposed		
44 [	IN OUT	Foo	od properly labeled; original container	60   IN   OUT	N/A Toilet facilities: properly cons	tructed, supplied, o	cleane	d
		CONTROL OF DESPRIES BRUIESBU	of Food Contamination	61   IN   OUT	N/A Garbage/refuse properly dispo	osed; facilities mair	ntaine	d-
45 E	□ IN □ OUT	оре	ects, rodents, and animals not present/outer enings protected	62   IN ) OUT	Physical facilities installed, moutdoor dining areas	aintained, and clea	an; dog	gs in
46	TUO 🗆 NI 🗈		ntamination prevented during food preparation, rage & display					
H-	IN OUT N/A		rsonal cleanliness	63   IN   OUT	Adequate ventilation and ligh	ting; designated an	eas u	sed
$\vdash$	] N/A □ OUT □ N/A [ ] IN □ OUT □ N/A [		ping cloths: properly used and stored ashing fruits and vegetables	64 🗆 IN 🗆 OUT 🗆	N/A Existing Equipment and Faciliti	es		
		E PER DE CONTRACTOR DE LA CONTRACTOR DE CONTRACTOR DE CONTRACTOR DE CONTRACTOR DE CONTRACTOR DE CONTRACTOR DE	T Use of Utensils		Administrative			
50 [	IN 🗆 OUT 🗖 N/A [	□ N/O In-u	use utensils: properly stored	65   IN   OUT	N/A 901:3-4 OAC			
51 E	IN □ OUT □N/A		ensils, equipment and linens: properly stored, dried,	66   IN   OUT	N/A 3701-21 OAC			
52	IN OUT ON/A		gle-use/single-service articles: properly stored, used					
53	I IN 🗆 OUT 🗆 N/A [	□ N/O Slas	sh-resistant, cloth, and latex glove use					ļ
		Ma	Observations and Co					
Item N	lo. Code Section	Priority Le	evel Comment				COS	R
93	13.97	C	All cold holding units	(10 1 A			<u> </u>	
5 mm	13 7 6	, la	(Walkin) - Owner contac	fed Krpair Ope	spand during this	retion.		
多し	4.50	NC_	All equipment needs touch. (Reach In free (Sevens over svill)	To be MAIN	TAILED CLAN TO	Sights		
			(Siveres aver cvill)	SAN HOLL	A MO HOW GUN O	D1 4842]		
(o 3-	(a,4  <b>\$</b>	NC	My maps mored to b	e stored	to allow deciles	talk an		
-91- 12-			not in use.	and all first	Ca allera destalest			
			F 5 W				□	
		*	Only used plastic utin	istly when	Man-Stul not	- C3		
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	1 1 h		NC = NON-CRITICAL	· · ·	Page	9 of 3	_	

Nia	ame of facility		Charle			License Number	r Date			
ING		Marie	Check of		RFE	License Number		Date		
Δd	MONTENTOS Idress	NO ase	· ·	ate/Zip C		61		1 3//0/23		
240		Iberry Street	\ \ \	ite/Zip C	( a	· .				
	cense holder	I to taky Die GER	Inspect	うし ion Time		0r_	1.			
	Celise Holder	1 /04 1		_	·   ''	ravel Time مسو				
	porter ve Legi	ybor / Rebrecca Hardy man		0	J	_5		(3)		
1 7	rpe of Inspection (ched 'Standard □ Critical :	ck all that apply) □ Process Review (RFE) □ Varia	nce Revi	ew DF	ollow up	Follow up date (if require	red)	Water sample date/result (if required)		
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						, , , , , , , , , , , , , , , , , , , ,		
		ECOPEONIE VINESS DICK FLORO		N 4014						
911200										
	- Complete Complete	Compliance Status	tem: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable							
		Supervision			Time/To	Compliance S		s y Food (TCS food)		
4	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, an			□ OŲT					
_		performs duties		²³ □N/A	□ N/O	Proper date marking ar	nd dis	position		
2	DIN DOUT DIN/A	Certified Food Protection Manager	2		OUT I	Time as a public health	contro	ol: procedures & records		
		Management, food employees and conditional employees	4	1 11/7		Gonsumer Adv				
3	OIN OUT ON/A	knowledge, responsibilities and reporting		₅ 🗆 IN	□ OUT			for raw or undercooked foods		
<u>4</u> 5	OIN OUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal even		LIN/A						
5		Good Hygienic Practices	83		□ OUT	Highly Susceptible Populations				
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2			Pasteurized foods used	l; prol	nibited foods not offered		
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands			hung (£1	Chemical				
8	□IN □ OUT □ N/O			7 □ IN □N/A	d properly used					
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ly followed				ly ide	ntified, stored, used		
						Conformance with Appro-	*******			
10	I □IN 聞OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	9 □ IN □N/A	□ OUT	Compliance with Reduction specialized processes,	ed Ox	kygen Packaging, other IACCP plan		
11	□IN □ OUT	Food obtained from approved source	3		OUT					
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	] 3	□ N/A	□ N/O	Special Requirements: F				
13	OIN OUT	Food in good condition, safe, and unadulterated	_    <u> </u>	⊔N/A	□ N/O	Special Requirements: H	ical I	reatment Dispensing Freezers		
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	² □N/A	OUT N/O	Special Requirements: C	ustor	n Processing		
	□IN ဩOUT	Protection from Contamination	3	21	<ul> <li>□ OUT</li> <li>□ N/O</li> </ul>	Special Requirements: B	ulk W	ater Machine Criteria		
15	□N/A □ N/O	Food separated and protected								
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	]3		OUT N/O	Special Requirements: A Criteria	cidifie	ed White Rice Preparation		
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 □ IN □N/A	□ ООТ	Critical Control Point Insp	ectio	n		
		rature Controlled for Safety Food (TCS food)	36	□ IN □N/A	□ OUT	Process Review				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		FIN		Verlanda				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	] 3	□N/A		Variance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	F	Risk fac	tors are f	food preparation practice as the most significant o	es ar	nd employee behaviors		
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	oodborn	e illness.			•		
22	□IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury							

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L`	1666	vies 1	्रें। अ	(				- 1 Kal	1 2-/10/	23	
		angresantan Situation		ration en en	GOOD RETAIL	PRA	CTICES				
3,30,40,240					preventative measures to control the introd				the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of the street of th	the de out of the state of	(美術語 )
Ma					OUT, N/O, N/A) for each numbered item: IN						able
					f and Water			Utensils, Equipment and Veni	ling		
38	1 1/	□ OUT □N/A	□ N/O		zed eggs used where required	54	□ IN □ OUT	Food and nonfood-contact designed, constructed, and		able, pro	perly
39		JOUT □N/A	PARTE A	Contractor School de Li	and ice from approved source	55	D IN DOUT D	N/A Warewashing facilities: insta	alled, maintaine	d, used;	test
Page 1					cooling methods used; adequate equipment	56	☐ IN ☐ OUT	Nonfood-contact surfaces of	lean		
40		OUT   N/A [	□ N/O		erature control	3. 91 MF		Physical Facilities	Ji tirii		
41		OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding	57		N/A Hot and cold water available	e; adequate pr	essure	
42	□ IN □	OUT IN/A	□ N/O	Approve	d thawing methods used	58	□ IN □OUT	Plumbing installed; proper	backflow device	es	
43		] OUT [IN/A		Thermo	meters provided and accurate		□N/A□N/O				
				Food Id	Experiment of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of t	59					
44		] OUT	-	Food pr	operly labeled; original container	60		N/A Toilet facilities: properly cons	tructed, supplied	, cleane	ed
			Prevent	<b>排出本項目所到</b>	ood Contamination	61		N/A Garbage/refuse properly disp	osed; facilities m	aintaine	ed
45		] OUT			rodents, and animals not present/outer s protected	62	OUT OUT	Physical facilities installed, moutdoor dining areas	aintained, and c	lean; do	gs in
46		OUT			nation prevented during food preparation, & display	_	□N/A□N/O				
47		OUT   N/A			l cleanliness	63	□ IN □ OUT	Adequate ventilation and ligh	ting; designated	areas u	sed
48 49		] OUT □N/A [ ] OUT □N/A [			cloths: properly used and stored	64	□ IN □ OUT □	N/A Existing Equipment and Facilit	es .		W. 21 15
			YEAR HERMER	N. A. Selle British	e of Utensissis	45.5		Administrative			7
50		OUT □N/A	□ N/O	In-use u	tensils: properly stored	65	ם דטסם אום	N/A 901:3-4 OAC			
51		OUT   N/A		Utensils handled	equipment and linens: properly stored, dried,	66		N/A 3701-21 OAC			
52		] OUT □N/A		Single-u	se/single-service articles: properly stored, used		<u> </u>	· · · · · · · · · · · · · · · · · · ·			
53	□ IN □	OUT 🗆 N/A [	□ N/O	Slash-re	sistant, cloth, and latex glove use	I de mi dicini.					
A WASHINGTON				Mark !')	Observations and Co						
		ode Section		y Level	Comment				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	COS	R
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Pers	son in Cl	harge /		1.	of Allana			Date: 2 / (0 /	53		
Sani						<u>- 1</u> 	Licensor:	<del>"</del> "	_ 4f = 48*		
	Z	1 9 Vm	) _~ /~~	-	MOH KEHS		111	lans County			
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## Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	me of facility	Ni .	Çheck d	ne		License Number		Date	
, A	(FC/Taco	Bell #5925	∰i FS∘	O □ RFE		8.9		2/10/23	
Ad	ldress		City/Sta	te/Zip Code					
¥	Mal Sta	he Route 41	11)00	d Uni	à.				
$\vdash$	cense holder	the property of	7007	ion Time		/el Time	Cat	egory/Descriptive	
C	TOOR HE	2 BBA KBP Foods		2		_	Out		
_*	(W) - 100			eO		10	<u> </u>	<u> </u>	
	pe of Inspection (chec	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia			ļ	Follow up date (if required		Water sample date/result	
	Foodborne   30 Dav	□ Complaint □ Pre-licensing □ Consultation	ince Revi	ew ⊔ Follow up	9			(if required)	
					l.				
		FOODBORNE ILLNESS RISK FACTO	RS ANI	D PUBLIC H	ĒAL	TH INTERVENTION!	3		
		ance status (IN, OUT, N/O, N/A) for each numbered it							
		Compliance Status				Compliance Sta		The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the 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	
11.1.5			210.637	Thu.	et also	perature Controlled for Sa			
		Person in charge present, demonstrates knowledge, as		OU IN I OU		serature controlled for Sa	iera	ruga (103 laug)	
1	□IN □OUT □ N/A	performs duties	10 2	3		Proper date marking and	dispo	esition	
2	□IN □OUT □ N/A	Certified Food Protection Manager	2	4 DIN DOU		Time as a public health cor	ntrol:	nrocedures & records	
		Employee Health	dana de						
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		_ DIN DOU	- SS - AN - C > C	Consumer Adviso			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	2	N/A		Consumer advisory provid	ded fo	or raw or undercooked foods	
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its		$1_{10}$	Highly Susceptible Pop	pulat	ions	
11314		Good Hygienic Practices	20		Т	Pasteurized foods used; p	orohib	ited foods not offered	
7	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth	20	3 DNA	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2				
		reventing Contamination by Hands				Chemical	is ill		
8	□IN BOUT□N/O		2	7 IIN II OU IN/A	T	Food additives: approved	and p	properly used	
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	LIN/A		Toxic substances properly			
4.5	EIN COUT EING	Adamsta handrati t Wa				nformance with Approve	(在 由 4 今 8 前 8	**************************************	
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	9 DN/A OU	Г	Compliance with Reduced specialized processes, an	Охуб	gen Packaging, other	
11	□IN □ OUT	Food obtained from approved source		ПМ ПОП					
	□ IN □ OUT	Food received at proper temperature	3	N/A II N/C		Special Requirements: Free	sh Ju	ice Production	
12	□N/A □ N/O	<u> </u>	3	OIN DOU		Special Paguirements: Hor	at Tro	atment Dispensing Freezers	
13	OUT OUT	Food in good condition, safe, and unadulterated		LIN/A LIN/C	$\rightarrow$	——————————————————————————————————————		aunent Dispensing Freezers	
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3:	2		Special Requirements: Cus	stom F	Processing	
		Protection from Contamination		П І П ОП					
15	□ IN □ OUT	Food separated and protected	3:	³ □N/A □ N/C		Special Requirements: Bull	∢ Wat	er Machine Criteria	
15	□N/A □ N/O	Food separated and protected		UIN DOU	-	Special Requirements: Acid		Milita Dia a Danasati	
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	N/A N/O		Criteria	ıııeu	write Rice Preparation	
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	IN OUT	Г	Critical Control Point Inspec	ction		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□ IN □ OUT	Г	Process Review			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		□N/A					
19	IN I OUT	Proper reheating procedures for hot holding	37	□ IN □ OUT □N/A	Г	Variance			
20	□ IN □ OUT □ N/A □ N/O	Proper cooling time and temperatures		Risk factors ar	e foc	od preparation practices	and	employee behaviors	
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	oodborne illnes	3S.	the most significant cor			
22	□IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.						

HEA 5302A Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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

Nan	ne of	Facility	<u> </u>	{ x				Туре	of Inspection	Date		
	FC	Maco	Br	\$ {				5	Id. a CCP	2/10/	23	
	Mare		r.P.Walion	y kalada E	COORPETAIL	DD A						
1410		All the drawfull Right Remode, not all letter	h ne de sind de de	SHOEL WIRE A SEC	preventative measures to control the introd			2 11 02 191 11		to derive the of city to the region of the city of the city of	Hart.	
Ma	ark d				I, OUT, N/O, N/A) for each numbered item: IN							able
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38	<u></u> п	N □ OUT □N/A	□ N/O	Pasteur	ized eggs used where required	54	□ IN □ OUT		Food and nonfood-contact designed, constructed, and		able, pro	operly
39		N □OUT □N/A	of the new earth and	Desired and the state of the state of	and ice from approved source	55	IIN II OUT E	JN/Å	Warewashing facilities: inst	alled, maintaine	d, used;	; test
	4114		a mage ting gene		erature Control cooling methods used; adequate equipment	56	□ IN , iii OUT	_	strips  Nonfood-contact surfaces	clean		
40		N  OUT  N/A	□ N/O		perature control				Physical Facilities			
41		N OUT ON/A	□ N/O	Plant fo	od properly cooked for hot holding	57		IN/A	Hot and cold water availab	ole; adequate pr	essure	
42	<u> </u>	N OUT DN/A	□ N/O	Approve	ed thawing methods used	58			Plumbing installed; proper	backflow devic	es	
43		N,Ñ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O					_
			KKU	Food Id	entification	59		]N/A	Sewage and waste water pr	operly disposed		
44		N 🗆 OUT		Food p	operly labeled; original container	60		JN/A	Toilet facilities: properly con-	structed, supplied	, cleane	ed
	# 10 K M		Preven		odd Confamination	61		]N/A	Garbage/refuse properly disp	oosed; facilities n	aintaine	∍d
45		N D OUT		opening	rodents, and animals not present/outer s protected	62	1		Physical facilities installed, r outdoor dining areas	naintained, and o	lean; do	gs in
46		тио 🕍 и			ination prevented during food preparation, & display		□N/A □ N/O	-				
47		A/N D TUO D N		Persona	al cleanliness	63	TUO D NI D		Adequate ventilation and ligh	nting; designated	areas u	ised
48 49		N			cloths: properly used and stored g fruits and vegetables	64		]N/A	Existing Equipment and Facili	ties		
49		Y D OOI DIVA	. xxf Sk. 1x65,a810,115	E we' hat on January is a	e of Utensils	7			Administrative			
50	ing an eas	N □ OUT □N/A I	umandu Brahi		Itensils: properly stored	65		IN/A	901:3-4 OAC			
51		N D OUT DN/A		Utensils handled	, equipment and linens: properly stored, dried,	66		]N/A	3701-21 OAC			
52		N D OUT N/A			se/single-service articles: properly stored, used							
53		N 🗆 OUT 🗖 N/A	□ N/O	Slash-re	esistant, cloth, and latex glove use							
				Mark "	Observations and Co				R=repeal violation			骬
	No.			ty Level	Comment				TO THE REAL PROPERTY OF THE PARTY 4 11 11 11 11 11 11 11 11 11 11 11 11 11	cos	R	
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4(	Ę	3.20	がく	t Gar	All food items need		be sto	لي چي	6" of the	Hoor.	-	
56	?	4.5D	NC	2	All equipment needs	1			7 1 2	W(h)		
<u> </u>					walk in flours, Hot a a	० दि	holding	lih j	to, exhaust l	j 9.		
(0 c)	٠	6.48	N	<u>C.</u> .	Bh physical facilities n					1 touch.		
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Pers	son i	n Charge	(401)	<u>io</u> #	1. Zojes				Date:	23		
San	itaria	in	7.S.	, VV	104, 86115		Licensor:	dam	is County			
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N V	ame of facility	<b>\</b> \	Check ( Egreen			License Number		Date			
Ŀ	Hesleys 1	atering	<i>y</i> -			1 35		L 8/14/23			
A	613 WW/F	<u> </u>	City/Sta	ate/Zip Code							
1	019 WINTE	soury Street	$\frac{\mathcal{U}_{e}}{2}$	1 K/ 1/2	ΝO	Vox					
۱.	icense holder	*( *	Inspect	ion Time	Tra	vel Time	Ca	tegory/Descriptive			
	Daline 1	Andorson	12	io		5		C45			
	ype of Inspection (che					Follow up date (if required	d)	Water sample date/result			
	rStandard ≪⊠-Gritical Foodborne □ 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revi	ew 🗆 Follow u	p			(if required)			
					ļ						
		HETOODBORNE ILLNESS RISK FACTO	RS AN	D PUBLIC H	EAL	TH INTERVENTIONS	3				
N	Mark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered it	em: <b>IN</b> =i	n: IN=in compliance OUT≃not in compliance N/O≂not observed N/A=not applicable							
T-100 41		Compliance Status			_	Compliance Sta	itus				
1	<u>Ballalla de Liberalla.</u> T	Supervision	7.00 2 2 2 2			perature Controlled for Sa	fety	Food (TCS food)			
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	id 2	23 DNA DNA		Proper date marking and	disp	position			
		Certified Food Protection Manager Employee Health	2	IN DOU		Time as a public health cor	ntrol	procedures & records			
3	□IN □OUT □ N/A	Management, food employees and conditional employees	212841		Manager and the same of	Consumer Adviso	orv.				
		knowledge, responsibilities and reporting	2	5 🗆 IN 🗆 OU				for raw or undercooked foods			
5	DIN DOUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal even		°   □N/A							
		Good Hygienic Practices		Т пи пои	PE W. V. Z. 7	Highly Susceptible Pop					
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	20	6 □N/A	-	Pasteurized foods used; p	bited foods not offered				
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth reventing Confamination by Hands				Chemical	ħ*				
8	□IN □ OUT □ N/O		2	7 DIN DOU	Т	Food additives: approved and properly used					
9	□ IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	8 IN IOU	Т	Toxic substances properly i	den	tified, stored, used			
_					Co	nformance with Approved	l Pi	ocedures			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2:	9 □ IN □ OU'	Т	Compliance with Reduced specialized processes, and	Оху	gen Packaging, other			
11	□IN □OUT	Food obtained from approved source		DIN DOU	-						
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	34			Special Requirements: Fres					
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	3	N/A N/C		Special Requirements: Hea	t Tre	eatment Dispensing Freezers			
14	☐ IN ☐ OUT ☐N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	32		- 1	Special Requirements: Cus	tom	Processing			
15	□ IN □ OUT	Protection from Contamination  Food separated and protected	33	ON/A ON/O	- 1	Special Requirements: Bulk	. Wa	ter Machine Criteria			
16	□N/A □ N/O □ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OUT □N/A <b>□</b> N/O		Special Requirements: Acid Criteria	lified	White Rice Preparation			
17		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OUT	-	Critical Control Point Inspec	tion				
	Time/Tempe	rature Controlled for Safety, Food (TCS food)	-		-  -						
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/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 ar	e foo	d preparation practices	and	l employee behaviors			
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness.								
22	□ IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborn illness or injury.								

Name of Facility	Tyge of Inspection Date								
Hesters Catering	SHE 4 (CP   1)   H   1	23							
GOOD RETAIL									
Good Retail Practices are preventative measures to control the intro	PRACTICES								
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: I	Dauction of pathogens, chemicals, and physical objects into foods.  N=in compliance OUT=not in compliance N/O=not observed, N/A=not of	annlinahla							
Safe Food and Water	Utensils, Equipment and Vending	applicable							
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 IN OUT Food and nonfood-contact surfaces cleanab	le, properly							
39 IN OUT N/A Water and ice from approved source	55 IN OUT IN/A Warewashing facilities: installed, maintained,	used test							
Food Temperature Control	56 IN OUT Nonfood-contact surfaces clean								
40 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities								
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 D IN DOUT DN/A Hot and cold water available; adequate pres	ssure							
42 IN OUT IN/A N/O Approved thawing methods used	58 IN IN OUT Plumbing installed; proper backflow devices								
43 IN OUT IN/A Thermometers provided and accurate	□N/A □ N/O	_							
Eood (dentification)	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed								
44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT NA Toilet facilities: properly constructed, supplied,	cleaned							
Prevention of Food Contamination  45 DINDOUT Insects, rodents, and animals not present/outer	61 IN OUT IN/A Garbage/refuse properly disposed; facilities mai								
openings protected	Physical facilities installed, maintained, and clear	an; dogs in							
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display		<del></del> -							
47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness  48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	, salang, assignated an	eas used							
49 IN OUT IN/A N/O Washing fruits and vegetables	64 ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities								
Proper Use of Utensils	Administrative								
50   IN   OUT   N/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 IN/A Single-use/single-service articles: properly stored, used									
53   IN OUT ONA NO Slash-resistant, cloth, and latex glove use									
Observations and C  Mark 'X" in appropriate box for COS and R. COS=corr	Orrective Actions ected on-site during inspection Respect violation								
Item No. Code Section   Priority Level   Comment		COS R							
No Violations	noted during inspection.								
	JiP V								
A) a / l a									
1/05 FOOC DY40 O	ctivities occurring during								
INSPECTION									
Person in Charge									
Person in Charge	Date: 0 114 / 23								
Sanitarian	11								
SHOW WICH RENS									
IORITY LEVEL C = CRITICAL NC = NON-CRITICAL Page of A									

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I Ni	ame of facility	Call 1	Check o			License Number		Date	
	$\frac{\sqrt{(2\sqrt{5})\sqrt{3}}}{\sqrt{6}}$ ddress	* CVIINA	N.			56		2/14/23	<u>.                                    </u>
<b> </b>	uuless	N n N etc	City/Sta	te/Zip Code					
<u> </u>	11544 Sta	Ac Konto !!!	\\\\\\	<u>351 1.11</u>		100			
	cense holder			ion Time	Trav	vel Time		tegory/Descriptive	
	Sal Yun		<u> 6</u>	<u> </u>	<u></u>	5		145	
	rpe of Inspection (che Standard (近 Critical	ck all that apply) □ Process Review (RFE) □ Varia	nce Povi	ow. □ Eollow u		Follow up date (if require	ed)	Water sample date/res	ult
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		aw munonowal	P		. [	(ii required)	
inu.									
IV		FOODBORNE ILLNESS RISK FACTOR iance status (IN, OUT, N/O, N/A) for each numbered its							
<u> </u>	ian addignated compi	Compliance Status	7111. IN -11	r compliance C	)   -r				able
		Supervision		Time	Tem	Compliance S perature Controlled for S			
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, an	d	ПІМ ПОП					
2	DIN DOUT D N/A	performs duties		LIN/A LI N/G		Proper date marking an	a aispo	osition	
		Certified Food Protection Manager Employee Health	2	4 DIN DOU		Time as a public health c	ontrol:	procedures & records	
3	□IN □OUT □ N/A	Management, food employees and conditional employees	27.2.7.2.			Consumer Advi	sory	914-11-1-44-00	114
4	□IN □OUT □ N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		IN OU	IT	Consumer advisory prov	vided f	or raw or undercooked for	oods
5		Procedures for responding to vomiting and diarrheal event	LIWA		Highly Susceptible P	anulai		i e i i i	
		Good Hyglenic Practices		D IN DOU		Pasteurized foods used;			I - I I
<u>6</u> 7	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth	26	1 = :	E W 1111				******
		reventing Contamination by Hands			T.	Chemical			
8	□IN □ OUT □ N/O	Hands clean and properly washed	2	7		Food additives: approved	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	ed 2	∐N/A		Toxic substances properly			
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible			N WE-27	nformance with Approv	2.00		
10		Approved Source	29	□IN □ OU		Compliance with Reduce specialized processes, a	∌d Oxyg and HA	gen Packaging, other CCP plan	
11	□ IN □ OUT	Food obtained from approved source	30			Special Requirements: Fr	resh .lı	lice Production	
12	□IN □ OUT □N/A □ N/O	Food received at proper temperature						· · · · · · · · · · · · · · · · · · ·	
13	□IN □ OUT	Food in good condition, safe, and unadulterated	3	N/A N/C		Special Requirements: He	eat Tre	eatment Dispensing Freez	ers
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	IN OUT		Special Requirements: Cu	ustom '	Processing	
	□IN ቯOUT	Protection from Contamination	33			Special Requirements: Bu	ulk Waʻ	ter Machine Criteria	
15	□N/A □ N/O	Food separated and protected							
16	□IN Q OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OUT	) 	Special Requirements: Ac Criteria	dified	White Rice Preparation	
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU1 □N/A	Т	Critical Control Point Inspe	ection	<u> </u>	
	•	rature Controlled for Safety Food (TCS tood)	36	דטס 🗆 מו 🗅	Т	Process Review		•	
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	$\perp$	□N/A		Troops Neview			
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□N/A		Variance			
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors ar	re foo	od preparation practice	s and	l employee behaviors	
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc	odborne illnes	SS.	the most significant co		_	
22	□ IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborn illness or injury.						

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· .				preventative measures to control the introd							P .
Mar	k designated comp			I, OUT, N/O, N/A) for each numbered item: IN d and Water	ł=in∵c	ompliance <b>OUT</b> =r		pliance N/O=not obser s, Equipment and Vend		applic	able
38	□ N/A □ N/A	□ N/O	Pasteui	rized eggs used where required	54	□ IN □ OUT	Fac	od and nonfood-contact si igned, constructed, and u	urfaces cleanat	ole, pro	perly
39	IN □ OUT □N/A	are a marginal property of the	- NO. 10 CO. 30 T-COM PAGE.	and ice from approved source	55	□ тио □{иі □	IN/A Wa	rewashing facilities: instal	led, maintained,	used;	test
		N STORY STORY STORY	SCHOOL ST.	cooling methods used; adequate equipment	56	TUO D'(NI		nfood-contact surfaces cle			
40	□ IN □ OUT □N/A	□ N/O		perature control		Physical Facilities					
$\vdash$	□ IN □ OUT □N/A		Plant fo	ood properly cooked for hot holding	57	□ IN □ OUT □	N/A Hot	and cold water available	; adequate pre	ssure	
42 □ IN OUT □N/A □ N/O Approved thawing methods used 58 □ IN							Plui	mbing installed; proper b	ackflow devices	3	
43	□ IN □ OUT □N/A	S TO THE R P. P.	Ihermo	meters provided and accurate		□N/A□N/O					
147		Picker Pa	<u>ara dayan tari</u>	entifications being and a second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second seco	59			/age and waste water prop			
44   1	тио ⊏ј(иі ⊏			roperly labeled; original container	60		N/A TOR	et facilities: properly constr	ucted, supplied,	cleane	ed
	East Revenue (Act of control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the	Prevent	code fraction to unit attention	ood Contamination rodents, and animals not present/outer	61	□ IN □ OUT □		bage/refuse properly dispos			
45 I	□ IN □ OUT			s protected	62			sical facilities installed, ma loor dining areas	intained, and cle	an; do	gs in
46 I	тир Диі ⊏			ination prevented during food preparation, & display		□N/A□N/O					
_	□ IN □ OUT □N/A		Persona	al cleanliness	63	☐ IN ☐ OUT	Ade	quate ventilation and lightin	ng; designated a	ireas u	sed
	IN OUT ONA!			cloths: properly used and stored	64		N/A Exis	ting Equipment and Facilitie	8		
49 IN OUT NA NO Washing fruits and vegetables  Administrative  Administrative											
50 [	TIN □ OUT □N/A [	CHI TIN GR SHI FISH G	H. HE. SELIK SALAN ON SA	itensils: properly stored	65		N/A 901:	3-4 OAC			
51 [	□ IN □ OUT □N/A		Utensils handled	s, equipment and linens: properly stored, dried,	66	□ IN □ OUT □	N/A 370	1-21 OAC			
52 [	IN □ OUT □N/A			use/single-service articles: properly stored, used		1			<del></del>		
53 [	I A/M TUO U II L	□ N/O	Slash-re	esistant, cloth, and latex glove use							
			Mark "	Observations and Cost in appropriate box for COS and R. COS=corre							第一世 (1) 1) 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Item	No. Code Section	Priorit	ty Level	Comment	OCO 3	ore allog bladid grid ape		ebear a ofacion	PARK EXILERA	cos	R
15	3.0 C	(1)		All food items word t	o b	DE Drofec	ted	from Contan	111-110-		
				M cold holding units		Covercel e	1) (	onlained W	/ plostic		
V f	1 8 A	Ste		or wax papers		1 1		Y. E.	1		
1(0	4.6A	NC		AN Winsils a Food to be overally sanitis		after us		(pols, pans, 6	of eg mod		
42	3,46	NC		All food items nyed	,	,	- 1	thowed . n	of over	<u> </u>	
		. 46. 47.1		3 comp sints		2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	10/11	TANDOCCO N	U t Obro	_	
44	3,50	NC		All food items pred	1	o be ove	perli	1 labeled	( common		
,,,		<u> </u>			W.	d in or	KIKO				
46	3.20	VC		At food items and Tems under 3 comes	10		i (0	" off the.	HOOV.		
55	4.AI	NC			5/ // /	·**** 1	e at	railable to	1054		
_1.1_	1 \$ (74.2-	100		Sanitirer 1054 Strips	Man	(c 10 E	re, prit	-allmore 16	113-4		
56	4.5D	116	,	0.0	L ₀ .	be doon	lo s	sight a fourt.	١ .		
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Perso	on in Charge	-		Rice moching.	- 8-	p	- · · · · ·	Date:	Print 9		
		7Ugn	·W	V				<u> </u>	3		
Sanit	arlan	1		the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the 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	_	Licensor:	Λ /				
	South MPH, RENS Mans County										

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

Name of Facility  Type of Inspection  Side CCP	Date (A / 1// 1/2)
	10/14/4)
Observations and Corrective Actions (continued)	
Mark "X" in appropriate box for COS and R "COS=corrected an site during inspection. R=repeat violation	COS B
62 6,4A NE AN facilities need to be in good repair. (W	all bridge D D
map state & hand stake	
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Les Moneges Pro Course	ON INC -
for Monagor Prof Course	
Servsate . com	
Manager Training	
7	
Person in Charge: Date:	1/23
Sanitarian:  Licensor:  Alana	ex Consta

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page <u>3</u> of <u>3</u>

Na	ime of facility	•	Check D.FS			İ	License Number		Date			
ļ		Wern			□ RFE		70		2/14/23			
Ac	idress	A A A A	• .		Zip Code				, , ,			
	11307 5h	are Kunte 41	$\mathcal{W}_{\epsilon}$	54	t Uni	OY.	. •					
Lie	cense holder		Inspec	tion	Time	Trav	el Time	Category/Descriptive				
6	Nombers	Monagement	6	0			5		245			
Ту	pe of Inspection (che	ck all that apply) "				-	follow up date (if required	)	Water sample date/result			
	Standard C⊠-Critical :	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	riew	☐ Follow up	1			(if required)			
Ľ	roodborne 🖸 30 Day	□ Complaint □ Pre-ficensing □ Consultation						$\perp$				
113411		FOODBORNE ILLNESS RISK FACTO	RS AN	ID I	PUBLIC HE	AL	HINTERVENTIONS	\$:::\i				
		ance status (IN, OUT, N/O, N/A) for each numbered it										
		Compliance Status		Compliance Status								
		Supervision			Time/1	Temp	<u> </u>		Food (TCS food)			
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	Id	23	□ IN □ OUT □N/A □ N/O	F	Proper date marking and					
2	□IN □OUT □ N/A	Certified Food Protection Manager	****	24	□ IN □ OUT	1	Time as a public health con	itrol:	procedures & records			
	1 1 6 6 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	Employee Health	6		□N/A □ N/O		Consumer Adviso					
3	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	, I I		□IN □ OUT				A T A SEE HOLD TO A T T T T T T T T T T T T T T T T T			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	[	25	□N/A		Consumer advisory provid	ed fo	or raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even		1		20.00.000	Highly Susceptible Populations					
6	□ IN □ OUT □ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use			□ IN □ OUT □N/A	Г	Pasteurized foods used; p	rohik	ited foods not offered			
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth										
	P	reventing Contamination by Hands	3.15:		□ IN □ OUT	- /						
8	□IN □ OUT□ N/O	Hands clean and properly washed		Food additives: approved and properly used								
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed 2	281	□IN □ OUT □N/A		Toxic substances properly i	denti	fied, stored, used			
		proposity tollowed				Cor	formance with Approved	l Pro	scedures			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	2	70I	□ IN □ OUT	- [	Compliance with Reduced	Oxyç	en Packaging, other			
11	□IN □OUT	Approved Source Food obtained from approved source		- 1	□N/A	-	specialized processes, and	AH t	CCP plan			
	□ IN □ OUT		3		□IN □ OUT □N/A □ N/O		Special Requirements: Fres	sh Ju	ice Production			
12	□N/A □ N/O	Food received at proper temperature			□ IN □ OUT	-	Special Requirements: Hoo	t Tro	atment Dispensing Freezers			
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		!	□N/A □ N/O			- 116	Landin Diaponaling Preezers			
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32 [	□ IN □ OUT □N/A □ N/O		Special Requirements: Cus	tom f	Processing			
HIII	☐ IN ☐ OUT	Protection from Contamination	3	4'40	□IN □OUT □N/A □N/O		Special Requirements: Bulk	: Wat	er Machine Criteria			
15	□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: Acid Criteria	ifled	White Rice Preparation			
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □ OUT □N/A		Critical Control Point Inspec	tion				
		rature Controlled for Safety Food (TCS food)	30		TUO IN I		Process Review					
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			⊒N/A ⊒IN □ OUT							
19	□ IN □ ÒUT □N/A <b>□</b> N/O	Proper reheating procedures for hot holding	3		□N/A		/ariance					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	foodborne illness.									
22	□ IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborn illness or injury.									

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	limar.	1   1   1   1   1   1   1   1   1   1	TERM		GOOD RETAIL	PRA	CTICES			
.				·-	preventative measures to control the intro					
Ma	ark d	esignated cor	TOUR HERE'S SALE	CONTRACTOR OF THE	, OUT, N/O, N/A) for each numbered item: In	Vi≕in c	ompliance <b>OUT</b> =	not in compliance N/O=not observed N/A=: Utensils, Equipment and Vending	ot applic	cable
38	□ II	N □ OUT □ N	I/A □ N/O	Pasteur	ized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfaces clear designed, constructed, and used	nable, pr	operly
39		V □ TUQ □ V	N/A	Water a	nd ice from approved source			Warewashing facilities: installed, maintain	ed used	test
			ra i a Fo	od Tempe	erature Control	55		strips		
40	יי ם	N □ OUT □N	/A 🔲 N/O		cooling methods used; adequate equipment erature controf	56		Nonfood-contact surfaces clean   Physical Facilities		
41			/A □ N/O	Plant fo	od properly cooked for hot holding	57	□ IN □ OUT □	IN/A Hot and cold water available; adequate	pressure	
42	<u>п</u> п	N 🗆 OUT 🗆 N	/A □ N/O	Approve	d thawing methods used	58	пи)Допт	Plumbing installed; proper backflow dev	ices	
43	וו 🗆 ו	N 🗆 OUT 🗆 N	/A	Thermoi	meters provided and accurate		□N/A □ N/O			
				Food Id	entification	59	□ IN □ OUT □	IN/A Sewage and waste water properly dispose	d	
44	II	TUO 🗖 N		Food pr	operly labeled; original container	60		IN/A Toilet facilities: properly constructed, suppl	ed, clean	ed
			Preven	tion of Fe	ood Contamination	61		IN/A Garbage/refuse properly disposed; facilities	maintaine	ed
45	<u>п</u> п	TUO 🗆 r		opening	rodents, and animals not present/outer s protected	62	TUO 🗒 NI 🗆 N/O	Physical facilities installed, maintained, and outdoor dining areas	clean; do	ogs in
46	□ II	N □ OUT		storage a	nation prevented during food preparation, & display			Adamseta santilation and limbing decision (		· 
47	_	OUT IN			l cleanliness	63	□ IN □ OUT	Adequate ventilation and lighting; designate	a areas i	usea
48		N OUT ON			cloths: properly used and stored	64				
49			Kessamb as de as lua-	- RELEASE IN THE RESIDENCE	and vegetables			Administrative		
50		N D OUT DN	e, are for green an error	Same grantification and	tensils: properly stored	65		IN/A 901:3-4 OAC		
51	_ II	N OUT ON	/A	Utensils handled	, equipment and linens: properly stored, dried,	66		N/A 3701-21 OAC		
52	_ II	N 🗆 OUT 🗖 N/	/A		se/single-service articles: properly stored, used		I			
53	<u>п</u>	N 🗖 OUT 🗆 N/	Ä □ N/O	Slash-re	sistant, cloth, and latex glove use					
				Mark ">	Observations and C					
	n No.			ity Level	, , ,	<b>`</b>		\ () \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	cos	R
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		Control Point (FSO) □ Process Review (RFE) □ Vari	ance Revi	ew □ Follow	up	Follow up date (if required	d) Water sample date/result (if required)			
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			`	water in the control of				
11.5										
		FOODBORNE ILLNESS RISK FACTO		* A. L						
IVI	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered	tem: IN≕i	1 compliance	OUT=	not in compliance N/O=no	ot observed N/A=not applicable			
÷		Compliance Status				Compliance Sta	atus			
		Supervision		Tim	e/Tem	perature Controlled for Sa	ifety: Food: (TCS food)			
1	□IN □OUT.□ N/A	Person in charge present, demonstrates knowledge, a performs duties	and 2			Proper date marking and	disposition			
2	□IN □OUT □ N/A	Certified Food Protection Manager		IN DO		Time as a public health co.	ntrol: procedures & records			
100		Employee Health		LIN/A LI N						
3	DIN DOUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	,	_	* N 10 10 10 10 10 10 10 10 10 10 10 10 10	· · · · · · · · · · · · · · · · · · ·	ery			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	2	^o □N/A		Consumer advisory provid	ded for raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	WW W. C. C. C.		140	Highly Susceptible Populations				
6		Good Hyglenic Practices  Proper eating, tasting, drinking, or tobacco use	2	│ □ IN □ O 6 □N/A	UT	Pasteurized foods used; r	asteurized foods used; prohibited foods not offered			
7		No discharge from eyes, nose, and mouth		ol Misse		Chémical				
		reventing Contamination by Hands				- Dilettical	<u>. 19 (19 (1965) 22 (British (1971) 23 (British</u>			
8	□IN □ OUT □ N/O		2	7	U1	Food 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	ved 2	8	ŲΤ	Toxic substances properly	identified, stored, used			
					Co	onformance with Approve	d Procedures			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			UT	Compliance with Reduced				
11	□IN □OUT	Approved Source Food obtained from approved source		[™] □N/A		specialized processes, an	id HACCP plan			
	DIN DOUT		3			Special Requirements: Fre	sh Juice Production			
12	□N/A □ N/O	Food received at proper temperature		_	UT	0				
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		¹ □N/A □ N	/0	Special Requirements: Hea	at Treatment Dispensing Freezers			
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3			Special Requirements: Cus	stom Processing			
		Protection from Contamination		ПІМ ПО		Pagial Bassinson at 5 '	U. Michael Marchine C.			
15	□ IN □ OUT □N/A □ N/O	Food separated and protected	3	3 DN/A DN/	(O	Special Requirements: Bull	k Water Machine Criteria			
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	I D IN D OI	UT 'O	Special Requirements: Acid Criteria	dified White Rice Preparation			
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	IN OI	JΤ	Critical Control Point Inspen	ction			
History	Time/Temps	rature Controlled for Safety Food (TCS food)		O IN O	JT .	D D				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	LIN/A		Process Review				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	IN O	ונ	Variance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures					s and employee behaviors			
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	oodborne illne	ess.	s the most significant co.	·			
22	□ IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foo illness or injury.							

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

Nar	me of Facility	Authority, Chapters 37 17 am	<u>u 3/ 13 Ol</u>		ype of Inspection	Tp.//
.05	•	son Veterans Club			S\d.	Date
1111		GOOD RETAIL	PRACTIC	ES	化原物电影 对表现:是非常严格者名名类之,是非常的电影。 《中国》	
	Good Retail Prac	tices are preventative measures to control the intro	duction of r	oathogens, cl	nemicals, and physical obje	cts into foods
М	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item: I	N≃in complia	ance <b>OUT</b> =no	t in compliance N/O=not obs	erved N/A=not applicable
		Safe Food and Water		SOUTH THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF	Utensils, Equipment and Ven	ding
38	D IN OUT ON/A ON/O		54 □ IN	v)⊡ out	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly used
39	│□ IN □OUT □N/A	Water and ice from approved source	55 🗆 🕪	N 🗆 OUT 🗆 N	Warewashing facilities: inst	alled, maintained, used; test
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56 🗆 IN	V □ OUT	Nonfood-contact surfaces of Physical Facilities	lean
41		Plant food properly cooked for hot holding	57 🗆 IN	l □ out ⊡n/	and a technology man control or standards War of T. Journal Mark Wall	le; adequate pressure
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58 🗆 IN		Plumbing installed; proper	hackflow devices
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	1 1	A □ N/O	, propor	Dadkiiow dovidus
		Food identification	59 🗆 IN	OUT □N/	A Sewage and waste water pro	operly disposed
44	□ IN □ OUT	Food properly labeled; original container	60 □ IN	I □ OUT □N/	A Toilet facilities: properly cons	tructed, supplied, cleaned
111	Preve	ntion of Food Contamination	61 🗀 IN	I □ ÔUT □Ñ/	A Garbage/refuse properly disp	osed; facilities maintained
45		Insects, rodents, and animals not present/outer openings protected	62 🗖 IN	I 🗆 OUT	Physical facilities installed, moutdoor dining areas	naintained, and clean; dogs in
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	DN//	A □ N/O	Outdoor diffing areas	
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness	63 🗖 IN	OUT	Adequate ventilation and ligh	ting; designated areas used
48 49	☐ IN ☐ OUT ☐N/A ☐ N/O	i is many property	64 □ IN	I □ OUT □N/	A Existing Equipment and Facilit	ies
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50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 🗆 IN	OUT DN/	A 901:3-4 OAC	2000年中心 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的 1000年的
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗆 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				
		Observations and C	orrectiv	e Actions		
ltom	1 No.   Code Section   Prior	Mark "X" in appropriate box for COS and R. COS=correity Level   Comment	ected on-site	during inspecti	on. <b>R</b> ≕repeat violation	
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Sani	itarian	on the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of the second of		Licensor;	01 10 /d.	.,,
	Nachoras	MpH, RTUS		Licenson,	Cama County	
		1 2 2 60 11		*: \		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page $\underline{\hat{A}}$  of  $\underline{A}$ 

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N	ame of facility		Check				License Number		Date		
	emottod	Us Boy, LLC	∯ FS	80			16		2/15/23		
A	ddress	Wa Boy, LLC	City/State/Zip Code								
1	301 E. 1	1,00 Street	M	G. W	nchest	7 ³ 2 15 ²	<b>&gt;</b>				
Li	cense holder	1	Inspec	ection Time		Tra	vel Time	Ca	tegory/Descriptive		
3	Jeanna I	2 thur	u	14					025		
Ty	pe of Inspection (che			· C	<u>'</u>		Follow up date (if required	<u>n</u>	Water sample date/result		
-	Standard   Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revi	riew	/ □ Follow uj	р	. ss.r up date (il required	"	(if required)		
	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						$\perp$	<u> </u>		
		FOODBORNE ILLNESS RISK FACTOR	RS AN	D	PUBLIC H	FΔI	THUNTERVENTIONS				
		ance status (IN, OUT, N/O, N/A) for each numbered it									
	· ·	Compliance Status	Compliance Status								
	ikansing	Supervision			Time	/Ten	<u> </u>		Food (TCS food)		
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	□IN □ OU	IT	Proper date marking and	23. C. 2			
2	□IN □OUT □ N/A	Certified Food Protection Manager		24	□ iN □ OU	IT	Time as a public health con	atrol:	procedures 9 resemb		
. I i i i		Employee Health	100712		□N/A □ N/O				•		
3	DIN DOUT N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	·   [		□ N □ OU		Consumer Adviso	iry			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A	ŧ	Consumer advisory provid	ed f	or raw or undercooked foods		
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts	Ш			Highly Susceptible Pop	ulai	lons		
6	□ IN □ OUT □ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use	CHES 9	26	□ IN □ OU □N/A		Pasteurized foods used; p				
7		No discharge from eyes, nose, and mouth		I.		12.11	Chemical				
11111	194 H	reventing Contamination by Hands		ŀ				*****	<u> </u>		
8	□IN □ OUT □ N/O	Hands clean and properly washed	_    2	27	□N/A		Food additives: approved a	and	properly used		
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	-	28	□IN □OU □N/A		Toxic substances properly in				
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible	18			Ce	informance with Approved				
		Approved Source	2	29	□IN □OU	'	Compliance with Reduced specialized processes, and	Oxyg AH b	gen Packaging, other CCP plan		
11	□ IN □ OUT	Food obtained from approved source		30	□ IN □ OU		Special Requirements: Fres		ina Dandusti		
12	OUT OUT	Food received at proper temperature		1	□N/A □ N/C		opecia: Nequirements, Fres	Ju	——————————————————————————————————————		
13	□IN □OUT	Food in good condition, safe, and unadulterated	<u> </u>  з	31			Special Requirements: Hear	t Tre	eatment Dispensing Freezers		
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	い	□IN □ OU		Special Requirements: Cust	tom	Processing		
		Protection from Contamination		+		-	Charles Daniel				
15	□ IN □ OUT □N/A □ N/O	Food separated and protected	3	33	□N/A □ N/C	)	Special Requirements: Bulk	vvai	ter Machine Criteria		
16	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	]3		□IN □ OUT □N/A □ N/O		Special Requirements: Acid Criteria	ified	White Rice Preparation		
17	TUO ואום OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	-	□ IN □ OU1 □N/A	Γ	Critical Control Point Inspec	tion	-		
1211	Time/Tempe	reture Controlled for Safety: Food (TCS food)	36	ĸı.		Г	Process Review				
18	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooking time and temperatures		+	□N/A		1 LOCOSS L/GAIGM				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37		□IN □ OŪT □N/A		Variance	<u>-</u>			
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	F	Ris	k factors an	e fo	od preparation practices	and	employee behaviors		
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fe	00	dborne illnes	SS.	s the most significant con				
Public health interventions are control measures to prevent foodborne illness or injury.									res to prevent foodborne		

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

Type of Inspection

Date ,

	٥c	J. OMO	<u> 776</u>	- K	pay, LLC			<u>51d.</u>	<u> 3/15/</u>	<u>23</u>	
		राम् अन्य किया के क्षेत्र है।			COOREINI		CTICES		erran in en en en en en en en en en en en en en	raente	NIN . M
門相利剛	F. 16.3.	Good Retail	Practi	ces are	preventative measures to control the introd			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 property of the next the fit of		
Ma	ark ç				I, OUT, N/O, N/A) for each numbered item: IN					applic	able
					d and Water		man 18、18年18、18、18、18、18、18、18、18、18、18、18、18、18、1	Itensils, Equipment and Vendin	9 4 11		
38		IN □ OUT □N/A	□ N/O	Pasteu	rized eggs used where required	54	□ N □ OUT	Food and nonfood-contact sur designed, constructed, and use	faces cleanal	ole, pro	operly
39		N □ OUT □N/A			and ice from approved source	5.5	DIN 5 OUT DNA	Warewashing facilities: Installe		. used:	test
111			F I Fo	od Temp	erature Control	55	<u>-</u>	strips		,	
40	0	N 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment perature control	56	□IN□OUT	Nonfood-contact surfaces clear Physical Facilities	n 11111		
41		N'□ OUT □N/A I	□ N/O	Plant fo	ood properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available;	adequate pre	ssure	
42	0	N 🗖 OUT 🗆 N/A [	□ N/O	Approve	ed thawing methods used	58	□ IN □OUT	Plumbing installed; proper bad	kflow device	s	
43		N □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O				_
				Food Id	entification	59	□ IN □ OUT □N/A	Sewage and waste water proper	ly disposed		
44		N 🗆 OUT	İ	Food p	roperly labeled; original container	60	☐ IN ☐ OUT ☐N/A	Toilet facilities: properly construc	ted, supplied,	cleane	ed
			Preven	tion of F	ood Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly dispose	d; facilities ma	intaine	∍d
45	_ ı	N 🗖 OUT			rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, main	tained, and cle	ean; do	gs in
46	<u></u> ,	N 🗖 OUT		Contam	ination prevented during food preparation, & display		□N/A □ N/O	outdoor dining areas			
47	<u></u>	N 🗆 OUT 🗆 N/A			al cleanliness	63	TUO UT	Adequate ventilation and lighting	; designated a	areas u	ısed
48	<u> </u>	N 🗖 OUT 🗖 N/A [	⊒ N/O	Wiping	cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities			
49		N OUT INA [	Brosen - of G	Control of the second	g fruits and vegetables	1 10		Administrative :	ill brain		
	14 6		r repair toky regord, (gr	30-18-3 100" Ec 11-20	se of Utensils			相接相接。自己一門在新漢次語母· <u>把於火車完成</u> 直指於予於書或自		NEW SE	
50	ПП	N OUT ON/A [	□ N/O		utensils: properly stored	65	IN   OUT   N/A	901:3-4 OAC			
51		N  OUT  N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	☐ IN ☐ OUT ☐N/A	3701-21 OAC			
52	-	N □ OUT □N/A		Single-u	ise/single-service articles: properly stored, used				· .		
53	IIIII	N 🗖 OUT 🗖 N/A 🛭	⊐ N/O	Slash-re	esistant, cloth, and latex glove use	200 11 15 190	作用 eLang and an elas class of the artist phone	Talahan ang sa sa sa talahan kan kan kan kan kan ang sa sa sa sa kan kan kan kan kan kan kan kan kan ka		arumana ar. z	· 161 JUL 152
				Mark ")	Observations and Co						
Iten	ı No.	Code Section	Priori	ty Level	Comment			THE PROPERTY INTRODUCES OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE	STATES OF WAREHOUSE	cos	R
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					No Violations not	₹ <u>€</u>	garing	inspection.			
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Pers	Person in Charge Date:										
		X	. )o.	O, AAA	on the obs			2/15/2	3		
San	itaria	ın ,	3 / ~ * * /	<u> </u>			Licensor:	1 1 1 2 1 6 m			
	3	Sa. 56	) v	$ u_{-}^{\lambda}$	MYXX, REHS		J. 1	ms Pounty			
		TV I EVEL Y					4 .7 4				

Name of Facility

N	ame of facility		Ta		Line	- N				
"	ame or facility		Check o			ise Number 3 ≈=	ber Date			
_	<u>Ήορε ⊃ρ</u> .ddress	ring Lustitute	r			27		<u> 3 /17 /3</u>	3_	
^	ILARA WA	1 Contract of A	City/Sta	te/Zip Code						
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-	1 2 2	Q	j j	e in thine	Travel Time	_	Categor	ry/Descriptive		
Τ,	<u>V \ C \O√\Ø</u> ype of Inspection (che		<u>(o</u>	0	30		<u>(_'</u>	<u>45</u>		
"! 2°E	ype of inspection (che ifStandard <del>•</del> ⊑iCritical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revi	ew □ Follow u	Follow	up date (if require		er sample date. equired)	/result	
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						. ,		
		FOODBORNE ILLNESS RISK FACTO	DQ ANI	ם או ופווכיר	EALTEIN	GEBVENIJAN	ATRIBUTE			
٨	Mark designated compli	iance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=ir	compliance C	DUT=not in c	ompliance N/O=r	of observe	ed N/Δ=not ar	anlicable	
		Compliance Status		Compliance Status						
Perm		Supervision		Time	/Temperatur	a Controlled for S		t (TCS food)		
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties		ПІМ ПО	JT Brono	r date marking and		***************************************	**********	
2	DIN DOUT D N/A	Certified Food Protection Manager Employee Health	2	4 DNA DNA	Llima	as a public health co	ontrol: proce	edures & records	s	
		Management, food employees and conditional employee	2.5			Consumer Advis	env.			
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting	2:	. □ IN □ OU	т	mer advisory prov				
5	DIN DOUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal even		′  □N/A					_	
		Good Hygienic Practices	12.0	□ IN □ OU	IT I	ly Susceptible Po				
<u>6</u> 7	DIN DOUT DNO	Proper eating, tasting, drinking, or tobacco use	26			urized foods used;			∌d	
1	│	No discharge from eyes, nose, and mouth reventing Contamination by Hands				Chemical				
8	□IN □ OUT □ N/O		2'	DIN DOU	Food a	additives: approved	and prope	erly used		
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		∐N/A	T Toxic s	substances properly	/ identified, s	stored, used		
40	DIN COUT DAY	Adamysta harshira ta 1994 a				nce with Approve	**************************************	100000000000000000000000000000000000000		
<u>10</u>		Adequate handwashing facilities supplied & accessible Approved Source	29	□IN □OU □N/A	T Compli special	iance with Reduced lized processes, a	d Oxygen Pa	ackaging, other		
11	□IN □ OUT	Food obtained from approved source	30	UO IN II OU	T Specia			·		
12	□IN □ OUT □N/A □ N/O	Food received at proper temperature	I F			I Requirements: Fre		<del></del>		
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	31	N/A N/C		l Requirements: He	at Treatmer	nt Dispensing F	reezers	
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32		I Special	l Requirements: Cu	stom Proce	essing		
	□IN □ OUT	Protection from Contamination	33		I Shacial	Requirements: Bu	lk Water Ma	achine Criteria		
15	□N/A □ N/O	Food separated and protected			<u></u>	<del></del>	·	<u> </u>		
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU □N/A □ N/O	T Special Criteria	Requirements: Aci	dified White	e Rice Preparati	on	
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ QU¹ □N/A	Critical	Control Point Inspe	ection			
į.	i	rature Controlled for Safety Food (TCS food)	36	□IN □ OUT	Process	s Review				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		□N/A □IN □ OU1	г ., .			<u> </u>		
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□N/A	Variano	е				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors ar	e food prep	paration practices ost significant co	s and emp	oloyee behavi	ors	
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	odborne illnes	SS.		_			
22	□ IN □ OUT □ N/A	Proper cold holding temperatures		ness or injury.		ns are control me	∍asures to	prevent tood	iporne	

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

Name of Facility			Type of Inspection	Date
1106 SOALWE	3 Junstitute		2/9 9 66b	1 8/17/23
	GOOD RETAIL	PRACTICES	<b>用语明确:常治祖江宗告诺尔 1 张明等郑元元报 正音识观志尔法不然</b>	OF THE BOOK WINDS TO SEE A SECOND TO SEE A SECOND TO SEE A SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND TO SECOND
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Mark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item: II	N=in compliance <b>OUT</b>	i=not in compliance <b>N/O</b> =not obs	erved <b>N/A</b> =not applicable.
	Safe Food and Water		Utensiis, Equipment and Ver	
38   IN   OUT   N/A   N/O	Pasteurized eggs used where required	54 □ IN 🗖 OUT	Food and nonfood-contact designed, constructed, and	t surfaces cleanable, properly I used
39     IN   OUT   IN/A	Water and ice from approved source	55 🗆 IN 🗀 OUT	□N/A Warewashing facilities: ins	talled, maintained, used; test
40   IN   OUT   IN/A   N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN ☐ OUT	Nonfood-contact surfaces	clean
41	Plant food 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	de: adequate pressure
42 IN OUT ON/A N/O	Approved thawing methods used	58 🗆 IN 🗆 OUT		
43 □ IN □ OUT □N/A	Thermometers provided and accurate		Plumbing installed; proper	Dackflow devices
			DN/A Comment	
	Food Identification			
44 □ IN □ OUT	Food properly labeled; original container	60 IN OUT		
Preven	tion of Food Contamination	61 IN OUT		
45 IN I OUT	Insects, rodents, and animals not present/outer openings protected	62 IN I OUT	Physical facilities installed, r outdoor dining areas	maintained, and clean; dogs in
46 IN OUT	Contamination prevented during food preparation, storage & display	63 IN I OUT	Adequate ventilation and lie	hting; designated areas used
47	Personal cleanliness Wiping cloths: properly used and stored	<del></del>		
49 IN I OUT IN/A I N/O	Washing fruits and vegetables	64 IN I OUT		
	Proper Use of Utensils		Administrative	
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: properly stored, dried, handled	66   IN   OUT	□N/A 3701-21 OAC	·
52 IN OUT IN/A	Single-use/single-service articles: properly stored, used			
53 II IN II OUT IN/A II N/O	Slash-resistant, cloth, and latex glove use	ris we was a pear of the angles of the		
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Step 14.5 D No	ty Level Comment  C	\. \. \. \. \. \. \. \.		COS R
50 10	c 11/1 obribming usige	to be d	cam to sight 1	touch. 0 0
54 4.4A NC	- All equipment needs	10 bx 1/2 c		
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PRIORITY LEVEL: C = CRITIC	CAL NC = NON-CRITICAL		<u> </u>	\

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Na	ame of facil	ity		Check			License Number	Date			
	1 1 1 C	Catinh	Le Beautry	∭ĻFŚ	SO.	☐ RFE	59	1 0	VIIIIna		
A	ddress	46,2		City/Sta	ate/	Zip Code	<u> </u>		rii i i o~		
1.5	75 (°	1.5	State Route 41	$\mathcal{D}_{o}$	اره	des					
$\rightarrow$	cense hold	<del></del>	And And And And And And And And And And	Inspect			ravel Time Category/Descriptive				
(	5 NEA	.,] (	) )Vftve	9	3 C		20	S			
Ty	pe of Insp	ection (che	ck all that apply)		<u> </u>	,	チじ Follow up date (if required	r sample date/result			
	Standard	☐ Critical	Control Point (FSO) D Process Review (RFE) D Varia	nce Revi	iew	្រី Follow up	Tonow up date (ii redunet		r sample date/result quired)		
	Foodborne	□ 30 Day	□ Complaint □ Pre-licensing □ Consultation		_						
11	11 12 11 551			RS AN	m i	TIRLIC HEA	TH INTERVENTIONS	9			
M	lark design	ated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: <b>IN</b> =i	in co	ompliance OUT	=not in compliance N/O=no	t observe	d N/A=not applicable		
			Compliance Status	Compliance Status							
			Supervision			Time/Te	mperature Controlled for Sa		(TCS food)		
1		UT 🗆 N/A	Person in charge present, demonstrates knowledge, ar	10	22	□ IN □ OUT	Proper date marking and				
2		OUT 🗖 N/A	performs duties  Certified Food Protection Manager		1	□N/A □ N/O	Troper date marking and	uisposition			
			Employee Health	2	ンム!	□IN □ OUT □N/A □ N/O	Time as a public health cor	ntrol: proced	dures & records		
3		UT 🗆 N/A	Management, food employees and conditional employees		i di		Consumer Adviso	ry			
4		UT 🗆 N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	2		□IN □ OUT □N/A	Consumer advisory provid	ed for raw	or undercooked foods		
5		UT 🔲 N/A	Procedures for responding to vomiting and diarrheal even	ts		IIVA	Highly Susceptible Por				
			Good Hygienic Practices			□ N □ OUT	Pasteurized foods used; p				
<u>6</u> 7		OUT   N/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth			□N/A					
			reventing Contamination by Hands				Chemical				
8		OUT 🗆 N/O	1		27	□IN □ OUT □N/A	Food additives: approved	and proper	ly used		
					[	□ IN □ OUT					
9			No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	28	□N/A	Toxic substances properly i	dentified, s	tored, used		
		<del></del>					onformance with Approved	l Procedu	res		
10			Adequate handwashing facilities supplied & accessible Approved Source	_	, [	□ IN □ OUT □N/A	Compliance with Reduced specialized processes, and	Oxvaen Pa	ckaging, other		
11	□и □		Food obtained from approved source		1	IN DOUT					
12	N I		Food received at proper temperature	_   3		N/A □ N/O	Special Requirements: Fres	sh Juice Pro	oduction 		
13	□N/A □		Food in good condition, safe, and unadulterated	з		⊒IN □ OUT ⊒N/A □ N/O	Special Requirements: Hea	t Treatmen	t Dispensing Freezers		
14			Required records available: shellstock tags, parasite		F	JIN DOUT					
14	□N/A □		destruction			□N/A □ N/O	Special Requirements: Cus	tom Proces	ssing		
			Protection from Contamination	3:		IN OUT	Special Requirements: Bulk	Water Ma	chine Criteria		
15			Food separated and protected	-	+	⊒N/A □ N/O					
16			Food-contact surfaces: cleaned and sanitized	₃₄		⊒IN □ OUT ⊒N/A □ N/O	Special Requirements: Acid	ified White	Rice Preparation		
	□N/A □		Proper disposition of returned, previously served,		-	IN OUT					
17			reconditioned, and unsafe food	38		⊒N/A	Critical Control Point Inspec	tion			
			ature Controlled for Safety Food (TCS food)	36	K I	IN 🗆 OUT	Process Review				
18		OUT N/O	Proper cooking time and temperatures			□N/A 	1 TOODIS TOVICW				
$\exists$				<u> </u>		]IN □ OUT ]N/A	Variance				
19	□N/A □		Proper reheating procedures for hot holding			<u>-</u> -					
20			Proper cooling time and temperatures	┤│ <u></u>	n:- •	. e4 - · · ·					
	□N/A □		,	_    t	κι <b>s⊬</b> :hat	ς τ <b>actors</b> are fo are identified a	ood preparation practices is the most significant cor	and empl itributing	loyee behaviors factors to		
21			Proper hot holding temperatures			borne illness.	5		,		
$\dashv$				—   P	Pub	lic health inte	rventions are control me	asures to	prevent foodborne		
22		DUT □N/A   	Proper cold holding temperatures	"	ııı ies	ss or injury.					

The Greene Beanery							Type	of Inspection	Un	Date	192		
L	_		V X Maria		(	· ·			Cillaga	tr	<u> vira</u>	The way	
			10 8.545	T S Print	GOOD RETAIL	PRA	CTICES	HOZAL					191 19
١		Good Retai	il Practi	ces are	preventative measures to control the introd	ductio	n of pathogens,	chem	nicals, and ph	ysical object	s into foods.	-11/0.1-10	100
·Ma	ark c	designated comp			N, OUT, N/O, N/A) for each numbered item: IN	I=in c	ompliance OUT=	网络 學 於意。	\$ \$ \$ 4 DEFENDED	Grand State Land Street Street, Brief	180 to Street Str. Mar To Street agents	applic	able
ĭ#¥S.			State 481 268 (A)	ich, 51,5-1 george	· · · · · · · · · · · · · · · · · · ·			Ute	ensils, Equipm Food and pon	THE RESIDENCE IN COLUMN TO SECURE	<b>ing</b> urfaces cleana		
38	ļ	IN OUT ON/A			rized eggs used where required	54	□ IN □ OUT		designed, con	structed, and u	sed	.bie, pro	орепу
39		IN OUT ON/A	Printed Strong State Sea	Wind easy C. Durg	and ice from approved source	55	   □ IN □ OUT □	]N/A		facilities: instal	led, maintained	d, used;	test
t nam-	erijiji	· · · · · · · · · · · · · · · · · · ·	. 0 11 11 19 19 19 19 19	a 18 "im-thrist-Britis"	cooling methods used; adequate equipment	56			strips Nonfood-conta	ot surfaces cli			
40		IN OUT ON/A	□ N/O		perature control	1			Elinabeth of Seat Seat Seat Seat Seat	Facilities			
41		IN OUT IN/A	□ N/O	Plant fo	ood properly cooked for not holding	57	D IN OUT D	]N/A	Hot and cold v	water available	; adequate pre	essure	
42		IN  OUT  N/A	□ N/O	Approv	ed thawing methods used	58	□ IN □OUT		Plumbing insta	alled; proper b	ackflow device	s	
43		IN OUT ON/A		Thermo	ometers provided and accurate		□N/A 🗀 N/O						
				Food la	dentification	59	□ TUO □ NI □	IN/A	Sewage and w	aste water prop	erly disposed		
44	<u></u>	IN 🗖 OUT		Food p	roperly labeled; original container	60		IN/A	Toilet facilities:	properly constr	ucted, supplied	cleane	ed
May V			Preven	tion of F	ood Contamination	61		1N/A	Garbage/refuse	properly dispos	sed; facilities m	aintaine	d
45		IN 🗆 OUT			, rodents, and animals not present/outer	62	D IN D OUT		Physical facilities	es installed, ma	intained, and cl	ean; do	gs in
46		IN 🗖 OUT	·	Contair	nination prevented during food preparation,		□N/A □ N/O		outdoor dining a	ireas 			
47		N 🗆 OUT 🗆 N/A			al cleanliness	63	TUO UN DOUT		Adequate ventil	ation and lightin	ng; designated	areas u	sed
48		N  OUT  N/A		Wiping	cloths: properly used and stored	64		IN/A	Existing Equipm	ent and Facilitie	s		,
49		N □ OUT □N/A	dh shuitti di da bok	Samuel Andrews	g fruits and vegetables				Admini	strative :			
50		N □ OUT □N/A	N. P. S. Agrinning	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 THE PROPERTY O	se of Utensils	65	□ IN □ OUT □	ΙΝΙ/Δ	901:3-4 OAC	<u>ur Harde de qui direi de en Pris</u>		<b>多洲主角亚</b> 亚	
		"			utensils: properly stored s, equipment and linens: properly stored, dried,	03		-	901.3-4 OAC				
51		N OUT N/A		handled		66	IN OUT	N/A	3701-21 OAC				
52 53		N OUT ON/A			use/single-service articles: properly stored, used esistant, cloth, and latex glove use								
					Observations and Co				3127444.1527.1			134104	*****
			E NAME OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PART	Mark "	X" in appropriate box for COS and R: <b>COS</b> =corre	cted c	n-site during inspe	ection-	R=repeat viola	ition			
Item	No.	Code Section	Priori	ty Level	Comment						- CANASIII II	cos	R
					All Violations For	F + A	D 01 / 1	C	· Luca Co	1 .			
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PRIC	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page of of												

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_	FAIR Sta	1965	Į	+0		5		(35	
	pe of Inspection (che				•	Follow up date (if requir	ed)	Water sample date/result	
-	"Standard ☐ Critical Foodborne ☐ 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Rev	iew 🗆	Follow up			(if required)	
		2 Striptaint 2   Fe-licensing 2 Consultation			<del></del> ,				
		FOODBORNE ILLNESS RISK FACTO	RS AN	D PUI	BLIC HEA	LTH INTERVENTION	us .		
M	lark designated compl	ance status (IN, OUT, N/O, N/A) for each numbered it	em: <b>IN</b> =i	п сотр	liance <b>OUT</b>	=not in compliance N/O=	not o	bserved N/A=not applicable	
		Compliance Status							
		Supervision		H (1) (1)	Time/Te	Compliance S		Food (TCS food)	
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	а 📗	ı 🗆 ا	N □ OUT /A □ N/O	Proper date marking an			
2	□IN □OUT □ N/A	Certified Food Protection Manager		241	TUO 🗖 N	Time as a public health o		: propoduros 9 vo cavda	
CENTE ENGRE		Employee Health	1107	_   ШИ	/A □ N/O				
3	DIN DOUT N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting		F1 18	T OUT	Consumer Advi	sory		
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	1 1	.5   H.	N □ OUT A	Consumer advisory prov	vided	for raw or undercooked foods	
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even			الأرابانيان	Highly Susceptible P	opula	tions	
6	OUT _ N/O	Proper eating, tasting, drinking, or tobacco use			N DOUT	Pasteurized foods used;	: proh	ibited foods not offered	
7	DIN DOUT DN/O	No discharge from eyes, nose, and mouth	·L.			Chemical			
		reventing Contamination by Hands		T .	V □ OUT	Chemicar			
8	DIN DOUT NO	Hands clean and properly washed		27 🗀 N		Food additives: approve	đ and	properly used	
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	1 L	'8 □N/		Toxic substances propert			
	DIN BOUT BAYA				t	onformance with Approv	ed Pr	rocedures	
10	│ □IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source	2	11 D 19	N 🔲 OUT	Compliance with Reduce specialized processes, a	d Oxy	gen Packaging, other	
11	□ IN □ OUT	Food obtained from approved source			OUT				
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	I⊦		A NO	Special Requirements: Fr			
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	] 3	1	A D N/O	Special Requirements: He	eat Tre	eatment Dispensing Freezers	
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	_ 3	21	OUT A D N/O	Special Requirements: Cu	ustom	Processing	
15	□IN □ OUT	Protection from Contamination  Food separated and protected	3		OUT A   N/O	Special Requirements: Bu	ıłk We	ater Machine Criteria	
	□N/A □ N/O	. 500 Superiore and protected	$\bot \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \!$	. I IN	OUT	Special Requirements: Ac	-idiffa-	I White Rice Presenting	
16	□ IN Ĵ□ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	]3,	* □N//	A   N/O	Criteria		white Rice Preparation	
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5	OUT	Critical Control Point Inspe	ection		
1000		rature Controlled for Safety Food (TCS food)	36		□ OUT	Process Review			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	-	,N//				<del></del>	
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37		TOOT	Variance			
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	       F	Risk fa	ctors are fo	ood preparation practice	s and	d employee behaviors	
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fe	hat are oodbor	identified a ne illness.	is the most significant co	ontrib ~	outing factors to	
22	□ IN □ OUT □N/A	Proper cold holding temperatures	-     P	<b>'ublic</b> l Iness c	health inter or injury.	interventions are control measures to prevent foodborne /.			

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of inspection Date GIOVERNI 11280 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 □ IN □ OUT □ N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test Food Temperature Control 55 IN OUT ON/A Proper cooling methods used; adequate equipment 56 IN I OUT □ IN □ OUT □N/A □ N/O Nonfood-contact surfaces clean for temperature control Physical Facilities □ !N □ OUT □N/A □ N/O Plant food properly cooked for not holding 57 ☐ 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 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate □N/A □ N/O Food Identification 59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed ☐ IN ☐ OUT 44 Food properly labeled; original container 60 ☐ IN ☐ OUT ☐N/A Toilet 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 □ INM□ 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 47 ☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used Personal clean/iness □ 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 Proper Use of Utensils 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored 65 ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 handled ☐ IN ☐ OUT ☐N/A 3701-21 OAC ☐ 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 Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on site during inspection R=repeat violation Item No. Code Section Priority Level | Comment 16 4,60 cos NC 33000 OVM П 56 4.44 i\ 4.. CONG WAR Malh ⑽ Cause o free ce П 6.46 NIC 170 \$A6025 Person in Charge Datiota Vincent Date: Sanitarian Licensor: 1dons PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

ſ	Name of facility		Che	ck i	one	License Number		Defe
	Origina)	Homelown Pizer			4.1			Date
7	Address	HOWA JOHN HISCKS			ate/Zip Code	236		0/1/23
	91 A). W.	61,41	,,					
T	icense holder	11/4 11.46 1.	_		lon Time 1	<del> </del>		<u> </u>
	Macy 5	1			·   '	ravel Time		tegory/Descriptive
-	Type of Inspection (ch	ock all that goods)		Q	0		<u>C35</u>	
\Q	∄"Standard □ Critica	ll Control Point (FSO)	nce R	evi	ew El Followup	Follow up date (if require	d)	Water sample date/result
[	☐ Foodborne ☐ 30 Da	y □ Complaint □ Pre-licensing □ Consultation			Ow Ellowup			(if required)
400		TOODSODALE WINESS SIGNATURES		3311				
	Mark designated comm	FOODBORNE ILLNESS RISK FACTO	₹5 <i>P</i>	MI.	D PUBLIC HEA	ALTH INTERVENTION:	8	用出头的最小的音乐儿
		pliance status (IN, OUT, N/O, N/A) for each numbered it	em: IIV	¥=lr	compliance OU	r=not in compliance N/O=no	ot o	served N/A=not applicable
				E34		Compliance Sta		
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, ar		- 1		emperature Controlled for Sa	fety	Food (TCS food)
L		performs duties		2	3	Proper date marking and	disp	osition
2	□IN □OUT □ N/A	Certified Food Protection Manager		2	4 DIN DOUT	Time as a public health cor	ntrol	
		Employee Health,  Management, food employees and conditional employees			□N/A □ N/O			
3	DIN DOUT D N/A	knowledge, responsibilities and reporting	3;	Г	TUO D OUT	Consumer Adviso		
4	DIN DOUT N/A	Proper use of restriction and exclusion		25	N/A	Consumer advisory provid	led	for raw or undercooked foods
5	│ □IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	s	教徒の		Highly Susceptible Por	oula	tions
6	□ IN □ OUT □ N/C		1115	26	│ □ IN □ OUT	Pasteurized foods used; p	rohi	bited foods not offered
7	□ IN □ OUT □ N/C	No discharge from eyes, nose, and mouth	_			Chemical		
		reventing Contamination by Hands			ПІК ПОІТ			
8	OIN OUT N/O	Hands clean and properly washed		27	□N/A	Food additives: approved	and	properly used
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed	28	☐ IN ☐ OUT ☐ N/A	Toxic substances properly i	deni	ified, stored, used
10	☐IN ☐OUT ☐ N/A	Adomista		1 HE 2 H		Conformance with Approved	l Pr	ocedures
		Adequate handwashing facilities supplied & accessible Approved Source	11.22	29	□ IN □ OUT □N/A	Compliance with Reduced specialized processes, and	Оху	gen Packaging, other
11		Food obtained from approved source	****		DIN DOUT			<del></del>
12	OUT OUT	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fres	ih Ju	ilce Production
13	<del></del>	Food in good condition, safe, and unadulterated	_	31	□ IN □ OUT □N/A □ N/O	Special Requirements: Hea	t Tre	eatment Dispensing Freezers
14	□ IN □ OUT	Required records available: shellstock tags, parasite	$\dashv$		DIN DOUT	<del>                                       </del>		
12-11	□N/A □ N/O	destruction		32	□N/A □ N/O	Special Requirements: Cust	tom	Processing
Ш	□ N □ OUT	Protection from Contamination		33	□IN □ OUT	Special Requirements: Bulk	Wat	er Machine Critorio
15	□N/A □ N/O	Food separated and protected		Н	□N/A □ N/O			
16	□ IN Ø OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OUT □N/A □ N/O	Special Requirements: Acidi Criteria	ified	White Rice Preparation
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT □N/A	Critical Control Point Inspect	tion	
***	Ilme/tempe □IN □ OUT	rature Controlled for Safety Food (FCS food)		36	□ IN □ OUT	Process Review		
18	□N/A □ N/O	Proper cooking time and temperatures			□N/A	· roodes review		
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	<b>-</b>	37	□ IN □ OUT □N/A	Variance		
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	-	Ri	<b>sk factors</b> are fo	ood preparation practices a	and	employee behaviors
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foc	at are identified a odborne illness.	is the most significant con	tribı	uting factors to
22	□ IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodbor illness or injury.					
		<del></del>						i

HEA 5302A Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Page _____ of __3__

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

Nar	me of Facility	<del></del> -	riditority. Onapters of IT are	u <i>31</i> _	13 Onlo Revis				
		water	on Pizza	<u> </u>		Type of Inspection	Date ()	13	
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	Good Retail	Practices a	are preventative measures to control the intro	ductio	on of pathogens.	chemicals and physical obj	acts into foods		
M	ark designated compl	iance status	(IN, OUT, N/O, N/A) for each numbered item: I	N=in c	ompliance OUT=r	not in compliance N/O=not ob	served N/A=no	it applic	able
#ew		Sate F	Tood and Water was a series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of the series of			Utensils, Equipment and Ve	nding		
38	IN OUT ON/A		teurized eggs used where required	54	тио Д ии	Food and nonfood-contact designed, constructed, an	of surfaces clean d used	able, pr	operly
39	□ IN □ OUT □ N/A		er and ice from approved source imperature: Control	55		N/A Warewashing facilities: in:	stalled, maintaine	d, used	test
40	E THE THE STEEL SERVICE OF SERVICE OF SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE SERVICE	D	per cooling methods used; adequate equipment	56	TUO 🛴 NI 🗆	Nonfood-contact surfaces	clean		
		for te	emperature control			Physical Facilities			$I_L$
41	IN OUT ON/A		it food properly cooked for hot holding	57		N/A Hot and cold water availa	ble; adequate p	ressure	
42	IN OUT IN/A	N/O Appr	roved thawing methods used	58	TUOD NI	Plumbing installed; prope	r backflow device	es	
43	□ IN DOUT □N/A	Ther	rmometers provided and accurate	<u> </u>	□N/A □ N/O				
n f		Food	l identification	59		N/A Sewage and waste water p	roperly disposed		
44	TUO 🗓 NI 🗆	Food	d properly labeled; original container	60		N/A Toilet facilities: properly cor	nstructed, supplied	i, cleane	ed
in i			of Food Contamination	61	□ и □ оот □г	N/A Garbage/refuse properly dis	posed; facilities n	naintaine	ed .
45	TUO 🗆 NI 🗖	Insec	cts, rodents, and animals not present/outer lings protected	62	ТUОД⊓П	Physical facilities installed,	maintained, and o	lean; do	gs in
46	□ IN □ OUT		amination prevented during food preparation, ge & display		□N/A□ N/O	outdoor dining areas			
47	□ IN □ OUT □N/A	-	onal cleanliness	63	TUO 🗆 NI 🗖	Adequate ventilation and lig	hting; designated	areas u	ısed
48	□ IN □ OUT □N/A □		ng cloths: properly used and stored	64		N/A Existing Equipment and Facil	lities		<del></del> -
49	□ IN □ OUT □N/A □	15 40 45 15 11 11	hing fruits and vegetables	in di li j		Administrative	The all thinks	#1194##	103
-TILBETH OF	the state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second state of the second st	10 0 p 1 . p 1 . p 1 . p 1 . p 2 . p 2 . p 2 . p 2 . p 2 . p 2 . p 2 . p 2 . p 2 . p 2 . p 2 . p 2 . p 2 . p 2	Use of Utensils			· · · · · · · · · · · · · · · · · · ·	imairai		11.1
50	IN OUT ON/A		e utensils: properly stored sils, equipment and linens: properly stored, dried,	65		I/A 901:3-4 OAC			
	IN OUT ON/A	handl	led	66	OUT ON ONT ON	I/A 3701-21 OAC			
	□ IN □ OUT □N/A □ IN □ OUT □N/A □		e-use/single-service articles: properly stored, used n-resistant, cloth, and latex glove use	İ					
THILIP PLAN			Observations and C	narmijaja.		<u> </u>		TENAL SE	walan
		Mark	K."X" in appropriate box for COS and R: COS=corre	cted c	n-site during inspec	tion • R≒repeat violation			
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43	4.14	NC	All cold holding units	GOA	rgh rolle.				
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IJέ	3.5C	NC.	All food Items need	<i>t.</i> ,	hy nead	dy labeled wh			
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54	41.44	NC			MEINIE	ned in good repe			
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56	4.5D	NC	All equipment need to		mornia	wed clean de	c sight		급
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			repair.			- Trueste 18	7030		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

Name of Facility	,				Type of inspection	Date		
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							10	<u>ٿ</u>
		- Observations am	d Corrective	Actions (con	(finued)			
Item No.   Code Secti	Mark X on Priority Level	incappropriate box for GOS and Comment	iR (COS≒corratio	on-site during inspe	iction - R≕tepeat violation			
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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_	ddress	OCC food			Zip Code		056		11/1/23		
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Li	icense holder	C) 14651	Inspect	tion		Tras	vel Time	0-	to a control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the control of the 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		
1	Beron	M. F. Land	<u></u>	7		···u		Ca	tegory/Descriptive		
T	ype of Inspection (che	ck all that apply)		U	1	-1.	20				
100	ßStandard □ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revi	iew	☐ Follow up	.	Follow up date (if required	1)	Water sample date/result (if required)		
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
H		FOODBORNE ILLNESS RISK FACTO	RS AN	ומ	TIRI IC HE	-Δ1	TH INTERVENTIONS	5			
N	Mark designated compli	iance status (IN, OUT, N/O, N/A) for each numbered it	em: <b>IN</b> =i	in co	ompliance Of	UT=r	not in compliance N/O≃no	nt oh	served N/A=not applicable		
		Compliance Status	Compliance Status								
		Supervision	Life.	Hill	Time/	Tem			Food (TCS food)		
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd III	23	□IN □ OUT <b>□</b> N/A □ N/O	т	Proper date marking and				
2	OUT N/A	Certified Food Protection Manager Employee Health	2	24	□ IN □ OU1 □N/A □ N/O	- 1	Time as a public health cor	ntrol:	procedures & records		
3	DIN DOUT D N/A	Management, food employees and conditional employees	3;		LIN/A LI N/O	1	Consumer Adviso				
		knowledge, responsibilities and reporting	2:	,5	□ IN 🗖 OUT	40.00		*****	or raw or undercooked foods		
5	☐IN ☐OUT ☐ N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal even		1	⊒N/A		Highly Susceptible Por				
		Good Hygienic Practices			□ IN □ OUT				22.00.000		
7		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth	26		□N/A	1 2 2 1	Pasteurized foods used; p				
		reventing Contamination by Hands		T			Ghemical				
8	□IN □ OUT □ N/O		2	, , ,	□IN □ OUT □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	ed 2	, XI	⊒IN □ OUT ⊒N/A	3.022	Toxic substances properly i				
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible					formance with Approved	2.00			
		Approved Source	29	i Cal	⊒IN □ OUT ⊒N/A		Compliance with Reduced specialized processes, and	Oxy i HA	gen Packaging, other CCP plan		
11	□IN □OUT	Food obtained from approved source	30		JIN 🗆 OUT		Special Requirements: Fres		<del></del>		
12		Food received at proper temperature	-	-	⊒N/A □ N/O ⊒IN □ OUT						
13	□IN □OUT	Food in good condition, safe, and unadulterated	3		N/A   N/O		Special Requirements: Hea	t Tre	atment Dispensing Freezers		
14	LIN/A LI N/O	Required records available: shellstock tags, parasite destruction	32		IN DOUT		Special Requirements: Cus	tom I	Processing		
	□IN M OUT	Protection from Contamination	33		IN □ OUT		Special Requirements: Bulk	Wat	ter Machine Criteria		
15	□N/A □ N/O	Food separated and protected		+-		$\dashv$			<u> </u>		
16	□IN □OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	† [  -	IN DOUT		Special Requirements: Acid Criteria	ified [.]	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	tion			
		rature Controlled for Safety Food (TCS food)	36	s I	TUO 🗆 NI	٦,	Process Review				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	.	<u> </u>	IN/A TUO □ OUT		TOCOBS I/GVICW				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37		IN LI OUT		Variance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk	factors are	foo	d preparation practices	and	employee behaviors		
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	bod	borne illness	3.	the most significant con		_		
22	□ IN □ OUT □N/A	Proper cold holding temperatures		ines	ss or injury.	(erv	enti <b>ons</b> are control mea	asur	es to prevent foodborne		

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

Bee Kay Sweets			Type of Inspection	Date I A / A	
Dee Carl Dane 12			<u> </u>	<u> </u>	
GOOD RETA		MATALLICE OF	柳藤湖南江河州海南湖 高水河 网络古柳木南山 中国	China and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and Anna and An	
Good Retail Practices are preventative measures to control the in	HE FRAY			tries de la finale	
Good Retail Practices are preventative measures to control the in Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item	n: IN=in co	n or parnogens,	chemicals, and physical	objects into foods.	
Safe Food and Water		inpliance oo i -	Utensils, Equipment and		icable
38 IN OUT N/A N/O Pasteurized eggs used where required	54	□ M (□ OUT		ntact surfaces cleanable, p	roperly
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	$\dashv \vdash \dashv$		101	; and used s: installed, maintained, used	
Food: Temperature   Control	55	□ IN □ OUT □	N/A strips	. installed, maintamed, used	a; test
40 IN OUT IN/A N/O Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT	Nonfood-contact surfa	and the designation of the property of the second	
41 □ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding	57	☐ IN ☐ OUT ☐	第四個 本の名。中の相互の相当には「本できた」を持ちます。またはいまします。	vailable; adequate pressure	e
42 IN OUT N/A N/O Approved thawing methods used	58	□ IN □OUT		oper backflow devices	
43 IN IN OUT IN/A Thermometers provided and accurate		□N/A □ N/O	, p.	-p-: 245	
Food Identification	59	□ IN □ OUT □	N/A Sewage and waste wat	er properly disposed	
44 IN OUT Food properly labeled; original container	60		N/A Toilet facilities: properly	constructed, supplied, clean	ned
Prevention of Food Contamination	## 61	□ IN □ OUT □I		disposed; facilities maintain	
45 IN I OUT Insects, rodents, and animals not present/outer openings protected	62	□ IN /Ū OUT		ed, maintained, and clean; d	
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 an	d lighting; designated areas	used
48	64		N/A Existing Equipment and I	Facilities	
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O │ Washing fruits and vegetables			Administrative		
Proper: Use of Utensils  50 □ IN □ OUT □ N/A □ N/O In-use utensils: properly stored	464				BANK!
Utanalla agripment e di l'anno de la lata		□ TUO □ NI □	V/A 901:3-4 OAC		
handled	_	A TUO NI C	I/A 3701-21 OAC		
52	<u>d                                     </u>		•		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL		<u> </u>	Page		

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

l N	lame of facility		Che	-l		License Number	
	Gove B	Lot- Peeblo	ı	EK 0	Α '		Date of Contract
A	XCAV (1 \ uddress	_CO ( 4, ( ) ( )			ite/Zip Code	241	0/1/25
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┢	ype of Inspection (che	ock all that apply)		<u>0</u>	U	5	C.3.5
120	l∛Standard □ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce F	evie	ew □ Follow up	Follow up date (if required	) Water sample date/result (if required)
٥	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					
10.7		FOODBORNE ILLNESS RISK FACTO	2S /	NIT.	) PIRI IC HEA	TT-UNTERVENTIONS	
N	Mark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered it	em: II	<b>V</b> =in	compliance <b>OU</b>	=not in compliance N/O=no	t observed N/A=not applicable
		Compliance Status			· ·	Compliance Sta	
111		i Supervision	nells:	171	Time/Te	mperature Controlled for Sai	
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	ıd	2	П и п опт	Proper date marking and	
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health		2	4 DIN DOUT	Time as a public health con	trol: procedures & records
3	□IN □OUT□ N/A	Management, food employees and conditional employees	2.00.00 0.00.00 0.00.00	2 P 1 P 2 P		Consumer Adviso	
		knowledge, responsibilities and reporting		25	TUO II NI II		ed for raw or undercooked foods
<u>4</u> 5	OIN OUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal even	te		′  □N/A		
		Good Hygienic Practices		352	T IN I OUT	Highly Susceptible Pop	
6 7		. 5, 5, 3, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1,		26		Pasteurized foods used; p	
		No discharge from eyes, nose, and mouth reventing Contamination by Hands				Chemical	
8	DIN DOUT N/C			27	IN OUT	Food additives: approved a	and properly used
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	∐N/A	Toxic substances properly id	dentified, stored, used
40	□IN □OUT □ N/A	Adamsta hands a first facility				Conformance with Approved	
<u>10</u>		Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OUT □N/A	Compliance with Reduced of specialized processes, and	Oxygen Packaging, other
11	□ IN □ OUT	Food obtained from approved source	148480	30	□IN □ OUT		<u>-</u>
12		Food received at proper temperature			□N/A □ N/O	Special Requirements: Fres	n Juice Production
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated		31	□ IN □ OUT □N/A □ N/O	Special Requirements: Heat	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: Cust	om Processing
		Protection from Contamination		33.	□ IN □ OUT	Special Requirements: Buik	Water Machine Criteria
15	□IN □ OUT □N/A □ N/O	Food separated and protected		H	□N/A □ N/O	Special Regulieritation Bulk	
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OUT □N/A □ N/O	Special Requirements: Acidi Criteria	fied White Rice Preparation
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT □N/A	Critical Control Point Inspect	ion
		rature Controlled for Safety. Food: (TCS food)		36		Process Review	
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A		
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		Ri	isk factors are f	ood preparation practices a	and employee behaviors
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		fo	odborne illness.	as the most significant con	_
22	□IN □ OUT □N/A	Proper cold holding temperatures		illr	ublic health inte ness or injury.	rventions are control mea	sures to prevent foodborne

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Good Retail Practices are preventat	ive measures to control the introduction	on of pathogens,	chemicals, and physical objec	ts into foods.	
Mark designated compliance status (IN, OUT, N, Safe Food and Wa	O, N/A) for each numbered item: IN=in c	ompliance OUT=			cable
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39 ☐ IN ☐ OUT ☐ N/A Water and ice from	n approved source		Moreupahing facilities, facto		l test
	bntrol 55	<u> </u>	strips		i, icat
40 IN OUT IN/A N/O Proper cooling me for temperature co		□ IN 🗖 OUT	Nonfood-contact surfaces cl	ean	
41 IN IOUT IN/A IN/O Plant food properl	y cooked for hot holding 57		N/A Hot and cold water available	; adequate pressure	).
42 IN OUT NA NO Approved thawing	methods used 58	□ IN □OUT	Plumbing installed; proper b	packflow devices	
43 IN OUT IN/A Thermometers pro	vided and accurate	□N/A □ N/O			
Food Identification	事業基準是 東京 東京 東京 東京 東京 東京 東京 東京 東京 東京 東京 東京 東京		N/A Sewage and waste water prop	erly disposed	
44 🛘 IN 🗖 OUT Food properly labe	eled; original container 60		N/A Toilet facilities; properly constr	ucted, supplied, cleans	ed
Prevention of Food Confe	imination 61		N/A Garbage/refuse properly dispo-	sed; facilities maintaine	ed
45 IN OUT Insects, rodents, an openings protected	nd animals not present/outer 62	□ IN 🗓 OUT	Physical facilities installed, ma	intained, and clean; do	ogs in
	vented during food preparation,	□N/A □ N/O	outdoor dining areas		
47 D IN DOUT DN/A Personal cleanline		□ IN □ OUT	Adequate ventilation and lighti	ng; designated areas u	used
	perly used and stored 64	D IN DOUT D	N/A Existing Equipment and Facilitie	·s	
49 │ □ IN □ OUT □N/A □ N/O │ Washing fruits and Proper Use of Uten.	STATE OF 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 PAR		Administrative		
50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: pro	2. (1) 10 10 10 10 10 10 10 10 10 10 10 10 10		N/A 901:3-4 OAC	25,130	aum mu o i
51 D IN D OUT DN/A Utensils, equipmen	t and linens: properly stored, dried.				
nandled	ervice articles: properly stored, used		N/A 3701-21 OAC		<u> </u>
	th, and latex glove use				
tember of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the stat	Observations and Corre	ctive Action	IS FREE FREE FREE FREE FREE FREE FREE FRE		
Item No.   Code Section   Priority Level   Commen	rriate box for COS and R: <b>COS</b> =corrected c	on-site during inspe	ction R=repeat violation		
54 4.44 NC PM	guipment needs to	or Main	aimed in Good Vi	, cos	R
(wall	fin walls				
	environment heeds to	be mair	lained dran	to spect o	
62 6.4A NG AN G	V. Loom top fr	<u>eczruj</u>	d repair - (botto)		
Wall was	califies need to b	~ 1x 500	a report of pollo	m 0 h	
V.A. W.	t			<del></del>	무
	an .				
Person in Charge			Data		
NTChat D.A.	. J. 1980 Westerjij		Date:		
Sanitarian		Licensor:			
MANUAL WILL E	erns	M	dans Convay		
PRIORITY LEVELS C - CRITICAL NC - NON	CDITICAL		100	P29	

1	Name of facility	- (	Check	k or	ne	License Number		Date			
	22111 673 1	Bulk foods	🗆 F:	SC	) ∯RFE	234		17/17			
7	Address		City/S	State	e/Zip Code	<u> </u>		0/1/2			
	G=3 1x3h	ent lidea Rd									
L	icense holder	76.70	Inened	) f( ctio		1101					
	market and a second	Milla	mobe	ti	الراس	Travel Time	°	Category/Descriptive			
┝	ype of Inspection (che			4	<u>5</u>	<u> 20                                    </u>		C3.5			
		eck an that appry) I Control Point (FSO) □ Process Review (RFE) □ Varia	nco Po	vácu		Follow up date (if requ	ıired)	Water sample date/result			
	Foodborne   30 Day	✓ ☐ Complaint ☐ Pre-licensing ☐ Consultation	ilco ite	VIEV	w 12 Follow up			(if required)			
440	li Taren izanean izan										
	Mark decignated comp	HIGH FOODBORNEILLINESS RISK FACTO	RS AN	AD.	PUBLIC HE	ALTH INTERVENTION	)NS	4. 作品 (1. 4. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.			
<b>⊢</b> '	viair designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	=in +	compliance OU	T=not in compliance N/O	=not	observed N/A=not applicable			
87A		Compliance Status				Compliance					
11		Supervision	1157	n de la fa	Time/T	emperature Controlled for	Safe	ty Food (TCS feed)			
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	□ IN □ OUT □N/A □ N/O	Proper date marking a	and di	sposition			
2		Certified Food Protection Manager		_	□ IN □ OUT						
1				24	□N/A □ N/O			ol: procedures & records			
3	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	3;	1931		Consumer Ad	visor				
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	□IN □ OUT □N/A	Consumer advisory pr	ovided	for raw or undercooked foods			
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal even		7				lations			
6	□ IN □ OUT □ N/O	Good Hygienic Practices	5 C C C C C		□IN □ OUT			hibited foods not offered			
7		i gi ammigi ei tebacce asc		26	□N/A						
ü		reventing Contamination by Hands		1.1		Chemica					
8	DIN DOUT N/C			27	□IN □OUT □N/A	Food additives: approv	ed an	d 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 2	28	□IN □ OUT □N/A	Toxic substances prope	rly ide	entified, stored, used			
40	□IN □OUT □ N/A	Adamsta hardanaka ( )				Conformance with Appro	ved f	rocedures			
<u>10</u>		Adequate handwashing facilities supplied & accessible Approved Source	2	29	□IN □ OUT □N/A	Compliance with Reduc	ed O	kygen Packaging, other			
11	□ IN □ OUT	Food obtained from approved source		+	□IN □ OUT	specialized processes,					
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	1 -	10	N/A N/O	Special Requirements: I					
1 <u>3</u>	□ IN □ OUT	Food in good condition, safe, and unadulterated			□N/A □ N/O	Special Requirements: I	leat T	reatment Dispensing Freezers			
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	321	□ IN □ OUT □N/A □ N/O	Special Requirements: (	Custor	m Processing			
200		Protection from Contamination	3		□ IN □ OUT	Special Requirements: E	2.11/.14	Inter Machine Orited			
15	IN □ OUT □N/A □ N/O	Food separated and protected		7	□N/A □ N/O		July AA	ater Machine Criteria			
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	] 3	4	□IN □ OUT □N/A □ N/O	Special Requirements: A	cidifie	ed White Rice Preparation			
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	1 1		□ IN □ OUT □N/A	Critical Control Point Ins	pectio	n			
		rature Controlled for Safety Food (TCS food)	36	<u> </u>	□ IN □ OUT	Droses Davis					
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		] [	□N/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	_	₹is	<b>k factors</b> are f	ood preparation practic	es an	d employee hehaviors			
1	□ IN □ OUT (	Proper hot holding temperatures	fo	nat ooc	are identified a dborne illness.	as the most significant o	contri	buting factors to			
2	□ IN □ OUT □N/A	Proper cold holding temperatures		Pub line	olic health inte ss or injury.	rventions are control r	neası	ures to prevent foodborne			
			1 1								

Food Inspection Report

Name of Facility	ty. Chapters 3/17 and	3/15 Ohio Revis	sed Code	
Millian Bulk Foods			Type of Inspection	Date
Miller Dack LOGGZ				1 2/7/23
	A COARDESTAIL	PRACTICES	1886 · 提賽車組織 建原原组 电压力性线度 1883 · 内里里在 三十 医蛋白	
Good Retail Practices are preventative m		TRAVILLES		<b>16.5年</b> 在4.3万
Mark designated compliance status (IN, OUT, N/O, N//	() for each numbered item: I	uuction of pathogens, V=in compliance OUT-	chemicals, and physical object	ots into foods.
Safe Food and Water			Utensils, Equipment and Ven	erved N/A=not applical
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used v	vhere required	54 🗆 IN 🗖 OUT	Food and nonfood-contact	
39 ☐ IN ☐ OUT ☐ N/A Water and ice from appr		34 4 10 001	designed, constructed, and	used
FDOD Temperature Control		55   IN   OUT	IN/A Warewashing facilities: insta	alled, maintained, used; te
40 IN OUT ON/A ON/O Proper cooling methods	used; adequate equipment	56 ☐ IN ☐ OUT	Nonfood-contact surfaces of	lean
for temperature control			Physical Facilities	
41 ☐ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooke	ed for hot holding	57   IN   OUT	N/A Hot and cold water available	e; adequate pressure
42 IN OUT IN/A N/O Approved thawing metho		58 □ IN □OUT	Plumbing installed; proper l	backflow devices
43 ☐ IN ☐ OUT ☐N/A Thermometers provided a	nd accurate	□N/A □ N/O	·	•
Food Identification		59   IN   OUT	N/A Sewage and waste water pro	perly disposed
44 IN OUT Food properly labeled; or	iginal container	60 IN CUT	N/A Toilet facilities: properly const	ructed, supplied, cleaned
Prevention of Food Contaminat		61   IN   OUT	N/A Garbage/refuse properly dispo	sed; facilities maintained
45 IN OUT Insects, rodents, and anim openings protected	als not present/outer	62 IN OUT	Physical facilities installed, ma	aintained, and clean; doos
46 □ IN □ OUT Contamination prevented of	luring food preparation,	□N/A □ N/O	outdoor dining areas	,
47 □ IN □ OUT □ N/A Personal cleanliness		63 🗆 IN 🗆 OUT	Adequate ventilation and light	ing; designated areas use
48 I IN OUT IN/A N/O Wiping cloths: properly us	ed and stored	64 🗆 IN 🗆 OUT 🗆	<del></del>	
49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegeta	bles		THE RESERVE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE SHOPE OF THE	を中心にはなる 20mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40mm できる 40
Proper Use of Utensils			Administrative	
50   IN   OUT   N/A   N/O   In-use utensils: properly s	l l	65   IN   OUT   I	V/A 901:3-4 OAC	
51 IN OUT IN/A Utensils, equipment and iin handled		66   IN   OUT   N	V/A 3701-21 OAC	
	ticles: properly stored, used	,		
53   IN OUT IN/A IN/O   Slash-resistant, cloth, and	W			
Merchiyy	servations and Co	rrective Action	S	
Item No.   Code Section   Priority Level   Comment	x for COS and R: COS=corre	ted on-site during inspe	stion R≒repeat violation	
No v	10 allows no	led durin	( Inspections	
			1	
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4 Continu	to Vermous	Sevendy,	Lendred cons o	15 0 0
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Person in Charge / //////////////////////////////////			Date:	
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PRIORITY LEVEL: G = GRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Page_*②*__ of _ <u></u> _____

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"	lame of facility	.1	Check	· .	License Number		Date
L	MANNON		☐ FS	SO X RFE	227		2/15/23
A	ddress	· •	City/St	ate/Zip Code			1 1 1 2 2 2
L	105/2 Jan	k Poush Way	M	anchesty	سمنيعه		
╽┖	icense holder			·	Travel Time	Ca	tegory/Descriptive
	Evic 5	/ maces	4	6	20		C3.5
T	ype of Inspection (che	eck all that apply)			Follow up date (if require	(he	Water sample date/result
F	lfStändard □ Critical	Control Point (FSO) □ Process Review (RFE) □ Varia □ □ Complaint □ Pre-licensing □ Consultation	nce Rev	iew 🛚 Follow up		uu,	(if required)
-	Trootbolile 130 Day	/ ∐ Complaint ☐ Pre-licensing ☐ Consultation		<del>.</del>			
	网络格里特的	FOODBORNE ILLNESS RISK FACTO	RS AN	D PUBLIC HE	ALTH INTERVENTION	ūs .	
N	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: <b>IN</b> =i	in compliance <b>O</b> U	IT=not in compliance N/O=	not of	oserved N/A=not applicable
		Compliance Status			Compliance S		
		Supervision	131230	Time/T	emperature Controlled for S		
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, as performs duties	nd III	23 DIN DOUT	Propos dete madica au		
2	│ □IN □OUT □ N/A	Certified Food Protection Manager Employee Health	2	OUT	Time as a public health c	ontrol:	procedures & records
3	□IN □OUT □ N/A	Management, food employees and conditional employee	4-40-2 to 16		Consumer Advi		
4	□IN □OUT □ N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	2	IN OUT			for raw or undercooked foods
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even			Highly Susceptible Po	opula	tions
6	□ IN □ OUT □ N/O	Good Hygienic Practices	22444	□ IN □ OUT	Pasteurized foods used;		
- <del>0</del> 7		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		6 □N/A			
2)		reventing Contamination by Hands			Chemical	14.11	
8	DIN DOUT N/C	Hands clean and properly washed	2	PIN OUT	Food additives: approved	d and	properly used
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	8 DIN DOUT	Toxic substances properly		•
10	DIN DOUT NA	Adequate handwashing facilities supplied & accessible	100		Conformance with Approve	ed Pr	ocedures
		Approved Source	2	9 DIN DOUT	Compliance with Reduce specialized processes, a	d Oxy	gen Packaging, other
11	□ IN □ OUT	Food obtained from approved source	3	DIN DOUT			
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	-	UN/A U N/O	Special Requirements: Fr		
13	□IN □OUT	Food in good condition, safe, and unadulterated	] 3	1 N/A N/O	Special Requirements: He	at Tre	eatment Dispensing Freezers
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3:	ONA ONO	Special Requirements: Cu	ıstom	Processing
		Protection from Contamination	33	TUO 🗆 NI	Special Pagning		
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		LIN/A LI N/O	Special Requirements: Bu		
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	I IN I OUT	Special Requirements: Aci Criteria	idified	White Rice Preparation
17	□ INÍ É Ö¹ÔNÍÍ	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT □N/A	Critical Control Point Inspe		
		rature Controlled for Safety Food (FCS food)	36	DIN DOUT	Bin B	-	* * * * * * * * * * * * * * * * * * * *
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	1, 30	LIN/A	Process Review		
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	N/A OUT	Variance		
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors are	food preparation practices	s and	employee behaviors
21	□ IN □ OUT } □N/A □ N/O	Proper hot holding temperatures	fc	nat are identified podborne illness.	as the most significant co	ontribu	uting factors to
22	□ IN □ OUT □N/A	Proper cold holding temperatures	P	ublic health into ness or injury.	erventions are control me	əasur	es to prevent foodborne
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Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Nam	e of Facility	,				Type of Inspect	on	Date		
	10VENNIS	1/18	era - Manchester					a/15/	2.3	
10 年 10 年 10 日 10 日 10 日 10 日 10 日 10 日		kala andera	· 张明孝继锋监禁人 F B 指挥器 建煤金 医N 管中限等 20					<del></del>		
11 H K 1			GOOD RETAIL					付押制		
Ma	Good Retai	il Practio	ces are preventative measures to control the intro	ductio	on of pathogens,	chemicals, and	physical object	s into foods.		
IVIA	rk designated comp	mance s	tatus (IN, OUT, N/O, N/A) for each numbered item: II afe Food and Water	Vi=in c	compliance <b>OUT</b> =				applic	able
38	☐ IN ☐ OUT ☐ N/A		Pasteurized eggs used where required				pment and Vend nonfood-contact si		ble pr	operly
$\vdash$			Water and ice from approved source	54	I D IN D OUT	designed,	constructed, and u	sed		
		dictal Weather serie lands	od Temperature Control	55		strips	ing facilities: instal		i, used;	; test
40	OUT ON/A	□ N/O	Proper cooling methods used; adequate equipment for temperature control	56	OUT Á OUT	White the Part of the first to de July	ontact surfaces cle all Facilities	ean		
41	□ IN □ OUT □N/A	□ N/O	Plant food properly cooked for hot holding	57		N/A Hot and co	ld water available	; adequate pre	essure	
42	□ IN □ OUT □N/A	□ N/O	Approved thawing methods used	58	TUOUT	Plumbing i	nstalled; proper b	ackflow device	 98	
43			Thermometers provided and accurate		□N/A □ N/O					
			Food Identification	59		N/A Sewage an	d waste water prop	erly disposed		
44	IN 🗖 OUT		Food properly labeled; original container	60		N/A Toilet faciliti	es: properly constru	ucted, supplied,	cleane	ed
	は食用を飲みがたない。 利力が必要をある。 ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・	Prevent	ion of Food Contamination	61		N/A Garbage/ref	use properly dispos	ed; facilities ma	aintaine	ed .
45	□ IN □ OUT		Insects, rodents, and animals not present/outer openings protected	62	□ IN / OUT	Physical fac	ilities installed, mai	intained, and cl	ean; do	gs in
46	□ IM O O		Contamination prevented during food preparation, storage & display		□N/A□N/O	balasor all li	ug areas			
47	□ IN □ OUT □N/A		Personal cleanliness	63	UIN UOUT	Adequate v	entilation and lightin	ng; designated a	areas u	sed
	IN OUT ON/A		Wiping cloths: properly used and stored	64		N/A Existing Equ	pment and Facilities			
49	☐ IN ☐ OUT ☐N/A [	on hat have a R	Washing fruits and vegetables			Adm	Inistrative			
50	□ IN □ OUT □N/A [	of the antikaranage	oper Use of Utensils	65		N/V 004-3 4 0 V			· 李多米电池	
<del></del>			In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	00		N/A 901:3-4 OA0	<b>,</b> 			
	IN I OUT IN/A		handled	66	OIN OUT OI	N/A 3701-21 OA	vC		_	
-	OUT ONA		Single-use/single-service articles: properly stored, used					: "		
-53   I	□ IN □ OUT □N/A [	⊔ N/O	Slash-resistant, cloth, and latex glove use	a a kriide		And Server manifestation or	ora metalika i romanda w			
			Observations and Commonwealth Mark "X" in appropriate box for GOS and R: COS=corre	orre	ctive Action	15		胡勃片		
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4-5	4.17	NC	HIL cold holding unit	5	ared to	have t	bry moment	1-3.		
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56	45D	NC	17. 13		DE CIPAR	10 50	ikt a tou	reh.		Ó
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00	6.4B	NC	AN physical feelilir	<b>5</b> }	gred to	be draw	13 416	LLET		
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<u>, 6 , , , , , , , , , , , , , , , , , ,</u>	6. 4A	NC	All physical facilities	γì	end to b	e in so	od VLDG	18.		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page 🚣 of 🔔

r	Name of facility		Check		. h	License Number	Date
	Black I	Draword Store, LLC	PF	SO	∰ RFE	812	2/17/22
4	Address		City/S	tate/	Zip Code	. 1 0 10%	<u>0^11770~</u>
	2105 5%	the lowle 761	120	a l	5/=5		
L	icense holder		Insped	ction	Time Ti	ravel Time	Category/Descriptive
	Jacanle 11	ne DearNoff	6	0		10	(135
	ype of Inspection (ch	eck all that apply)	L			Follow up date (if required	A. C. Signer
	≝-Standard □ Critica □ Foodborne □ 30 Day	ll Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	ince Rev	view	☐ Follow up	, and the same of	(if required)
-		y □ Complaint □ Pre-licensing □ Consultation	·				
		HOODBORNE ILLNESS RISK FACTO	RS AN	VD F	UBLIC HEA	LTHUNTERVENTIONS	THE REPUBLICATION OF
	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	in co	ompliance <b>OUT</b>	=not in compliance N/O=no	t observed N/A=not applicable
		Compliance Status				Compliance Sta	
		Supervision			Time/Te		ety Food (TCS food)
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd		□IN □ OUT □N/A □ N/O	Proper date marking and	disposition
2		Certified Food Protection Manager		-	DIN DOUT		
			111	24	□N/A □ N/O	Time as a public health con	trol: procedures & records
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			Consumer Adviso	W自由中華機構等等的主導
4	□IN □OUT □ N/A	Proper use of restriction and exclusion			⊒IN □ OUT ⊒N/A	Consumer advisory provid	ed for raw or undercooked foods
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever		th it		Highly Susceptible Pop	ulations
6			A A S. W. S.		⊐IN □ OUT ⊒N/A	Pasteurized foods used; p	
7	IN OUT N/C	No discharge from eyes, nose, and mouth				Chemical	
	F	Preventing Contamination by Hands	i ii	l	JIN 🗆 OUT		
8	DIN DOUT N/C	Hands clean and properly washed		ソフロ	□N/A	Food additives: approved a	and properly used
9	☐ IN ☐ OUT ☐ DN/A ☐ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	<i>)</i> א	IN □ OUT	Toxic substances properly in	dentified, stored, used
		and metrod property followed	72		C	олformance with Approved	Procedures
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		20 [	JIN □ OUT	Compliance with Reduced	Oxygen Packaging other
11	□IN □OUT	Approved Source Food obtained from approved source			IN/A	specialized processes, and	HACCP plan
12	□ IN □ OUT	Food received at proper temperature	<b>-</b>    3		IN □ OUT IN/A □ N/O	Special Requirements: Fres	h Juice Production
13	I IN/A LI N/O	Food in good condition, safe, and unadulterated			JIN DOUT	Special Requirements: Heat	Treatment Dispensing Freezers
14	□IN □ OUT	Required records available: shellstock tags, parasite		+	IN/A □ N/O		
17	□N/A □ N/O	destruction	3	32i	IN/A □ N/O	Special Requirements: Cust	om Processing
121	DIN DOUT	Protection from Contamination	3		IN OUT	Special Requirements: Bulk	Water Machine Criteria
15	□N/A □ N/O	Food separated and protected	-	+-	IN/A □ N/O	Todanomoras, Duik	TIGHT MIGHTING CHICKIN
16	□IN 国 OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3		IN □ OUT IN/A □ N/O	Special Requirements: Acidi Criteria	fied White Rice Preparation
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	, ,	5 🗀	IN DOUT	Critical Control Point Inspect	ion
ΗŢ		rature Controlled for Safety Food (TCS food)	36	6 🗆	IN DOUT	Process Review	
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-   -	IN/A	1 10cess (Veview	
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding	37		IN OUT	Variance	
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk	factors are fo	od preparation practices a	and employee behaviors
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	nat a oodb	are identified a porne illness.	s the most significant cont	ributing factors to
22	□ IN □ OUT □N/A	Proper cold holding temperatures		Publi Ines	ic health inter s or injury.	ventions are control mea	sures to prevent foodborne

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

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	ilizak		i Britis	riria	14166	441141146444	GOOD	RETAIL E	ÞΛ	CTIOES			Tankaran Tankaran	L Warts - No. 0
2.46 50.50	re in Sale parale →	A. C	a	no be derrome de 1000	-7 × × × × ⇒ Bili	For 5 27 3 40 9 9 9 18 18 2 18 17 17						ysical objects into foods		<u>Zeveć</u>
Ma	ark des	ignate	ed comp	oliance s	status (II	N, OUT, N/O, N/	A) for each numbe	red item: IN=	=in: co	ompliance <b>OUT</b> =	not in compliance N	O=not observed: N/A=no	ot applic	cable
			44.44	1.	Safe Foo	od and Water								
38	<u> </u>					ırized eggs used			54	□ IN □ OUT	Food and nonf designed, cons	ood-contact surfaces clear tructed, and used	able, pr	roperly
39	□ IN		JT □N/A	CONTRACTOR AND ACTOR	ACTION OF STREET	and ice from app perature Contro			55		N/A Warewashing f	acilities: installed, maintaine	ed, used	l; test
40		□ ou	IT □N/A	□ N/O	Proper for tem	cooling methods	used; adequate ed	uipment	56	□ IN 🗓 OUT	Nonfood-contac	ct surfaces clean	Jan erenen in	p SZCON Jacobie s
41	☐ IN [		IT □N/A	□ N/O	. '		ked for hot holding		57		Physical I	acilities ater available; adequate p	resure	
42	□ IN [	<b>0</b> 0	IT □N/A	□ N/O		ed thawing meth			58	□ IN □OUT		lled; proper backflow device		
43	□ IN [	J OU	T 🗆 N/A		Thermo	ometers provided	and accurate			□N/A □ N/O				
		Mister U.S. Pies SS Municipal	i i i i i i i i i i i i i i i i i i i		Food Id	dentification			59	□ IN <b>□</b> OUT □	N/A Sewage and wa	ste water properly disposed		
44	□ IN □	_ OU	T	, p. 2. y . s. s jene	Food p	roperly labeled; (	original container	·美術·名/哲学(李)	60	□ IN □ OUT □I		properly constructed, supplied	d clean	
	MAN.		ng sapala	Prevent		ood Contamina		F127114	61			properly disposed; facilities r		
45		⊐ ou	T		Insects		mals not present/out	er	<u> </u>	□ IN □ OUT	Physical facilities	s installed, maintained, and		
46	<u>Д</u> ип 🗆	ή οn. 	T		Contam		during food prepara	tion,		□N/A □ N/O	outdoor dining ar	eas		-
47			T 🗆 N/A		Person	al cleanliness	··		63	TUO 🗆 NI	Adequate ventila	tion and lighting; designated	areas ı	used
48			T □N/A T □N/A			cloths: properly i			64	□ IN □ OUT □	N/A Existing Equipme	nt and Facilities		
押 川 申 川 野 川 東	Land Co. Children	- 94 HO W. S.	THE WELL	P. Co., The Law Street, Ac.	the state of the state of the	g fruits and vege se of Utensils		21.54642		411.42.01	Adminis	rative	hijid	11115
50		AII	T □N/A	STATE OF THE SECOND	IN THE PROPERTY OF	utensils: properly	rate wilate Articles to the articles at the Prince	4.4.7.7.2.7.5.	65		I/A 901:3-4 OAC		is the spining	B-40-27 09 199
		<del>-</del>	T □N/A		Utensils	s, equipment and I	inens: properly store	d, dried,	-			<del></del>		
			T 🗖 N/A		handled	<u>.                                    </u>	articles: properly sto		66	IN I OUT IN	I/A 3701-21 OAC			
	_		T 🗆 N/A I	□ N/O	_	esistant, cloth, and		rea, usea						
		444					bservations	and Co	rrec	Hive Action		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 THE PROPERTY O		4 6 6 6
ltem					Mark "	X' in appropriate	box for COS and R:	COS=correct	ed o	n-site during inspe	ction R=repeat violat	ion		
\ \		4,5	Section ( (*	NO	y Level	<del> </del>	CING EONID		<b>\</b> € -0	ds to be	cloun to		cos	R
_ ` `		· · ·		-		Pizza (		Will k	1 600	(2 10 2)	cloun to	SIGNT 4 TOUCK		
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						( FVOZPN	Food freez	Cr. DV	rp	tables)	- <del></del>		† <del>-</del> -	
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Sanit	arian			V:	en pt. I			<del>- (</del>		Licensor:		· — · — —		$\dashv$
	1		(L) =	X	MO	H REH	S				Adams (Gu	nty		
PRIO	RITY	EVE	I · C	CRITIC	ΔI N	C = NON-CRIT	ICAI	1				D. J. (1)		

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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