V	ame of facility	·	Check o		License Number	Date					
1	labet Unio	Flemontoni School	□ ∕FS	O 🗆 RFE	bá	Din 28 mas					
Α	ddress	- Flemontary School	City/Sta	te/Zip Code	. 1 20	Triby day over 2					
7	56 May 1	O1	1.	+ I linia	N) 1610	•					
Li	cense holder		Inspect	ion Time T	ravel Time	5					
v	· /~ · · · · · · · · · · · · · · · · · ·		• -		avei time	Category/Descriptive					
7		alloy Schools			10 1/2	from Class IV					
	/pe_of Inspection (che ∕Standard	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Povi	ow C Followup	Follow up date (if required	i) Water sample date/result (if required)					
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		ew Littliow up		(ii required)					
			*								
		THE FOODBORNE TUCKESS RISK FACTO									
N	lark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=ir	m: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable							
		Compliance Status	Compliance Status								
N.	HHYDDDING	Table resident to the second second			mperature controlled for Se	fery redocutios room - 174-113					
1	₪N □ OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	^{1d} 2	3 DAN DOUT	Proper date marking and	disposition					
2	12N DOUT DN/A	· • · · · · · · · · · · · · · · · · · ·		. DIN DOUT							
		THE HEIMPHOYMETHANIBETTIAL HEIMPHOTE THE	2	4 12 N/A N/O	Time as a public health cor	ntrol: procedures & records					
3	ZIN DOUT DN/A	Management, food employees and conditional employee	s; =		Consumer Autist	With the Hotel to					
		knowledge, responsibilities and reporting	2:	ŽŲVA DIN≻ □ OUT	Consumer advisory provid	led for raw or undercooked foods					
<u>4</u> 5	N/A DOUT DN/A			MACH TO COM		<u> 원인 : 경우 :</u> [기본					
		agon symbol Practices		□IN □ OUT	Highly-Sussaptible Po						
6	DIN □ OUT □ N/O		26		Pasteurized foods used; p	rohibited foods not offered					
7	ŪŃ □OUT □N/O		4		Chemical Chemical	ANT POTALICATION					
1		eventing Contamination by Hanging 1	2	, דטס בו עום	Food additives: pagewood						
8	VIN □ OUT □ N/O	Hands clean and properly washed		√ IÇI∕N/A	Food additives: approved	and properly used					
	EN FOIT	No have been discrete all the second	ad 28	DIN DOUT	Toxic substances properly i	d1644					
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approval alternate method properly followed	ea	′ □N/A	Toxic substances properly i	dentined, stored, used					
	EN EOUE ENA			this is	prioring a William protorio	SAME AND ASSESSED ASSESSEDA					
10	ŊiŃ □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	DIN DOUT	Compliance with Reduced specialized processes, and	Oxygen Packaging, other					
11	DIN DOUT	Food obtained from approved source	babw)								
12	⊈ ÍN □OUT	Food received at proper temperature	30	DIN DOUT ZIN/A DN/O	Special Requirements: Fres	sh Juice Production					
			31	DIN DOUT	Special Requirements: Hea	t Treatment Dispensing Freezers					
13	DIN DOUT	Food in good condition, safe, and unadulterated	— [- rodenion Diopolising 1002613					
14	□IN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction	32	□IN □OUT	Special Requirements: Cus	tom Processing					
1		R. Official from Contamilitation 4.4.4.4.4.4.	T	DIN DOUT							
15	YDIN □OUT	Food separated and protected	33	ZN/A □ N/O	Special Requirements: Bulk	Water Machine Criteria					
	□N/A □N/O	1 ood separated and protected		DUT DOUT	Special Requirements: Acid	ified White Rice Preparation					
16	□IN ~QOUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	ØN/A □ N/O	Criteria	med write ruce Freparation					
17	DIN DOUT	Proper disposition of returned, previously served,		DIN DOUT							
SERVINGS.		reconditioned, and unsafe food	35	□ N/A	Critical Control Point Inspec	tion					
		Tature Copytolled for Safety (Food (IIS, tood)).	36	DIN DOUT	Process Review						
18	MIN DOUT	Proper cooking time and temperatures		_ØN/A							
	ØIN □ OUT		37	DIN DOUT DN/A	Variance						
19	□N/A □ N/O	Proper reheating procedures for hot holding		<u></u>	L						
	Į́IN □ OUT	Dunne selles fire and to a									
20	□N/A □ N/O	Proper cooling time and temperatures	_ Ri	isk factors are fo	od preparation practices	and employee behaviors					
,,[ŪN □ OUT	Proper hot holding temperatures	fo	at are identified a odborne illness.	s the most significant con	uniouting factors to					
	□N/A □ N/O	not noticing comportation	1 1		rventions are control mor	asures to prevent foodborne					
22	VIN □ OUT □N/A	Proper cold holding temperatures	illi	ness or injury.		addres to breverit toodbottle					

Food Inspection Report

	Authority: Chapters 3717 and 3715 Ohio Revised Code													
Nam	e ol	Facility								e of Inspection	4	Date		
1/3),	est Un	ion	Fler	montary Scho	lo		•	3	ondered.	(cce	Au S)% X	\mathcal{D}
			CHIEG. 2888	6 3 3 1 2 3 3 Min	\		Male woodhaan						,	_
					A CONTRACTOR OF THE PROPERTY O	GOOD RETAIL	(Majeryk) district	(V.1270) (C. 44 / 45 / C.) (P. 12 / 12 / 12 / 12 / 12 / 12 / 12 / 12		imit like				
					preventative measures t									
Ma	rk c	esignated comp			l, OUT, N/O, N/A) for each	numbered item: IN	V=in c	ompliance OUT=		Array to the Committee Committee of the	7 7 7 7 7	CONTRACTOR OF THE PROPERTY OF	t applic	cable
										tensils, Equipn	nfood-contact s		able nr	operly
5.5	1.1	N DOUT DIN/A		ļ <u>.</u>	rized eggs used where requ		. 54	TO D NIZ			structed, and u		abio, pi	Орспу
39	ا ∑ا	N □OUT □N/A			and ice from approved sour enature Control		55	IIIN 🗆 OUT 🛭	□N/A	Warewashing strips	facilities: insta	illed, maintaine	d, used	; test
are to the			C. all 130 587.	100 kg 104 kg	cooling methods used; ade	usto equipment	56	II □ OUT			act surfaces c	lean		
40		Ń □ OUT □N/A	□ N/O		perature control	quate equipment			e sampest (elektronia)	Course descriptions to the last	Facilities			
3.5.5	1	N OUT ON/A		Plant fo	ood properly cooked for hot	holding	57]N/A	Hot and cold	water available	e; adequate p	ressure	
		N D OUT DN/A	□ N/O	Approve	ed thawing methods used		58	I * -	i	Plumbing inst	alled; proper t	oackflow, device	es	
43	Ø	N 🗖 OUT 🗖N/A	100	Thermo	meters provided and accura	ate	ļ	□N/A□N/O				<u>.</u>		
				Food Ic	lentification		59	DIN - OUT E	JN/A	Sewage and w	aste water prop	perly disposed		
44	Food properly labeled; original container					tainer	60	IM □ OUT []N/A	Toilet facilities:	properly const	ructed, supplied	d, clean	ed
	Prevention of Food Contamination						61	TOUT C	IN/A	Garbage/refuse	properly dispo	sed; facilities n	naintaine	ed
45	図 i	N 🗆 OUT			rodents, and animals not pre s protected	esent/outer	62	Ū, IN □ OUT		Physical faciliti	es installed, ma	aintained, and	clean; do	gs in
46		N ⊡ √OUT	+ 14		s protected ination prevented during food	preparation,		□N/A □ N/O		outdoor dining	areas			
		N D OUT NA			& display		63	☑ IN □ OUT		Adequate ventilation and lighting; designated area				
_		N □/OUT □N/A	□ N/O		cloths: properly used and si	cored	64	MIN OUT C	JN/A	Existing Equipm	nent and Facilitie			
49	ΔN		□ N/O	Washin	g fruits and vegetables		والماليم		Policy in the	Admini			and the second	in franch
				roper U	se of Utensils				<u> </u>		has the party from the	The state of the s	la kana ⊉raHen	Seal of Seal
50	1	OUT 🗆 N/A	□ N/O	In-use ເ	utensils: properly stored		65		ÍN/A	901:3-4 OAC				
51	12	N D OUT DN/A		Utensils handled	, equipment and linens: prop	erly stored, dried,	66	DIAN OUTE	IN/A	3701-21 OAC			-	
52		N OUT ON/A		-	se/single-service articles: pro	perly stored, used	-	<u> </u>						
53	J I	A/II OUT N/A	□ N/O	Slash-re	esistant, cloth, and latex glove	e use								
digita	şt d					itions and C					HHITA	& Bitigo		\$13.
Item	No	Code Section	Priori	Mark)	K(in appropriate box for CO	S. and R. COS acome	cted	àn-eile dùring msp	ection	R=repeat viol	ation III III			
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102	<u> </u>	1 / 1 / 1			he martine 5	poiled be	<u>~\</u>	t Lange	1/0	1 202	mondair	27 07		 -
					on interval	to poper	4	Dill w) ()	3	TO SUCRESTI	60 (II		
46	0	3.20	1	<u>X</u>		ed on t	1885		αC,J	D- ROM	25 270	II be		
					strad at	lend by	Á	- fim	$\overline{}$	ornet	todou	-6		
					food satisfy	or for	7m	ation	•		1			
5/2	3	3.21%	1)C	Domos '	ा अर्थला	`	luctor 1	H	· cont	اري رب	<u>~</u>		
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Perse	on i	n Charge	10 1	Q_{II}	Mě		-	_		Date:	7-28	- 05	,	
Envil	orr	ライノス人 nental Health Sp	ecialies	$\frac{1}{\sqrt{1+\epsilon}}$	· · · · · · · · · · · · · · · · · · ·			Licensor:			$\frac{1}{\sqrt{1}}$	11	_	
-11411	TRADA TORON SEHS TORON OPEN DET													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of														

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N	ame of facility		Chec			License Numb	er	Date			
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A	ddress)		-City/S	State	e/Zip Code		<u>}</u>	THIND W	7		
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	<u> 28 (/)</u>	(1 loin It	10	et	<u> 185 (</u>)H ~ 1/C	<u> () dolc</u>				
Li	cense holder		Inspe	ctio	ñ Time ^{.)}	Travel Time		Category/Descriptive			
l٧	Wisal ?	Nichale		6	·]	ನಿನ	Į.	Comm Clast	17		
Τ̈́	pe of Inspection (c	heck all that apply)	·	\hookrightarrow		Follow up date	if required		4-		
	• • •	cal Control Point (FSO) D Process Review (RFE) D Vari	ance Re	viev	v. Ģ ∕Follow up			(if required)			
	Foodborne ☐ 30 D	ay ☐ Complaint ☐ Pre-licensing ☐ Consultation					T .		-		
	1 4 1 C 6 8 W M D LA 1 E 1 . 1		7-4-3-4-4K	erre e e		enter a	Market Contract				
		THE STATE OF THE PROPERTY OF T					A COLUMN CONTRACTOR OF THE COLUMN CONTRACTOR OF THE COLUMN	The second secon			
N	Mark designated con	ppliance status (IN, OUT, N/O, N/A) for each numbered	item: IN	=in	compliance O	JT=not in compliand	e N/O=not	t observed N/A=not applicab	le		
		Compliance Status				Compl	iance Stat	tus	10		
		并不是在在在在中间的中,但是是一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一		June Jemperature Courolled for Safety Food, UCS food							
4		Person in charge present, demonstrates knowledge, a	ind	23	DIN DOUT	- Bronor data ma	wking and		<u> </u>		
		performs duties		23	□N/A □ N/O	Proper date ma	irking and c	nsposition			
2	DIN DOUT DI		1 4 5 4	24		Time as a public	c health con	trol: procedures & records			
		III TUTE E THE CONTRACTOR OF THE STREET			□N/A □ N/O						
3	DIN DOUT DA	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;			77-44-1-69ng)	ngr Antviso	<u>Ntittititi</u>			
	DN BOUT DA			25	□IN □ OUT	Consumer advi	sory provid	ed for raw or undercooked foo	ds		
5			nts			4 TOTAL CONTRACTOR	BAY BA	wiations it is the same	FIL.		
ă,				EX.3	□IN □ OUT						
6	DIN DOUT DA			26	□N/A	Pasteurized foo	ds used; pi	rohibited foods not offered	ė,		
7	DIN DOUT DA	I/O No discharge from eyes, nose, and mouth					remisal_2	THE STATES	57) Y		
4	#FVARAHE	Preventing Collamination by Herids 14 11 11 11			DIN DOUT						
8		I/O Hands clean and properly washed		27	□N/A	Food additives:	approved a	and properly used			
				\vdash	DIN DOUT						
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro	ved	28	□N/A	Toxic substance	s properly ic	dentified, stored, used			
	□N/A □ N/O	alternate method properly followed	'.		17414444						
10	DIN DOUT D	I/A Adequate handwashing facilities supplied & accessible	\exists	Allen de la	□IN □ OUT	HAMILIAN TO BE SEEN TO LOCAL TO SEEN TO SEE SEE	L. M. M. AM AM MUICE	Oxygen Packaging, other			
		W. E. Alpivonicultation	and the same	29	□N/A	specialized prod	esses, and	HACCP plan			
11	□IN □OUT	Food obtained from approved source		30	□IN □ OUT	Special Require		K Branch De Branch	Ť		
12	□IN □OUT	Food received at proper temperature		30	□N/A □ N/O	Special Require	nents: Fres	h Juice Production	- 1		
12	□N/A □N/O			31	TUO D NID	Special Require	ments: Heat	Treatment Dispensing Freezers	_		
13	DIN DOUT	Food in good condition, safe, and unadulterated		<u> </u>	□N/A □ N/O						
14	DN/A DN/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	Special Requires	ments: Cust	om Processing			
		MS 120 COUNTY CONTROL OF THE STATE OF THE ST	- Jan	<u> </u>			1 1				
杜生	DIN DOUT		<u> </u>	33	□IN □ OUT □N/A □ N/O	Special Requirer	nents: Bulk	Water Machine Criteria			
15	DN/A DN/O	Food separated and protected		-	************				\exists		
	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □ N/O	Special Requirer Criteria	nents: Acidi	fied White Rice Preparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized			LINA LINO	Oilleila	is				
17	□IN □OUT	Proper disposition of returned, previously served,		35	DIN DOUT	Critical Control F	oint Inspect	tion			
data.		reconditioned, and unsafe food			□ N/A				_		
		pelature Controlled for Safety Flood) (TCS-food): 1 11		36	□IN □ OUT □N/A	Process Review			ļ		
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures					-		_		
			 	37	□IN □OUT □N/A	Variance			- 5		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			I 17//\tau_				_		
		,					To the second se		1		
20	□IN □ OUT	Proper cooling time and temperatures		Ris	sk factors are	food preparation	practices	and employee behaviors			
•				tha	it are identifie	as the most signi		tributing factors to			
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		too	dborne illnes:	3.	<i>17</i>				
			—			terventions are o	ontrol me	asures to prevent foodborne	4		
22	DIN DOUT DN	A Proper cold holding temperatures		ilin	ess or injury.		. +1				
		1						the contract of the contract o			

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O 38 Pasteurized eggs used where required TUO IN II OUT 54 designed, constructed, and used Water and ice from approved source ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐ N/A 55 Food Temperature Control Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment N □ OUT □N/A □ N/O for temperature control Physical Facilities 41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used **™**IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O ☐ IN ☐ OUT ☐N/A 43 Thermometers provided and accurate Food Identification ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed □ IN □ OUT ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container Prevention of Food Contempation ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in 45 ☐ IN ☐ OUT openings protected outdoor dining areas Contamination prevented during food preparation, ■N/A ■ N/O ☐ IN ☐ OUT 46 storage & display ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used ☐ IN ☐ OUT ☐N/A 47 Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative open Userol Utensils 901:3-4 OAC ☐ IN ☐ OUT ☐N/A 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 ☐ IN ☐ OUT ☐N/A 3701-21 OAC 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 Corrective Priority Level | Comment cos П Licensor: NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

N	ame of facility	License Number	Date								
		e de la companya de l	□FS	O ⊈RFE		2200	Din In more				
Ā	ddress	11/20	City/St	ate/Zip Code		- 3/3 ()	- 11/11/01/01/01/01/01/01/01/01/01/01/01/0				
١, ٠	2162 81	D4 (1)	1.1	mt 71		- CM 1	46700				
Li	cense holder	1	Inspect	tion Time	Trav	rel Time	Category/Descriptive				
-7	Fix Ston		7	\wedge	1	<u> </u>	01 75				
ь,	pe of Inspection (che	ck all that apply)	(<u>C</u>	()		Follow up date (if requi	ired) Water sample date/result				
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revi	iew 🗆 Follow u			(if required)				
	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
		* FOODBORNEYILLNESS RISK FACTO	RS AN	PEUBLICH	EAL	HAINTERVENTIO	NS-H-T-T-T-H-TTN-TTT-H-				
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN =i	n compliance C	OUT≂n	ot in compliance N/O=	not observed N/A=not applicable				
		Compliance Status	· [Compliance Status							
17		。 一个大大的方式。 10年,一个大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大大		The state of the s							
1	EJN □ OUT □ N/A	penorms duties	nd 2			Proper date marking ar	nd disposition				
2	QÍN □OUT □N/A	Certified Food Protection Manager	interpretation 2		o		control: procedures & records				
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	' <u> </u>	5 DIN DOU	JE	Constitution Adv					
4	NA DOUT DNA	Proper use of restriction and exclusion	. [- √µ≥IN/A			ovided for raw or undercooked foods				
5 111	DilÑ □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even	is r	IN OU	5 4 6 6 6 6	Highly Susceptible	2000 Alexander - Planting - City - City				
6	DIN DOUT DN/O		2	6 1 7N/A	"	Pasteurized foods used	d; prohibited foods not offered				
7	DIN DONT DN/O		(Att Cartering C		144	III Cremital	经过程和批准的				
8	Bill □ OUT □ N/O	tevanting contentination by Hands +	2	.7 □ .1N □.0U □. 7Ñ/A	JΤ	Food additives: approve	ed and properly used				
9	DIN OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	8 ZIN COU	IT .	Toxic substances proper	rly identified, stored, used				
10	DIN OUT N/A	Adequate handwashing facilities supplied & accessible			P e it	toticance with betat	VAN ENGLIGHTEN TEN TEN TEN				
		Adaptive failures supplied & accessible	2	9 DIN DOU	' '	Compliance with Reduct specialized processes, a	ed Oxygen Packaging, other and HACCP plan				
11	DIN DOUT	Food obtained from approved source	3		Т	Special Requirements: F	Fresh Juice Production				
12	DÍN □OUT □N/A □N/O	Food received at proper temperature	_	TIN FIGUR	T		leat Treatment Dispensing Freezers				
13	DIN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		1 MN/A N/O		. , , , , , , , , , , , , , , , , , , ,					
14	Ðw/y □n/o	destruction Protection Contamination	3.	² ŊM/A □ N/O)	Special Requirements: C	custom Processing				
15	YOUN OOUT	Food separated and protected	3		,	Special Requirements: B	Bulk Water Machine Criteria				
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34		T (5	Special Requirements: A Criteria	cidified White Rice Preparation				
17	ਹੀ⊮ ⊓on±	Proper disposition of returned, previously served, reconditioned, and unsafe food	3!	CIN CIOUT		Critical Control Point Insp	pection				
	tt tt til til intellembe	attre Controlled for Sately (Hobil (TCS 1666))		UOUT COUT	г .						
18	DÍN 🗆 OUT DN/A 🗆 N/O	Proper cooking time and temperatures	36	′ ⊘ Ń/A	_	Process Review					
19	DIN DOUT	Proper reheating procedures for hot holding	37	, DIN DOUT		/ariance					
20	□IN □ OUT □N/Â □ N/O	Proper cooling time and temperatures	F	lisk factors ar	re food	d preparation practice	es and employee behaviors				
21	ĎN/A □ N/O ONT	Proper hot holding temperatures	fo	odborne illnes	SS.		contributing factors to				
22	QÍN 🗆 OUT 🗆 N/A	Proper cold holding temperatures	III	Iness or injury.	nterve	antions are control n	measures to prevent foodborne				

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code												
Nam	Name of Facility Type of Inspection Date											
(2)	100	concil.	<u> </u>	<u>\UX</u>)			C 3-4	<u>iambra</u>	14m2] [1000
Section 1	T()			له والحالث والعالمة		4			MINISTER TO SEE SEE SEE	J	\ 	we's a
		Cood Betai	l Depot	14 - 14 m	GOOD RETAIL							14
Mai	rk d				preventative measures to control the intro I, OUT, N/O, N/A) for each numbered item: If							icable
					d and Water		DESCRIPTION OF		nsils, Equipment and Ven		i appli	TO THE
38		N □ OUT ☑Ñ/A	. □ N/O	Pasteu	rized eggs used where required	54	TUO, IN I		Food and nonfood-contact	surfaces cleans	able, p	roperly
39	IJ II	N DOUT DN/A	· · · · · · · · · · · · · · · · · · ·	Water	and ice from approved source		1	T.	designed, constructed, and	·	d	-l. 1 1
				od Temp	erature Control	55		114//	Warewashing facilities: instr strips	· ·	a, used	a; test
40		A/NE TUO 🗖 N	□ N/O		cooling methods used; adequate equipment perature control	56	UN □ OUT		Nonfood-contact surfaces of Physical Facilities			
	-	V □ OUT N/A		Plant fo	ood properly cooked for hot holding	57	Ď√lýn □ OUT Œ]N/A	Hot and cold water availab	le; adequate pr	essure	9
-		OUT DNA	□ N/O	Approv	ed thawing methods used	58 II IN I OUT Plumbing installed; proper backflow devices						
43 SJAN OUT DN/A Thermometers provided and accurate				meters provided and accurate	L	□N/A □ N/O				···		
	Food Identification				59	□ /Ń □ OUT □	IN/A S	Sewage and waste water pro	perly disposed			
44	4 □/N □ OUT Food properly labeled; original container					60	DYN DOUTE	IN/A 7	Toilet facilities: properly cons	tructed, supplied	, clear	ned
			Preven	tion of F	ood (Contamination	61	□/IŃ □ OUT □	IN/A	Garbage/refuse properly disp	osed; facilities m	aintain	ned
45	[]/[v □ oυτ			rodents, and animals not present/outer s protected	62	⊡ ″Ñ □ OUT	F	Physical facilities installed, m	aintained, and c	lean; d	logs in
46		N □ OUT		Contam	ination prevented during food preparation.	Ĺ	□N/A □ N/O	9	outdoor dining areas			
47	<u></u>	N □ OUT □N/A			& display al cleanliness	63	דטס □ אוינם	_ /	Adequate ventilation and ligh	ting; designated	areas	used
	_	N □ OUT □N/A I			cloths: properly used and stored	64	©VÑN □ OUT □	IN/A E	xisting Equipment and Facilit	ies		-
49 1	☑ 10	I A\II TUO □ I			g fruits and vegetables				Administrative		ا الماريخ الماريخ	
E0 1		OUT DN/A		2-7-2-4	A CONTRACTOR OF PROPERTY AND ADDRESS OF THE PARTY OF THE	65	□√N □ ουτ ἑ	ΙΜ/Δ α	01:3-4 OAC		<u> </u>	d Respond the High Co
	• •	· V	LI N/O		tensils: properly stored , equipment and linens: properly stored, dried,							
		I OUT ON/A		handled		66		fN/A β	701-21 OAC			
-	-		o		se/single-service articles: properly stored, used							
53 I	M'II	I □ OUT □N/A [10/0	Siasii-re	esistant, cloth, and latex glove use Observations and C	i i bi				4-4-4-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1	w-Trabe	regeres
				Mark	Lin appropriate box-for QOS and Rt COS some				g≢répéat violation			
Item	No.	Code Section	Priori		Comment	1			-		cos	R
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16	$\overline{\ }$	3,20			Observed Expos		02 500	(P)(D)(d Andra	4		
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Perso	n in	Charge	•		W [*]			-	Date: 8 -7 7.	-75		
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Envir	Environmental Health Specialist Licensor: Licensor:											
PBIC	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 8 of 8											

N	ame of	facility		Check or		License Number	Date
(M.	ridare	Proportion 110	∭ FSC	RFE	41	AIN DE DOCE
A	ddress	×((2) (1)	The state of the s	City/Stat	le/Zip Code		1.11000,000
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1 1	cense h	Older	KOND KARO CH.	Inspection	n Time	Travel Time	40/6/13
	Cellae I	oluei 🔿			\	Travel Time	Category/Descriptive
	<u>'5000</u>		Man & Pailo Shutt		16	15	Jama Clory IV
-	/pe of I Standa		ck all that apply)	D!-		Follow up date (if requi	red) Water sample date/result (If required)
-			Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	ince Revie	w 🗆 Follow up		(ii required)
1			HEODERNE WINES RISK FACTO	R\$ AND	HEUBUGHE	ALTH INTERVENTIO	NSTREAM
N	fark de	signated compl	iance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=in	compliance OU	JT=not in compliance N/O=	not observed N/A=not applicable
			Compliance Status			Compliance S	Status
	十件干的	de de la proposición de la constitución de la const	THE BUNGLISH STATE STATES OF THE	to b	TITLE Times	emperature Controlled for	Safety Foot (Testion)
1	Di√	□ OUT □ N/A	Person in charge present, demonstrates knowledge, ar	nd 23	Дий □ оит	Proper date marking ar	nd disposition
<u>.</u>			performs duties		N/A N/O	- Hoper date marking at	id disposition
2	ΔίΝ	OUT N/A	Certified Food Protection Manager	24	DIN DOUT	Time as a public health	control: procedures & records
واطمام	1		Management, food employees and conditional employee			Consome Adv	
3	ΔĮΝ	□OUT □ N/A	knowledge, responsibilities and reporting		EME ELOUE		
4	MN,	□OUT □ N/A		25	ĎN/A	Consumer advisory pro	ivided for raw or undercooked foods
5	DIN	OUT N/A		THE PERSON NAMED IN COLUMN 1			CONTROL TO THE TANK OF THE PARTY OF THE PART
H	7	OUT IN/O	Proper eating, tasting, drinking, or tobacco use	26	√□N/A □ OUT	Pasteurized foods used	l; prohibited foods not offered
<u>6</u> 7		OUT N/O					TARREST TARREST TARREST
****	TOTAL T		Teventing Centermination by Hands 11111111		DIN DOUT	A TO THE SECOND	Act of a part of the part of t
8	DIN	□ OUT □ N/O	Hands clean and properly washed	27	□·Ñ/A	Food additives: approve	ed and properly used
9	_	OUT N/O	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	red 28	ØÍN □ OUT □N/A	Toxic substances proper	ly identified, stored, used
	-4.					Schoolugue en	是其實工學。 新聞
10 111	ZIŃ	OUT IN/A	Adequate handwashing facilities supplied & accessible	29	DIN □ OUT	Compliance with Reduct specialized processes,	ed Oxygen Packaging, other
11	DIŃ	□OUT	Food obtained from approved source		DIN DOUT	-	
12	ZIN	DOUT	Food received at proper temperature	30	ØN/A □N/O	Special Requirements: F	resh Juice Production
	-	□N/O		31	DIN DOUT	Special Requirements: H	leat Treatment Dispensing Freezers
13	☑ÍN □N.4	_⊟OUT	Food in good condition, safe, and unadulterated		+		
14		N/O	Required records available: shellstock tags, parasite destruction	32	UN □OUT	Special Requirements: C	ustom Processing
			Prominion: nom Contamination + + + + + + + + + + + + + + + + + + +	#	UN, OUT	On with D	
15		□OUT	Food separated and protected	33	ŪN/A □ N/O	Special Requirements: B	ulk Water Machine Criteria
		□N/O □OUT		34	DIN DOUT	Special Requirements: A	cidified White Rice Preparation
16		. □ N/O	Food-contact surfaces: cleaned and sanitized		ØN/A □N/O	Criteria	
17	ΠĮΝ	□OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN/A □ OUT	Critical Control Point Insp	pection
			ature controlled to safety, Food in Co food) 4 1 4	36	DIN DOUT	Process Review	
18	I∏iÑ □N/A	OUT N/O	Proper cooking time and temperatures				
19		OUT N/O	Proper reheating procedures for hot holding	37	DIN DOUT	Variance	
20	ŮN/A	OUT N/O	Proper cooling time and temperatures	Ri	sk factors are	food preparation practice as the most significant of	es and employee behaviors
21		OUT N/O	Proper hot holding temperatures	foo	odborne illness	J	neasures to prevent foodborne
22	YZIN	□ OUT □N/A	Proper cold holding temperatures		ess or injury.	to ventions are control fi	reasures to prevent toodbome

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

Name of Facility		1	ype of Inspection	Date						
Mirrohin troperties Lic		C	Standard 1006	2 (Almos	500	X				
			A CONTROL OF THE PROPERTY OF T	J	1					
	GOOD RETAIL PRA			ALICA FERSIS	主发生 。	是有 "				
Good Retail Practices are preventative measures										
Mark designated compliance status (IN, OUT, N/O, N/A) for each Safe Food and Water	n numbered item: IN=In co	ompliance Ou l=no	or in compliance N/O=not of Utensils, Equipment and V	served N/A=not	applic	able				
38 ☐ IN ☐ OUT N/A ☐ N/O Pasteurized eggs used where rec			Food and nonfood-conta	ct surfaces cleana	ıble, pr	operly				
39 ☑/N ☐ OUT ☐ N/A Water and ice from approved sou			designed, constructed, ar	-						
Food Temperature Control	55	Q'IN □ OUT □N	/A Warewashing facilities: in strips	istalied, maintained	i, usea	; test				
40 ☑ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; add for temperature control	equate equipment 56	DIN □ OUT	Nonfood-contact surfaces Physical Facilities	THE RESERVE OF THE PARTY OF THE						
41 IN OUT N/A N/O Plant food properly cooked for ho	t holding 57	MIN - OUT -N	/A Hot and cold water avails	able; adequate pre	essure					
42 SYN OUT NA NO Approved thawing methods used	58	Z IN DOUT	Plumbing installed; prope	er backflow device	es :					
43 ☑ IN ☐ OUT ☐N/A Thermometers provided and accu	rate	□N/A □ N/O								
Food Identification	59	W □ OUT □N	/A Sewage and waste water	properly disposed						
44 ☑ IN ☐ OUT Food properly labeled; original co	ntainer 60	MIN OUT ON	A Toilet facilities: properly co	nstructed, supplied,	, clean	ed				
Revention of Food Contamination	61	E IN COTON	A Garbage/refuse properly dis	sposed; facilities m	aintaine	∍d				
45 OUT Insects, rodents, and animals not properly protected	esent/outer 62	□ IN 🖬 OUT	Physical facilities installed,	maintained, and cl	ean; do	gs in				
46 IN OUT Contamination prevented during for storage & display	· · · · —	□N/A□ N/O	outdoor dining areas			·				
47 ☑ IN ☐ OUT ☐N/A Personal cleantiness	63	⊡ IN □ OUT	Adequate ventilation and li	ghting; designated	areas u	ısed				
48 ☐ IN ☐ OUT ☐N/A ☐N/O Wiping cloths: properly used and	stored 64	DUD OUT DN	A Existing Equipment and Fac	ilities						
49 ☑IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Proper Use of Utensils			Administrative							
50 IN OUT NA NO In-use utensils: properly stored	100, 200 to 100	□ IN □ OUT Q N/	A 901:3-4 OAC							
51 ☑ IN ☐ OUT ☐N/A Utensils, equipment and linens: pro	perly stored, dried, 66		A 3701-21 OAC			— -				
52 ZÍN OUT ONA Single-use/single-service articles: p	roperly stored, used									
53 12 IN OUT ONA ONO Slash-resistant, cloth, and latex glo	/e use									
Öbserv	ations and Come	ctive Actions								
IMark X in appropriate box for X Item No. Code Section Priority Level Comment	JS⊱and #∜∜C US ≑con a ctad (c	<u>n-</u> Bite⊱duntig-inspect	lon R=repeat-violation ::- [-::		cos	B				
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Person in Charge			Date: / 0 =	-10-						
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Environmental Health Specialist		Licensor:		an the	<u></u>					
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Na	me of facility		Check on			License Number	Date			
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Lic	ense holder	·	inspectio		Tra	ivel Time	Category/Descriptive			
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	pe of Inspection (chec Standard ☐ Critical (:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	Bavia	E Follow III	_	Follow up date (if required	d) Water sample date/result (if required)			
	•	□ Complaint □ Pre-licensing □ Consultation	Ince vene	V ∐ FUNOW α _l	P	Him H mor	(11 10441104)			
-	FOOGBORIE LI GO D C.,	Domplant Life to nooning La constitution				LINA LONA				
		HEROODECRNEILLNESS RISK EACTO	RS-AND	PERMON		STH-INTERVENTION	SHAHAMATITUTE TO THE SHAPE			
		ance status (IN, OUT, N/O, N/A) for each numbered it								
	an abolghatos some				-					
-		Compliance Status	Compliance Status							
-		WE Supposition It is the second				perature Controller Torres	1017 FOUR MESS TOTAL TO A SECOND			
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	DNV D NVC	л Э	Proper date marking and	disposition			
2 444	ŊŃ □OUT □N/A	Certified Food Protection Manager	24			Time as a public health co	ntrol: procedures & records			
	,	Management, food employees and conditional employee	s;			TTTTCOMSONNAAVA	TOP PORT THE BUILDING			
3	DIN DOUT DNA	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	DIN E OU	ΙΤ	Consumer advisory provide	ded for raw or undercooked foods			
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal even	nts T	7		A SA SA MARIO SE LI SE LI CONTROL DE LA C				
	京の大学の大学の大学の大学と 第116日の 東京学の大学の大学の大学の大学 118日の大学	Programme de la		DIN DOU		<u> </u>				
6	□ N/O □ TUO □ N/O		26	ŊM/A		Pasteurized roods useu; p	prohibited foods not offered			
7	DIN DOUT DNO			计算符件			· · · · · · · · · · · · · · · · · · ·			
	and in the same of	Avanung Contamination Statungs 444 44 11 11 1		חסם אום	T	Fred additions approved				
8	DIN DOUT DN/O	Hands clean and properly washed	27	ĎIÑ/A		Food additives: approved	and properly used			
9	ON/A ON/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	Q∕ÍN □ OU □N/A	T	Toxic substances properly	identified, stored, used			
	TO BOUT THE	The state of the s		HHATT		offerhalist for a stroy	· · · · · · · · · · · · · · · · · · ·			
10	DIÑ □OUT □N/A	Adequate handwashing facilities supplied & accessible	29	J⊒N/A □IN □OU	1	Compliance with Reduced specialized processes, an	l Oxygen Packaging, other nd HACCP plan			
11	DIN □OUT	Food obtained from approved source		DIN DOU	т					
12	DIN □OUT	Food received at proper temperature	30	M/A □ N/C)	Special Requirements: Fre	sh Juice Production			
13	□N/A □N/O □N/A □OUT	Food in good condition, safe, and unadulterated	31	□IN □OU □N/A □ N/O	T)	Special Requirements: Hea	at Treatment Dispensing Freezers			
14	□IN □OUT ☑NA □N/O	Required records available: shellstock tags, parasite	32			Special Requirements: Cus	stom Processing			
eren e nege Edo a de la		destruction		1		 				
111	□IN 🖾 ÓUT		33	DIN DOU		Special Requirements: Bul	k Water Machine Criteria			
15		Food separated and protected		וטסם אום	۲	Special Requirements: Aci	dified White Rice Preparation			
16	N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	□N/A □ N/O	; 	Criteria	uned White Hoe Heparation			
17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□N/A □ OU1	Т	Critical Control Point Inspe	ction			
31		atting Control builton Serent-Freed (ITES 1990) 1	36	רטסם אנם	Ţ	Process Review				
18	DJM □ OUT	Proper cooking time and temperatures	36	ŲN/A		Flocess Review				
10	□N/A □ N/O	1 Toper Cooking time and temperatures	37	וטסם אנם	Г	Variance				
19	DIN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	ØN/A		Variance	f - 100			
20	DIÁ DOUT DN/A D N/O	Proper cooling time and temperatures				ood preparation practices s the most significant co	s and employee behaviors			
21	DINA D OUT	Proper hot holding temperatures	foo	odborne illne:	SS.					
22	DIN POUT DNA	Proper cold holding temperatures	Public health interventions are control measures to prevent foodbon illness or injury.							

State of Ohio Food Inspection Report

Authority: Chapters 3717 and	d 37								
Name of Facility		Ty	pe of Inspection	Date	.				
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THE THE THE PARTY OF THE PARTY	21.04	verices:		TO THE PERSON NAMED IN	1. 他唯一				
Good Retail Practices are preventative measures to control the intro	H. C. P. P. C. P. P. C. P. P. P. P. C. P.	MAN (1	emicals, and physical obje	ects into foods	4 T 1				
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: In	N=in c	compliance OUT=not	in compliance N/O≃not obs	served N/A=notano	licable				
Safe Food and Water	4		Utensils, Equipment and Ver						
38 ☐ IN ☐ OUT ☑N/A ☐ N/O Pasteurized eggs used where required	54	I IN STOUT	Food and nonfood-contact	surfaces cleanable,	ргорегју				
39 ☑N □OUT □N/A Water and ice from approved source	▎├	/	designed, constructed, and Warewashing facilities: ins						
Food Temperature Control	55	OUT DN/A	strips	alleu, mairitained, use	a; test				
40 NIN OUT ONA ONO Proper cooling methods used; adequate equipment	56	☑ N □ OUT	Nonfood-contact surfaces	clean					
Tot temperature control		其中分子社	Physical Facilities	计程序性	迂山				
41 SVIN OUT DN/A N/O Plant food properly cooked for hot holding	57	SIN OUT ON/A	Hot and cold water availat	ile; adequate pressur	·е				
42 MIN OUT ONA NO Approved thawing methods used	58	DUO □OUT	Plumbing installed; proper	backflow devices					
43 ☑ IN ☐ CUT ☐N/A Thermometers provided and accurate		□N/A □ N/O							
Food Identification	59	DIN OUT ON/A	Sewage and waste water pr	operly disposed	_				
44 □ IN □ OUT Food properly labeled; original container	60	ÉIN □ OUT □N/A	Toilet facilities: properly con-	structed, supplied, clea	ned				
Revention of Food Contamination	61	MIN □ OUT □N/A	Garbage/refuse properly disp	osed; facilities maintair	ned				
45 VIN OUT Insects, rodents, and animals not present/outer	62	□ IN ॼ OUT	Physical facilities installed, r	naintained, and clean;	dogs in				
openings protected 46 IN I OUT Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas		·				
storage & display	63	☑ IN ☐ OUT	Adequate ventilation and ligh	nting: designated areas	used				
47 □ OUT □N/A Personal cleanliness 48 □ N □ OUT □N/A □ N/O Wiping cloths: properly used and stored					u acu				
49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables	64	☐ IN ☐ OUT ☐ N/A		iles					
Proper User of the Time The Control of the Control	H		Administrative	出来统计					
50 ☑ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored	65	IN I OUT IN	901:3-4 OAC						
51 □ N □ OUT □ N/A Utensils, equipment and linens: properly stored, dried,	-				_				
nanded	66	MIN OUT N/A	3701-21 OAC						
52 □ N □ OUT □N/A Single-use/single-service articles: properly stored, used 53 □ N □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use									
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THE PROPERTY OF THE PROPERTY O	eteers	de de duma enspecto	n. R-refleat violation	EEEEEEEEE					
Item No. Code Section Priority Level Comment	111	'		cos					
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16 45A) C Traved ice machine	<u>~ \ </u>	distributed with	- Mandilla a		ᆸ				
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29 3.49/16 C Doroged cooler	7	mo at	ころ・アット エ	ho 0					
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			do trail be	1×6 7					
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Person in Charge	•	3	Date:						
Men / Ca / Com	*****	Market State Control of the Control	1 8/12	1.25	1				
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State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	1)	Type of Inspection Date Standard CO Alla II	$\overline{}$	~~
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

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A	ddress	19 39 39	City	/Stat	e/Zip Code		1 1		-10311/000		
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T	pe of inspection (c	heck all that apply)		***	,	<u> </u>	Follow up date (if require	,	Water sample date/result		
	Standard ☐ Criti	cal Control Point (FSO) D Process Review (RFE) D Var	iance R	evie	w ⊑Follow up		^		(if required)		
	Foodborne 30 D	ay □ Complaint □ Pre-licensing □ Consultation					thu 12 00a/	الح			
102.505.200			AND THAT LAND THOUSE NO. 10			COMMUNICATION OF	<u> </u>				
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M	lark designated cor	npliance status (IN, OUT, N/O, N/A) for each numbered	item: IN	: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable							
İ		Compliance Status		Compliance Status							
3		WE TO TELESUPPORTS TO THE HAR BY LET THE TALL THE		·							
1.		Person in charge present, demonstrates knowledge,	aπd⊢		UIN LIOU	IT	Dronou data analisa	l d'ann	**************************************		
		performs duties		23	, DN/V D N/O	>	Proper date marking and	aispo	osition		
2	OIN OUT OI			24	DIN DOU		Time as a public health co	ontrol·	procedures & records		
4		min constitution provide the state of the st	an Car						()		
3	DIN DOUT DI	Management, food employees and conditional employe N/A knowledge, responsibilities and reporting	es;			T	Zensungwaya	envira			
4	DIN DOUT DI		\dashv	25	□IN □ OU1 □N/A	IT [Consumer advisory provi	ided fo	or raw or undercooked foods		
5			ents			3.14	Highly-Sizespielie, Pa				
					DIN DOUT	т	-		The same of the sa		
6				26			Pasteurized foods used;	prohib	ited foods not offered		
7	□IN □ OUT □I		NO. 1007-50-1007		THE	48	CITAL CONTROL				
DV		Hateweining communication by Hands + + + +++		27	TUO - NI	T :	Food additions approved				
8	DIN DOUT DI	I/O Hands clean and properly washed	ŀ	27	□N/A		Food additives: approved	т апо р	properly used		
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9	N/A N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	oved	38.00	□-N/A		roxio dabatanteco property	100111	ned, stored, deed		
						e le con	On and The NAME of	大 协	PARKET TO THE		
10	III TUOUT III		е	29	DIN DOUT		Compliance with Reduced	d Oxyg	en Packaging, other		
		Food obtained from			DN/A		specialized processes, ar	nd HAG	CCP plan		
11	DIN DOUT	Food obtained from approved source	-	30			Special Requirements: Fre	əsh Ju	ice Production		
12		Food received at proper temperature	.	\vdash	DIN DOUT						
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	N/A D N/O		Special Requirements: He	at Trea	atment Dispensing Freezers		
14	□IN □OUT	Required records available: shellstock tags, parasite			DIN DOUT	Γ	Sanatal Bassissan at a Gu				
ŀ	□N/A □N/O	destruction		32	□N/A □ N/O	, ,	Special Requirements: Cu	siom F	rocessing		
H		AND THE PROPERTY OF THE PROPER	***	33	DIN DOUT	г Ţ,	Special Requirements: But	lk \AIst	er Machine Critorio		
15	DIN DOUT	Food separated and protected		Ľ.	□N/A □N/O		-Farm radanementa Du	***	or magning Official		
	□N/A □N/O □IN □OUT			34	DIN DOUT	г];	Special Requirements: Aci	idified	White Rice Preparation		
16		Food-contact surfaces: cleaned and sanitized	ŀ	34			Criteria				
17	DIN DOUT	Proper disposition of returned, previously served,		35	DIN DOUT	r	Critical Control Point Inspe				
		reconditioned, and unsafe food			□N/A	L`	Chilical Control Point Inspe	cuon			
111		ipa akura sandolladi (ali Estaso). Food (il osidasa) 🕻 📜 🖠		36	DIN DOUT	「 I	Process Review				
.18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□ N/A	_					
				37	□IN □ OUT □N/A	٠ ر	/ariance		;		
19	□IN □ OUT	Proper reheating procedures for hot holding	-	<u> </u>	HIWA .						
					•						
20	□IN □ OUT. □N/A □ N/O	Proper cooling time and temperatures	ļ	Ri	sk factors are	e foo	d preparation practices	s and	employee behaviors		
	□IN □ OUT	-		tha	at are identifie	ed as	the most significant co	ntribu	uting factors to		
21		Proper hot holding temperatures		1	odborne illnes						
\dashv		· · · · · · · · · · · · · · · · · · ·		Pu	ıblic health in	nterv	entions are control me	easur	es to prevent foodborne		
22	□IN Ç OUT □N	A Proper cold holding temperatures	Ì	illn	ess or injury.						

<u></u>	re of Facility			i yr	Solotion 1 In	Date	1 ~	~~ ~		
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		HE TO THE TAIL OF THE TAIL	PRA	CTICES			The day			
	Good Retail Practi	ices are preventative measures to control the intro			2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	s into foods		25 5 1.		
Ma		status (IN, OUT, N/O, N/A) for each numbered item: II						cable		
		Safe Food and Water			tensils, Equipment and Vend					
38	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact si designed, constructed, and u	urfaces cleans	ıble, pr	operly		
39	□ IN □ OUT □N/A	Water and ice from approved source	╽┝╴		Warewashing facilities: instal		d usad	- teet		
	The property of the second of	od Temperature Control	55	D IN D OUT DN/A	strips	ica, maintanie	, useu	, 1031		
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment	56	☐ IN ☐ OUT	Nonfood-contact surfaces cle	eán	9	· postania in the		
		for temperature control			Physical Facilities	过程的	- 1			
\vdash	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	☐ IN ☐ OUT ☐N/A	Hot and cold water available	; adequate pr	essure			
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper b	ackflow device	es .			
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A □ N/O						
四日	が、一般などははい	Food-identification	59	☐ IN ☐ OUT ☐N/A	Sewage and waste water prop	erly disposed				
44	☐ IN ☐ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constr	ucted, supplied	, clean	ed		
an Sandra Del San Jan San San		tion of Food Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly dispos	sed; facilities m	aintaine	ed		
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, ma	intained, and c	lean: do	oas in		
	The second secon	openings protected Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas	,		0		
	☐ IN ☐ OUT ☐N/A	storage & display	63	□ IN □ OUT	Adequate ventilation and lighting	ng; designated	areas ı	used		
_		Personal cleanliness Wiping cloths: properly used and stored	64	☐ IN ☐ OUT ☐N/A	Existing Equipment and Facilitie					
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables					Kandida (m. 14)			
		oper use of Utensias	-		T-Administrative		1-12	春春		
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 □N/A	Single-use/single-service articles: properly stored, used		<u></u>	***		-			
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use								
		Uservations and C	orre	cilve Actions	THE PARTY OF THE		4.0			
Item	No. Code Section Priori	Mank: X mineperceptials, box կեր 0-06-land For 008≣cor ty Level	orteo kr	in-site during inspection	Repeat Violation - C	#11-1-PP	70	F-1		
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Perso	Person in Charge Date:									
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Envir	onmental Health Specialist	Paporis REHS		Licensor: C	Vant	M. M.	1 1			
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	EA 5302B Ohio Department of Health (8/22) GR 1268 Ohio Department of Agriculture (8/22)									

Type of Inspection (check all that apply) Standard Colical Control Parison (FSO) Process Review (RFE) Variance Review Follow up date (if required) Wife required) Follow up date (if required) Wife required								_		
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Second Company Second Company Second Conditional Employees and conditional Employees Second Company	1		DUT N/A	Person in charge present, demonstrates knowledge, ar	nd		DIN DOU	T		
3						24			Time as a public health conf	rol: procedures & records
No. OUT N/A Proper use of restriction and exclusion		-		Management, food employees and conditional employee		14	1.1141444	7	- Constitue Advisi	
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Solid Color Compliance with Reduced Oxygen Packaging, other Special Requirements: Fresh Juice Production Compliance with Reduced Oxygen Packaging, other Compliance with Reduced Oxygen		DIÑ □C	UT 🗆 N/A	Procedures for responding to vomiting and diarrheal even	ts					
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9						27	ZIN/A		Food additives: approved a	and properly used
10 Sin OUT N/A Adequate handwashing facilities supplied & accessible 29 N OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan 27 N/A N/O N/O Proper demonstratives 29 N OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan 30 N/A N/O N/O Special Requirements: Fresh Juice Production 31 DIN OUT N/A N/O N/O Special Requirements: Fresh Juice Production 32 DIN OUT N/A N/O Special Requirements: Heat Treatment Dispensing in the special Requirements: Custom Processing 32 DIN OUT Special Requirements: Custom Processing 33 DIN OUT Special Requirements: Bulk Water Machine Criteria N/A N/O Special Requirements: Bulk Water Machine Criteria N/A N/O Special Requirements: Addified White Rice Prepara N/A N/O Critical Control Point Inspection N/A N/O Critical Control Point Inspection N/A N/O N/O Proper cooking time and temperatures N/A N/O Proper cooking time and temperatures N/A N/O Proper cooling time and temperatures N/A N/O Proper cooling time and temperatures N/A N/O Proper hot holding temperatures N/A N/O Proper hot holding temperatures N/A N/O Proper hot holding temperatures N/A N/O Proper hot holding temperatures N/A N/O Proper hot holding temperatures N/A N/O Proper control measures to prevent foo	9				red	28		Г	Toxic substances properly in	lentified, stored, used
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N/A N/O Proper disposition of returned, previously served, reconditioned, and unsafe food 35 N/A OUT Proper disposition of returned, previously served, reconditioned, and unsafe food 35 N/A OUT Process Review 36 N/A N/O Proper cooking time and temperatures 37 N/A OUT Variance N/A N/O Proper reheating procedures for hot holding N/A N/O Proper cooling time and temperatures Risk factors are food preparation practices and employee behave that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent food Public health interventions are control measures to prevent food Public health interventions Public health Publi	15		/0	Food separated and protected		_	1			·
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18		•		reconditioned, and unsafe food		35	DIN DOUT DA√N/A		Critical Control Point Inspect	ion
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19	18		DUT N/O	Proper cooking time and temperatures		-	 			
Proper cooling time and temperatures Risk factors are food preparation practices and employee behave that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne.	19		DUT	Proper reheating procedures for hot holding		37	ØÑ/A		Variance	,
21 DIN OUT Proper hot holding temperatures foodborne illness. Public health interventions are control measures to prevent foo	20			Proper cooling time and temperatures						
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	22	āv 🗆	DUT 🗖 N/A	Proper cold holding temperatures					ventions are control mea	isures to prevent foodborne

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

Name of Facility Type of Inspection Date											
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	Bration 1		法基件	THE GOOD RETAIL	1 1 1		工程于为证式程士计算		独立		
Ϊ	Good Ret	ail Practi	ces are	preventative measures to control the intro	ductio	n of pathogens,	chemicals, and physica	I objects into food:	s.	e e e e e e e e e e e e e e e e e e e	
Ma	irk designated com	npliance s	status (I	N, OUT, N/O, N/A) for each numbered item: I	N=in c	ompliance OUT=	not in compliance N/O=no	ot observed N/A=n/	ot appli	icable	
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38	N □ OUT □N N □ TUO □ N □			urized eggs used where required	54	¹ਈN □ OUT	designed, constructe	contact surfaces clear ed, and used	ıable, p	roperly	
39		CONTRACTOR PROGRAMMENTO		and ice from approved source	55	DIN - OUT	IN/A Warewashing facilitie	es: installed, maintain	ed, usec	d; test	
	7			cooling methods used; adequate equipment	56	Q/N OUT	Nonfood-contact surf	faces clean			
40		A 🗆 N/O		perature control			Physical Pacili			And the	
41	□ IN □ OUT 🖫 N	A □ N/O	Plant f	ood properly cooked for hot holding	57	DINO DI NA	N/A Hot and cold water a	available; adequate p	ressure	<u>* 3.5.#</u> ∋	
42		A 🔲 N/O	Approv	ved thawing methods used	58	□ IN 🖽 OUT	Plumbing installed; p	proper backflow device	ces		
43	□/Ñ □ OUT □N/	A	Therme	ometers provided and accurate		□N/A □ N/O					
社会			Food i	ientrication: The Commission	59		N/A Sewage and waste wa	ater properly disposed			
44 1 IN OUT Food properly labeled; original container 60 1 IN OUT IN/A Toilet facilities: properly constructed, supplied, cleaned											
61 Z IN OUT ON/A Garbage/refuse properly disposed; facilities maintaine											
45	☑ N □ OUT			, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities insta	alled, maintained, and	clean; d	ogs in	
46	DIN □ OUT			nination prevented during food preparation,		□N/A □ N/O	outdoor dining areas			•	
		Δ.		& display al cleanliness	63	TUO LI NITE	Adequate ventilation a	and lighting; designated	areas	used	
	□ IN □ OUT □ /N/A			cloths: properly used and stored	64	Z IN 🗆 OUT 🗖					
49	□ IN □ OUT 🗓 NÍA	**: /	dicolorus more con	g fruits and vegetables		A	Administrative			Elmin-to-	
HILL	可以此位的知识		coper t	se of Utensia	اخلمات	MONTONIA	The same of the sa	CLUATES A.C.			
50	D IN D OUT BANA	N/O		utensils: properly stored	65	©√N □ OUT □	N/A 901:3-4 OAC	•			
51	IN I OUT IN	\	Utensils handled	s, equipment and linens: properly stored, dried,	66	D IN D OUT	VA 3701-21 OAC				
	IJ∕IN □ OUT □N/A			use/single-service articles: properly stored, used							
53	D∕IN □ OUT □N/A	NO NO	Cally National Contraction	esistant, cloth, and latex glove use							
中计	性性多种的	- Brond	erroria Liverki	TELECOPION DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DEL COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMP	onre	Tive Action					
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				should be to install v	<u>~~1</u>	un brook	cer at faint	tochu			
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Perso	n in Charge	7~~	<u> </u>				Date:				
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Envir	onmental Health Sp	ecialist	ī			Licensor: √	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	7.0		_	
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PRIC	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page Of										

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T	me of li	⊃ <u>@Y</u> nenecti	***	ck all that apply)		٦(<u> </u>	Follow) up date (if require		Water sample date/result
	Standa	-		Control Point (FSO) 🖺 Process Review (RFE) 🗎 Varia	nce R	levie	w 🖫 Follow up	l l	up date (ii require	u,	(if required)
	Foodbo	rne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							
- Jackson	an editable		OF SECTION	enta de olodibioir ni esta anesse risikapaga o		VA T		ATTENTION	TERM ENGLISH		
M	************	County Section Court Section 1		ance status (IN, OUT, N/O, N/A) for each numbered if	- MINAME MINE	R. KARSHIN, J		. IF 4 1 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	A CONTRACTOR OF THE PROPERTY AND ASSESSMENT OF THE PROPERTY OF	100 March	A 3 YOUR DESCRIPTION OF THE PARTY OF THE PAR
				Compliance Status	•	T		. ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Compliance St		
						-1		iemoeraju k	- Controlled for S	version to down the	A
1	DIN:		Γ <u>□</u> Ν/Α	Person in charge present, demonstrates knowledge, a	nd		דווס דו אודו				
	<u> </u>			performs duties		2:	N/A N/O	Proper	date marking and	aisp	osition
2	Market and the second		or and the second Second	Certified Food Protection Manager		24			s a public health co	ntrol	procedures & records
A Park				Management, food employees and conditional employee				0 4001*THE FOX DE THUMBOUR 400 400	Our semion at the	and	
3	□IN	DOUT	□ N/A	knowledge, responsibilities and reporting	٠,	25	CIN COUR	-	1 (88.792)	-11	
4			□ N/A	Proper use of restriction and exclusion			JLIN/A		· ·		for raw or undercooked foods
5			□ N/A	Procedures for responding to vomiting and diarrheal even		1	- T			ME	
6			□ N/O		e ile fini	26	□IN □ OUT □N/A	Pasteu	rized foods used;	prohi	bited foods not offered
7				No discharge from eyes, nose, and mouth					- Promine		
				axeminatranianianiangx, Handa 111111111111	111	27	, טום מום	. Food a	dditives: approved	hne	properly used
8	DIN	□ ouī	□ N/O	Hands clean and properly washed			□N/A		оситоз. аррготес	and	properly daed
	HIN	OUT	г	No bare hand contact with ready-to-eat foods or approv	red l	28	DIN DOUT	Toxic s	ubstances properly	iden	tified, stored, used
9		□ N/O		alternate method properly followed			′ □N/A	. •			
10	TIN	Поп	r □ N/A	Adequate handwashing facilities supplied & accessible	{		DIN DOUT		iea winingophay	W 3000: VC 0	# 7
						29	N/A		ized processes, ar		gen Packaging, other ACCP plan
11	DIN	וטסם		Food obtained from approved source		30	UIN OUT	Special	Requirements: Fre	esh Ji	uice Production
12	I □IN/A	□OUT		Food received at proper temperature		45	DIN DOUT				
13	DIN	OUT		Food in good condition, safe, and unadulterated		31	DIN DOUT	Special	Requirements: He	at Tr	eatment Dispensing Freezers
14	DIN	ПОП	-	Required records available: shellstock tags, parasite		32	DIN DOUT	Special	Requirements: Cu	stom	Processing
	LIN/A	□N/O	ewici suoge	destruction	4.4	Ľ	LINA LINO				
111	□IN	OUT		A STATE OF THE PROPERTY OF THE PARTY OF THE		33	□N/A □N/O	Special	Requirements: Bul	lk Wa	iter Machine Criteria
15		□N/O		Food separated and protected		T	DIN DOUT	Cna airt	- Poquire-rest-	AIG-	I White Dies Process
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	N/A N/O	Criteria		amec	White Rice Preparation
47				Proper disposition of returned, previously served,			□IN □ OUT		<u> </u>		· · · · · · · · · · · · · · · · · · ·
17		DOUT		reconditioned, and unsafe food		35	□N/A	Critical	Control Point Inspe	ction	
411				rature Committed for Salety-Food (fics feed): 11111	44	36	□IN □OUT □N/A	Process	s Review		
18	□N/A		T)	Proper cooking time and temperatures		-	+	_			
		□ ou		B		37	□IN □ OUT- □N/A	Variance	е		
19		□ N/C		Proper reheating procedures for hot holding							
20		□ OU.		Proper cooling time and temperatures		P	isk factore or	a food neen	aration proctices	e and	i employee behaviors
		□ N/C		<u> </u>		th	at are identifie	d as the mo	ost significant co	ontrit	outing factors to
21				Proper hot holding temperatures			odborne illnes				
\dashv					\dashv		u blic health i n ness or injury.	tervention	ns are control me	easu	res to prevent foodborne
22	□IN	OU.	T □N/A	Proper cold holding temperatures		""	ioda or mjury.				
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Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised C

No	Additiontly, Griapter	S ST IT AIRU ST	ΙŲ					
Nai	me of Facility よくて			. }	Type of Inspection	Date		
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	entalitation of the state of th	D RETAIL PRA),C	TICES - 1		HITTER THE	1.2000 1.10000	a land
1.	Good Retail Practices are preventative measures to con	ntrol the introduction	on	of pathogens, of	chemicals, and physic	cal objects into foods		
M	Mark designated compliance status (IN, OUT, N/O, N/A) for each num	nbered item: IN=in o	con	mpliance OUT=n	ot in compliance N/O=	not observed N/A=no	t appli	icable
	Safe Food and Water	计控制 足				and Vending		
38	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	. 54	4	Ď IN □ OUT	Food and nonfood	l-contact surfaces clean		
39			7		designed, construc	ted, and used		
39	□ IN □ OUT □ N/A Water and ice from approved source Food Temperature Confroi	155	5 1	U TUO II NI II	I/A Warewashing facil	ities: installed, maintaine	d, used	d; test
					strips	<u> </u>		
.40	☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate for temperature control	equipment 56	5 [I	□ IN □ OUT	Nonfood-contact s	NAME OF TAXABLE PARTIES AND PROPERTY OF TAXABLE PARTIES AND PROPERTY OF TAXABLE PARTIES AND PARTIES AN	ury de T	\$
				TOTAL H	Physical Fac	illies		
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	ng 57	7 1	□ IN □ OUT □ N	I/A Hot and cold wate	r available; adequate p	ressure	•
42	☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58	3 [□ IN □OUT	Plumbing installed	; proper backflow device	Δε	_
43	☐ IN ☐ OUT ☐N/A Thermometers provided and accurate		- []	□N/A □ N/O		, propor backnow devic	03	
43	The state of the s		_	·				
AIF.	Footuldentification.	59	1	N TUO D NI D	/A Sewage and waste	water properly disposed		
44	☐ IN ☐ OUT Food properly labeled; original container	r 60) [□ IN □ OUT □N	/A Toilet facilities: prop	erly constructed, supplied	i, clear	ied
	Prevention of Food Contamination - 1	61	. [JIN DOUT DN	/A Garbage/refuse pror	perly disposed; facilities n	aintain	 had
45	☐ IN ☐ OUT Insects, rodents, and animals not present/	outer 62	+	TUO ZI NI C				
45	openings protected		1		outdoor dining areas	stalled, maintained, and o	iean; d	ogs in
46	☐ IN ☐ OUT Contamination prevented during food prep storage & display	aration,	<u> </u>	□N/A □ N/O				
47	□ IN □ OUT □N/A Personal cleanliness	- 63	3 6	☑ IN ☐ OUT	Adequate ventilation	and lighting; designated	areas	used
48	☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64	1 6	IN DOUT DN	/A Existing Equipment a			
49	☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables	1	-					
	- Rroper Use of Utensils	enton tt		HANTE	Administrat	Pett In Fitting		
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored	65	. _	IN OUT ON	A 901:3-4 OAC	•		
	Literatio equipment and the product of		L					
51	☐ IN ☐ OUT ☐N/A Diensis, equipment and linens: property st	orea, ariea, 66	E	NI TUO 🗖 NI C	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							
	THE THE SENSE OF THE PROPERTY	Sand Colle		VELACTIONS			45-14	
44	- Walk IX In appropriate box for Costand		&' ₩: ∰		ion the repeat violation	特别共和国		高高
	n No. Code Section Priority Level Comment						cos	R
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Pers	son in Charge				Date:	01 36		
(MORGARION)					71.30		-
Envi	ironmental Health Specialist			Licensor:		11 6	-	
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٠,	~,		ck all that apply)	•			llow up date (if require		Water sample date/result
-	i∕Standar LEoodbor		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	ince Revie	w. 🗆 Follow u	nb			(If required)
_	1 000001	inc dobay	2 Complaint 21 16-ficenaing 2 Consultation						
4			ELECODEORNE-LENESSIRISK-HACTO	RS AND	EVENG-F	TEACHT	PINTERVENTION	ST	
٨	/tark desi	ignated compl	iance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN =in	compliance C	OUT=not	in compliance N/O=n	ot ob	served N/A=not applicable
	,		Compliance Status				Compliance St	atus	
Н			AND AND EXPRESSION FRANCISCO CONTRACTOR			erignine	alure Controller for \$	Alety.	Poderni CS Ariolo S A-45 La
1	Ď(v I	OUT IN/A	Person in charge present, demonstrates knowledge, as performs duties	nd 23	ZIN OL ON/A ON/	טו ו	roper date marking and	l dispo	osition
2	**************************************	□OUT □N/A		24	□IN □ OL		ime as a public health co	ontrol:	procedures & records
					ÜMMA □ N/¢	<u> </u>		7776101.	procedures di records
3	ו אום	□OUT □ N/A	 Management, food employees and conditional employee knowledge, responsibilities and reporting 	s; 📥			Consume davis	CIACA	LATITUDE BULLINES
4	D IN I	□OUT □ N/A		25	ΔN/V □iν □ or), C	onsumer advisory provi	ided fo	or raw or undercooked foods
5	-	□OUT □ N/A	Procedures for responding to vomiting and diarrheal even					dia	
						JT P	esteurized foods used;	prohib	ited foods not offered
7	-			26	Q∕N/A	I Eul			
			reventing contamination by Hands 11 11 11 11			J. Landstrid	*14-74-24-sharp reduicat 1	والمسالين التنا	
8	7	□ OUT □ N/O		27	DIN OO	, Fo	ood additives: approved	l and p	properly used
9	IIN ′[□N/A [No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	LI N/A	10 	oxic substances properly	Mb "eller transit war	Carrie Control of the
						The state of the s	orango Autova (prove	(
10 11	MIN E	OUT IN/A	Adequate handwashing facilities supplied & accessible	29	ÖN√V □ IN □ OU		ompliance with Reduced ecialized processes, ar	d Oxyg	en Packaging, other
11	□IN		Food obtained from approved source						
12	DYA I	□OUT □N/O	Food received at proper temperature	30			pecial Requirements: Fre		
13	ĎIN [□OUT	Food in good condition, safe, and unadulterated	31	ØN/A □ N/C	Sp	ecial Requirements: He	at Trea	atment Dispensing Freezers
14	DIN L	□OUT □N/O	Required records available: shellstock tags, parasite destruction	32	ŪN □ OU ŪN/A □ N/C	1 50	pecial Requirements: Cu	stom F	Processing
	□IN f	Монт	roccausarenteonicularioi.	33		Sp	ecial Requirements: Bul	lk Wat	er Machine Criteria
15	□N/A [□·N/O	Food separated and protected		<u> </u>				
16	□IN E	⊒N/O □N/O	Food-contact surfaces: cleaned and sanitized	34	DIN DOU) Sp O Cri	ecial Requirements: Aci iteria	dified	White Rice Preparation
17	EÍN E		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	Ū⁄N/A □ OUT	Cri	itical Control Point Inspe	ction	
H		. WARE NAMED AND AND AND A STATE OF THE PARTY OF THE PART	raturate almizilla difformation and posterior (Section 1) + 1 + 1 + 1	36	DIN DOUT	T Pr	cess Review	-	•
18		OUT N/O	Proper cooking time and temperatures		 				
19	DIN C	□ OUT □ N/O	Proper reheating procedures for hot holding	37	IDIN □ OUT	Va	riance		
20			Proper cooling time and temperatures	Ri	sk factors a	re food (preparation practices	and	employee behaviors
21	□IN [□N/A Ç		Proper hot holding temperatures	foo	odborne ilines	SS.	e most significant co		a ·
22	ומוני ב	OUT []N/A	Proper cold holding temperatures	ilin	ess or injury.	iiitervor '.	rtions are control me	∍asur	es to prevent foodborne

Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date Take Downt PIL Stocken

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l:		Good Retai	il Practi	ices are	preventative measures to control the	introd	luctio	n of pathogens, che	emicals, and physical objects into foods	3.	
Ma	ark c	lesignated comp	liance s	status (II Safe For	N, OUT, N/O, N/A) for each numbered it	em: IN			in compliance N/O=not observed N/A=no	ot appli	cable
38		IN □ OUT ⊡Ñ/A	N/O	<u> </u>	rized eggs used where required		54	I	Food and nonfood-contact surfaces clean designed, constructed, and used	iable, p	roperl
39		AVID TUOL N			and ice from approved source	300 × 40	55	DIN OUT ON/A	Warewashing facilities: installed, maintains strips	ed, used	i; test
40		AND TUO II NI	□ N/O	Proper for tem	cooling methods used; adequate equipment perature control	ent	4000	DIN DOUT	Nonfood-contact surfaces clean		-10
41		IN □ OUT □MĀ		Plant fo	ood properly cooked for hot holding		57	ØIN □ OUT □N/A	Hot and cold water available; adequate p	ressure	3
42		ÍN 🗖 OUT 🗆 N/A	□ N/O	Approv	red thawing methods used		58		Plumbing installed; proper backflow device	ces	
43	ΔV	ÍN □ OUT □N/A			ometers provided and accurate		<u> </u>	□N/A□N/O			
				Food It	dantification		59		Sewage and waste water properly disposed		
44	۵J	OUT DUT			roperly labeled; original container		60	□ OUT □N/A	Toilet facilities: properly constructed, supplier		
Ži.			Preven		ood Contamination	160	61	DIN □ OUT □N/A	Garbage/refuse properly disposed; facilities r		
45	120	N □ OUT		opening	, rodents, and animals not present/outer gs protected nination prevented during food preparation.	_	62	QÍN □ OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; de	ogs in
46 47	•	Ñ □ OUT □N/A	-	storage	& display	_	63	□/IN □ OUT	Adequate ventilation and lighting; designated	areas	used
		N 🗖 OUT 🗖N/A [□/√1/ O	ì	al cleanliness cloths: properly used and stored	-	64	□/N □ OUT □N/A	Existing Equipment and Facilities		
\rightarrow	<u> </u>	N □ OUT □N/A (7	Washin	g fruits and vegetables		7-1-1-1		Administrative		- <u>A</u>
土迁				U-19qoji	se of Utensils 114-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1		111			100	
		Ñ □ OUT □N/A [□ N/O		utensils: properly stored		65	DÎN □ OUT □N/A	901:3-4 OAC		
		N ☑ OUT □N/A		handled			66	□ IN □ OUT □ NÍA	3701-21 OAC		
-		Ñ □ OUT □N/A			use/single-service articles: properly stored, u	sed					
53	T)II	Ń □ OUT □N/A [Slasn-re	esistant, cloth, and latex glove use		4				enderte 2
					XI-in appropriate poxion 605 and recus				Recepeat violation		
Item	No.	Code Section	Priorit	ty Level	Comment					COS	R
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PRIORITY LEVEL: C= CRITICAL

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1	□IN □OUT □ N/A	periorms duties	nd 2	²³ [IN DOUT	Pr	oper date marking and	d dispo	sition
2	□IN □OUT □N/A	Certified Food Protection Manager			IN DOUT		me as a public health c	ontrol:	procedures & records
								1.	
3	DIN DOUT DIN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	1 [r	IIN 🗆 OUT	•			
4	□IN □OUT □N/A			L]N/A	i i	insumer advisory prov	/ided to	r raw or undercooked foods
5	□IN □OUT □N/A		ts	1	HHILL		tigil V. Susceptible P	obulat	的好比许什么
6	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use	2]IN □ OUT]N/A	Pa	steurized foods used;	prohib	ited foods not offered
7.		No discharge from eyes, nose, and mouth				TIVE S	TOREMENT	Z.144	
		reventing Comating and by Hangist 1777			IN DOUT				
8	□IN □ OUT □ N/O		2	77]N/A	Fo	od additives: approved	d 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	ואי]IN □ OUT]N/A	To	xic substances properly	y identif	ied, stored, used
		, and the same of		##	日日日日	chino	in and Will Apploy	ed bro	副被托马特拉
10	□IN □ OUT □ N/A		_ 2	na 1	IIN 🗆 OUT	[mpliance with Reduce		
	FIN FOUT	Reproved Bource 1		_ -	IN/A	Spe	ecialized processes, a	nd HAC	CP plan
11	DIN DOUT	Food obtained from approved source	 3		N/A □ N/O	. Sp	ecial Requirements: Fr	esh Jui	ce Production
12	□N/A □N/O	Food received at proper temperature			IN DOUT	1			
13	□IN □OUT	Food in good condition, safe, and unadulterated]		N/A 🗆 N/O	Spi	acial Requirements: He	aat Trea	atment Dispensing Freezers
14	DIN DOUT	Required records available: shellstock tags, parasite	3	73	IN DOUT	Sne	ecial Requirements: Cu	ustom F	Processing
	LIN/A LIN/U	destruction			N/A 🗆 N/O				
		用包uelon-from Semantihation 十十十十十十十二十二	3	72 I	IN □ OUT N/A □ N/O	Spe	ecial Requirements: Bu	ılk Watı	er Machine Criteria
15	IN ⊡OUT □N/A □N/O	Food separated and protected			INA LINO	-		- 11	
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34		IN OUT		ecial Requirements: Ad teria	idified \	White Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	5 1	IN 🗀 OUT	Crit	tical Control Point Inspe	ection	
	 	Patulationical editors are year and trues to all the			IN DOUT	-		- <u> </u>	
	□IN □ OUT		36		N/A	Pro	cess Review	87.0	
18	□N/A □ N/O	Proper cooking time and temperatures			IN OUT		····	- A	
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37		N/A	Var	iance	4.51	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	F	Risk	factors are	food p	preparation practice	s and	employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fe	oodb	orne illness	3.	e most significant co	W.A.	
22	OIN OUT ON/A	Proper cold holding temperatures			ic health int s or injury.	terven	tions are control m	easure	es to prevent foodborne

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

Name of Facility Type of Inspection Date											
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.	ark	GUUU Reta rmor betenniseh	ni Pracu Nience s	ces are tatus (II)	preventative measures to control the intro N, OUT, N/O, N/A) for each numbered item: II	oductio Meio o	n of pathogens,	chemicals, and physical obj	ects into food	ls.	
		Congress of the confession of	A C	Safe Foo	d and Water	A=IU C		Utensils, Equipment and Ve		iot appli	cable
38		IN OUT ON/A			rized eggs used where required	54		Food and nonfood-contacted, and designed, constructed, and	t surfaces clea	nable, p	roperly
39		IN OUT ON/A	MILES AND DESCRIPTION	Control Name of Control	and ice from approved source	55		Wareweeking feallities, in		ned, used	d; test
		一个一个大学生	Fo	1	perature Control			strips			
40		IN □ OUT □N/A	□ N/O		cooling methods used; adequate equipment perature control	56	IN OUT	Nonfood-contact surfaces Physical Facilities	h. analysis and		
41		IN □ OUT □N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57	□ IN □ OUT □	N/A Hot and cold water avails	ble; adequate	pressure	
42		IN □ OUT □N/A	□ N/O	Approv	ed thawing methods used	58	☐ IN □OUT	Plumbing installed; prope	r backflow dev	ices	
43		IN □ OUT □N/A		Thermo	ometers provided and accurate		□N/A □ N/O				
		Himitus		The state of the s	lentification	59		V/A Sewage and waste water p	roneriv dispose		
44		IN 🗖 OUT	agaglere i Arje and	10000	roperly labeled; original container	60			<u> </u>		
44					· · · · · · · · · · · · · · · · · · ·	61					
		<u> </u>	Freven	the best of the state of the st	rodents, and animals not present/outer						
45		IN 🗆 OUT		opening	s protected	62	OUT OUT	Physical facilities installed, outdoor dining areas	maintained, and	clean; de	ogs in
46		IN 🗆 OUT		Contam	nination prevented during food preparation, & display	_	□N/A □ N/O				
47		IN □ OUT □N/A			al cleanliness	63	DIN DOUT	Adequate ventilation and lig	hting; designate	d areas	used
48		IN 🗖 OUT 🗆 N/A		Wiping	cloths: properly used and stored	64	II II II OUT III	N/A Existing Equipment and Faci	lities		
49		IN □ OUT □N/A			g fruits and vegetables	pop		Administrative			
			0 and 0 (0 (0 (0))	1 Marine le facili	se of Utenells				hard below to the first th		<u> </u>
50		N OUT ONA	□ N/O		itensils: properly stored	65		I/A 901:3-4 OAC			
51		N □ OUT □N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	AD TUO DI II	I/A 3701-21 OAC			
52		N OUT N/A			ise/single-service articles: properly stored, used						
53		N □ OUT □NA I	□ N/O	Slash-re	esistant, cloth, and latex glove use	****					
					Observations and G	orre	ctive Action				
Item	i No	Code Section	Priorit	y Level	Comment	ioreio in c	u-si(e), en i i i i i i i i si i i i	llion R=repeat wolation	- professional pro	cos	R
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A	ddress	0	City/Stat	e/Zip C	ode		LIZIA I COOK
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77.	rpe of Inspection (che	alor	<u> </u>)		10	omm Close I
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w 🗆 F	ollow up	Follow up-date (If required)	Water sample date/result (if required)
		☐ Complaint ☐ Pre-licensing ☐ Consultation					
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CCC N		ance status (IN, OUT, N/O, N/A) for each numbered it	A 2000 CATA A 2 AND AND AND AND AND AND AND AND AND AND			The state of the s	And the second s
	ian designated compi	Compliance Status		COMPIN	ance OO	Compliance State	
T				11-1-1-1	+ Pineri	emperatura Controlled for Sufe	
1	DIN DOUT DINA	Person in charge present, demonstrates knowledge, ar performs duties		ΠIN	OUT N/O	Proper date marking and di	
2	UN □OUT QN/A	· · · · · · · · · · · · · · · · · · ·	24		TUO 🔲	Time as a public health contr	ol: procedures & records
1111		Management, food employees and conditional employee				Consumer Anna Consumer Control of	
3	DIN DOUT QUA	knowledge, responsibilities and reporting	25		OUT		
4.	DIN DOUT MIN/A	Proper use of restriction and exclusion		ŲÑ/A			d for raw or undercooked foods
5	DÍN DOUT DN/A					-14 High Careconul (12-Engo	BLOOK FATA TELEFA
6	☑N: □OUT □N/O		26		U OUT	Pasteurized foods used; pro	phibited foods not offered
7	NIN DOUT DNO					PH-H-H-Chancelle	
		ewerking deinen in aubirkivi Hantis 13 1 1 1 1 1 1 1 1 1 1 1 1		ΠÌΝ	□.OUT	Food additives: approved a	nd properly used
8	DIN DOUT DN/O	Hands clean and properly washed	27	□N/A		Food additives: approved a	iu propeny useo
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	IIN ON/A	OUT	Toxic substances properly ide	entified, stored, used
	,				1111	od jo držate je de Politika Granica di	
10	DÎN □OUT □N/A	Adequate handwashing facilities supplied & accessible	29	DIN MN/A	OUT	Compliance with Reduced O specialized processes, and	
11	TUOLT NIZ	Food obtained from approved source		DIN BILAN			
12	DIN DOUT	Food received at proper temperature	30		□ N/O	Special Requirements: Fresh	Juice Production
	□N/A □N/O		31		OUT N/O	Special Requirements: Heat	Treatment Dispensing Freezers
13	IZÍN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	→	+	DOUT		-
14	☑N/A □N/O	destruction	32		□ N/O	Special Requirements: Custo	m Processing
	l:	Cogregation Contamination	33	□IN	□ OUT □ N/O	Special Requirements: Bulk V	Vater Machine Criteria
15	DIN DOUT	Food separated and protected		IZI N/A	LI N/O		
16	DIN: DOUT	Food-contact surfaces: cleaned and sanitized	34	□JN [☐N/A	OUT N/O	Special Requirements: Acidifi Criteria	ed White Rice Preparation
17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	ØN/A	OUT	Critical Control Point Inspection	on
11		anuie tionii dheddor is a jobyl Food (i Castionii) 1344 4	36		OUT	Process Review	· · · · · · · · · · · · · · · · · · ·
18	DIN DOUT	Proper cooking time and temperatures		ŪŃ/A			
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	Ri	sk fac	tors are i	food preparation practices a	nd employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	odborn	e iliness.		
22	DIN OUT ONA	Proper cold holding temperatures			ealth into injury.	erventions 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												
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True of the off	- 130.00 /- (K, 17 alb)											
TOTAL PROPERTY OF THE TAXABLE GOOD!	RETAIL PRACTICES 180											
	I the introduction of pathogens, chemicals, and physical objects into foods.											
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbere	red item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable											
1 Sale Food and Weter - 1	1 Utersils Equipmentand Vending											
38 ☐ IN ☐ OUT ☐NA ☐ N/O Pasteurized eggs used where required	54 ☑/IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly											
	designed, constructed, and used											
39 SJ/N DOUT DN/A Water and ice from approved source	55 D IN DOUT MN/A Warewashing facilities: installed, maintained, used; test strips											
_												
40 DINDOUT SWADNO Proper cooling methods used; adequate equifor temperature control	upment 190 Lynv 190 Notifical Facilities Physical Facilities											
41 ☐ IN ☐ OUT ☑N/A ☐ N/O Plant food properly cooked for hot holding	The state of the s											
	57 □J/IÑ □ OUT □N/A Hot and cold water available; adequate pressure											
42 IN OUT NA INO Approved thawing methods used	58 □√IN □OUT Plumbing installed, proper backflow devices											
43 ☑ OUT ☐ N/A Thermometers provided and accurate	□N/A □ N/O											
Food luantification:	59 ☑ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed											
44 ☑ IN ☐ OUT Food properly labeled; original container	60 MIN OUT N/A Toilet facilities: properly constructed, supplied, cleaned											
FreVention of Food Contamination												
45 □/N □ OUT Insects, rodents, and animals not present/outer openings protected	1 17 2 2 17 1 2 2 1 1 1 1 1 1 1 1 1 1 1											
46 ☑N ☐ OUT Contamination prevented during food preparation												
storage & display	63 DIN OUT Adequate ventilation and lighting; designated areas used											
47 SJ IN □ OUT □NA Personal cleanliness 48 □ IN □ OUT □NA □ N/O Wiping cloths: properly used and stored	64 1☑ IN □ OUT □N/A Existing Equipment and Facilities											
49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables												
Rioper Use of Utensile	Administrative											
50 IN OUT ONA NO In-use utensils: properly stored	65 Q/N □ OUT □N/A 901:3-4 OAC											
	d, dried.											
handled	66 LI IN LI OUT WN/A 3701-21 OAC											
52 ☐ IN ☐ OUT ☐ N/A ☐ Single-use/single-service articles: properly store 53 ☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use	red, used											
Mark JX. in appropriate-box for COS and Red	and Corrective Actions:											
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Person in Charge (DANA (\ ANA)	Date:											
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL	- Page O of O											

Na	me of facility		Check on			License Number	Date	
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	pe of Inspection (chec			<u>, </u>	- 1	Follow up date (if require		
ď	Standard 👿 Critical (Control Point (FSO) D Process Review (RFE) D Varia	nce Reviev	v. 🗆 Foli	ow up		(if required)	
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		THE HEALTH TO THE PROPERTY OF THE PERSON OF	H- A	BBB	hime/den	iperatur-Convollection S	fely-feled-arcs (8)	WELLOW
1	MIN DOUT NA	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	DN/A		Proper date marking and	disposition	* .
2	QÍN □OUT □N/A	Certified Food Protection Manager	24	□IN [Time as a public health co	ntrol: procedures & re	cords
		Management, food employees and conditional employee	. 222				明 予選 (東京 東京 東京 東京 東京 東京) (1) (5 美	
3.	MIN DOUT DN/A	knowledge, responsibilities and reporting	25	□IN [OUT	Concumer advisor -	ded for your answer.	anakad for
4	DIN DOUT DN/A	Proper use of restriction and exclusion		ŪKI/A		Consumer advisory provi		COOKED TOOOS
5	N/A □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even				Taligny Successible 26	mairies de la	
6	MN □OUT □N/O		26	□N/A	1 001	Pasteurized foods used;	prohibited foods not	offered
7	DUT □ N/O	No discharge from eyes, nose, and mouth		11111	417	计文化计算知道的语言		PIRET
		eventinggsontamination by Handet-F-14-14-14-14-14	27		OUT	Food additives: approved	and properly used	
8	ĎW □ ON1 □ N/O	Hands clean and properly washed	[2]	IN W		- rood additives, approved	and properly used	
9	SH DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	_{/ed} 28	□IN E □N/A	JOUT.	Toxic substances properly		∌d
	-C				1111·E	Action states with the state of the states o	30. 12. 14. 14. 14. 14. 14. 14. 14. 14. 14. 14	· 在 · 连 · 接 · 连 · 连 · 连 · 连 · 连 · 连 · 连 · 连
10	DÍN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□N/A	JOUT	Compliance with Reduced specialized processes, ar		other
11	DIN DOUT	Food obtained from approved source	30	DAŃ C] OUT			
.12	ÇIŃ □OUT	Food received at proper temperature] 30	ØN/A □	O/N E	Special Requirements: Fre	SIT JUICE PRODUCTION	
	DN/A DN/O	Food in good condition, safe, and unadulterated	31		OUT N/O	Special Requirements: He	at.Treatment Dispens	ing Freezers
13	DIN DOUT	Required records available: shellstock tags, parasite			OUT			
14	型N/A □N/O □M □OUT	destruction	32	D/N/A E		Special Requirements: Cu	stom Processing	
	*******	Zaleelucinon/Confinitellor	33	DIN E	TUO	Special Requirements: Bu	k Water Machine Crit	teria
15	D√N □OUT □N/A□N/O	Food separated and protected						
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34	DIŃ C	OUT N/O	Special Requirements: Acc Criteria	dified White Rice Pre	paration
17	Q/N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DVA] OUT	Critical Control Point Inspe	ction	
#	in in the same	tariore someofice for safety tracon in co-flood)	36] OUT	Process Review		
18	□N/A □ N/O	Proper cooking time and temperatures	-	□IN/A] OUT			• •
19-	DIN DOUT	Proper reheating procedures for hot holding	37	⊠⁄N/A		Variance	<u> </u>	
20	DIN DOUT	Proper cooling time and temperatures				od preparation practices s the most significant co		
21	DIN DOUT DN/A D N/O	Proper hot holding temperatures	foo	odborne	iliness.	ventions are control m	-	ŀ
22	ŌN □ OUT ■N/A	Proper cold holding temperatures		ess or it		ventions are control m	asules to pievent	HOUGDONIE

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code													_	
Name of Facility Type of Inspection Date														
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l					preventative measures to control the									
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5 43.									, j Uji		onfood-contact			roperly
38	Ľ,	N 🗆 OUT 🗆 N/A			rized eggs used where required		54	□ IN DJ OUT			onstructed, and		живые, р	
39	[Q] [*]	N □OUT □N/A			and ice from approved source	اعلاجات	55	IN DOUTE	IN/A		ng facilities: inst	alled, mainta	ained, use	d; test
		institution.	A-FO		erature Control		-	DI∕Ñ □ OUT		strips				
40		N □ OUT ŪN⁄A	□ N/0		cooling methods used; adequate equipm perature control	ent	96				ntact surfaces of			
44	E 14	Ń □ OUT □N/A	TI N/O	· · · · ·			5.7	MIN OUT C	TAUA		THE CO. LANS. 10 CO. LANS.	C. C. M. A. Markette		
41				ļ	ood properly cooked for hot holding		57		IN/A		d water availab			e ·
42		N D OUT DWA	□ IN/O	,,,	ed thawing methods used		58	□ IN ISJ ÓUT □N/A□N/O		Plumbing in	stalled; proper	backflow de	vices	
43	LLP1	N □ OUT □N/A	both soften		meters provided and accurate	- See (1945)	50	D'IN DOUT D	161/6	<u> </u>				
di	111	titititititi		Food Jo	ennnication : : : : : : : : : : : : : : : : : : :		59	ļ <u>.</u>			waste water pro	· · · · ·		
44	ď	√ □ ouт		Food p	roperly labeled; original container		60	G/N COUT C		Toilet facilitie	s: properly cons	tructed, supp	olied, clear	ned
			Preven		ood Opniamination	111	61	■ N □ OUT□	IN/A	Garbage/refu	se properly disp	osed; facilitie	s maintair	ned
45		N 🗖 OUT			rodents, and animals not present/outer s protected		62	TUO IN IN IN		Physical facil outdoor dining	lities installed, m	iaintained, ar	nd clean; c	logs in
46	Ø	N 🗖 OUT		Contam	ination prevented during food preparation,			□N/A □ N/O		- Cataoor airiin	y urcus			
47		N 🗆 OUT 🗆 N/A			& display al cleanliness		63	ed IN □ OUT		Adequate ve	ntilation and ligh	ting; designa	ited areas	used
48.		OUT DNA	□ N/O		cloths: properly used and stored		64	плчи поптп	N/A	Existing Equip	ment and Facilit	ies		
49	AMERICA AND	N □ OUT □N/A I	E-80 40 E-10 (K) 100 (K) 1	**************************************	g fruits and vegetables		40 40-44			Admi	nistrative			
10 mm		MALES AND ADDRESS OF THE ADDRESS OF	Carl Aller Street Section 1	roper V	se of Utenetis · · · · · · · · · · · · · · · · · · ·		allest the state of		4		La Jan Burley John		No. 2 de la constitución de la c	James Palerilles (No.
50	D		□ N/O	์ In-use เ	itensils: properly stored		65	III III OUT III	HN/A	901:3-4 OAC				
51	₩.	A'N 🗆 OUT 🗖 N/A		Utensils handled	, equipment and linens: properly stored, dri	ied,	66	DIN - OUT -	N/A	3701-21 OA	<u> </u>			
52	D/I	A/N D OUT DN/A		Single-u	se/single-service articles: properly stored,	used		1.		*				
53	D)(I	N □ OUT □N/A I	□ N/O	Slash-re	sistant, cloth, and latex glove use									
4					ŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢŢ	id-Cc							177	
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Env	ronn	nental Health Spo	ecialist	1				Licensor:	$\overline{1}$. {	21	<u>]</u>	111	_/
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{	namois C	offer Hair	⊡YFS0	RFE	76	1 Am 13 2026
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13	Cense holder	KL 106	Inspecti	<u>へこわでごび</u> on Time	Travel Time	Category/Descriptive
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	pe of Inspection (chee Standard ⊡ Critical (s k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nno Pavis	w 🗆 Eollow u	Follow up date (if required)	Water sample date/result (if required)
, · ·		☐ Complaint ☐ Pre-licensing ☐ Consultation	ince resti	W D I Ollow u	P	
		TETROODBORNE ILLNESS RISKIFACTO		manufactions and the side of the party of the second of th		
. M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN=in	compliance O	OUT=not in compliance N/O=not	observed N/A=not applicable
		Compliance Status			Compliance Statu	ıs
	计过步于于		iii 🗀		Remperature Controlled of Sale	de foddhifes faeth et e e
1	ZIN OUT ON/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	3 DIN BLOU		sposition
2	DIN □ OUT □ N/A		2.	UOU DOU		ol: procedures & records
4++	Cara de Cara d			LÎM\Y □ N\C		
3	DUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting			т	
4	OUT DN/A	Proper use of restriction and exclusion	25	DWA	Consumer advisory provide	d for raw or undercooked foods
5	OUT N/A	Procedures for responding to vomiting and diarrheal even	nts 📑			Aigiste at a company
			26	DIN DOU	Pasteurized foods used; pro	phibited foods not offered
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth				
		Eventing Contamination by Handson of the Attention				<u> </u>
8	DN □ OUT □ N/O	Hands clean and properly washed	27	DJ.KI/A	Food additives: approved ar	nd properly used
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalenate method properly followed	ved 28	DIN DOU	Toxic substances properly ide	entified, stored, used
					a Companiente com ambigado de la companiente della companiente del	Pieleninia en 1 100 (C. 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
10	N/A □ TUO □ N/A	Adequate handwashing facilities supplied & accessible	29	DIVIN LOU	 Compliance with Reduced O specialized processes, and 	
11	□IN □ ØUT	Food obtained from approved source		+*		
12	DIM DOUT	Food received at proper temperature	30		****	Juice Production
13	DIN DOUT	Food in good condition, safe, and unadulterated	31			Treatment Dispensing Freezers
14	DIN DOUT	Required records available: shellstock tags, parasite	32	וטסם אום		m Processing
	Ŋ⁄ÑA □N/O	destruction Regionality from contamination		MA D N/O	, , , , , , , , , , , , , , , , , , , ,	-
·15	DUM □OUT	Food separated and protected	33	DIN DOUT		Vater Machine Criteria
16	□N/A □N/O □IN □QUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	OU1 N/A N/O	Special Requirements: Acidifi Criteria	ed White Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	IJÁN ITOUT	Critical Control Point Inspection	on
Ņ,	Diring and Section of the Section of	Autercontinued and unsale rood Autercontrolled to baiety (Food (169 to eq.)			F .	
444	DUT DUT		36	DJM/A	Process Review	•
18	□N/A □ N/O	Proper cooking time and temperatures	37	□JN □ OUT	Variance	
19	DIÍN 🗆 OUT	Proper reheating procedures for hot holding	_ -	HIV.	· · · · · · · · · · · · · · · · · · ·	
20	DNA □ N/O	Proper cooling time and temperatures			re food preparation practices a ed as the most significant cont	
21	EUN OUT	Proper hot holding temperatures	fc	odborne illnes		
22	IN OUT ONA	Proper cold holding temperatures		ness or injury.		sailed to brevent loodbottle

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code									
Name of Facility			Type of Inspection Date						
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	GOOD RETAIL	كالمائد كونواكر مائس فاراغ	THE PERSON AND ADDRESS OF THE PARTY AND ADDRES	INTERPLEBILIE		局長			
Mark designated compliance et	ces are preventative measures to control the intro	oductio	n of pathogens, che	micals, and physical objec	ts into foods.				
	tatus (IN, OUT, N/O, N/A) for each numbered item: I	N=IN C	ompliance Oul =not i	n compliance N/O=not obse tensils, Equipment and Vend	rved N/A=not appl	licable			
38 I IN OUT WAA NO	Pasteurized eggs used where required	1		Food and nonfood-contact s		roperly			
		54	Ø IN □ OUT	designed, constructed, and u	ısed				
	Water and ice from approved source	55		Warewashing facilities: insta strips	lled, maintained, use	d; test			
40 IN DOUT IN/A II N/O	Proper cooling methods used; adequate equipment for temperature control	56	IN SLOUT	Nonfood-contact surfaces cl					
41 SJ/N = OUT = N/O = N/O	Plant food properly cooked for hot holding	57	QÍN 🗆 OUT 🗆 N/A	Hot and cold water available	; adequate pressur	е			
42 1/N OUT N/A N/O	Approved thawing methods used	58	ĎNN □ON1	Plumbing installed; proper b	ackflow devices				
43 SVÍN 🗆 OUT 🗆N/A	Thermometers provided and accurate]	□N/A □ N/O						
	Food Jdentification	59	DAN OUT ON/A	Sewage and waste water prop	perly disposed				
44 □ IN □ OUT	Food properly labeled; original container	60	IDIN □ OUT □N/A	Toilet facilities: properly constr	ucted, supplied, clear	ned			
	ionsoffeed Contamination + H-1-1-1-1-1	61	IN OUT IN/A	Garbage/refuse properly dispo-	sed; facilities maintair	ned			
45 ◘∕ N □ OUT	Insects, rodents, and animals not present/outer openings protected	62	l •	Physical facilities installed, ma outdoor dining areas	intained, and clean; d	dogs in			
46 ☑ IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O						
47 QIN OUT ONA	Personal cleanliness	63	DIN □ OUT	Adequate ventilation and lighti	ng; designated areas	used			
- /	Wiping cloths: properly used and stored Washing fruits and vegetables	64	DÎN □ OUT □N/A	Existing Equipment and Facilitie	es ·				
A CALL COMMERCE OF THE SAME OF	oper use of Utensils			Administrative		T-A-K			
	In-use utensils; properly stored	65	OUT ON A	901:3-4 OAC					
	Utensils, equipment and linens: properly stored, dried,								
	handled Single-use/single-service articles: properly stored, used	66	OUT DN/A	3701-21 OAC					
	Slash-resistant, cloth, and latex glove use								
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	-Mark 'X' lintappropriate box for costantis. Cos-con-	e de la la		R Tedeativiolation CL-Y-	ENTER	世			
Item No. Code Section Priority	/ Level Comment		1 8	1 . 1 .	cos	R			
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Person in Charge	The bruit up on	1. A	20110te 1	vod poroc (prévis a				
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Environmental Health Specialist	Environmental Health Specialist Licensor;								
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State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of		offic 1	Type of Inspection Date Standard Control		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	in c	compliance Ol	UT=n	of in compliance N/O=not	observed N/A=not applicable
		Compliance Status					Compliance Statu	ıs
		The set Supervision and the area of the set	144	4	HH TIME	Tém	oratule controlled lossage	Verson in contact & T. C.
1	□IN □OUT □N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23-	DIN DOUT		Proper date marking and di	sposition
2	□IN □ OUT □ N/A	<u>, </u>		24	DIN DOUT		Time as a public health contr	ol: procedures & records
11.	NEW WORLDSTEEL SERVICE		W/EWI		□N/A □ N/O		- 14 Constitut Australia	
3	□N □OUT □N/A	 Management, food employees and conditional employee knowledge, responsibilities and reporting 	s;		. <u>* </u>		Market a salamine in survivo	
4	DIN DOUT DN/A			25	□IN □ O⊎T □N/A	'	Consumer advisory provider	d for raw or undercooked foods
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	its					
		antanahvanaterraetes		200	□IN □.OUT	Г	Pasteurized foods used; pro	hibited foods not offered
6		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	□ N/A	Liber 1		
7	DIN DOUT DN/O	eventing Contamination by Hands				egeran ur		
8	□IN □ OUT □ N/O		a bos Do 18	27	DIN DOUT	<u> </u>	Food additives: approved as	nd 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	□IN □ OUT □N/A	r	Toxic substances properly ide	entified, stored, used
		anomate method properly renewed		*		Pool	olognancia wilita Asia edel-	Political Company
10		Adequate handwashing facilities supplied & accessible		29	DIN DOUT	-	Compliance with Reduced O	
		Food obtained from approved source			DN/A		specialized processes, and	HACCP plan
11	□IN □OUT □IN □OUT □N/A □N/O	Food received at proper temperature		30	DIN DOUT	_	Special Requirements: Fresh	Juice Production
13	DIN DOUT	Food in good condition, safe, and unadulterated	- [31	□IN □ OUT □N/A □ N/O		Special Requirements: Heat	Treatment Dispensing Freezers
14	DIN DOUT	Required records available: shellstock tags, parasite destruction			□IN □OUT □N/A □ N/O	-	Special Requirements: Custo	m Processing
	ngg a sisat terah dang. Lebugan kemangan banggan	paratesan ir ir ir ir ir ir ir ir ir ir ir ir ir		 33	□INT □ OUT	-	Consist Regularies and D. N. t.	Mater Marking O 11 11
15	□IN □OUT □N/A □N/O	Food separated and protected		აა 		-	Special Requirements: Bulk V	
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O		Special Requirements: Acidifi Criteria	eu white Rice Preparation
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOUT		Critical Control Point Inspection	on the second
111		atura (edunici medicente Managamici (edulta a a a a a a a a a a a a a a a a a a		36	□IN □OUT		Process Review	
18	ON/A OUT	Proper cooking time and temperatures			□N/A □IN □OUT	.		
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		Ris	k factors are	e foo	d preparation practices a the most significant cont	nd employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	dborne illness	s.	<u>-</u>	
22	□IN □ OUT □N/A	Proper cold holding temperatures			ess or injury.		entions are control mea:	sures to prevent foodborne

Nar	ne of Facility				Type of Inspection Date				
1	to Prount	afe			Complaint Aug 13	<u>3 ac</u>))		
		THE CONTRACTOR OF TAME	OBA	MTREELLY		THE TOTAL	Maritan d		
	Good Retail Practi	ices are preventative measures to control the intro			2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		p. 4		
М		status (IN, OUT, N/O, N/A) for each numbered item: IN					cahle		
44		Safe Food and Water			Utensila Equipment and Vending:				
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54		Food and nonfood-contact surfaces clea designed, constructed, and used	nable, pr	roperh		
39	☐ IN ☐ OUT ☐N/A	Water and ice from approved source	55	IN OUTE	IN/A Warewashing facilities: installed, maintain	ed, used	i; test		
		od-Femperature (Gonfrolt)	56		Strips Nonfood-contact surfaces clean				
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	30		Physical Hacilities	H.			
41		Plant food properly cooked for hot holding	57		IN/A Hot and cold water available; adequate	pressure	,		
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow dev	ices			
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A □ N/O					
	A TO COMPANY STATE OF THE STATE	Food Identification	59	□ IN □ OUT □	N/A Sewage and waste water properly disposed	1			
44	□ IN □ OUT	Food properly labeled; original container	60		N/A Toilet facilities: properly constructed, supplie	ed, clean	ied		
	Street, Street	tigh of Food Comamination	61		IN/A Garbage/refuse properly disposed; facilities	maintain	ed		
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62	D IN D OUT	Physical facilities installed, maintained, and				
		openings protected Contamination prevented during food preparation,	į.	□N/A□ N/O	outdoor dining areas		-9		
46		storage & display	63	□ IN □ OUT	Adequate ventilation and lighting; designate	d areas	used		
48		Personal cleanliness Wiping cloths: properly used and stored	64						
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables				S. Land Start (1)			
	THE PROPERTY OF THE PARTY OF TH	Youte) (User'of Utensius This This Tark I have the tension of tension of the tension of the tension of the tension of the tension of the tens	144		LETT-Administrative				
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65		N/A 901:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66		N/A 3701-21 OAC		-		
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used		1					
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use							
		Observations and Co				11			
Iten	No. Code Section Priori	ty Level Comment	ered-le	iki siteleti innepitispi	ction+R-tepes (Voletion++++++++++++++++++++++++++++++++++++	cos	R		
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		Stocko with	<u> </u>	nacon	sho is awas	0			
		of mouse 154	.10	Thou c	atorotod port				
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Pers	son in Charge	-ATT			Date: 9/10/10/16		<u> </u>		
	yun X Y				1 1/15/2020				
Envi	ironmental Health Specialist	la taloni REAS		Licensor:	Idan Countriblian	(14	7		
PR	RIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of								

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Na	ame of	facility			Check			License Number		Date
	200	na	tico	mand Pot Combr	□FS	O	□RFE	3628		And 11 2025
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Li	cense l	older			Inspect	lior	Time T	avel Time	Ca	tegory/Descriptive
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	<u>ಾe of I</u>	1	ion (che	ck all that apply)		Q		Follow up date (if required	d)	Water sample date/result
	Standa			Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revi	iew	□ Follow up			(if required)
	Foodbo	orne L.	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						
				HE FOODBORNE ILLNESS RISK FACTO	est a co			ENHARMENVERVER		
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		_		Compliance Status			<u> </u>	Compliance Sta		
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1	□IN	□.OU	т Бұбі/а	Derect in charge present demonstrates knowledge as	nd	23	□IN □ OUT NAÑA □ N/O	Proper date marking and		
2		ARTHUR ST. AND THE LOCAL PROPERTY.	T <u>⊡</u> ∕Ñ/A			 24	דויסם עום	Time as a public health cor	ntrol	procedures & records
				·····································		37	DVNA □ N/O		~**********	
3	DIN	□ OU1	Γ 1 □ /Ñ/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s: S	* * *	□IN □ OUT	CITAL Consumeración		
4	□ N	□ 001	ī ⊡ ∕Ñ/A	Proper use of restriction and exclusion	2		⊉ Ñ/À	,		or raw or undercooked foods
5	ŪΝ		Г <u>П</u> N/A				O. THE PROOF SHALL BOX AND I PRODUCE IN A LOCAL DRIVE		aUla	
6			「	Proper eating, tasting, drinking, or tobacco use		6	DIN DOUT DIN∕A	Pasteurized foods used; p	orohil	pited foods not offered
7			N/O			- X-36.		TO A PARTY COUNTY		
71				overting Contempetion by Hands 1			DIN DOUT			
8	M	□ ou	「□N/O	Hands cleaл and properly washed		27	ØN/A	Food additives: approved	ano	properly used
9	DIŅ. DIŅ/A	□ OU1	Г	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	8	DN/A □ OUT	Toxic substances properly	ident	ified, stored, used
	min		r □ N/A	Adamsta bardan bar fa ililia				Confessionance American Application	ia. ik Ek	C33.4.4.4.4.6. C1(3.4.4.9.13
10 11				Adequate handwashing facilities supplied & accessible	2	9	⊡IN □OUT ZIN/A	Compliance with Reduced specialized processes, an		
11	ΔW	OUT		Food obtained from approved source		0	□JN □ OUT	Special Requirements: Free	ob le	ios Production
12	DIÑ □N/A			Food received at proper temperature		_	ØN/A □ N/O	Openia requirements. Fre		ince i roduction
13	DIN.	OU1		Food in good condition, safe, and unadulterated	3	1	□jn □out ☑n/a□n/o	Special Requirements: Hea	at Tre	atment Dispensing Freezers
14	ملاا⊡	OUT	-	Required records available: shellstock tags, parasite destruction	3:		DIN □ OUT ZÎN/A □ N/O	Special Requirements: Cus	stom	Processing
1			5 54 R	Patition to the second minimum and the second			DIN DOUT			
15				Food separated and protected	3:	3	ZIN/A 🗆 N/O	Special Requirements: Bulk		· · · · · · · · · · · · · · · · · · ·
16	<u>Á</u> M	□OUT □N/O	•	Food-contact surfaces: cleaned and sanitized	34	4	DIN DOUT	Special Requirements: Acid Criteria	lified	White Rice Preparation
17	DIM	□o∪t	•	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	5	DIN DOUT	Critical Control Point Inspec	ction	
				raturale biological status, raca, (I costobal) - Fires	36	Ţ	□IN □OUT ZNA	Process Review		*
18	DIN/A	OU'	T	Proper cooking time and temperatures						· · · · · · · · · · · · · · · · · · ·
19		□ N/C	Т	Proper reheating procedures for hot holding	37	7 [JINA DOUT	Variance		
20		□ OU		Proper cooling time and temperatures	F	Ris	k factors are fo	ood preparation practices	and	employee behaviors
21		□ OU ⁻		Proper hot holding temperatures	fo	000	dborne illness.	as the most significant cor		-
22	MIN	□ ou	Γ □ N/A	Proper cold holding temperatures			olic health inte	rventions are control me	asuı	es to prevent foodborne

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

Nan	ne o	f Facility				-	Type of Inspection	Date		
4	m	mon to	sen a	1 Pot Contar			Stanford	Alml	20	0~
44	1.1.1.		4.4	GOODERETAIL	-PRA	PHILEGIANA			÷	F 14.30
ik_plede)	Good Retail P	Practices are	e preventative measures to control the intro	A 105. 17. 6 .)	S. St. 40, She are to high theme and the best of the	hemicals, and physical obje	cts into foods.	新·李母**	Bank Service
Ma	ark o	designated compliar	nce status (l	N, OUT, N/O, N/A) for each numbered item: I	N=in c	ompliance OUT=ne	ot in compliance N/O=not obs	erved N/A=not a	applic	able
Н.				od and Water		- m	Utensils, Equipment and Ven		11	
38		IN OUT ON/A O		urized eggs used where required	54	D OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanab used	ole, pr 	operly
39		IN OUT WA		and ice from approved source	55	□ IN □ OUT ₽	Warewashing facilities: insta	alled, maintained,	used	; test
40				r cooling methods used; adequate equipment	56	ZÍN 🗆 OUT	Nonfood-contact surfaces of			
40.	1,1	IN COUT GMA	for ten	nperature control		不是性质性	Physical Facilities	HELET	17.	
41		IN 🗖 OUT 🖫 N/A 🗖		food properly coaked for hot holding	57	D OUT □N	/A Hot and cold water available	le; adequate pre:	ssure	
42		IN 🗆 OUT 🖫 NA 🗖	N/O Appro	ved thawing methods used	58	M IN □OUT	Plumbing installed; proper	backflow devices	3	
43	U'	IN □ OUT □N/A	Therm	ometers provided and accurate		□N/A □ N/O				_
			Feed	deminication	59	ME IN COUT CIN	/A Sewage and waste water pro	perly disposed		
44		N □ OUT	Food	properly labeled; original container	60	DAN GONTON	/A Toilet facilities: properly cons	tructed, supplied,	clean	ed
计		Harris Topic	evention of	Food Contamination	61	M D OUT DN	/A Garbage/refuse properly dispo	osed; facilities mai	intaine	ъđ
45	Ų,	N □ OUT		s, rodents, and animals not present/outer gs protected	62	□ IN □ OUT	Physical facilities installed, m outdoor dining areas	aintained, and cle	an; do	ıgs in
46	M	N 🗆 OUT		mination prevented during food preparation, a & display		Dvy\a □ N/O	Culticol dailing areas			
47	<u>'Q1</u>	N OUT ON/A		nal cleanliness	63	.⊒∕ÎN □ OUT	Adequate ventilation and ligh	ting; designated ar	reas u	ised
48		N 🗆 OUT 🗖 N/V 🗆 I		cloths: properly used and stored	64	MIN OUT ON	/A Existing Equipment and Faciliti	es		
49	2000 2004 0004	N □ OUT Ū(V/A □ N		ng fruits and vegetables			Administrative			
50	PW-70-10	N OUT WWA O	4 C - C - C - C - C - C - C - C - C - C	utensils: properly stored	65	□ N □ OUT □N	A 901:3-4 OAC	The second of the second		Karles St.
		N OUT DINA		s, equipment and linens: properly stored, dried,			_	<u> </u>		
		N OUT DINA	handle		66	□IN □ OUT III N	A 3701-21 OAC			
		N OUT DWA O		resistant, cloth, and latex glove use						-
	H	HATTER STATES		TITHIT Closer Various and C	orre	arve a drain		大学	11	
Item	No.	Code Section P	riority Level	Vain appropriate sox ton COS about COSE ton. Comment	acteu-lo	n-site duning inspec	on Rerephat violation -			
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Envi	onn	nental Health Specia	list			Licensor:		II All		\exists
		<u>ROLL)</u>	Ala	1590 m STHS			referms Country	Who I Day	1)	19
PRI	OR	ITY LEVEL: C	= CRITIC	CAL NC=NON-CRITICAL			Page	3 of (5)	-	1.

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Na	ame of facility	promise the second seco	Check or			License Number	Date
1	Idams Cont	14 Hazinal Medical Center	☑/FSC			<u> </u>	Aug 11 2005
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Li	cense holder		Inspection	on Time	\ Tra	vel Time	Category/Descriptive
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	pe of Inspection (chec Standard V Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	naa Basia	س 🗆 قمالم		Follow up date (if required)	Water sample date/result (if required)
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N/	A A A A A A A A A A A A A A A A A A A	ance status (IN, OUT, N/O, N/A) for each numbered it	A STATE OF THE STA	Company of Party and Street or Person	MATTER STATE OF THE STATE OF	1.1. I.S. I. J. J. S. H. M. J. J. J. J. A. C. C. S. C. C. S. C.	
- "	iank designated comple	Compliance Status		Compilario		Compliance State	
111					rimento	intallité Controlléd les Sale	
1	MIN DOUT DN/A	Person in charge present, demonstrates knowledge, at performs duties		DIN F] OUT	Proper date marking and di	
2	MIN DOUT N/A		24		OUT INO	Time as a public health contr	ol: procedures & records
	/	Management, food employees and conditional employee	s:		C0007000000000000000000000000000000000	Hardeon interview	to to the property of the party
3	OUT DN/A	knowledge, responsibilities and reporting			OUT	Consumer advisory provided	d for raw or undercooked foods
5	DIN DOUT DN/A	•	te	ŪN/A	-	i Jajajuvė ir speptikie į kolaj	
		ne mandard seminar acritical to the contract of the contract o					
6	MIN DOUT DN/O		26		3 4 3 3 6 6 7	Pasteurized foods used; pro	mibiled loods not offered
7	DIN □OUT □N/O	No discharge from eyes, nose, and mouth		-jinc da ski ili iskk.da s	M Land MX. Sanda Sand		
8	DJN □ OUT □ N/O		27	ÔW\V □iY □	LOUT	Food additives: approved as	nd properly used
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	ISJIN D N/A	OUT	Toxic substances properly ide	
40	N/A DOUT DN/A	Adequate handwashing facilities supplied & accessible			LOUT	onto the fire with the property	
10	_	In a vapo of the control of the cont		DJ.N/A	1001	Compliance with Reduced O specialized processes, and	
11	DIN DOUT	Food obtained from approved source	30			Special Requirements: Fresh	Juice Production
12	ISIN □OUT □N/A□N/O	Food received at proper temperature	-	PINA D		9,000,000,000,000,000	
13	N □OUT	Food in good condition, safe, and unadulterated	31		N/O	Special Requirements: Heat	Treatment Dispensing Freezers
14	DIN' DOUT DNA DNO	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Custo	m Processing
		Receive the meaning of the second of the sec	33		OUT	Special Requirements: Bulk V	Vater Machine Criteria
15	DNA □N/O	Food separated and protected		ם אום		Special Beguirements: Acidif	and White Disc Description
16	☑N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	DW/A	N/O	Special Requirements: Acidifi Criteria	ed writte Rice Preparation
17	DU€ □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ΩÍN □ □N/A	OUT	Critical Control Point Inspecti	on .
H	# ************************************	takure controlled for Safety Hopel (FIGS-1881) 144-144.	36	Din -	OUT	Process Review	
18	DIN OUT DN/A D N/O	Proper cooking time and temperatures			OUT		
19	DUN OUT	Proper reheating procedures for hot holding	37	Ω⁄Ñ/A		Variance	,
20	DIN DOUT	Proper cooling time and temperatures	R	sk factor at are ide	rs are fo	od preparation practices a s the most significant cont	nd employee behaviors
21	DIN DOUT	Proper hot holding temperatures	fo	odborne i	llness.	,	sures to prevent foodborne
22	DIN OUT ON/A	Proper cold holding temperatures		ness or in		To the die control med	carso to provent loudpoine

Nar	ne o	f Facility						Type of Inspection		Date		
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		in die			GOOD RETAIL	* 1 7 7 7.	H P. OF TAY OF THE PARTY AND A SECOND	A STOREST NO. 5 TO THE WORLDS A.				i b
I M	ark c	Good Reta	II Practi	ces are	preventative measures to control the intr	roductio	on of pathogens,	chemicals, and ph	ysical objec	ts into foods		
		lesignated comp	Jiance s	Safe Foo	N, OUT, N/O, N/A) for each numbered item:		to a high some the property and the second	not in compliance N	4 5 4 4 1 5 - 4	PERSONAL PROPERTY AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON AD	t appli	cable
38	□/	N 🗆 OUT 🗆 N/A			urized eggs used where required	54		Food and noni	ood-contact s	urfaces clean	able, p	roperi
39	Ù/	IN □OUT □N/A	Etter a ser ser		and ice from approved source	55	IN OUT C	IN/A Warewashing f	acilities: insta	lled, maintaine	d, usec	t; test
		7		1	perature-Control	56		Nonfood-conta	at austanan al			
40	Δ/i	ÍN □ OUT □N/A	□ N/O	for tem	cooling methods used; adequate equipment perature control	30		Physical Physical	EZ SERVIÑO MARTINEZ MAZ PARA	CONTRACTOR CONTRACTOR		à
41		N 🗆 OUT 🗆N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57	DUT C	ACTION OF THE PARTY OF THE PART	W E R SHALLOW BLACK	termina to the Lands	essure)
42		N □ OUT □N/A	□ N/O	Approv	ved thawing methods used	58	TUOU NIVE	Plumbing insta	lled; proper b	ackflow devic	es	
43	IJ∕i	N □ OUT □N/A	ing. Linguista	Thermo	ometers provided and accurate	1 L	□N/A□N/O					
				Food R	dentification	59	DINO D UND	N/A Sewage and wa	ste water prop	perly disposed		
44	ď	N 🗖 OUT		Food p	properly labeled; original container	60	DINO - NIVE	N/A Toilet facilities:	properly const	ructed, supplied	, clean	ed
			Preven	Carlotte and the P. C.	ood Contamination	61	MIN OUT	N/A Garbage/refuse	properly dispo	sed; facilities n	aintain	ed
45	可	N □ OUT			s, rodents, and animals not present/outer gs protected	62	•	Physical facilitie outdoor dining ar	s installed, ma	intained, and o	lean; de	ogs in
46		N 🗆 OUT			nination prevented during food preparation, & display	1	□N/A□N/O	oddoor diriilig ai				
47	IJ/j	N □ OUT □N/A			al cleanliness	63	ப் n □ out	Adequate ventila	ation and lighti	ng; designated	areas	used
48		N OUT ONA			cloths: properly used and stored	64	DIVIO DI MIND	N/A Existing Equipme	ent and Facilitie	98		
49	N I	N 🗆 OUT 🗆 N/A	CORRESPONDE OF STREET		ng fruits and vegetables		HIBBIT	Adminis	trative			1-17
50	ত্ৰ	N 🗆 OUT 🗆 N/A		Citatonima	utensils: properly stored	65		N/A 901:3-4 OAC		71.		
51	·	N D OUT DNA		Utensils	s, equipment and linens: properly stored, dried,	66	MIN DOUT D					
52		N OUT ON/A		handled Single-u	t use/single-service articles: properly stored, used			N/A 3701-21 OAC		•		
53		N 🗆 OUT 🗆 N/A	□.N/O		esistant, cloth, and latex glove use	1						
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A	ddress)	•	Çity/Sta	te/Zip Code		
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Li	cense holder		Inspecti	on Time	Travel Time	Category/Descriptive
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	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				· · · · · · · · · · · · · · · · · · ·
4.44		WEST COMBORNE MENESSKIEWOOD	NEW 70'70			
		ance status (IN, OUT, N/O, N/A) for each numbered it		Marie Control of Artistantia A	A A CONTRACT OF THE RESIDENCE OF THE RES	The second secon
 '''	iark designated compil		1	compliance C		· · · · · · · · · · · · · · · · · · ·
3.4.		Compliance Status	12		Compliance Sta	
		Person in charge present demonstrates knowledge or	74	KIN FI OU	т	
1	MÍN □-OUT □ N/A	performs duties	2:	3 N/A N/C		disposition
2	DIN OUT ON/A		24	UO □ NIŪ	l lime se a nublic booth cor	itrol: procedures & records
* (8	(1)	TEMPROVER HEADY IN THE PARTY OF	444			
3	DOUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; 🔝	OU OU	-	
4	DUN OUT ON/A	Proper use of restriction and exclusion	₂₅	MN/A	Consumer advisory provid	ed for raw or undercooked foods
- 5	ŪŃ □OUT □N/A				T-Athantisudadaleet	waldies state at the
- All Control	The state of the s	Proper spiles to the disting on the second	26	ŌNYA □N □OU	Pasteurized foods used; p	rohibited foods not offered
6 7	N/O TUOUT IN/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth				
	. —	reventingsepriteminationitly Hands IIIII				
8	MIN DOUT DNO	Hands clean and properly washed	27	DIN DOU	Food additives: approved	and properly used
9	MIN DOUT	No bare hand contact with ready-to-eat foods or approv	red 28	N/A	Toxic substances properly is	dentified, stored, used
3	□N/A □ N/O	alternate method properly followed			Manhaire mass distribution	
10	MIN DOUT DN/A	Adequate handwashing facilities supplied & accessible		UIN OUT	Compliance with Reduced	Oxygen Packaging, other
	### 14 14 14 14 14 14 14 1	AND THE PERSON OF STREET OF STREET OF STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET,	29	EN/A	specialized processes, and	HACCP plan
11	DIN DOUT	Food obtained from approved source	30	DIN DOUT	- Special Requirements: Fres	sh Juice Production
12	DIN DOUT	Food received at proper temperature		DIN DOUT		
13	DIN □OUT	Food in good condition, safe, and unadulterated	31	ØN/A □N/O	Special Requirements: Hea	t Treatment Dispensing Freezers
14	□N □OUT ☑N/A □N/O	Required records available: shellstock tags, parasite destruction	32	DIN DOUT	Special Requirements: Cust	tom Processing
11		LLANGUIG ADOM CONTAMINATION TO THE TOTAL TO	#	דטסים אַום		
15	□IN □YOUT □N/A □N/O	Food separated and protected	33	N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria
16	□IN ⊡ OUT	Food-contact surfaces: cleaned and sanitized	34	DN/A DN/O	Special Requirements: Acid Criteria	ified White Rice Preparation
	DN/A DN/O	Proper disposition of returned, previously served,		MIN DOUT		
17	DIN □OUT	reconditioned, and unsafe food	35	□ N/A	Critical Control Point Inspec	tion
íli	* ***,	Atting Count of Edition Spaces in Scotlers (1992) 1990	36	DIN DOUT	Process Review	
18	MÍN □ OUT □N/A □ N/O	Proper cooking time and temperatures				
19	DIN DOUT	Proper reheating procedures for hot holding	37	DIN DOUT	Variance	
20	DN/A DN/O	Proper cooling time and temperatures	Ri	sk factors ar	e food preparation practices	and employee behaviors
21	ONA II N/O	Proper hot holding temperatures	fo	odborne illnes		
22	DÍN OUTONA	Proper cold holding temperatures	illr	iblic health it less or injury.	nterventions are control mea	asures to prevent foodborne

Food Inspection Report

Authority: Chapters 3/1/ and 3/15 Ohio Revised Code												
1	Name	of Facility	1	~				Type of Inspection		Date		
. L	17	JIM C	NASC	1	<u> </u>			Storday (66 1	1113 J	<u>_O;</u>	<i>XX</i>
		<u></u>	\$\$\{4\}\\			+B 2 /	CTICES		\$444 4 47		Same Con	1,254
22	man bula	Good Re	tail Pract	C 4.0.	preventative measures to control the intro	1222	the last terms of the last the last terms.	chemicals and physi	ical objects	into foods	主要的	in in insel
	Mar	k designated cor	mpliance	status (II	N, OUT, N/O, N/A) for each numbered item: II	N=in c	ompliance OUT	not in compliance N/O	=not observe	ed N/A=not	applic	cable
4					ed and Water			Utensils, Equipment	and Vending	对在外面		
	38 1	YZ TUO D NI C	V/A □ N/O	Pasteu	rized eggs used where required	54	. ПО № ООТ	Food and nonfoo designed, constru			ble, pr	operly
	39 [ZIN DOUT D	entire State Company of the Company		and ice from approved source	55	MIN DOUTE					: test
1			Fø	1	perature Control			strips				,
	40 [MED TUO ID NI I	/A □ N/O	Proper for tem	cooling methods used; adequate equipment perature control	56	OIN COUT	Nonfood-contact s	PROPERTY OF THE PROPERTY OF TH	Control of the second		1-1:
		J IN □ OUT ☑N		Plant fo	ood properly cooked for hot holding	57	DAN DOUTE	IN/A Hot and cold water	∍r available; ≀	adequate pro	essure	
L	42 B	M□ TUO □ NI\Ç	/A 🗆 N/O	Approv	ed thawing methods used	58	□ ии Барит	Plumbing installed	d; proper bac	kflow device	s	_
1	43. E	N D TUO D N	/A :	Thermo	ometers provided and accurate		□N/A □ N/O	_				
1				Food N	lantification +	59	□ N □ OUT □	N/A Sewage and waste	water properl	y disposed		
	44 C	IVI □ OUT		Food p	roperly labeled; original container	60	MIN OUT	N/A Toilet facilities: pro	periy construct	ted, supplied	clean	eď
			- Preven	ļ	oudiconamination	61	IN MOUTE	IN/A Garbage/refuse pro	perly disposed	i; facilities m	aintaine	 ed
	45 E	TUO IZI NI E	<u> </u>	Insects	, rodents, and animals not present/outer	62	OUT OUT	Physical facilities in				
-	-			· · · · · ·	ps protected nination prevented during food preparation,		□N/A □ N/O	outdoor dining areas	\$			
L		ZIN OUT		storage	& display	63	N D OUT	Adequate ventilation	n and lighting:	designated :	areas i	
\vdash		I√IN □ OUT □N/			al cleanliness cloths: properly used and stored	64	MIN OUT C					
\vdash					g fruits and vegetables					and the second s		
	144			roper-U	seroj urensijis ()	4.41		Adjoinstra	W 7	dina		
ŧ	50 E	I/N□ TUO □ NI	A □ N/O	In-use	utensils: properly stored	65	пи попт	N/A 901:3-4 OAC				
;	51 E	N OUT ON	Ά.	Utensils	s, equipment and linens: properly stored, dried,	66	☑ N □ OUT □	N/A 3701-21 OAC				
	52 C	I∕ÍŊ □ OUT □N/	Α		use/single-service articles: properly stored, used		<u> </u>			·		
Į.	53 E	M□ TUO □ NN	A □ N/O		esistant, cloth, and latex glove use							
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State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility		Type of Inspection Date		
	11/11 W	11/80	Stord CCP Aug 7	3	∞
Market Wall				1	
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			scored cutting town hard nout to coolered or		
			Courfaced to food afforty	⇔ □	\vdash \Box
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			plisson markings with dried ice wearn in		
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			dried goods Arone should be doned tolow		
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			be required today for somitation		
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			this Operator small we bose in cons on		
			clear daily to prevent built up Correct toulous		
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(ب)	54P	Nc	Dogwed dumpster and dinty three should be		
		4	skared today for post control.		
\⁄∙S	LOUR	NC	Descried hard fitter dirth distressed thick		
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		ea file of police.	는 사람이 되는 것이 되었다. 그는 물론 하시는 것이 가장 되었다. 그 물장 생각되는 것이 되는 것이 되었다는 것이 되었다. 그는 것이 되었다. 그는 것이 되었다. 그는 것이 되었다. 그는 것이 되었다. 		
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			<u>보이 아르는 것은 사람들이 되는 것이 되었다. 그런 사람들은 사람들은 사람들은 사람들이 되었다. 그런 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은</u>		
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3 1 2 2			<u>그들은 사용하는 것이 되었다. 그는 것은 수 없는 것이 없는 것은 사람들은 사람들은 사람들은 사람들이 되었다. 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은</u>		
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			도한 사람이 되었다. 그 교육에 되었다는 이 그 전에 되었다고 한 그 전에 되었다. 그는 그 전에 그는 그는 그는 그를 보고 있다는 그 모든 것이다. 그런 그 것이다는 것이다. [18] [18] 그리고 있다. 그 전에 전에 되었다. 그런 그런 그런 그런 그런 그런 그런 그런 그런 그런 그런 그런 그런		
			요. 하시 등 시간 하시 시간 하시 시간에 되어 들어 있다. 그 그 보고 그 것은 동생 기계가 되었다. 그 것은 그 분에 되어 있어요. 		
			시작용도 사용하는 사람들이 그는 없는 사람들은 사람들이 가는 사람들이 다른 사람들이 다른 사람들이 다른 사람들이 다른 사람들이 되었다.		
Person in	Charge: 🫇		Date: Q 4 1 [
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Sanitarian	11- 24	The same of the sa	Licensor: \\C_\subseteq		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

Na	ame of facility		Check o	ne	License Number	Date					
-		1 (6	□FSC	RFE	7ª	D. 7 2006					
Ac	dress	Milloray St	City/Sta	City/State/Zip Code							
		V. 1105	1.1	1 ~.	in (71) 1/61	00					
1	cense holder	WW DOCA! ST	Inspecti	- 11	Travel Time	Category/Descriptive					
		1001	٠,	<i>a</i>		_ (l - u-					
-	pe of Inspection (chec	of all that amply?	(<i>(</i>)	Follow up date (if required)	ommine III					
		ontrol Point (FSO) □ Process Review (RFE) □ Varia	ınce Revie	w 🗆 Follow up		Water sample date/result (if required)					
		☐ Compfaint ☐ Pre-licensing ☐ Consultation									
		ene regonisornis il inesseriskis igno		vojetaram							
		ance status (IN, OUT, N/O, N/A) for each numbered if									
H		Compliance Status			Compliance State						
1					Jampitanira Contollas ipasais						
1	DUT DIN/A	Person in charge present, demonstrates knowledge, as performs duties		KNN HOLL	r						
2	MN DOUT N/A	<u>, , , , – – – – – – – – – – – – – – – –</u>	24	וטס 🗆 אום		rol: procedures & records					
		A STATE OF THE PROPERTY OF THE		T □N/A □ N/O							
3	A/N DOUT DIN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		DIN DOL	· ·						
4	DIN DOUT DN/A	Proper use of restriction and exclusion	25	IN/A	1	d for raw or undercooked foods					
5	ON DOUT DN/A	Procedures for responding to vomiting and diarrheal even	its		i iligity sukerajo k Pah	I BARONS TO THE STATE OF THE ST					
6		Proper eating, tasting, drinking, or tobacco use	26	DIN DOUT	Pasteurized foods used; pro	phibited foods not offered					
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	7	eventing Contemination by Hands - 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27	, טום סטדם סטדם	Food additives: approved a	nd properly used					
8	PAN DOUT DN/O	Hands clean and properly washed		5⊋∕Ñ/A							
9	ENN DOUT	No bare hand contact with ready-to-eat foods or approv	/ed 28	IIIN □ OUT	Toxic substances properly id	entified, stored, used					
•	□N/A □ N/O	alternate method properly followed			economenco (vil Asinovii)						
10	DUN OUT ON/A	Adequate handwashing facilities supplied & accessible	29	□IN □ OUT	Compliance with Reduced C						
-				MW/A	specialized processes, and	HACCP plan					
11	DIN □OUT	Food obtained from approved source	3C	OUT N/A N/O	Special Requirements: Fresh	Juice Production					
12	□N/A □N/O	Food received at proper temperature	31	□IN □OUT	Special Requirements: Heat	Treatment Dispensing Freezers					
13	NO DOUT	Food in good condition, safe, and unadulterated		□IN □OUT							
14	□N □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	DIN DOO	Special Requirements: Custo	om Processing					
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15	DMN EIOUT EIN/A EIN/O	Food separated and protected		UNIA LINIO		- Andre					
16	Q/N □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	□IN □ OUT □IN/A □ N/O	Special Requirements: Acidif Criteria	ied White Rice Preparation					
17	□/N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOUT	Critical Control Point Inspecti	оп					
	K.G. & M. W. E. S. S. M. M. W. W. M. M. M. L.	ature Gentralled for Salety Flood (#CS#66d) + 1 11	36	TUO II NII	Process Review						
18	OUT II OUT	Proper cooking time and temperatures		IQ∕N/A		,					
19	DIN DOUT	Proper reheating procedures for hot holding	37	ZN/A OUT	Variance	,					
20	DIN DOUT	Proper cooling time and temperatures			e food preparation practices a						
21	DIN DOUT	Proper hot holding temperatures	fo	odborne illnes							
22	MN D OUT DNA	Proper cold holding temperatures		ublic health ir ness or injury.	nterventions are control mea	sures to prevent foodborne					

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code												
Name of Facility	Type of Ins	pection Date										
The Prount Corp	Stand	ard His 7	20	26								
			5									
GOOD RETAIL			44									
Good Retail Practices are preventative measures to control the int												
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item	The control of the second seco	A CONTRACT OF THE PARTY OF THE	t applic	cable								
Safe Food and Water	The state of the s	Equipment and Vending - 14-2-2 and nonfood-contact surfaces cleans		3.4								
38 ☐ IN ☐ OUT ☒Ñ/A ☐ N/O Pasteurized eggs used where required	54 IN NOT Food design	and noniood-contact surfaces cleans ned, constructed, and used	abie, pr	ropeny								
39 ☑N □OUT □N/A Water and ice from approved source	55 12 IN OUT ON/A Waren	washing facilities: installed, maintaine	d, used	l; test								
Food Temperature Control	strips											
40 □ IN □ OUT ΦΝΑ □ N/O Proper cooling methods used; adequate equipment for temperature control	White the second	od-contact surfaces clean		10-30								
41 IN OUT MA INO Plant food properly cooked for hot holding	nd cold water available; adequate pr	ressure										
42 N OUT NA NO Approved thawing methods used	58 ☑IN □OUT Plumb	ing installed; proper backflow device	es .									
43 ☐ N ☐ OUT ☐ N/A Thermometers provided and accurate	□N/A □ N/O											
Food Identification	59 NIN □ OUT □N/A Sewag	e and waste water properly disposed										
44 ŊN ☐ OUT Food properly labeled; original container	60 MIN OUT NA Toilet	facilities: properly constructed, supplied	d, clean	ed								
	61 N □ OUT □N/A Garba	ge/refuse properly disposed; facilities m	naintaine	ed								
45 □ IN □/OUT Insects, rodents, and animals not present/outer openings protected		al facilities installed, maintained, and c	lean; do	ogs in								
46 - IN OUT Contamination prevented during food preparation,	□N/A□N/O outdoo	f dining areas										
storage & display 47 Q' N OUT DNA Personal cleanliness	63 ☑ IN ☐ OUT Adequa	ate ventilation and lighting; designated	areas ı	used								
48 SIN DOUT DNA DNO Wiping cloths: properly used and stored	64 MIN OUT N/A Existing	Equipment and Facilities										
49 🏋 N D OUT DNA D N/O Washing fruits and vegetables		Administrative		T/100								
PropertUse of Utensins			Market P									
50 ☑/IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored	65 MIN □ 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 3701-2	21 OAC										
52 SIN DOUT DN/A Single-use/single-service articles: properly stored, used		- V - II										
53 M IN OUT ON/A NO Slash-resistant, cloth, and latex glove use												
The English read During the Company of the Company	rtective Actions		H	李默								
Matt. / in appropriate booking COS and R COS+co	ted ton site out the inspection + R=rep	aat violatikal-++-+-+-+-	cos									
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Person in Charge		Date: 8.7.25	1									
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Environmental Health Specialist Licensor: Licensor:												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL		Page of)	1								

Na	me of facility		Check o		License Number	Date
	caro Dim	R. P.	¹⊠⁄FS(D RFE	78	Din? was
7704	Idress	3 3 1	City/Sta	te/Zip Code	<u> </u>	
	and the second	1 0 210	ر آج		11 10 10	
71	1249 S	t KT OXI)		uich (M 210679	
Lic	ense holder		Inspect	on Time`	Travel Time	Category/Descriptive
-	Harry Sport	W)	37	\	10	Somm More TV
Ту	pe of inspection (chec				Follow up date (if required)	Water sample date/result
□.		Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	nce Revi	w 🗆 Follow up		(if required)
	Foodborne 🗆 30 Day	Complaint Pre-licensing Consultation				
	11 11 11 177 179 179 179		e e la com			
		EOODBORNE-LL-NESS-RISK-FAGTO				•
. IVI	ark designated compile	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN≔ir	compliance Ou	· · · · · · · · · · · · · · · · · · ·	
		Compliance Status		1	Compliance Stat	
***					emperatula Controlled for Saf	ely-food-lice-hosting in Edit
†	□IN □OUT □N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	3	Proper date marking and d	lisposition
2	□IN □ OUT □ N/A		2	4 DIN DOUT	Time as a public health cont	trol: procedures & records
	and the second second	The state of the s	444	LIN/A LI N/O	ļ ,	
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; 📗		Partie Roots and Roots	
		Proper use of restriction and exclusion	2:	DIN DOUT	Consumer advisory provide	ed for raw or undercooked foods
5	DIN DOUT DN/A		nts .		- Okonio Sucia prince para	
				DIN DOUT		
6	DIN DOUT N/O		26		Pasteurized foods used; pr	ohibited foods not offered
7	□IN □OUT □N/O			HHHAF	广播光平于 加加数13	
		eventing contamination by Hands	2	דטסם אום,	Food additives: approved a	and ownerly used
8	DIN DOUT DN/O	Hands clean and properly washed		′ □N/A	t ood additives, approved a	ind properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	1 1	∐ N/A	Toxic substances properly in	ientified, stored, used
	:				Control to the second state	
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible	2		Compliance with Reduced (specialized processes, and	
11	□IN □OUT	Food obtained from approved source		DIN DOLL	specialized processes, and	TIAOOF PIRIT
	DIN DOUT		3 ⁽	N/A N/O	Special Requirements: Fres	h Juice Production
12	□N/A □N/O	Food received at proper temperature	3	□IN □ OUT	Canada Danisana da Usad	T
13	□IN □OUT	Food in good condition, safe, and unadulterated		□N/A □N/O	Special Requirements: Heat	Treatment Dispensing Freezers
14	□IN □OUT	Required records available: shellstock tags, parasite	3:	DIN DOUT	Special Requirements: Cust	om Processina
. `	□N/A □N/O	destruction		N/A N/O		
	NATIONAL PROPERTY OF THE PARTY	Zency (on a femilia on him mandus se se se se se se se se se se se se se	33		Special Requirements: Bulk	Water Machine Criteria
15	□IN □OUT □N/A □N/O	Food separated and protected	-	DIVA DIVO		
			— ₃₄	DIN DOUT	Special Requirements: Acidi	fied White Rice Preparation
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized	_	□N/A □ N/O	Criteria	
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOUT	Critical Control Point Inspect	ion
	Haranta Jampe	allocation some population and a supplication of the supplication	36	□IN □ OUT	Process Review	
18	DIN DOUT	Proper cooking time and temperatures		□ N/A	T TOODS TROTTON	
	□N/A □ N/O		37	DIN DOUT	Variance	
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		□N/A		
			 ∤		•	•
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures			food preparation practices	
	DIN DOUT				as the most significant con	tributing factors to
21	□N/A □ N/O	Proper hot holding temperatures	l t	odborne iliness		
		VALUE AND ADDRESS OF THE PARTY		ublic health int ness or injury.	terventions are control mea	asures to prevent foodborne
22	□IN □ OUT □N/A	Proper cold holding temperatures	"	ness or injury.		

Food Inspection Report

_	Authority: Chapters 3717 and 3715 Ohio Revised Code												
4,000		f Facility	. ,					Тур	e of Inspection	Date			
(\	<u>Ca</u>	ve Do	MIL	<u> 1300</u>				<u> </u>	<u>triplane</u>	Aub	2	3E	
			ال ا			W. according to			`				
4	77.1		approduction		GOOD RETAIL					distrib	1		
١.,	. Ni Line				preventative measures to control the intro								
101	ark c	iesignated com	pliance	status (II	N, OUT, N/O, N/A) for each numbered item: II	V =in) CO	mpliance OUT=not i	n compliance N/O=not obse	rved N/A=no	t appli	cable	
	1:-				The state of the s		The contract		tensils, Equipment and Vend Food and nonfood-contact s		able a		
38		IN OUT ON/	· ·	Pasteu	rized eggs used where required		54	IN OUT	designed, constructed, and u	sed	able, pr	roperiy	
39		IN DOUT DN/			and ice from approved source	;	55	□ IN □ OUT □N/A	Warewashing facilities: instal strips	lled, maintaine	d, used	t; test	
40		IN □ OUT □N/A	. □ N/O	Proper for tem	cooling methods used; adequate equipment perature control			□ IN □ OUT	Nonfood-contact surfaces cl			J. 187	
41		N 🗆 OUT 🗆N/A	. □ N/O	 	and properly cooked for hot holding		1	☐ IN ☐ OUT ☐ N/A	Hot and cold water available	Carrier Carrier (March	essure	<u>, </u>	
42		N □ OUT □ N/A	. □ N/O	Approv	ed thawing methods used	[58	□ IN □OUT	Plumbing installed; proper b	ackflow devic	es		
43		N □ OUT □N/A			meters provided and accurate	L		□N/A □ N/O					
社				hood lo	entification	⊢	-+	□ IN □ OUT □N/A	Sewage and waste water prop				
44		N □ OUT		Food p	roperly labeled; original container	-	\rightarrow	IN OUT ON/A	Toilet facilities: properly constr	ucted, supplied	i, clean	ed	
			Preven		ppdi Contamination	[6	31	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly dispos				
45		N 🗆 OUT	<u> </u>	opening	rodents, and animals not present/outer s protected	16]	□ IN □ OUT	Physical facilities installed, ma outdoor dining areas	intained, and o	lean; do	ogs in	
46	П	N 🗆 OUT			ination prevented during food preparation, & display		-	□N/A □ N/O		·			
47		N OUT ONA			al cleanliness	Ľ	\dashv	OUT OUT	Adequate ventilation and lighting	areas ı	used ———		
48		N 🗆 OUT 🗀N/A N 🗆 OUT 🗀N/A			cloths: properly used and stored g fruits and vegetables	-	64	□ IN □ OUT □N/A	Existing Equipment and Facilitie	s			
					se of Utensile 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	al.	\$		Administrative				
50		N □ OUT □N/A			utensils: properly stored	e	35	□ IN □ OUT □N/A	901:3-4 OAC				
51		N 🗆 OUT 🗆N/A		Utensils handled	, equipment and linens: properly stored, dried,	6	66	□ IN □ OUT □N/A	3701-21 OAC				
52		N OUT DNA		Single-u	se/single-service articles: properly stored, used	\vdash							
53		N 🗆 OUT 🗆N/A			esistant, cloth, and latex glove use								
研算			YTY:		THE PARTY OF SERVICE AND COMMENTS OF THE PARTY OF THE PAR	9)[[ec	tive Aellenst		HHY	11	12-	
Item	No.	Code Section	Priori	ty Level	('inappiopriate box (c) @053 and B C05-come Comment	Mek		Jajtalduting-Inspection	Francisco Violetian Line		44		
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Pers	Person in Charge / C/O/O/O												
Envi	ronn	nental Health Sp	ecialist					linesM	1 3-60-6				
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PRI	ΛD	ITY I FVFI:	<u> </u>		AL NC= NON-CRITICAL			is 11	Day C	Course M.	- 3	121 1	

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1 :-	ense holder	KT OII	Inspect	<u> የ</u> የነገር ion T	 	Trave	el Time	Ca	tegory/Descriptive		
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	KOLDOTT CO	ntrell	(,	Ω			\sim		omm Class III		
	pe of Inspection (chec		ann Davi	f	□ Fallowere		follow up date (if required	d)	Water sample date/result (if required)		
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revi	ew i	□ Pollow up	'		~	Control of the contro		
-									٠.		
		TIT POODEORNE ILINESSIEISKILAOTO	RE AN):P	BLICH	7,14	HE METER VENTION	91			
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN =ir	n con	npliance Ol	UT=n	ot in compliance N/O=ne	ot ol	oserved N/A=not applicable		
		Compliance Status					Compliance Sta	atus			
440		CHICATE SUBSIDISTICATE CHARLES	ASA S	Į.	444 Time/	/Temp	erature-Cantrolled-Aor-Ac		·		
4	MIN OUT ON/A	Person in charge present, demonstrates knowledge, at	nd	_ D	u √ □ ou	т	Proper date marking and				
1		performs duties	[· 0	N/A N/O			uisț	ositori		
2	IDM □.OUT □N/A.		2		IIN □ OUT MVA □ N/O		Time as a public health co	ntrol	: procedures & records		
		The Hampleyee-Health-12 11111 State of						786 SE			
3	TEN LOUT LIN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	~' ~		רטס 🗖 אַנוּ			¥ ¥			
4	N/A DOUT DN/A	Proper use of restriction and exclusion	2	5 点	N/A	'	Consumer advisory provide	ded	for raw or undercooked foods		
5	N/A	Procedures for responding to vomiting and diarrheal even	ts -	H			ieighty space allie po	piole			
M	4 1 1 2 2 4 4 1 1 2 4 5 7 4 1 4 4 1 PM	an Godichygianica Przytików 1987 i 1982 i 1982			IN DOU	т	Pasteurized foods used:	prohi	bited foods not offered		
6	TIN DOUT DN/O			o 171	Ń/A	E					
7	Qirk □ OUT □ N/O	No discharge from eyes, nose, and mouth				-	Personal Selection of the Personal Property of				
	DIN □ OUT □ N/O		2		ÍN □OUT MÂ	'	Food additives: approved	and	properly used		
8	MIN BOOK BIWO	Traites clean and property washed									
	MIN DOUT	No bare hand contact with ready-to-eat foods or approv	red 2	X-1	ÎN ∐OUT N/A		Toxic substances properly	iden	tified, stored, used		
9	□N/A □ N/O	alternate method properly followed			****	+45	(pinka), wa 16., 15.78, 18.18, 18.	海 湾,			
10	N/A	Adequate handwashing facilities supplied & accessible			IN OUT	Г	Compliance with Reduced	100	con Prokening other		
			2		N/A		specialized processes, ar				
11	TUO LI MIZI	Food obtained from approved source		。 <u>D</u>	IN OUT	Г	Special Requirements: Fre	eh l	uice Production		
12	MIN □OUT	Food received at proper temperature		¥	N/A D N/O		opeciai requirementa: 1 re		uico i roddetioti		
	□N/A □N/O	Food in good condition, sofo, and unadulterated	— з	1 문	in □out N/a□n/o		Special Requirements: He	at Tr	eatment Dispensing Freezers		
13	DIN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		_	IN OUT	_			· · ·		
14	DN/A DN/O	destruction	3	2 1-	N/A II N/O		Special Requirements: Cu	stom	Processing.		
11		mydeiddon ddon deinen gioliai		, 0	IN □ OUT	г	Special Possiromanta Del	LA#	ntar Machine Catharia		
15	DUN DOUT	Food separated and protected	3	, <u>d</u>	Ñ/A □ N/O		Special Requirements: Bul	ik VV	ater iviacinine Uniteria		
	□N/A □ N/O	- ood ooparated and protected	_ 3	, 6	JN □ OUT N/A □ N/O	- [Special Requirements: Aci	difie	White Rice Preparation		
16	TUOUT	Food-contact surfaces: cleaned and sanitized	3	* z i	N/A □ N/O		Criteria		·		
۵-	DIA DOUT	Proper disposition of returned, previously served,	┤	_ 10.	JN □OUT N/A	-	0-1111-0				
17	*	reconditioned, and unsafe food	3:	े वि	N/A		Critical Control Point Inspe	ction	·		
		iakinėje princijė diarisaiety. Pagarijė siliodai 🚛 📖	36	, 🗖	IN □ OUT	-	Process Review				
18	MIN □ OUT □N/A □ N/O	Proper cooking time and temperatures			N/A						
-			— [37	7 밑	IN □OUT N/A	• ,	Variance				
19	□IN □ OUT ☑Ñ/A □ N/O	Proper reheating procedures for hot holding		- Pari	IN/A						
		Autoria					7				
20	□IN, □ OUT □N/A □ N/O	Proper cooling time and temperatures					d preparation practices				
	TUO □ NI				re identifie orne illnes		the most significant co	ntril	outing factors to		
21	□N/A □ N/O	Proper hot holding temperatures	1.1								
\dashv	<u></u>		─┤ │ ┡	'ubli Ines	i c health i r s or injury.	nterv	entions are control me	eası	ires to prevent foodborne		
22	☑N □ OUT □N/A	Proper cold holding temperatures	"		o or injury.						

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code											
1 100	e of Facility			1).				e of Inspection	Date		-
	Star	<u></u>	arer	<u>, #41</u>			\mathcal{L}	ionducd	PIR 2	\mathcal{X}_{ω}	$\supseteq \mathscr{C}$
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3 (51)		4144		HI GOOD RETAIL	- W. M. W.	<u> </u>			性性性性	在台	
Ma				preventative measures to control the intro I, OUT, N/O, N/A) for each numbered item: I							
1916	A			d and Water	N=IN			i compliance N/O=not obse tensile, Equipment and Vend		(applic	cable
38	□ IN □ OUT ZÍN/A			ized eggs used where required	5		+	Food and nonfood-contact s		able, pr	operly
39	IN DOUT DN/A			and ice from approved source		4 1111 1117 1117 1117		designed, constructed, and u	used		
39		170000000000000000000000000000000000000	2 0 0 0 0 0 0 0	erature Control		55 ☐ IN ☑ OUT ☐N/A Warewashing facilities: installed, maintain strips					l; test
40	□ IN □ OUT ŪĄŃA	□ N/0		cooling methods used; adequate equipment perature control	5	56 7N OUT Nonfood-contact surfaces clean					<u> 1</u> 2.
	□/N □ OUT □N/A		Plant fo	od properly cooked for hot holding	5	DAN DOUTE	IN/A	Hot and cold water available	e; adequate pr	essure	
42	D/IN □ OUT □N/A	□ N/O	Approve	ed thawing methods used	5	B DIN DOUT		Plumbing installed; proper t	oackflow device	as	
43	ÇÎN □ OUT □N/A	. 25	Thermo	meters provided and accurate		□N/A□N/O					
	Francisco		Food lo	entification	59	DIN DOUTE]N/A	Sewage and waste water prop	oerly disposed		
44	ID ID OUT		Food pr	operly labeled; original container	60	D IN □ OUT □	N/A	Toilet facilities: properly const	ructed, supplied	, clean	ed
July by		Preveni	ipn di E	ood Contamination Hittata	6	□ IN □VOUTE	IN/A	Garbage/refuse properly dispo	sed; facilities m	aintaine	ed
45	□ INOŪOUT			rodents, and animals not present/outer s protected	6:			Physical facilities installed, ma outdoor dining areas	aintained, and c	lean; do	ogs in
46	Д∕и □ оит			ination prevented during food preparation, & display		□N/A □ N/O					
-	☑ IN □ OUT □N/A			l cleanliness	6:			Adequate ventilation and lighti	ing; designated	areas used	
	□ IN □ OUT □N/A [□ OUT □N/A [cloths: properly used and stored	6			Existing Equipment and Facilitie	95		
				g fruits and vegetables		THATE		Administrative	Bitti		
or any or my carry that	DIN OUT ON/A [1	tensils: properly stored	65	I I I I OUT I	N/A	901:3-4 OAC			
	OUT ONA	1470	Utensils	equipment and linens: properly stored, dried,				3701-21 OAC			
	MIN OUT ONA		handled Single-u	se/single-service articles: properly stored, used	00		IVA	3701-21 OAC	·		
-	DIN DOUT DN/A] N/O		sistant, cloth, and latex glove use							
		6-4	manus soutament to many to the	Hististicopservations and C	ork	dive Aono	1156		ridi"Ht	4	
		and the second	lmark ()	(1) appropriate the knowledge and Ricos acord	oled-	on-enertouring into	citon	R-repetit voltation + 1		分子	48
Item	No. Code Section	No		Comment		<u> </u>	_		1 1 1	COS	R
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Pers	on in Charge	,						Date:			
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Environmental Health Specialist Licensor:										4	
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	pe of II Standa		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ence Revie	w DEd	low up	Follow up date (if required	d) Water sample date/result (if required)						
1			☐ Complaint ☐ Pre-licensing ☐ Consultation	ance Ivevie	w Lio	low up								
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		the state of the s	THE TOUBORNE L'INESS-RISKIFACTO	RS AND	PUBL	CHEA	ETH INTERVENTIONS							
		AND AND DESCRIPTION OF THE PROPERTY OF THE PARTY OF THE P	ance status (IN, OUT, N/O, N/A) for each numbered i											
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	STATE	THE TENEDON	Compliance Status		27 73 1 1 7		•							
		THE PARTY OF THE					nperature Controlled (de Sa	ロググログ:D/(日本)の100/2010 100/200						
1	ЫŅ	□ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2:			Proper date marking and	disposition						
2	DIŲ	OUT N/A				□ OUT								
			The state of the s	24	DN/A		Time as a public health cor	ntrol: procedures & records						
liam to	/	Sec. 11. 2	Management, food employees and conditional employee			titt								
- 3	ΘÍΝ	□OUT □ N/A	knowledge, responsibilities and reporting		DIN I	OUT	TO THE SALE OF THE							
4	ZÍN	□OUT □ N/A	Proper use of restriction and exclusion	25	ŪŅ/A		Consumer advisory provid	ded for raw or undercooked foods						
5.	ΠN	OUT N/A		nts										
	64 C C C C C C C C C C C C C C C C C C C	n de soude de la company	in Cabbuncai ne dia dia anti serene serene	474	ו מום			prohibited foods not offered						
6	ДÍЙ	OUT IN/O		26	D⁄4√A		rasteurized loods deed, p	Jornated Todds Hot Offered						
7		OUT N/O					A Chemical-							
	1111	4444	raventing-sentemination by Hands 1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.	27	ו אוָם ׁ	□ OÚT	Food additives: approved	and properly used						
8	⊡ ÍN	OUT N/O	Hands clean and properly washed		☑N/A		Toda Badiliteo. approved	and property acce						
	1	**			DIN I	J OUT	Tovic substance manada	identificad attack and						
9		OUT D N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	N/A		Toxic substances properly	identilied, stored, used						
	Шил	I LI N/O	alternate metrod property followed	1	DIA	11446	on of the constitution of the	THE PERSON NAMED AND PARTY OF THE PERSON NAMED IN COLUMN 1						
10	□IN	Ū∕ÓUT □ N/A	Adequate handwashing facilities supplied & accessible	,	ו עום	□o∪t	Compliance with Reduced	Oxygen Packaging, other						
	******	N H 548 6 W H 545 2 2 3 5 5 5		29	☑N/A		specialized processes, an							
11		OUT	Food obtained from approved source	30	DIN !	OUT	Special Requirements: Free	sh Juice Production						
12	₩IN	OUT	Food received at proper temperature		⊠N/A Ì	J N/O								
		N/O	Food in seed condition, cofe, and speedultogeted	31		⊒ 00T ⊒ 000	Special Requirements: Hea	at Treatment Dispensing Freezers						
13	. ⊠IN	□OUT	Food in good condition, safe, and unadulterated			⊒ OUT								
1.4		OUT N/O	Required records available: shellstock tags, parasite destruction	32	DN/A	_	Special Requirements: Cus	stom Processing						
			Piciestop femucomaningum		DIN I									
	www.mar.wa.in	□OUT		33	21N/A		Special Requirements: Bull	k Water Machine Criteria						
15	□Ŋ/A	N/O	Food separated and protected		<u> </u>									
40		DOUT	Food-contact surfaces: cleaned and sanitized	34		1001 1001	Special Requirements: Acid	dified White Rice Preparation						
16	□N/A	N/O	Food-contact surfaces, cleaned and samuzed	_										
17	⊠ŃN	□ OUT	Proper disposition of returned, previously served,	35	□IN [OUT	Critical Control Point Inspec	ction						
444			reconditioned, and unsafe food	3-#4	+	T OUT		· · ·						
223			Strik zumtenenimi dajady i dog silong broke 4-1-2-1	36] OUT	Process Review							
18	⊠N/A	OUT N/O	Proper cooking time and temperatures		+									
				37		TUUT	Variance							
19	ŅŃ/A	□ OUT □ N/O	Proper reheating procedures for hot holding		<u> </u>			.e.						
_		OUT												
20		□ N/O	Proper cooling time and temperatures	R	isk facto	ors are fo	ood preparation practices	and employee behaviors						
\dashv		□O UT					as the most significant co	ntributing factors to						
21		ığrooi □ N/O	Proper hot holding temperatures	10	odborne	ıııness.		•						
							rventions are control me	easures to prevent foodborne						
22	าฮ์เท	☐ OUT ☐N/A	Proper cold holding temperatures		ness or i	njury.								
- 1			I .	1 1										

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code											
Name of Facility						Туре	of Inspection	Date			
12 5tm W	124 1	Anios #69				Ste	ndrd	Alas	306	£'	
1.4.2. 1.4. 1.4. 1.4. 1.4. 1.4. 1.4. 1.4	LANGE CONTRACT				CONTRACTOR OF THE STATE OF THE		A SCHOOL STATE	J			
Cood Patril P		GOOD RETAIL						研出性			
Mark designated complian	ce status (e preventative measures to control the intro IN, OUT, N/O, N/A) for each numbered item: I	odu N-:	ictio.	n of pathogens,	chemi	icals, and physical object	s into foods	i.		
		og and Water					nsils Equipment and Vendi		т аррі	icable	
38 II IN II OUT IIN/A II		urized eggs used where required		54	□ IN 🗹 OUT		Food and nonfood-contact su		able, r	properly	
39 D/N □ OUT □N/A		and ice from approved source]	34		- 0	designed, constructed, and us	sed			
		perature Control		55	DAN DONTO		Warewashing facilities: install strips	ed, maintaine	ed, use	d; test	
40 DIN DOUT DWAD I		r cooling methods used; adequate equipment nperature control		56	☑ IN □ OUT		Nonfood-contact surfaces cle	an 1			
41 IN OUT ON ON	N/O Plant	food properly cooked for hot holding		57	Z IN OUTO	IN/A F	Hot and cold water available;	adequate p	ressur	e	
42 Q IN OUT ONA O	I/O Appro	ved thawing methods used		58	п и жорт	ŀF	Plumbing installed; proper ba	ackflow devic	es		
43 JE IN OUT ONA	Therm	nometers provided and accurate			□N/A □ N/O						
Triff of the second of the sec	Food	dentification			₽'IN □ OUT □I		Sewage and waste water prope				
44 (⊋ÍN □ OUT	Food	properly labeled; original container		60	D IN DOUT DI		oilet facilities: properly constru	cted, supplied	t, clear	ned	
TERMINE THE		Food-Gontamination 14-11-11-11-1-1-1-1-1-1-1-1-1-1-1-1-1-1	Į	61	ID TUO □ NI 🔟	N/A G	Garbage/refuse properly dispose	ed; facilities π	naintair	ned	
45 III II OUT		s, rodents, and animals not present/outer gs protected		62	ØIN □ OUT	P	Physical facilities installed, main outdoor dining areas	ntained, and o	lean; d	logs in	
46 √⊒″IN □ OUT		mination prevented during food preparation, e & display	-		□N/A□ N/O	_["	and or anning broad		1 3		
47 Q∕IN □ OUT □N/A	Persor	nal cleanliness		63	DAU □ OUT	A	dequate ventilation and lightin	g; designated	areas	used	
48	,	g cloths: properly used and stored		64	Δην □ οπ.□ι	N/A E	xisting Equipment and Facilities	ş:			
49 ☐ IN ☐ OUT ☐NA ☐ N		ng fruits and vegetables			EFFICE		Administrative -			tion	
50 ZIN OUT ONA ON		utensils: properly stored		65	Ū√N □ OUT □N	N/A 90	01:3-4 OAC	:			
51 VZ IN CI OUT CINA		ls, equipment and linens: properly stored, dried,	F								
52	handle	d -use/single-service articles: properly stored, used	. -	66	пи полтфи	M/A 3.	701-21 OAC	·		11111	
53 PIN OUT ONA ON		resistant, cloth, and latex glove use	1								
		ET THE ETT OF BOY VERTON STRUCTURE	or	rět	Yive Action	10 B.4-				1.1	
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21 34F/V) C		Observed bot franks	1	- 1	29°F. 7	14	tode should	be			
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10 544	LX.	I may 1/2 %			on tro	76.JU	to without	1.1		Ø	
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Person in Charge	۱	k					Date:) (
Environmental Health Specialist											
Environmental Health Special		Lan aus			Licensor:		ham Caita	4.11-	M	-4-7	
PRIORITY LEVEL: C=	· · · · · · · · · · · · · · · · · · ·	CAL NO NON-CRITICAL				* <u>1C</u>	Page	1 1 100	11.	U)	

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<2				1	- q,	~		_						
		~~~		k all that apply)	1 70	<u> </u>		Follow up date (if r		Water sample date/result				
	Standa	rd 🗹	Critical (	Control Point (FSO) □ Process Review (RFE) □ Vari	ance Revie	ew l	(if required)							
	Foodbo			☐ Complaint ☐ Pre-licensing ☐ Consultation										
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IVI	ark des	signated	compile	ance status (IN, OUT, N/O, N/A) for each numbered	item: IN≕i⊓	COF	npliance Ou							
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+**		1	-14-4-4-4	Taupe Vision - 114 - 6 - 14 - 15			-	in peralline Controller	Ingritate	V FOURTLE HOST STEEL				
1		OUT		Person in charge present, demonstrates knowledge, a performs duties	and 2		IN/A   N/O	Proper date markii	ng and dis	sposition				
· 2		OUT		Certified Food Protection Manager	2	ЛΕ	ÍN □ OUT N/A.□ N/O	Time as a public he	alth contr	ol: procedures & records				
		是 被专法保证 验?	<b>第一条人,是非常特别</b>	Management, food employees and conditional employee					ore regression					
3	ZŽIK!	□OUT	□ N/A	knowledge, responsibilities and reporting	F [		IIN □ OUT		. A. A. A. A. A.					
4		□о∪т			25	نيا	IÑ/A		• •	for raw or undercooked foods				
5		LOUT		Procedures for responding to vomiting and diarrheal eve	nts			Highly surceon	de Popu					
6		OUT			26		IN □ OUT µNÎ/A	Pasteurized foods	used; pro	hibited foods not offered				
7		□ OUT			T	T		HATTE TO THE	nen A					
14				eyennon, Johnan Manon by Handa III III III			IN □ OUT							
8	Z	□ OUT	□ N/O·	Hands clean and properly washed	27	, <u>P</u>	N/A	Food additives: ap	proved an	id-properly used				
9		□ OUT		No bare hand contact with ready-to-eat foods or appro	ved 28	M. I	IÑ □ OUT N/A	OUT Toxic substances properly identified, stored, used						
					<b>建</b> 1			Charles Willey		prince di la contra				
10	ΔĺΝ	OUT	□ N/A	Adequate handwashing facilities supplied & accessible	29	, <u>D</u>	IN □OUT N/A			xygen Packaging, other				
11		OUT		Food obtained from approved source		_	IN OUT	specialized proces	Ses, and r	nacce plan				
12	Δin	DOUT	<u>, , , , , , , , , , , , , , , , , , , </u>	Food received at proper temperature	30	<u> </u>	N/A □ N/O	Special Requirement	nts: Fresh	Juice Production				
13	_	□N/O □OUT		Food in good condition, safe, and unadulterated	31		N/A D N/O	Special Requirement	nts: Heat T	Freatment Dispensing Freezers				
		□OUT		Required records available: shellstock tags, parasite		Ť	IN OUT		-4 0: :					
14	Ū⁄Ñ/A	□N/O	7	destruction	32	, ,	Ñ/A □ N/O	Special Requirement	ais: Custoi	m Processing				
		initiative t		Profestion from Servamination - 11 91 17 11 17	33		IN DOUT	Special Requirement	nts: Bulk V	Vater Machine Criteria				
15		□OUT □N/O		Food separated and protected		17	N/A □ N/O							
16	ΔW	OUT		Food-contact surfaces: cleaned and sanitized	34		IN □OUT N/A □N/O	Special Requirement Criteria	nts: Acidifi	ed White Rice Preparation				
17		OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	.35		IN OUT	Critical Control Poin	ıt Inspectic	non .				
itt		tutike		ature Comballed housanely Booking & 1958). 1-4-4		П				VT-01				
		□ OUT		Proper cooking time and temperatures	36		N/A	Process Review						
18	∐Ñ/A	□ N/O		TOPOL COOKING WING AND TOTAL TOTAL TOTAL	37		IN OUT	Variance						
19		OUT		Proper reheating procedures for hot holding		Ŋ,	N/A	variatiod						
20	□IN Qn/a	OUT		Proper cooling time and temperatures						nd employee behaviors				
21		OUT		Proper hot holding temperatures	fc	odb	orne illness			sures to prevent foodborne				
22	¤lų.	□ OUT	□N/A	Proper cold holding temperatures			s or injury.	or ventions are con	oi meas	anies to biaselit loodbotue				

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### **Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code												
Name of Facility	pection	:	Date									
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Good Retail Practices are preventative measures						-						
Mark designated compliance status (IN, OUT, N/O, N/A) for each	ch numbered item: IN=	in co	L 3 L St. St to Lader to South a con-	mission and the mile that the last		1	AND DESCRIPTIONS OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON OF THE PERSON	well than a still the problem in the	icable			
Safe Food and Water		A) a fra			and nonfood		A Total Later of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the		ronerly			
38 DIN DOUT MN/A DN/O Pasteurized eggs used where rec		54	ÉD/IN □ OUT		ned, construc				поропу			
39 ☑ IN ☑ OUT ☑ N/A Water and ice from approved sou	rce	55	D IN OUT DI		washing facili	ties: instal	led, maintai	ned, use	d; test			
Food-Temperature Control			MN □ OUT	strips	ood-contact su				· ·			
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; ad for temperature control	equate equipment	30		CONTRACTOR CONTRACTOR CONTRACTOR	hysical Fac	WC-7441	- 4 - 10					
41 NN OUT ONA NO Plant food properly cooked for ho	t holding	57	□√N □ OUT □I	- ALTUCATION OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF TH	nd cold water	<u> </u>	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		<u>* 1                                   </u>			
42 1☑ IN □ OUT □N/A □ N/O Approved thawing methods used		58	☑ÍN □OUT	Plum	bing installed;	proper b	ackflow de	vices				
43 □√N □ OUT □N/A Thermometers provided and accu	rate		□N/A □ N/O			•						
Foot Identification	Calinda carpora do Agrael de Carpora de Calinda de Carpora de Calinda de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carpora de Carp	59	DIN DOUTEN	N/A Sewa	ge and waste	water prop	erly dispose	ed				
44 ☑ IN ☐ OUT Food properly labeled; original co	ntainer	60	☑ IN ☐ OUT ☐I	N/A Toilet	facilities: prop	erly constr	ucted, suppl	lied, clear	ned			
Provenium or Food Containing in		61	DIN O OUT ON	N/A Garba	ge/refuse prop	erly dispos	sed; facilities	maintair	red			
Insects, rodents, and animals not p		62	□ IN DO	Physic	cal facilities ins	stalled, ma	intained, an	d clean; c	logs in			
Openings protected	ort preparation		□N/A □ N/O	outdo	or dining areas				-			
storage & display		63	□ IN Q OUT	Adeat	ate ventilation	and lighti	na: designat	ed areas	used			
47 ☑ IN ☐ OUT ☐N/A Personal cleanliness  48 ☑ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and	stored		TO UD OUT DA									
49 IN OUT N/A N/O Washing fruits and vegetables	stored	64			g Equipment a		S					
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50 VIN OUT N/A N/O In-use utensils: properly stored		65	□и□о∪т₽К	√/A 901:3-	4 OAC							
51 VZ IN OUT ONA Utensils, equipment and linens: pro	perly stored, dried,	 66	DIN DOUT D	V/A 3701-	21 OAC							
52 ☑ IN ☐ OUT ☐ N/A Single-use/single-service articles: p	roperly stored, used	-	<u></u>									
53 ☑ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glo	<del>  </del>											
STANDARD TO THE STANDARD HOUSEN	ations and Cor	rie	dive Action	is it it					11			
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