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N	lame of 1 ら ^ね	facility によ	D. h. M.	Chec			License Number		6/28/24	
-	ddrose	O(0)	Partiancie	ļ			204		0/08/09	
	10 7 (1 < tal	Panhandle e Route 125	(i)		te Zip Code , t Unio	to.	-		
	icense	holder	ic knowle (8)	_ <u> </u>						
1	27	Sent	Cantrell	70	5		. ~	72 <		
			eck all that apply)		2	U	Follow up date (if require			
	Standa	ard □ Critica	i Control Point (FSO) ☐ Process Review (RFE) ☐ Varie	nce Re	evie	w 🗆 Follow up	i onow up date (ir require	eu)	Water sample date/result (if required)	
۲	FOOGD	ome Listray	y 🗆 Complaint 🗅 Pre-licensing 🗆 Consultation			<u> </u>				
		1 1 1 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3	emmandore Mandala en da caractera							
L.N	/lark de	signated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN	=in	compliance OUT	=not in compliance N/O=	not of	bserved N/A=not applicable	
			Compliance Status		SC 7667		Compliance St			
Take tak			Person in charge present, demonstrates knowledge, a	36 a			विकृतिक विकास स्थापन		World Control of the Party of t	
1		OUT DN/	performs duties	iu	23	□N/A □ N/O	Proper date marking and	asib t	position	
2			A Certified Food Protection Manager		24	□IN □ OUT □N/A □ N/O	Time as a public health co	ontroi	: procedures & records	
			Management food employees and conditional employees	raint∭ S	345 38 148 38	LINA LINO	國際 	85 - 1045 - 1025 (1 4 - 104)	湖水泉水平	
3	-	OUT DN/A	knowledge, responsibilities and reporting		25	DIN DOUT	Consumer advisory prov	iided	for raw or undercooked foods	
5				ts	g des 13	□N/A		900' MINEST TO		
Fine F			· · · · · · · · · · · · · · · · · · ·			□IN □ OUT	Pasteurized foods used;	CILMIZ CAR.	STORE OF THE STORE	
7	_				26	□N/A	Tusteunzau locus usau,			
			as annecessia in include por the area and a second	* * * * * * * * * * * * * * * * * * *		□IN □ OUT		\$		
8	DIN	OUT D N/C	Hands clean and properly washed		27	□N/A	Food additives: approved	land	properly used	
	ПІМ	□ OUT	No bare hand contact with ready-to-eat foods or approv	od	28	□IN □ OUT	Toxic substances properly	iden	tified stored used	
9		□ N/O	alternate method properly followed	-	* ***	□N/A			* * * * * * * * * * * * * * * * * * *	
10		OUT N/A			. A. A.	DIN DOUT	Compliance with Reduced		Dodge de la constant	
(4) (B)			· · · · · · · · · · · · · · · · · · ·	* * *	29	□N/A	specialized processes, ar	nd HA	CCP plan	
11		□OUT □OUT	Food obtained from approved source	_	30	□IN □OUT □N/A □N/O	Special Requirements: Fre	esh Ju	uice Production	
12	-	Ду/О	Food received at proper temperature		31	DIN DOUT	Special Possiromento: Ho		eatment Dispensing Freezers	
13	DIN	<u>Ø</u> OUT □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite				Opecial Requirements. He		earnerit Dispensing Freezers	
14	□N/A	□N/O	destruction			□N/A □ N/O	Special Requirements: Cu	stom	Processing	
8		ĽÍOUT		(NA NA			Special Requirements: Bul	lk Wa	ter Machine Criteria	
15		□N/O □001	Food separated and protected			□N/A □ N/O	1			
16		ØOUT □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	Special Requirements: Aci Criteria	dified	White Rice Preparation	
17		□OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □ OUT □N/A	Critical Control Point Inspe	ction		
ge of		<u> </u>	with the transfer to suppression to the suppression of the suppression			□IN □OUT	Process Review			
18	□N/A	□ OUT □ N/O	Proper cooking time and temperatures			DN/A				
19		OUT N/O	Proper reheating procedures for hot holding			□IN □OUT □N/A	Variance	<u>.</u>		
20		OUT N/O	Proper cooling time and temperatures	71	Ris	k factors are fo	ood preparation practices	and	employee behaviors	
21		□ OUT □ N/O	Proper hot holding temperatures		tha foo	t are identified a dborne illness.	s the most significant co	ntrib	uting factors to	
22	□IN	OUT []N/A	Proper cold holding temperatures		Pul iline	blic health inte ess or injury.	rventions are control me	asur	res to prevent foodborne	

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

	Name of Facility 1st Stop Panhamadic Type of Inspection 6/28/24								4
ما والمراحدة والمراحدة والمراحدة والمراحدة		Throat Islands	GOOD RETAIL	(a) - //	CTIOSE - JO				Constitution (
فيترض واستحد	Good Retai		preventative measures to control the introd			ACCURATE THE PROPERTY OF THE P	piects into foods		
Mark d		oliance status (II	N, OUT, N/O, N/A) for each numbered item: IN		ompliance OUT=r	not in compliance N/O=not o	bserved N/A=no		cable
			G and Water			Utensils, Equipment and V	The Control of the Co		
	N OUT ON/A		rized eggs used where required	54	D IN D OUT	Food and nonfood-conta designed, constructed, a		able, pr	operly
	N DOUT DN/A		and ice from approved source	55		N/A Warewashing facilities: in strips	nstalled, maintaine	d, used	; test
40 🗖 I	N □ OUT □N/A		cooling methods used; adequate equipment perature control	56	OUT OUT	Nonfood-contact surface			
41 OUT OUT ONA ONO Plant food properly cooked for hot holding									
42 🖂 IN 🖂 OUT 🗀N/A 🗀 N/O Approved thawing methods used 58 🖂 IN 🖂 OUT Plumbing installed; proper backflow devices									
43 🗀 I	A/N TUO U	Thermo	ometers provided and accurate		□N/A □ N/Q				
		Foodile	tenulication:	59		N/A Sewage and waste water	properly disposed		
44 🗆 1	N 🗖 OUT	Food p	roperly labeled; original container	60		N/A Toilet facilities: properly o	onstructed, supplied	l, clean	ed ·
		Alevention of f	ood/Gentamination:	61		N/A Garbage/refuse properly d	isposed; facilities n	naintain	ed
45 🔲	TUO 🗆 V		rodents, and animals not present/outer	62	□ iN □ OUT	Physical facilities installed	, maintained, and o	dean; do	gs in
46 □ Ⅱ	TUO 🗆 V	Contarr	ination prevented during food preparation,		□N/A □ N/O	outdoor dining areas			
	N □ OUT □N/A		& display	63	□ IN □ OUT	Adequate ventilation and	lighting; designated	areas e	used
	A/N D TUO D IV		cloths: properly used and stored	64		N/A Existing Equipment and Fa	cilities		
	A/N TUO U		g fruits and vegetables			Administrative			
		<u> </u>	se of Utensils	65	I IN I OUT IN	N/A 901:3-4 OAC		Admir-1	
3.10	N OUT ONA		utensils: properly stored	<u> </u>					٠.
		handled		66		N/A 3701-21 OAC			
	N OUT ONA		use/single-service articles: properly stored, used esistant, cloth, and latex glove use						
Market 1			de de de la constante de la co	ine	ini is A synth	SECTION AND ADDRESS OF THE PARTY OF THE PART		a limiter	
Item No.	Code Section		⊈in-appropuate-jobxid•t€0\$-and-R+ C0\$ =ccij 2 i Comment	ded	if-site-during ligor	ction-Rerepeativiolation-	HE HALL		
13	3.0	No	Food items need	to	be Sof	e, in good a	ondition	cos	
			quadulterated.						
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	11 C A					<u> </u>	<u> </u>		
16	4.6C	Nc	Balcins /Cooking Phu	(p)	mina nea	eds to be d	ran tu		
<u>80 - 1</u> 1 - 1 - 1			sight a touch.			·			
15	3.21	C	Bingle use gloves ne	ed	to chan	ged as requi	led in		
			food code.			0			
62	6.4B	NC	Facilities need to	be	MAINTO	fined clean to	sight		
1 1 1			a touch;						
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		1							
Person ir	Charge X	Dan	de 11/100 Mater			Date:	1 1011	·	
Environ	antal Usalii R-		Wy William	•		6/9	6/24	<u> </u>	
Environn	nvironmental Health Specialist Switch MPH, REHS Licensor: ACHD								
·	SWA MOH, REHS ACHD								

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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N	lame of facility			ck o		License Number	Date
		Sowl, LLC		FS(O 🗆 RFE	79	6/28/24
A	ddress	10110			te/Zip Code ,		· .
		nte Route 125			st Unio	n	
-	icense holder Sunseも (2	1 112	Insp	- 1		ravel Time	Category/Descriptive
Ŀ				7	0	[0	C45
(<u>)</u>	ype of Inspection (che KStandard C⊡ Critica I Foodborne □ 30 Day	ack all that apply) ! Control Point (FSO) □ Process Review (RFE) □ Varia / □ Complaint □ Pre-licensing □ Consultation	nce F	Revie	w □ Follow up	Follow up date (if required) Water sample date/result (if required)
	東京教育 観音 変 まる コート・カルテー (***********************************	em rodoskimamiesakimanie	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		TOTAL PROPERTY		
	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered i	em: I	N=in	compliance OUT	=not in compliance N/O=no	t observed N/A-net explicable
		Compliance Status				Compliance Sta	
# W.	1 1 1 1 1 1 1 1 1	1110年 本部 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		7		Promision in School and in the second	
1	DIN DOUT DN/	performs duties	nd	23	ПІМ ПОШТ	Proper date marking and o	
2	OUT NA	A Certified Food Protection Manager	We, 100 - 0	24	DIN DOUT	Time as a public health con	trol: procedures & records
_		Management food employees and conditional employee	. #i. %:.®: S:	7	DIVA BIVO		The second secon
3	DIN DOUT DN/	knowledge, responsibilities and reporting		25	DIN DOUT		ed for raw or undercooked foods
5		- · · · · · · · · · · · · · · · · · · ·	fs	4.1	□N/A		
	· · · · · · · · · · · · · · · · · · ·		(a) (b) (b) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c		□и □ оит	Restauring foods	Land the lan
6		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	_	26	□N/A	Pasteurized foods used; pr	
		No discharge from eyes, mose, and moun	# # W	-			
8	DIN DOUT DING			27	DIN DOUT	Food additives: approved a	and properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ed	28	□IN □ OUT □N/A		fentified, stored, used
10	DIN DOUT NA	A Adequate handwashing facilities supplied & accessible	_[***	**************************************	ding intropession yr	
	A. A			29	IN IOUT	Compliance with Reduced (specialized processes, and	Oxygen Packaging, other HACCP plan
11	DIN DOUT	Food obtained from approved source		30	DIN DOUT	Special Requirements: Fresi	<u></u>
12	□IN □OUT □N/A □N/O	Food received at proper temperature		31	□N/A □N/O		
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□IN □OUT □N/A □N/O	Special Requirements: Heat	Treatment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	£ 30¢ 15	32	DIN DOUT	Special Requirements: Custo	om Processing
15	□IN □OUT □N/A □N/O	Food separated and protected		33	□N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria
16		Food-contact surfaces: cleaned and sanitized	-	34	ON OUT	Special Requirements: Acidit Criteria	fied White Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspecti	ion
在 使 使 ***	i i i i i i i i i i i i i i i i i i i	TO THE THE PROPERTY OF THE PRO	s ye \$	20	□IN □OUT	B	· · _ ·
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A	Process Review	
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □OUT □N/A	Variance	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	sk factors are fo	ood preparation practices a	and employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foc	dborne illness.	s the most significant cont	
22	DIN DOUT DINA	Proper cold holding temperatures		Pu	blic health interess or injury.	rventions 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								
Su	nset Bo	ا اس	LLC			Std a CCP	6/29	124	1
				77+4					
		过处强士	SECTION OF THE SECTIO	mare 20 1	<u>1 </u>	CALL COMPANY OF THE PROPERTY OF THE PARTY OF			
Mark			es are preventative measures to control the intro atus (IN, OUT, N/O, N/A) for each numbered item: If						
Walk	designated comp	manue sta	te Food and Water	V-III C	onipliance OUI=	Utensils, Editipment and Ven	erved N/A=no	t applic	cable
12 11 1 7 .	IN OUT ON/A		Pasteurized eggs used where required	54	0/	Food and nonfood-contact	surfaces cleana	able, pr	operly
1000	IN □OUT □N/A	3 16 6	Water and ice from approved source	F	Z M R 33	designed, constructed, and			
			l-Temperature Control	55		N/A Warewashing facilities: instantial strips	alled, maintaine	d, used	; test
40 □	IN 🗆 OUT 🗐 WA		Proper cooling methods used; adequate equipment for temperature control	56	DIN OUT	Nonfood-contact surfaces of Physical Facilities	Marie Colorado Antonio Paris		
41 🗖	IN □ OUT □N/A	□ N/O	Plant food properly cooked for hot holding	57]N/A Hot and cold water availab	e; adequate pr	өввиге	- Was will
42 🗖	IN □ OUT □N/A	□ N/O .	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper	backflow device	es	
43 □	IN □ OUT □N/A		Thermometers provided and accurate		□N/A □ N/O				
			ood-Identification	59		IN/A Sewage and waste water pro	perly disposed		
44 🛭	IN □ OUT		Food properly labeled; original container	60	□ IN □ OUT □	IN/A Toilet facilities: properly cons	tructed, supplied	l, clean	ed
		Preventio	in an Food Contamination - 1	61		IN/A Garbage/refuse properly disp	osed; facilities m	aintaine	ed
45 🗖	IN 🗆 OUT		insects, rodents, and animals not present/outer	62	□ IN 🙇 OUT	Physical facilities installed, m	aintained, and c	lean; do	ogs in
46 🛘	IN 🗆 OUT		Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas			
	IN OUT ONA	11.61	storage & display	63	□ IN □ OUT	Adequate ventilation and ligh	ting; designated	areas ı	used
	IN □ OUT □N/A	14.00	Wiping cloths: properly used and stored	64		IN/A Existing Equipment and Facilit	es ·		
	IN □ OUT □N/A		Washing fruits and vegetables			Administrative		i l	
	The state of the s		partuse of Utensils	65					X. 5.4.
70.57	IN □ OUT □N/A	1.5	n-use utensils: properly stored Jensils, equipment and linens: properly stored, dried,	05		901.3-4 OAC			
	IN OUT ONA	h	nandled	66		N/A 3701-21 OAC	and the second		
	IN OUT ONA	7 1 1 1	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use						
			Carries statit, Gott, and later grove use	*******	All between			and the state of the state of	
			Mark - In appropriate box for GOS and R GOS corre		m state during inspir	scilon, R. sepear-violation, 3			
Item No	Code Section	Priority	V 77 1	١_	1	(1. X. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.	1	cos	R
٦٦.	71.75	700	Caning boards meed	7	o be m	raintained smoot	h		
62	6.1A	NC	Floors need to be	~ in	nooth a	easily cleanal	, , , , , , , , , , , , , , , , , , , 		
			, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			123119 (1111111111111111111111111111111111	<i>".</i>		
	6.4 F	NC	Mops need to be	5	ored to	o allow air dr	1105		
			when not in use.				7		
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Person	in Charge √	11.11	11. 41:00	•	,	Date:			
		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	y ref			6/261	24		
Environ	ımental Health Sp	ecialist	glank MOH, REHS		Licensor:	ACHD			
<u> </u>	<u> </u>	<u></u> <u></u> <u></u> <u></u> <u></u> <u></u> <u></u> <u></u> <u></u>	Don't MAND WELLT			TICHO.			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

T.	lame of facility		Chéo	ck o	ne	License Number	Date (
	reebles	Dairy Bor				1	Date 125/24	
		Main St.	City	/Sta	te/Zip Code			
	icense holder	Smith/Ryan Irvine	insp	ecti	on Time T	ravel Time	Category/Descriptive	
				٦	0	20	L43	
J.	ype of Inspection (ch I Standard ☐ Critica I Foodborne ☐ 30 Day	eck all that apply) il Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce R	evie	w □ Follow up	Follow up date (if required	d) Water sample date/result (if required)	
	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	(kii l=in	compliance OUT	VERENTIALERVENTIALER F=not in compliance N/O=not	of observed N/A=not applicable	
		Compliance Status		Γ		Compliance Sta		
egali. Jaji	THE RESERVE OF THE PARTY OF THE	· · · · · · · · · · · · · · · · · · ·	3.14.4		10 mm	wildings brokens		
1	DIN DOUT DNA	Player to share and the state of the state o	d	23	DN/A DN/O	Proper date marking and	The same with the same of the	
(B) (V)			* * *	24	□IN □ OUT □N/A □ N/O	Time as a public health cor	ntrol: procedures & records	
3	□IN □OUT □N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	;	答: 传事: .s. 25		THE PROPERTY OF THE PARTY OF TH		
4	DIN DOUT N/A	Proper use of restriction and exclusion	\dashv	25	□IN □ OUT □N/A	Consumer advisory provid	ed for raw or undercooked foods	
5	OIN OUT ON/A	Procedures for responding to vomiting and diarrheal event	S.	M. A.P.	A REAL PROPERTY AND A SECOND CO.	Amend all and the Confession of the Confession o	THE PERSON NAMED AND PARTY OF THE PE	
6	DIN DOUT DN/C	Proper eating, tasting, drinking, or tobacco use	y 10 199	26	□IN □ OUT □N/A	Pasteurized foods used; p	rohibited foods not offered	
7	□IN □ OUT □ N/C	No discharge from eyes, nose, and mouth		16 W	***			
8		Hands clean and properly washed	* * *	27	□IN □ OUT □N/A	Food additives: approved	and properly used	
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d	28	□IN □.OUT □N/A	Toxic substances properly id	dentified, stored, used	
10	V DIN DOUT DINA			29	□IN □OUT	Compliance with Reduced	Oxygen Packaging, other	
11	OIN OUT	Food obtained from approved source	**	 	DIN DOUT	specialized processes, and		
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30	DIN DOUT	Special Requirements: Fres		
13	DIN DOUT	Food in good condition, safe, and unadulterated]	31	□N/A □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers	
14	□N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O	Special Requirements: Cust	om Processing	
15	DIN EIQUT	Food separated and protected		33	□IN □OUT □N/A □N/O	Special Requirements: Bulk	Water Machine Criteria	
6	□N/A □N/O □IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized			□IN □OUT □N/A □N/O	Special Requirements: Acidi	fied White Rice Preparation	
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT	Critical Control Point Inspect	ion	
卷 含	in manager directly of the	ing to the profession of the state of the st			DIN DOUT	Breeze		
8	ON/A ON/O	Proper cooking time and temperatures			□N/A □IN □ OUT	Process Review		
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□N/A	Variance		
0	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		and employee behaviors				
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodb					
2	□IN □ OUT □N/A	Proper cold holding temperatures		iline	olic health inter ess or injury.	ventions are control mea	sures to prevent foodborne	

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

Name of Fac						Туре	of Inspection		Date		
Reeb	162 0	Doiry	Bar	•		_5	td al	CCP	6/2	5/2	4
				w/## ~* v.v.	No. of the Astronomy						1
4thhith			TETTTAL	White and the same of the same	H ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '	A PHOTO LIMITE					
			re preventative measures to control the int								
Wark design	gnateu compila	ance status	(IN, OUT, N/O, N/A) for each numbered item		mpliance OUI=						cable
38 □ IN □	□ OUT □N/A [24 N	teurized eggs used where required	54			Food and nor		surfaces clean		roperly
39 □ IN □	□OUT □N/A	Wate	er and ice from approved source			١,			illed, maintaine		
The property of		Food Te	mperature Control	55	IN DOUTE		strips	iaciiiles. Ilista	neo, maintaine	u, usec	ı, l u si
40 🗆 IN 🗀	OUT INA [per cooling methods used; adequate equipment emperature control		IN MOUT			act surfaces cl	ean		
41 □ IN □	OUT DNA D	N/O Plan	t food properly cooked for hot holding	57	□ IN □ OUT □				e; adequate p	ressure	<u>}</u>
42 🗆 IN 🗆	OUT 🗆 N/Ä 🗖	N/O Appr	roved thawing methods used	58	□ IN □OUT		Plumbing inst	alled; proper t	packflow device	 :es	
43 🗆 IN 🗆	OUT IN/A	Ther	mometers provided and accurate	_	□N/A □ N/O						
			Nidentification	59	□ IN □ OUT □	1N/A .	Sewage and w	aste water prop	nerly disposed		
	**			60							
44 🗆 IN 🗆		Food	properly labeled; original container						ructed, supplied		
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45 IN] OUT		cts, rodents, and animals not present/outer ings protected	62	TUO)İQ NI	F	Physical facilition	es installed, ma areas	aintained, and o	zlean; do	ogs in
46 □ IN 🖟	ОПТ		amination prevented during food preparation, ge & display		□N/A □ N/O						
	OUT N/A	Pers	onal cleanliness	63	□ IN □ OUT		Adequate venti	lation and lighti	ing; designated	areas	used
	OUT 🖽 N/A 🗖		ng cloths: properly used and stored hing fruits and vegetables	- 64		IN/A E		ent and Facilitie	35		
		21 ** 1 1 T 1 2 . A	Use of U(ansils + +++++++++++++++++++++++++++++++++				Admini	strative		HE	
50 IN	OUT □N/A □		e utensils: properly stored	65		IN/A 9	901:3-4 OAC				
	OUT []N/A	Utens	sils, equipment and linens: properly stored, dried,	66		INI/A 3	3701-21 OAC		· <u> </u>		
	OUT IN/A	handi Single	ed e-use/single-service articles: properly stored, used	→ ഥ		14/74	701-21 040				
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Environment	tal Health Spec	ialist /	9		Licensor:	À.	6 . t ~	1	/ " + -		
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PRIORITY	RIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2										

Type of Inspection (check all that apply) Cartandard Critical Control Point (FSO) Process Review (RFE) Variance Review Follow up Follow	/Pescriptive
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Standard Critical Control Point (FSO) Process Review (FFC) Variance Review Follow up Complaint Pre-licensing Consultation (frequired) (f	
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 Compliance Status Compliance Status	sample date/result uired)
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1	NA-not applicable
Person in charge present, demonstrates knowledge, and performs duties Proper date marking and disposition Proper disposition	
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Social Requirements: Fresh Juice Production Social Requirements: Fresh Juice Production Social Requirements: Eulk Water Machina Social Requirements: Eulk Water Machina Social Requirements: Eulk Water Machina Social Requirements: Custom Processing Social Requirements: Eulk Water Machina Social Requirements: Custom Processing Social Requirements: Custom Processing Social Requirements: Custom Processing Social Requirements: Custom Processing Social Requirements: Eulk Water Machina Social Requirements: Custom Processing Social Requirements: Eulk Water Machina Social Requirements: Eulk Water Machina Social Requirements: Custom Processing Social Requirements: Eulk Water Machina Social Requirements: Eulk Water	
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Required records available: shellstock tags, parasite destruction 32	luction
Required records available: shellstock tags, parasite destruction 32	Dispensing Freezers
33 DIN DOUT Special Requirements: Bulk Water Maching DIN DOUT Special Requirements: Bulk Water Maching DIN DOUT Special Requirements: Bulk Water Maching DIN DOUT Special Requirements: Acidified White Right DIN DOUT DIN DOUT Special Requirements: Acidified White Right DIN DOUT Criteria 17 DIN DOUT Proper disposition of returned, previously served, reconditioned, and unsafe food 38 DIN DOUT Special Requirements: Bulk Water Maching DIN DOUT Critical Control Point Inspection	ng
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IN COUT Proper reheating procedures for hot holding 37 IN COUT Variance Varianc	
O DIN DOUT Proper cooling time and temperatures Risk factors are food preparation practices and employ	
1 DIN DOUT Proper hot holding temperatures Inat are identified as the most significant contributing fact foodborne illness.	ice Preparation
Public health interventions are control measures to prillness or injury.	ice Preparation

State of Ohio Food Inspection Report

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Good Retail Practices are preventitive measures to control the Introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance instant, MO, UT, NO, NO, NO, NO, NO, NO, NO, NO, NO, NO				· / \				Type of Inspection	1				
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44 IN OUT Food properly labeles; original container 45 IN OUT Insects, nodents, and animals not present/outer populing proficed with a container Food properly dependent of the properly deposed facilities maintained Food properly depose					• • • • • • • • • • • • • • • • • • • •]	□N/A □ N/O	· .	· ·				
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45 IN OUT Secondary Codersts, and animals not present/outer openings protected of preparation, schools and animals not present/outer openings protected of IN OUT Secondary Coders Contamination prevented during food preparation, storage & display coders Contamination prevented during food preparation, storage & display Coders 44 □ 1	N □ OUT	F	Food pro	operly labeled; original container	60		N/A Toilet facilities	: properly constr	ucted, supplied	l, cleane	ed `		
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46 N OUT NA Personal cleanliness Priority Level Comment National Actions National Actional Actions National Actional Act	45 🗖 1	N 🗖 QUT				62		Physical facilit outdoor dining	ies installed, ma areas	intained, and c	lean; do	igs in	
State Stat	46 □ □	N □ OUT					· · · · · · · · · · · · · · · · · · ·						
48		1, 100				63	□ IN □ OUT	Adequate ven					
50 IN OUT INA NVO In-use utensits: properly stored 66 IN OUT INA 3701-21 OAC 51 IN OUT INA Single-use/single-service articles: properly stored, dried, handled 53 IN OUT INA NVO Stesh-resistant, cloth, and latex glove used						1				s			
50		<u> </u>		NAME OF TAXABLE PARTY.			土山土村	Admin	strative	的图件指	H		
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Cobservations and Connective Actions	52 🗆 🛭	A/II TUO II I	2.4		se/single-service articles: properly stored, used	1 -			•				
Item No. Code Section Priority Level Comment 56 43D NC Equipment needs to be maintained clean to sight	53 □	I AM TUO U	□ N/O S	Slash-re	sistant, cloth, and latex glove use	1							
Item No. Code Section Priority Level Comment 56 43D NC Equipment needs to be maintained clean to sight		对于对于10			Harris Orsewatjons and	orre	ctive Action	CLUESTE BY	TOMA	HAR			
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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	/pe of Inspection (che Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Pevie	w D Follow ve	Follow up date (if require	d) Water sample date/result (if required)
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N	lark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered in	tem: IN=in	compliance O	UT=not in compliance N/O=n	ot observed N/A=not applicable
		Compliance Status			Compliance St	atus
FRAF HUVE		等17.17%。		· · · · · · · · · · · · · · · · · · ·		
1	DIN DOUT DN/A	performs duties	nd 23		I Dranor data marking and	disposition
2	□IN □OUT□N/A	Certified Food Protection Manager	24			entrol: procedures & records
	la de la companya de			□N/A □ N/O		•
3	□IN □OUT [®] □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	25	DIN DOU		
4	DIN DOUT DN/A			LIN/A		ded for raw or undercooked foods
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal even	its .		ne diameter di liberto	
6		Proper eating, tasting, drinking, or tobacco use	26	□IN □ OUT □N/A	Pasteurized foods used;	prohibited foods not offered
7	□IN □OUT □N/O					
	A STATE OF THE STA	ieva egina desarginosaros avelentes de la como esta de la como	27	רטס 🗆 מום	Food additions and and	
8	DIN DOUT NO	Hands clean and properly washed	27	□N/A	Food additives: approved	and properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ved 28	□IN □ OUT □N/A	Toxic substances properly	identified, stored, used
	FIN FOUR CINA			*** *** *** *** ***		
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible		□IN □ OUT □N/A	Compliance with Reduced specialized processes, an	d Oxygen Packaging, other
11		Food obtained from approved source		DIN BOUT		
12	□IN □OUT □N/A □N/O	Food received at proper temperature	30		Special Requirements: Fre	
13	□IN □OUT	Food in good condition, safe, and unadulterated	31	N/A N/O	Special Requirements: He	at Treatment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	□IN □ OUT □N/A □ N/O	Special Requirements: Cu	stom Processing
15 15		Food separated and protected	33	□IN □ OUT □N/A □ N/O	Special Requirements: Bul	k Water Machine Criteria
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	Special Requirements: Acid	dified White Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT □N/A	Critical Control Point Inspe	ction
1 M 4 A 3		anned and the first section of the s	36	DIN DOUT	Process Review	17.0
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	30	DN/A	Process Neview	
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□IN □ OÚT □N/A	Variance	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	Ri	sk factors are	e food preparation practices d as the most significant co	and employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper not holding temperatures	foo	odborne illnes	S.	easures to prevent foodborne
22	□IN □ OUT □N/A	Proper cold holding temperatures	illn	ess or injury.	re ventions are control me	asules to prevent toodborne

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

Name	of Facil	itv			Authority. Chapters 37 17 and	011	O OTHO TACVIO		of Inspection	Date .		
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38 I		OUT □N/A	□ N/0	Pasteur	ized eggs used where required	54	IN I OUT		Food and nonfood-contact sudesigned, constructed, and us		nabie, pr	operly
		OUT □N/A			and ice from approved source	55	□ IN □ OUT □	IN/A	Warewashing facilities: install	ed, maintain	ned, used	; test
All market and the			Fo	mpr 14 10 1 1	erante i Contro Citti IIII - IIII	· [s	strips			
40 [OUT □N/A	□ N/O	Proper for temp	cooling methods used; adequate equipment erature control	56		W. III	Nonfood-contact surfaces cle			
41 [OUT □N/A I	□ N/O	Plant fo	od properly cooked for hot holding	57		IN/A H	Hot and cold water available	; adequate	pressure	١
42	J IN 🗆 (DUT IN/A	□ N/0	Approve	ed thawing methods used	58	□ IN □OUT	F	Plumbing installed; proper ba	ackflow dev	ices	
43 [OUT □N/A		Thermo	meters provided and accurate	İ	□N/A □ N/O					
4000				Food 1d	entingation::::::::::::::::::::::::::::::::::::	59		IN/A S	Sewage and waste water prope	erly disposed	<u>.</u>	
44 [J IN □ (OUT.	Control Control Control		operly labeled; original container	60			oilet facilities: properly constru			ed
75 7	<u> </u>	 2.39 (3) (1) (2) 	Preven		ood Contamination	61			Garbage/refuse properly dispos			
	J IN □ (34		rodents, and animals not present/outer	62	□ IN □ OUT	-+-	Physical facilities installed, mai			
45		301			s protected	"		٥	outdoor dining areas	,	oloun, u	
46 [ם או ב	TUC		storage	& display	63		- ,				
		DUT IN/A	<u> </u>		l cleanliness	63	□ IN □ OUT		Adequate ventilation and lightin	ig; designate	a areas	- Desu
		OUT □N/A I			cloths: properly used and stored	64		IN/A E	xisting Equipment and Facilities	S		
		DUT □N/A [g fruits and vegetables				Administrative			
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	_				110 1 1 1 1 1 1	3.		<u> </u>				
	-		·		New equipment added	To	rplace	<u>069</u>	solete UniTr.		<u> </u>	
	-		1.0	1						<u>-</u>	-	
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Dara-	o in Ch-	rne 💜	- /	1		•			Batas	· · ·		
re(50	n in Cha	Ac X	RI -	Alu	hell				Date: 4 / 3 4	/34	*	
Enviro	onmental	l Health Spe	eclalist		SECTION AND ADMINISTRATION AND A		Licensor;		<u> </u>	107		
		•	Comment	CO_{CD}	INK, MOH, REHS			Ac	HD.		e ^e	
PRIC	RITY	LEVEL:		PN	· · · · · · · · · · · · · · · · · · ·			- 1 "	Page	2 of	1	

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

Page 2 of 2

			Г 	<u></u>		11 -		T		
l N	ame of facility	Q W. Hoo	Check o	A Z	•	License Number		Date		
	7 2100	reedles 41			•	708		6/25/24		
A	ddress .		City/Sta	ite/Zip Code						
Ľ	25 191 St	iate Koute 41	Vec	D13						
Li	icense holder	Λ 1	Inspect	ion Time	Trav	Fravel Time C		ategory/Descriptive		
	Kobert	Contrell	4	5		15		C35		
	ype of Inspection (che		N _y	- 	1	Follow up date (if requir	ed)	Water sample date/result		
	Standard □ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varial ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revi	ew D Follow	up	•		(if required)		
H	T COGDOTTIE 12 30 Day	Li Complant. Li Pre-licensing Li Consultation		•						
	**************************************	THE PRODUCTION OF THE PROPERTY	NA AN	ARUBUIC.		6.5 (Nujet: Vietorio)				
		liance status (IN, OUT, N/O, N/A) for each numbered it						bserved N/A=not applicable		
		Compliance Status				Compliance S				
	REM THE RESERVE AND THE SERVE STREETS	10 mm (1 mm)			ie/lieru		1775			
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2	3 DIN DC	DUT	Proper date marking an		- William (Act 1)		
2	OUT N/A		2	4 DN/A D N		Time as a public health o	ontro	: procedures & records		
3	OUT N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting					30 K. W	致 新		
4	□IN □OUT □N/A	Proper use of restriction and exclusion		DN/A	, ,	Consumer advisory prov	vided	for raw or undercooked foods		
5	□IN □OUT □N/A		is .			Liminaris eningers	WALLE			
6	7	Proper eating, tasting, drinking, or tobacco use	26	DIN DO	DUT.	Pasteurized foods used;	, proh	ibited foods not offered		
7		No discharge from eyes, nose, and mouth								
	· · · · · · · · · · · · · · · · · · ·	execute all this posteriors.	r pop mentione or sign of the	DIN DO	UT	The second secon				
8	□IN □OUT□N/C	Hands clean and properly washed	2	7 DN/A		Food additives: approve	d and	properly used		
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	BIN DO	UT	Toxic substances propert	y iden	tified, stored, used		
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible	. dec.	. □IN □OI	LIT					
	AND THE RESERVE OF THE PARTY OF		29	N/A		Compliance with Reduce specialized processes, a	ind Hi	/gen Packaging, other ACCP plan		
11	DIN DOUT	Food obtained from approved source	30	DIN DO		Special Requirements: Fr	roch I	uice Production		
12	DIN DOUT	Food received at proper temperature		UN/A UN/	! IT					
13	□IN MOUT	Food in good condition, safe, and unadulterated	31	N/A D N/		Special Requirements: He	eat Tr	eatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cu	ustom	Processing		
15	□IN □OUT □N/A □N/O	Food separated and protected	33	DIN DOL		Special Requirements: Bu	ılk Wa	iter Machine Criteria		
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized.	34	ON/A ON/		Special Requirements: Ad Criteria	idified	White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OL	JT (Critical Control Point Inspe	ection	<u>.</u>		
有 // 1		William The Control of the Control o	-	□IN □ OL	JT	Description of the second of t		. <u> </u>		
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A	- -	Process Review		·		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□N/A	JT \	/ariance				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors a	are food	l preparation practice	s and	employee behaviors		
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	odborne illne	ess.	the most significant co		_		
22	□IN □ OUT □N/A	Proper cold holding temperatures		iblic nealth ness or injury		entions are control m	easu	res to prevent foodborne		

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

Type of Inspection

Date

13	· stop	Perbles	# 72			Std.	6/2	<u>5 /2</u>	4_
			-	PRA	CIIOES		hands of market		
	Good Retai	il Practices are	preventative measures to control the introd	ARTHUR DESCRIPTION	A STATE OF THE PARTY OF THE PAR	emicals, and physical object	s into foods		- 1
Mark d	esignated comp	liance status (II	N, OUT, N/O, N/A) for each numbered item: IN	l=in c	ompliance OUT=not	in compliance N/O=not obser	ved N/A =no	t applic	able
		-	od and Water 1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-			itenalis, Equipment and Vendi	ng 1	1.1	
38 □ □	N □ OUT □N/A	the second second	rized eggs used where required	54	OUT OUT	Food and nonfood-contact st designed, constructed, and us	irfaces clean sed	able, pro	operly
1 - 1	N □OUT □N/A		and ice from approved source	55	□ IN □ OUT □N/A	Warewashing facilities: install strips	ed, maintaine	d, used	; test
		Пелеле	cooling methods used; adequate equipment	56	IN OUT	Nonfood-contact surfaces cle			
40 □ I	N □ OUT □N/A	□ N/O for tem	perature control			Physical Facilities			
	N OUT ONA	18.	ood properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available	; adequate pi	ressure	
33. 10	N [d],OUT □N/A	□ N/O Approv	ed thawing methods used	58	□ IN □OUT	Plumbing installed; proper be	ackflow devic	es	_
61.4	N □ OUT □N/A		ometers provided and accurate	·	□N/A□N/O				
National allegations		Food 1	entilication. L	59	IN OUT ON/A		- 		
44 🗆 I	N 🗆 OUT		properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constru			
		2 A	ood contambation.	61	□ IN □ OUT □N/A				
45 □ 1	N □ OUT *		, rodents, and animals not present/outer gs protected	62	TUO DIN DING	Physical facilities installed, mai outdoor dining areas	ntained, and o	lean; do	gs in
46 🗖 🛭	N 🗖 OUT		nination prevented during food preparation, & display	-	□N/A □ N/O				
	N OUT ON/A		al cleanliness	63	O IN OUT	Adequate ventilation and lighting	ıg; designated	areas u	sed
	N 🗆 OUT 🗖 N/A	71 1 -	cloths: properly used and stored g fruits and vegetables	64	□ IN □ OUT □N/A	Existing Equipment and Facilities	· .		
nutiti		STATE OF THE STATE	o of Utensils 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			Administrative 1	HH.		انسان (سر المعالمة المعالمة
50 🗖 1	N 🗆 OUT 🗆 N/A	·	utensils: properly stored	65		901:3-4 OAC			
51 🗆 1	N OUT ONA	Utensils handled	s, equipment and linens: properly stored, dried,	66	☐ IN ☐ OUT ☐N/A	3701-21 OAC			
52 🗖 🛭	A/M TUO U		use/single-service articles: properly stored, used	H		<u> </u>			
53 🔲	V □ OUT □N/A	□ N/O Slash-r	esistant, cloth, and latex glove use				*		
		Mark	THE Observations and Go Winterpropriete how to hall said R. GOS soons	he	slive A situris	性的研究的			
Item No.		Priority Level		eleo n	пезпелиния чизъесно	Transpear violation 1-1-1-1-1-1-1		cos	R
13	3.00	NC	food items need to be	? 1	n good con	dition.			
									
42	3,40	NC		26	property -	thawed in con	ollonce	N.	
			wolk food rode. Clox	VPC	red)				
65	64A	NC	facilities need to b	· •	maintaine	16 00 1 11 11	72		
U -0.	1 W -1 1 1		TOURS NOW TO B	· C	THE THE VOLK CO	d in good vypa	11.		
									
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1	i					· . · . · . · . · . · . · . · . · . · .			
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Person li	n Charge	Y				Date:			_
	X/	14/10	medeock			6/25/2	4		
Environn	nental Health Spe	ecialist	(s		Licensor:				
		M CRO	L, MPH, RED3		THE CHAIN	CHD			
PRIOR	ORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2								

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N	ame of	facility 5 01	the RIVER	Check		FE	License Number	6/21/24
A	ddress	<u> </u>		City/St	ate/Zlp Ço	de 1		10.10
1	630	11 U.	5. 52		anch			
Li	icense l	```			ion Time		ravel Time	Category/Descriptive
١,	W.	XX	in Carriell		12	. '	K	Mabile
į.	une of	Inenaction (a	heck all that apply)		(3		<u> </u>	
	Standa		cal Control Point (FSO) □ Process Review (RFE) □ Vari	ance Revi	ew □ Fol	llow up	Follow up date (if required	 Water sample date/result (if required)
	Foodb	orne □ 30 D	ay ☐ Complaint ☐ Pre-licensing ☐ Consultation		··· _ · · ·	ov up		,
_			WEIE ROOMSONAMINESINGSAMI			The same of the same	The second secon	
<u> </u>	/lark de	signated con	npliance status (IN, OUT, N/O, N/A) for each numbered	item: IN=i	n compliar	nce OU	T=not in compliance N/O=no	ot observed N/A=not applicable
	-		Compliance Status				Compliance Sta	the state of the s
			1995年 1917年 - 新安全地区 東京 1995年 - 東				This is the confidence of the	andra a subject to
1.	□IN	OUT DI	Person in charge present, demonstrates knowledge, a performs duties	and ,	²³ □ IN I	OUT N/O	Proper date marking and	disposition
2		□ TUO □		2	4 DIN I	OUT N/O	Time as a public health cor	ntrol: procedures & records
3		TUOUT U	Management, food employees and conditional employe	es;	· 在 6 000	To 1 November 1190000000	A SECTION OF THE PROPERTY OF T	(1)
4	1.		knowledge, responsibilities and reporting	2	5 DIN I	□ OUT	Consumer advisory provid	led for raw or undercooked foods
5		DOUT D		nts	(A) TO WILL WAS THE SECOND SEC	· 划么此 炒 小	Selection of the select	
	#1.20 / #1.	May Sale ye	· · · · · · · · · · · · · · · · · · ·	AC AND MAN AND AND AND AND AND AND AND AND AND A	DIN [⊒ OUT	Annual Visita I as the Control of th	prohibited foods not offered
6		OUT ON		- 2	6 DN/A		rastediized loods used, p	nombred loods not offered
7		U TUO□	I/O No discharge from eyes, nose, and mouth	# 15 M 15		· 明本學 斯·		
8	□IN			2	7 DIN C	⊒ OUT	Food additives: approved	and properly used
9		OUT N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved 2	8 DIN C	OUT	Toxic substances properly i	dentified, stored, used
10	□IN		I/A Adequate handwashing facilities supplied & accessible		□IN [J OUT	Compliance with Reduced	Oxygen Packaging, other
# 1 ± 1 ± 1	* 2 15 15 15 15 15 15 15 15 15 15 15 15 15	AND ADDRESS OF S	1976 · 明·1986 · · · · · · · · · · · · · · · · · · ·	2	⁹ □N/A		specialized processes, and	d HACCP plan
11		□OUT □OUT	Food obtained from approved source	з		TUO	Special Requirements: Free	sh Juice Production
12	-	N/O	Food received at proper temperature	-	EIN F			
13		□OUT	Food in good condition, safe, and unadulterated	3	' □N/A □	N/O	Special Requirements: Hea	t Treatment Dispensing Freezers
14		OUT N/O	Required records available: shellstock tags, parasite destruction	3:	2 IN C	TUO [O/N [Special Requirements: Cus	tom Processing
# 1 # 1 4	· · · · · · · · · · · · · · · · · · ·	X 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	は、	3:	DIN C		Special Requirements: Bulk	Motor Machine College
15		ZÎOUT \∐N/O	Food separated and protected		N/A C] N/O	Special Requirements, bulk	water wachine Criteria
16	1	□OUT □N/O	Food-contact surfaces: cleaned and sanitized	34			Special Requirements: Acid Criteria	ified White Rice Preparation
17		DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	DIN C	JOUT	Critical Control Point Inspec	ition
多 油油料			chouses and high social and and high spools are as a	e de de d	LIN L	TUO		
18	□iN	□ OUT	Proper cooking time and temperatures	36	□ N/A		Process Review	
_		□ N/O		37	□IN □	OUT	Variance	
19	□N/A	□ N/O	Proper reheating procedures for hot holding					
20	□N/A	D N/O	Proper cooling time and temperatures	- R	isk facto at are ide	rs are f	food preparation practices as the most significant cor	and employee behaviors
21		□ OUT □ N/O	Proper hot holding temperatures	fo	odborne	illness.		-
22	□IN	□ OUT □N/	A Proper cold holding temperatures	iii	ness or ir	njury.	oveniuons are control me	asures to prevent foodborne

Food Inspection Report

<u> </u>													
4.5	Name of Facility Type of Inspection Date 5td. U/21/24												
7	6	s on th	re	KIV	(>			5	<u>c.</u>	V,	121	120	
<u> </u>			144									ę	ţ
	helalisia) Harrisa						<u> </u>	, , , , , , , , , , , , , , , , , , , ,					
		for the fit is a fitter.	The second of		preventative measures to control the introd								
Ma	ark d	AND A STATE OF THE			, OUT, N/O, N/A) for each numbered item: IN	1387 se225as		THE STREET PROPERTY TO SECURITY OF THE SECURIT		· · · · · · · · · · · · · · · · · · ·		applic	able
, 1		3.4			Rand Water				is, Equipment and Vend od and nonfood-contact s	Transfer of the same of the sa		le pro	nerly
38		N D OUT DWA	<u> </u>	Pasteur	ized eggs used where required	54	D IN D OUT		signed, constructed, and u		ioana.	io, pic	pperty
39		N □OUT □N/A		<u> </u>	and ice from approved source	55]N/A Wa stri	arewashing facilities: instal ps	lled, main	tained,	used;	test
40		N □ OUT □N/A	□ N/O		cooling methods used; adequate equipment erature control	56	OIN OUT	Ver-100-00-00-00-00-00-00-00-00-00-00-00-00	nfood-contact surfaces cl	AND HANDS BUILDING			
41	<u></u>	N □ OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding	57		1	t and cold water available	of the United States of the Landson	te pre:	ssure	
42		A/N D OUT DN/A	□ N/O	Approve	ed thawing methods used	58	🗆 ім 🙇оит	Plu	mbing installed; proper b	ackflow o	devices	3	
43	P	N II OUT IINA			meters provided and accurate	_	□N/A □ N/O						
				+cod+id	entification	59]N/A Sev	wage and waste water prop	erly dispo	sed		
44		N □ OUT		Food pr	operly labeled; original container	60		N/A Toil	let facilities: properly constr	ructed, su	oplied,	cleane	ėd .
			Preven	A STATE OF THE PARTY OF THE PAR	ood consideration	61		IN/A Gar	rbage/refuse properly dispo-	sed; facilit	ies mai	intaine	d
45		V □ OUT		opening	rodents, and animals not present/outer s protected	62	□ IN □ OUT		/sical facilities installed, ma door dining areas	aintained,	and cle	an; do	gs in
46		TUO DI			ination prevented during food preparation, & display	63		Ade	equate ventilation and lighti	ina: desiar	nated a	reas II	sed
47	-	N □ OUT □N/A I			al cleanliness cloths: properly used and stored	64							
49		N OUT DNA			g fruits and vegetables	04			sting Equipment and Facilitie		open we special		
					edumination to the second	1-1-			Administrative	tinit		grades due	
50		N OUT ONA			tensils; properly stored	65		IN/A 901	:3-4 OAC				
51		N D OUT DN/A		Utensils	, equipment and linens: properly stored, dried,	66		IN/A 370)1-21 OAC		<u> </u>		
52		N OUT ONA		handled Single-u	se/single-service articles: properly stored, used								
53		N OUT ONA I	□ N/O		sistant, cloth, and latex glove use	١.							
					Chiservallons and C	orre		rs:	repeal-violation				
Iten	ı No.	Code Section	Priori	ty Level							40	cos	R
15	5	3.1c	C		Food items need to	وا	e profec	ted 1	from source	7°5 0-	<u>(</u>		
					contamination.		•		·				
- :													
54	8	5.15	N	C	Plumbing noves to 1	96	mainta	ined	in good y	INAI	ν,		
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Per	son lı	n Charge	\mathcal{O}		a seed				Date:	<i>1</i>			
		Nosu Campall 4/21/24											
Env	ironn	nental Health Sp	ecialist	1	Campall Online 11 LEHS		Licensor;	W ~~	·				
		· .	- Carrier	11 m	JAK, IMPH, KEHS	-		ACH		~			

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

Na	ame of facility						
1	11 ~ ~ ~ 1	Dairy Farmers # 035	1	ck o	T	License Number	6/21/24
Δ,	ddress		<u> </u>			710	0/01/27
7	135 E. W	lain Street	\\\\\\\\\\\\		te/Zip Code St Uni	0 m	
Lie	cense holder		Insp	ectio	on Time	Travel Time	Category/Descriptive
$ \cdot $	United C	Darry Formers, Inc		7	o	10	C 3.5
	pe of Inspection (ch				<u> </u>	Follow up date (if required) Water sample date/result
	Standard □ Critica Foodborne □ 30 Day	l Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	ince R	levie	w 🛘 Fallow up		(if required)
				**	 .	<u> </u>	
-	SEARCH MEANING COMMENTS OF STREET	THE TRUE DESCRIPTION AND THE RESERVENCE		171		<u> Campient Thom</u>	
M	lark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	tem: If	¥=i n	compliance OU	T=not in compliance N/O=no	t observed N/A=not applicable
***		Compliance Status		Central	******************	Compliance Sta	*** T
- F-1				*	DIN DOUT	ক্রিভার্নিক ক্রিকেন্ট্রিক বার্কিন্ট্রিক	
1	DIN DOUT DN/	performs duties		23	DN/A DN/O	Proper date marking and d	disposition
2	OIN OUT N//	A Certified Food Protection Manager		24	DIN DOUT	Time as a public health con	trol: procedures & records
******		Management, food employees and conditional employees	<u>* * * * * * * * * * * * * * * * * * * </u>		□N/A □ N/O	MARKET AND MARK CONTROL OF THE PARTY OF THE	The second second
3	DIN DOUT DN/	knowledge, responsibilities and reporting	٥,	25	DIN DOUT		
5			to		ON/A	W. W	ed for raw or undercooked foods
	ADDITION OF WARRANT PROPERTY OF THE PARTY OF	Toolean or responding to vorming and distinguishing the second of the second or second	LS at the state of	ad Shirt	DIN DOUT	and the second s	· · · · · · · · · · · · · · · · · · ·
6		Proper eating, tasting, drinking, or tobacco use		26	□N/A	Pasteurized foods used; pr	
2 2	LIN LIOUI LINA	No discharge from eyes, nose, and mouth				THE PROPERTY OF THE PARTY OF TH	
8		Hands clean and properly washed		27	DIN DOUT	Food additives: approved a	and properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IN □ OUT □N/A	Toxic substances properly id	lentified, stored, used
10		Adequate handwashing facilities supplied & accessible	la specimon	29	DIN DOUT	Compliance with Reduced C	Oxygen Packaging, other
11	□IN □OUT	Food obtained from approved source	en skill		□N/A □IN □OUT	specialized processes, and	HACCP plan
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fresh	h Juice Production
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	□IN □OUT □N/A □N/O	Special Requirements: Heat	Treatment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O	Special Requirements: Custo	om Processing
***	NAME OF TAXABLE PARTY OF TAXABLE PARTY.	THE THE WORLD STREET		33	□IN □ OUT	Special Requirements: Bulk	Water Machine Criteria
	□IN □OUT □N/A □N/O	Food separated and protected			□N/A □ N/O	Special residuation of the second	Water Machine Criteria
761	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □N/O	Special Requirements: Acidif Criteria	ied White Rice Preparation
	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Critical Control Point Inspecti	on ,
		kallaggrafikalisen en en en en en en en en en en en en e		EKK I	□IN □ OUT	Process Review	
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□ N/A	1 100000 (10101)	
7 U I	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□IN □ OUT □N/A .	Variance	
	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	k factors are fo	ood preparation practices a	and employee behaviors
	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	dborne illness.	as the most significant cont	j
22	DIN DOUT DINA	Proper cold holding temperatures		illne	olic health inte	rventions are control mea	sures to prevent foodborne

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

		Facility	2.46	٠.					Тур	e of Inspection	Date		
1	$\gamma_{\overline{L}}$	<u> (</u>								511	6/21	1/20	1
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				7 8 (1)				[4] 	كستبير والم		A Period		-
NA:	rk d	Good Retal	II Practi	ces are tatus (IN	preventative measures to control the intro I, OUT, N/O, N/A) for each numbered item: I	odi. INI-	ictio	n of pathogens,	che	micals, and physical object	ts into foods	. N.	
		esignated comp		afe Foo	dand-Weter:			TATAL TA	Li I	tensils, Equipment and Venti	ved N/A=no	t applic	cable
38		N □ OUT □N/A			rized eggs used where required				A summaria	Food and nonfood-contact se	urfaces clean	able, pi	roperly
39	17 a.z.	N □ OÚT □N/A	1000 000	·	and ice from approved source	1	ļ.,			designed, constructed, and u			
					erature-Gontrol		55		N/A	Warewashing facilities: instal strips	led, maintaine	d, used	i; test
40	ΠI	N □ OUT □N/A	□ N/O		cooling methods used; adequate equipment	٦	56	□ и Д оит		Nonfood-contact surfaces cle	ean		
	ere a	. 1744 # 11 PL 1	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3		perature control	-				Physical Facilities	i je di a prima na je je je		
41	1.7	AMD TUO DIA	2 57	Plant fo	ood properly cooked for hot holding		57	D IN D OUT D	JN/A	Hot and cold water available	; adequate pi	ressure	
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		Thermo	meters provided and accurate]	-	□N/A □ N/O		· · · · · · · · · · · · · · · · · · ·			
				Pood I	lentification	•	59		N/A	Sewage and waste water prop	erly disposed		
44		V □ OUT		Food p	roperly labeled; original container		60		N/A	Toilet facilities: properly constru	ucted, supplied	1, clean	ed
H			-Preven	~~ ~~ ~~ ~~ ~~ ~~ ~~ ~~ ~~ ~~ ~~ ~~ ~~	ody Contamination		61	□ IN □ OUT □	N/A	Garbage/refuse properly dispos	sed; facilities n	naintain	ed
45	ПП	v □ out			rodents, and animals not present/outer s protected		62	□ IN □ OUT		Physical facilities installed, ma- outdoor dining areas	intained, and c	olean; do	ogs in
46 ☐ IN OUT Contamination prevented during food preparation, storage & display													
47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness 63 ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas us										used			
48 🖂 IN 🖂 OUT 🗀N/A 🗀 N/O Wiping cloths: properly used and stored 64 🖂 IN 🖂 OUT 🗀N/A Existing Equipment and Facilities													
49 IN OUT NA NO Washing fruits and vegetables Administrative													
Т						1	0-		A.I. (A		Land Hard	A STATE OF THE STA	4 4 -1 -6
50	□ II	V K OUT □N/A	□ N/O		stensils: properly stored		65	IN OUT O	N/A	901:3-4 OAC			
7.	1		11.15	handled			66		N/A	3701-21 OAC			· ·
		I □ OUT □N/A			se/single-service articles: properly stored, used					-		1,	
		I □ OUT □N/A I	□ N/O		esistant, cloth, and latex glove use	distant		P70 T 1 1 1 2 4 4 1	al same	The life beautiful of the first factor of the	Control 1		-
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item	No.	Code Section	Priori	y Level	Comment	2///2		Eatherstanding Litche	CHOIC	2.2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	<u> </u>	cos	R
93	<u></u>	3.4F	<u>c</u>	·	Cold holding units v	<u> </u>	: e d	e to b	<u> </u>	410F or be	OW.		
	4	747								1 12 off th	<i>(*)</i>		
46	<u> </u>	3.20	N	<u>. </u>	Food items need t	٥	<u>}</u>	oe stor	Q C	1 6" off the	+100r.		
50	3.74	3.2K	N	٠	In usc utensils ner	-1		h la .	_		L .	<u> </u>	
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56		4.5D	N	<u>. </u>	Equipment needs to		be	maint	<u>م (ا</u>	red clean to	sisht		븜
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Environmental Health Specialist Licensor:													
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N	ame of うべゅ	facility	omato Pizza-Wu	Check	¥		License Number	İ	U/21/2	14
Ā	ddress	4 5 (City/Sta	te/Zip Code					
_	112	E Mu	omato Pizza-Wu Alberry Street riprises of NU	W	1 1	10	~			
L	icense l	rolder		Inspect	ion Time	Trav	rei Time	Cate	gory/Descriptive	
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┢	vne of l	nspection (ch	eck all that apply)	<u>. </u>			<u>- </u>			
	Standa		I Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revi	ew □ Follow u	n l'	Follow up date (if required	, , ,	Nater sample date if required)	/result
	Foodbo	orne □ 30 Day	y ☐ Complaint ☐ Pre-licensing ☐ Consultation		- · · · · · · · · · · · · · · · · · · ·			, '	,	
			THE MARKET BORNE HANDESSERVENT FOR STATE							
١	/lark de	signated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN=i	compliance C)UT=n	ot in compliance N/O=no	t obse	erved N/A=nota	pplicable
			Compliance Status		-	. 5	Compliance Sta			
1 % W	******** ******		Printed and the second		****	7810/115	demescon elected			
1	Пікі	OUT N//	Person in charge present, demonstrates knowledge, as	nd	DIN FLOU			Section Section		
Ľ	LIN		performs duties		3 N/A N/C		Proper date marking and	dispos	sition	
2	50, 60	OUT N/			A DIN DOU	F.	Time as a public backs	duct	reachur- 5 0	
	表 供 東 中 一 下 章 不 美 子 三 三 下	**************************************					Time as a public health con	iroi: bi	rocedures & record	S
3	□IN	□OUT □ N//	Management, food employees and conditional employee	s;			THE PROPERTY OF THE PROPERTY O	1 Y 7 . W **	CAN AND AND AND AND AND AND AND AND AND A	1.00 (A) (A) (A) (A) (A) (A) (A) (A) (A) (A)
ļ.,,	-		Kristineege, responsibilities and reporting	2		T	Consumer advisory provid	ed for	Taw or undercook	ed foods
5			A Proper use of restriction and exclusion A Procedures for responding to vomiting and diarrheal even	40	ON/A		<u> </u>			34 100GS
3	EN BY NO. 10. 7	Form mark mark market	A Procedures to responding to vorticing and diarries even	IS .				illai(100 mg
6			Proper eating, tasting, drinking, or tobacco use	26	□IN □OU' BI⊒N/A	'	Pasteurized foods used; p	rohibit	ed foods not offer	eď .
7			No discharge from eyes, nose, and mouth			(a.)		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
		PANDARA (PROM.) PROM.	HANGE CONTRACTOR OF THE PARTY O	To the same	DIN DOU	_		\$. %. × ±		
8			Hands clean and properly washed	2	7 DN/A		Food additives: approved a	and pr	operly used	
9		OUT N/O	No bare hand contact with ready-to-eat foods or approval fernate method properly followed	red 2	DIN DOUT	Γ **	Toxic substances properly in	dentifie	ed, stored, used	
10	□IN	OUT N/A	A Adequate handwashing facilities supplied & accessible	£ 19/	DIN DOUT	r	Compliance with Reduced			***
	(A A A A A A A A A A A A A A A A A A A	4.5.5.6.1 图 · · · · · · · · · · · · · · · · · ·	SHOW THE PROPERTY OF THE PROPE	29	DN/A		specialized processes, and	HAC	in Fackaging, olner CP plan	16 7
11		DOUT	Food obtained from approved source	30	TUO U NIU	- I,	Paralal Daniel 4 E			
12	ŀ.	□OUT □N/O	Food received at proper temperature	31	IDN/A IDN/O		Special Requirements: Fres			
13	□IN	DOUT	Foed in good condition, safe, and unadulterated		ON/A D N/O	_ `	Special Requirements: Heat	t Treat	ment Dispensing F	reezers
14	□N/A	DOUT N/O	Required records available: shellstock tags, parasite destruction	32	DN/A DN/O		Special Requirements: Cust	om Pr	ocessing	
***	· · · · · · · · · · · · · · · · · · ·	CERTIFICATION CONTRACTOR			DIN DOUT	.	S			
15	□IN	□OUT □N/O	Food separated and protected	33	□N/A □ N/O		Special Requirements: Bulk			
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT		Special Requirements: Acidi Criteria	fied W	/hite Rice Preparati	on
17		OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT □N/A	c	Critical Control Point Inspect	tion		
建	· 电电线 *** · 电电线 ***		and the contract of the contra	***	DIN DOUT) Da			
18	□IN □N/A	OUT N/O	Proper cooking time and temperatures	36	DN/A	+	Process Review			
19		OUT	Proper reheating procedures for hot holding	37	□IN □ OUT □N/A	V	/ariance	· · · · · ·	<u>1888 ()</u>	
20		□ OUT □ N/O	Proper cooling time and temperatures	R	sk factors are	e food	preparation practices	and e	mployee behavi	ors
21		OUT	Proper hot holding temperatures	fo	odborne illnes	S.	the most significant con			
22	□IN I	OUT N/A	Proper cold holding temperatures		iblic health in less or injury.	11 0FV 6	entions are control mea	sures	s to prevent food	lborne

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date												
Name of Facility Spappys Tomalo P1225 Std. W/21/24												
5n	OD US	low	1alu	P1226				5+d-	6/0	1/2	И	
3	£	<u>.</u>							-	- }	<u> </u>	
		and the contract		TATAL TO GOOD RETAIL	JPI	W.	CTICES:			(Annual		
	Good Retai	il Practi	ces are	preventative measures to control the intro	odu	ction	n of pathogens, o	chemicals, and physical obje	cts into foods	s.		
Mark	designated comp	oliance s	status (II	N, OUT, N/O, N/A) for each numbered item: I	N=i	n cc	mpliance OUT =n	ot in compliance N/O=not obs	erved N/A=n	ot appli	cable	
			Safe Foo	d and Water 11 - 11 - 11 - 11 - 11 - 11 - 11 - 11				Utensila Equipment and Von	ding-			
38 🗆	IN □ OUT □N/A	N/0	Pasteu	rized eggs used where required		54	ш и Де́о∪т	Food and nonfood-contact designed, constructed, and	surfaces clear	ıable, pı	roperly	
39 □	IN DOUT DN/A	\	Water	and ice from approved source	1			Menance bine for that a chine				
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40 🗆	IN □ OUT □N/A	EL N/O	Proper	cooling methods used; adequate equipment	ן ן	56	□ IN 🛱 OUT	Nonfood-contact surfaces of	dean			
40	11 GOT ENDA		for tem	perature control			14.1.1.1	Physical Facilities	BELL	SHI		
41 🗆	IN □ OUT □N/A	□ N/O	Plant fo	ood properly cooked for hot holding	$ \ $	57	□ IN □ OUT □	I/A Hot and cold water availab	le; adequate p	ressure)	
42 🗖	N □ OUT □N/A	□ N/O	Approv	ed thawing methods used	1 [58	□ IN □OUT	Plumbing installed; proper	backflow devi	ces		
43 🗆	N □ OUT □NA		Thermo	meters provided and accurate	1 [□N/A □ N/O					
lacing before relation			-Food-fic	lentification:		59		I/A Sewage and waste water pro	perly disposed			
44 🔲 1	N □ OUT		Food p	roperly labeled; original container		60		I/A Toilet facilities: properly cons	tructed, supplie	d, clean	ied	
		Pleven	uon of F	ood Contamiliation		61		I/A Garbage/refuse properly disp	osed; facilities i	maintain	ed	
45 🗆	N 🗖 OUT			rodents, and animals not present/outer	1	62	IN PLOUT	Physical facilities installed, m	aintained, and	clean; d	ogs in	
openings protected 46 □ IN OUT Contamination prevented during food preparation, storage & display.												
63 CIN COUT Adequate ventilation and lighting designated areas up										ueed		
47 D IN D COT LINA Personal cleanliness									useu			
49 DIN DOUT DN/A DN/O Washing fruits and venetables									V			
				se of Utanella		11	はおいれているか	Administrative.	Hand		dT.	
	N □ OUT □N/A I			utensils: properly stored		65		/A 901:3-4 OAC	.0			
				s, equipment and linens: properly stored, dried,	-	_	· · · · · · · · · · · · · · · · · · ·	<u> </u>			• .	
	N 🗖 OUT □N/A	1 11	handled			66	OUT ON	/A 3701-21 OAC				
	N 🗆 OUT 🗆 N/A			ise/single-service articles: properly stored, used								
53 🔲 I	N 🗆 OUT 🗆 N/A I		Slash-re	esistant, cloth, and latex glove use		4 4 4		The state of the s			410 House And	
			1,757	*			TAR WOLD!					
Item No.	Code Section	Priori	ty Level			(0.4-61)	societatiii Aliither	Market - Amagic Artifation-set-		cos	R	
46	3.20	N	4	Food items needs to	Q	b	stored	6" of The Ale	p			
51	4.96	N	C	Utensils need to be	~	51	rosed ove	operly to prev	in t			
				bare hand pontact				()	· · · · ·			
54	4.14	No		Non-food contact Su-	La	a fre	-x need	to be smoot	J			
1				easily cleanable		, *		1 4 - C C C C C C C C C C C C C C C C C C	· . T	+-		
56	4.50	No			h		clean to	sight & touch.		+-		
62	le le	W		Floor & wall joints				7 1	11.	-		
	not problem (c			Times to constitution	1	* ((-C 10 %	CARCH-4 CLA	mable	╁╬╌		
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<u> </u>			<u> </u>	A # 1								
Person i	n Charge 🚫 .	John St.	A STATE OF THE PARTY OF THE PAR					Date: / / / / /	t i			
Emiles	nental Health Spe	<u> </u>	Andrew of the Party of the Part	Toto			T.:	6/21/2	.4			
CHVIRON	nentai nealth spe		Q. 1.	MOH, RENS			Licensor:	NAHA			1	
· · · · ·		1 1						ACHD_				
PRIOR	ITY LEVEL:	∵C≟√€	CRITIC	AL NC= NON-CRITICAL				Page	⊋ of	1		

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1	Name of facility ンしる。 いいい	NNI sbie	Gheck M.FS			License Number	Date (0/21/	24
	Address		Cityles	ate/Zip Code				- 101	V. (
	333 W. n	Pain Street		rs VV	1104		,		•
1 -	iconse noidei	·	Inspec	tion Time	Tra	avel Time	Categor	y/Descriptiv	·
"	Rebecca	Walls		SO		سي	(3		
⊢	ype of Inspection (che			<u> </u>		D			
7	ŚStandard □ Critica	l Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revi	iew □ Follow	เมอ	Follow up date (if required		er sample da quired)	ate/result
	Foodborne 30 Day	/ ☐ Complaint ☐ Pre-licensing ☐ Consultation			~P		, ,,,,,,		
5000									
	THE WATER WATER WATER TO SELECT	ANA MATUDEFORMA DENIESSARE (ALANGO)	图 20	DEFINE TO	上	MANAGEMENT OF STREET			
Ľ	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em. IN =i	n compliance	OUT=	not in compliance N/O=no	t observe	ed N/A≔not	applicable
		Compliance Status				Compliance Sta	tus	2	
	· · · · · · · · · · · · · · · · · · ·	WATER THE TAXABLE PROPERTY OF THE PROPERTY OF	N. S. S. S. S. S. S. S. S. S. S. S. S. S.			Marking Salitoling to Sa		(1000) (1000)	
1	DIN DOUT DN/	Person in charge present, demonstrates knowledge, ar performs duties	nd		UT	Proper date marking and	ALL THE COLUMN TWO	. <i> </i>	7
2	DIN DOUT DN/A	Certified Food Protection Manager			UT			· ·	
	· · · · · · · · · · · · · · · · · · ·	· 我们是一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个	2 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	⁴ DN/A D N		Time as a public health cor	itrol: proce	dures & reco	ords
3	DIN DOUT DN/	Management, food employees and conditional employee knowledge, responsibilities and reporting	1	E DIN DO	NOW THE	Normality at the state of the s		IN THE REAL PROPERTY OF THE PROPERTY OF THE REAL PROPERTY OF THE REAL PROPERTY OF THE REAL PR	· · · · · · · · · · · · · · · · · · ·
4	DIN DOUT DN/A		1 1	5 ONA		Consumer advisory provid	ed for raw	or undercoo	oked foods
5	IN OUT N/A		ts						200 No. 2
*		Proper eating, tasting, drinking, or tobacco use	* * * * * * * * * * * * * * * * * * * *		UT	Pasteurized foods used; p	robibited f	ands not off	ered
7		No discharge from eyes, nose, and mouth		6 □ N/A					4
		EXCELLERATE CONTROL OF THE CONTROL O	i ar te d	A CONTRACTOR			**************************************	· · · · · · · · · · · · · · · · · · ·	
8		Hands clean and properly washed	2	Z DIN DO	UT	Food additives: approved	and proper	rly used	
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed 2	8. DIN DOI DN/A	UT	Toxic substances properly in	dentified, s	tored, used	, X
10		Transfer outpined a docessible	2	OIN DO	JT .	Compliance with Reduced	Oxygen Pa	ackaging, oth	ier
14	DIN DOUT	Food obtained from approved source	***	LIN/A		specialized processes, and	HACCP	plan	·
12	DIN FIOUT	Food received at proper temperature	30	NA DN/	0	Special Requirements: Fres	h Juice Pr	oduction	
13	□IN ĎÖUT	Food in good condition, safe, and unadulterated	3	DN/A D.N/		Special Requirements: Heat	t Treatmen	nt Dispensing	Freezers
14	LIN/A LIN/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cust	om Proces	ssing	
	WINDOWS OF THE REAL PROPERTY.	CARLES TO THE STATE OF THE STAT	33	DIN DOL		Special Requirements: Bulk	Water Mai	chine Criteria	
15	DIN DOUT	Food separated and protected							
16	□IÑ □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	N/A N/O	5	Special Requirements: Acidi Criteria	nea white	Rice Prepara	ation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OU □N/A	T	Critical Control Point Inspect	ion		
4.6.1 4.48.1		edi kanzalis designisaring paris di paris	36	□IN □OU	т	December 2	-		
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	7 36	□N/A		Process Review	 .		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□N/A	<u>'</u>	Variance	-		
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors a	re foo	od preparation practices a	and empl	oyee beha	viors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	odborne ifine	SS.	the most significant con	_		2
22	ON OUTONA	Proper cold holding temperatures		ublic health ness or injury	interv '.	rentions are control mea	sures to	prevent for	odborne

Food Inspection Report

				Authority: Chapters 3/1/ and	37	15 Onio Revis					
	of Facility	1	inn	:			Туре	of Inspection	Date	· .	
0/9	e Waysic	le '	L ^{NN}	·				5/9.	6/21	24	
	afer more and the fall of the			THE HELDENGOOD RETAIL	ar.	OTICES: #W-	eprovincely				
	Good Retai	l Practio	ces are	preventative measures to control the intro	ductio	on of pathogens,	cher	micals, and physical objec	ts into foods.		<u> </u>
				, OUT, N/O, N/A) for each numbered item: I						applic	able
			are Foo	d and Water	33		<u> </u>	enals, Equipment and Vend	A		
	<u> Angelong and Angelong at the State of the </u>		Pasteur	ized eggs used where required	54	тио 🗖 ин 🗆		Food and nonfood-contact s designed, constructed, and u		ble, pro	operly
	IN □ OUT □N/A			and ice from approved source	55		IN/A	Warewashing facilities; insta strips	lled, maintained	, used;	test
	IN □ OUT □N/A		Proper	cooling methods used; adequate equipment perature control		IN DOUT	المالية (الموارية والموارية والموارية والموارية والموارية والموارية والموارية والموارية والموارية والموارية و	Nonfood-contact surfaces cl	The second second		-
41 🗖	IN □ OUT □N/A	□ N/O		od properly cooked for hot holding	57			Hot and cold water available	<u> </u>	ssure	
42 🗖	IN OUT ON/A	□ N/O	Арргоче	ed thawing methods used	58	□ IN □OUT		Plumbing installed; proper b			
43 🗖	IN □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O	1			_	
			Epolit	emuication	59		IN/A	Sewage and waste water prop	perly disposed		
44 🗆	IN 🗆 OUT		Food pr	operly labeled; original container	60		N/A	Toilet facilities: properly consti	ructed, supplied,	cleane	ed
		Preven		pod Contantinaupn	61		N/A	Garbage/refuse properly dispo	sed; facilities ma	aintaine	ed
45 🗖	IN 🗖 OUT			rodents, and animals not present/outer s protected	62			Physical facilities installed, ma outdoor dining areas	aintained, and cle	ean; do	gs in
46 🗆	IN 🗆 OUT		Contam storage	ination prevented during food preparation, & display		□N/A□ N/O					
	IN □ OUT □N/A			l cleanliness	63	DIN DOUT	_	Adequate ventilation and lighti	ing; designated a	areas u	sed
	IN OUT ONA I		· •	cloths: properly used and stored	64		N/A	Existing Equipment and Facilitie	9S		
		: -		g fruits and vegetables			tunither)	Administrative		* 17	
	IN □ OUT □N/A I		CE.m. woodward. A work all work and	tensils: properly stored	65		N/A	901:3-4 OAC			
-	IN OUT ON/A		Utensils	, equipment and linens: properly stored, dried,	66		NI/A	3701-21 OAC	<u> </u>		
	IN OUT ONA		handled Single-u	se/single-service articles: properly stored, used	-00		INVA.	0701-21 OAG			
	IN OUT ONA I	□ N/O		sistant, cloth, and latex glove use							ł
					oRie	ALVELA STO	15				
は非常		神像小学…	Walle 19	Phin appropriate poxition COS tato ECOS Son	elede	h ellerdining Insp	clion	Received violation	14154	331	
Item No		Priorit	y Level		١		- 1	(1) 1		GOS	R
10	6.20	1000	•	Hand sinks need to		- bronge	<u> </u>	with hand	cryins	<u> </u>	
				security	140			·	· -		
54	44.4	No	W.	Equipment needs to	bc.	in good		toair.			
5 b	4.50	M	ہ سند	Equipment needs to be	. YY	vaintaine	d	clean to sigh	to fouch.		Ū
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De	in Charra							n.t.			
rerson	in Charge	K	2/0	eco Walls	}			Date: 4/21/	24		
Environ	mental Health Spe	ecialist		The state of the s	/ 	Licensor:		1 1			
			1 <u>CL</u>	oget WOH BERR			Ac	HD			
55101	DITY I EVEL.	C (-Air	AL MO NON ODITION					^ -		

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

N	ame of facility		Chec	k or	ne	License Number	—	Date
15	Peebles De	ive Bar Mobile	ÌØF	SC	RFE	53		10/20/24
A	ddress		City/s	Stat	e/Zip Code			WIZUIGI
\	117 011	N 32	Q.	. ,]	des	•		
L	Icense holder	31.2	<u> </u>	7.76		Travel Time	Ca	ategory/Descriptive
la	$H_{\alpha} \cap Y$	() 10 Twin	er son per	r	- 1	30	"	- T - T - 1 - 1/4
T.	ype of Inspection (che	Smith/Kvan Irvine	100	0	<u>D</u>		<u> </u>	mobile
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	viev	w 🏻 Follow up	Follow up date (if require	∌d} .	Water sample date/result (if required)
╚		☐ Complaint ☐ Pre-licensing ☐ Consultation		1.0		<u> </u>		
-	Name and a state of the state o	ENGELEGISTORNESIGNES SRIBKEPACTO						
		lance status (IN, OUT, N/O, N/A) for each numbered it						
H	nam doorginated corrigi	Compliance Status	GHI, HY	<u>-"</u>	compliance Oc			
38.44	*****	Compliance Status	18 3 W			Compliance St		
	THE THE RESIDENCE SERVICES AND ADMINISTRATION OF SERVICES	Person in charge present demonstrates tracelled as	nd	1000	DIN DOUT	No. of the state o		The second state of the second
1	DIN DOUT DN/A	performs duties		23	□N/A □ N/O	Proper date marking and	dsib t	position
2	□IN □OUT □N/A	Certified Food Protection Manager		24	DIN DOUT	Time as a public health or	ontroi	: procedures & records
		Management, food employees and conditional employee			□N/A □ N/O		w	The second secon
3	DIN DOUT DIN/A	knowledge, responsibilities and reporting	s, [25	□IN □ OUT		ingth Tank Times	The same state of the same same same same same same same sam
4	DIN DOUT DN/A				□N/A			for raw or undercooked foods
5	OUT N/A	Procedures for responding to vomiting and diarrheal even	ts	E HALL		THE STREET		
6	DIN DOUT NO			26	□IN □ OUT □N/A	Pasteurized foods used;	prohi	ibited foods not offered
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth		E W			4 H	
	· · · · · · · · · · · · · · · · · · ·	(AVENUE) #- Bentalming to Try Hamasay 12 Title 14 14	* * * *	27	□IN □ OUT	Food additions assume		, , , , , , , , , , , , , , , , , , ,
8	DIN DOUT N/O	Hands clean and properly washed		21	□N/A	Food additives: approved	and	properly used
_	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	red	28	□IN □ OUT □N/A	Toxic substances properly	/ iden	tified, stored, used
9	□N/A □ N/O	alternate method properly followed		· · · · · · · · ·	**************************************	Marketter State of the State of	N The sta	WARREST WAR WITH THE THE THE THE THE THE THE THE THE T
10	DIN DOUT NA	Adequate handwashing facilities supplied & accessible	-		□IN □ OUT	Compliance with Reduce	d Ovu	gen Packaging, other
		各到18 mm 电系列 (1975) (2017) [1] (2017) [2017]	m 1 M	29	□N/A	specialized processes, a		
11	DIN DOUT	Food obtained from approved source		30	□IN □ OUT □N/A □ N/O	Special Requirements: Fro	esh Ji	uice Production
.12		Food received at proper temperature		<u> </u>	DIN DOUT		—	
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Special Requirements: He	at Tre	eatment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O	Special Requirements: Cu	stom	Processing
		177. [1] 1. [1]			DIN DOUT		—	
15	□IN □OUT	Food separated and protected	*** #= #**	33	N/A N/O	Special Requirements: Bu	lk Wa	iter Machine Criteria
-	ON/A ON/O	Toda Separated and protected	[0.4	דטסם אום	Special Requirements: Ac	idified	White Rice Preparation
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	Criteria		, ropalation
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspe	ction	ν.
	[] 经内保险 在有外交子会形成	THE CHARLES AND THE COLOR OF TH		36	□IN □OUT	Brosses Bross		
18	DIN DOUT	Proper cooking time and temperatures		30 ———	□N/A	Process Review		
19	DIN DOUT	Proper reheating procedures for hot holding		37	□IN □OUT □N/A	Variance		
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	$\neg $	Ris	sk factors are	food preparation practices	s anc	d employee behaviors
21	□IN □ OUT . □N/A □ N/O	Proper hot holding temperatures		foo	dborne illness	•		_
22	DIN DOUT DN/A	Proper cold holding temperatures		illn:	blic health int ess or injury.	terventions are control me	easu	res to prevent foodborne

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

Nom	ame of Facility Type of Inspection Std U/20/24											
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a rain name		(40) ahaya hain ka halim) ahay ka hai			THE THE TENT GOOD REPAILS	DDA	OTICE DID				and the same	San Har Santi
A PARTICIPATION	M. S. Carrier and an	J. 1 C. 1 C. 1 J. 1 J. 1 J. 2 C. 2 C. 1			preventative measures to control the introd	Y A 11 %	1 1 1 1 1 1 2 2 3 3 3 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4	1 30 .		Linto foods	it its	en i di
Ma	rk d				I, OUT, N/O, N/A) for each numbered item: IN						annlic	ماره
					drand Water to the total to the			T.U.	enslis Equipment and Vendi		Applic Control	abic
38	7.7	N 🗆 OUT 🗆 N/A			rized eggs used where required	54			Food and nonfood-contact su	ríaces cleanab	le, pro	perly
		N DOUT DN/A				-			designed, constructed, and us			
39					and ice from approved source	55	□ IN □ OUT □]N/A	Warewashing facilities: installe strips	ed, maintained,	used;	test
CONTRACTOR OF SE		3 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			The state of the s	56	□ IN □ OUT		Nonfood-contact surfaces cle	an		
40		A'N D OUT DWA	□ N/O		cooling methods used; adequate equipment perature control		A WARRANT AND A STREET A STREET AND A STREET	(c)	Physical Facilities		1.1	
41	□ !!	N □ OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding	57		IN/A	Hot and cold water available;	adequate pres	ssure	
42			□ N/O	Approve	ed thawing methods used	58	□ IN □OUT		Plumbing installed; proper ba	ckflow devices)	
43	□ II	N/A DUT IN/A	,	Thermo	meters provided and accurate		□N/A □ N/O					
				Food 1d	entification of the second second	59		IN/A	Sewage and waste water prope	rly disposed		
44	□ II	v □ OUT		Food pr	operly labeled; original container	60		IN/A	Toilet facilities: properly constru	cted, supplied,	cleane	d
			Preven	THE COMMENT AND LOSSES	bod Contamination Head Street	61		JN/A	Garbage/refuse properly dispose	ed; facilities mai	ntaine	d
45	□ II	v □ OUT			rodents, and animals not present/outer s protected	62	□ IN □ OUT	ľ	Physical facilities installed, main	ntained, and cle	an; do	gs in
46		N □ OUT		Contam	ination prevented during food preparation,		□N/A □ N/O		outdoor dirilling areas	V"	,	
47	79				& display	63	□ IN □ OUT		Adequate ventilation and lightin	g; designated a	reas u	sed
48		OUT DWA	□ N/O		cloths: properly used and stored	64	□ IN . □ .OUT □	IN/A	Existing Equipment and Facilities			,
		N □ OUT □N/A			g fruits and vegetables				Administrative			
		alterioration and internal and		raper-Us	se-offUténailet-i			1	A. S. in Laboratories and A. S. S. S. A.			(mil) mily
50	□ IN		□ N/O		itensils: properly stored	65		N/A	901:3-4 OAC			
51	□ Iì	OUT 🗆 N/A		Utensils handled	, equipment and linens: properly stored, dried,	66		N/A	3701-21 OAC			٠.
52	□ IN	OUT DN/A		Single-u	se/single-service articles: properly stored, used							
53	□ II	I OUT DNA	□ N/O		sistant, cloth, and latex glove use							
建设					- Opservations and Co	Tiệ	dive Anto	15-				
Item	No	Code Section	Priorit		(Hn approprate-box-to-seS-and-R-(COS +corre	čieć (ine Dezduzine inspi	eotion)	代配子APBEILViolation: トー・ナー・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・		cos	R
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Pare	on i-	 ı Charge		·					Date:	l	<u></u>	
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Envi	ronm	ental Health Sp	ecialist	76			Licensor:		• • •	0-1		
			مانندان. الرساس	1	Drf MOH REHS		Licensor;	MA	NO			
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N	ame of	facility	^	5 . 0	Check				License Number		Date
Ц	<u> </u>	<u>US 1</u>	<u>. </u>	rove Dairy Bor	*	30	, LIKE		30		6/20/24
A	ddress				City/S	itate	e/Zip __ Code				, , , , , , , , , , , , , , , , , , , ,
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Ty	/pe of I	nspecti	on (che	ck all that apply)	1			' T	Follow up date (if required	a) I	Water sample date/result
ď	Standa	rd Œ	(Critical	Control Point (FSO)	nce Re	viev	w □ Follow uj	p T	The second control of the second control of		(if required)
				☐ Complaint ☐ Pre-licensing ☐ Consultation						ŀ	
-		1,21				Jan 1					
			解文)在日本教	MATERIAL PROPERTY OF THE PROPE	33.4	ND)	PUBLICATION OF THE PARTY OF THE		THINTERVENTIONS	r is	THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.
١	fark de	signate	d compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	=in	compliance O)UT=	not in compliance N/O=no	ot ob	served N/A=not applicable
			1 1 1 .	Compliance Status		F	- i		Compliance Sta	atus	
	**		A Part of the part	· 1014年,2016年1日 - 中央市工程 - 中和工程 -			The state of	i i	paratter and the line was		
1	DIM		□ N/A	Person in charge present, demonstrates knowledge, ar	nd	23	DIN FIGU		· ·		The second secon
_	Lin	ЦО0.	11 14/A	performs duties		23)	Proper date marking and	aispo	osition
2			□ N/A			24	□IN □ OU	JT.	Time as a public health cor	otrol:	procedures 9 records
	湖, 海, 海, 海,	*****	isk viewings	· · · · · · · · · · · · · · · · · · ·	始 第		□N/A □ N/C				
3	ITIN	.HOUT	. □ N/A	Management, food employees and conditional employees	s;	46.16	· · · · · · · · · · · · · · · · · · ·	新 Maria 作。 Maria		等/ % 	CAMPAGE AND THE SECOND
				knowledge, responsibilities and reporting		25	□N □ OU	IT	Consumer advisory provid	ded fo	or raw or undercooked foods
4			□ N/A				□N/A			Sing year man	<u>i</u>
5	LIN	∐ OU I	□ N/A	Procedures for responding to vomiting and diarrheal even	is .	()			ing Digity Companies	ណ្ឌិត	THE PARTY OF THE P
6	PUN	A A A A A A A A A A A A A A A A A A A	W. WAR	Proper eating, tasting, drinking, or tobacco use	244 Min (M)	26	□N/A □ OU	T	Pasteurized foods used; p	orohib	ited foods not offered
7			. □ N/O						(4.40/ PAN) 144 PAN (4.40 PAN) 144 PAN (4.4	海川鄉 署	
				A faithful annual of the factor of the facto	A THE RES	382,983,					
			□ N/O	-	indu and 1990	27	IDN/A □ OU	T	Food additives: approved	and j	properly used
8			□ 14/0	Hands clean and properly washed			, LIWA				
	I IIIN	□ OUT		No bare hand contact with ready-to-eat foods or approv	ad l	28	□IN □ OU.	Т	Toxic substances properly i	identi	fied, stored, used
9		□ N/O		alternate method properly followed	eu		□N/A				
		۸				P. SEL PE SAME IN M. DEL M					
10	□IN	TUO 🗓	□ N/A	Adequate handwashing facilities supplied & accessible		29	DIN DOUT	т	Compliance with Reduced	Охує	en Packaging, other
m th A	-	有有的音乐		(2015年1月1日日 - 1975年1日 -	185		□N/A	[specialized processes, and	d HA	CCP plan
11	DIN	DOUT		Food obtained from approved source		30	I N I OUT		Special Requirements: Fres	sh Ju	ice Production
12			Andrews	Food received at proper temperature		<u> </u>	□N/A □ N/O		<u> </u>		
13	DIN	DOUT		Food in good condition, safe, and unadulterated	- ⊟ l	31		r I	Special Requirements: Hea	t Tre	atment Dispensing Freezers
		DOUT		Required records available: shellstock tags, parasite	 		DIN DOUT	-		—	
14		□N/O		destruction		32			Special Requirements: Cus	tom F	Processing
た。 別 4 所	新聞 (1982 A 20 A) 森田 (1984 A) (1984 A	41445		100 年 100 年 100 日本 100	4.17	<u> </u>	TUO II NI				·
	□IN	M OUT				33	N/A N/O		Special Requirements: Bulk	(Wat	er Machine Criteria
15		□N/O		Food separated and protected			•	\neg	· · · · · · · · · · · · · · · · · · ·		
10		□out		Food contact nurfaces elected at the desired	 	34	IDIN IDOUT		Special Requirements: Acid Criteria	lified '	White Rice Preparation
16	□N/A	□N/O		Food-contact surfaces: cleaned and sanitized	_				Unitoria		
17	DIN	OUT		Proper disposition of returned, previously served,		35	□IN □OUT	г [Critical Control Point Inspec	tion	
. M bo	* * * · · · · · · · · · · · · · · · · ·	* # \$ & T 7 7 7 7	i soliti oli jamas kasti.	reconditioned, and unsafe food			□N/A		- Children Control Foint maper		
¥.*				nicepualité Basengere de l'aliant		36	DIN DOUT	ſĮ	Process Review		
18		□ OU1	ſ	Proper cooking time and temperatures			□ N/A				<u> </u>
\dashv		-			<u> </u>	37	DIN DOUT	•	Variance		
19		□ OUT		Proper reheating procedures for hot holding] [□ N/A				
_		□ N/O			[· · · · · · · · · · · · · · · · · · ·				
20				Proper cooling time and temperatures		D:-	ek faatara a-	n fo-	od proporation prostices	ادسم	omployee hat
4		□ N/O			_	tha	at are identifie	ed as	od preparation practices the most significant cor	anu ntrihi	employee penaviors
21		□ OU1		Proper hot holding temperatures			dborne illnes		,		
	□N/A	□ N/O				P	hlic health is	nten	rentions are control mo		es to prevent foodborne
,,	- IAI		- IIIN/A	Droppe cold halding townsets			ess or injury.		rendons are conduit Me	aoui	es in hieverir toodbouve
22	THA		⊔N/A	Proper cold holding temperatures							4

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

Name c	Name of Facility Locus & Grove Dairy Bar Authority: Chapters 37 17 and 37 15 Onlo Revised Code Type of Inspection Std 4 (CP 6/20/24)											
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3,000			<u></u>	1			 -		710 ALC	W / 3.00	10-1	
Ewitt					COOD RETAI							
	Good Reta	il Practi	ices are	preventativ	re measures to control the int	roduct	ion of pathog	gens, che	micals, and physical object	ts into foods		
Mark	designated comp	oliance :	status (II	N, OUT, N/C), N/A) for each numbered item:						t applic	cable
			1					the state of the state of	tensile Equipment and Vend			
	IN OUT ON/A				sed where required] [5	4	UT	Food and nonfood-contact s designed, constructed, and u		able, pr	орепу
	IN DOUT DN/		Water	and ice from	approved source	5	5 IN O	UT □N/A	Warewashing facilities: instal	lled, maintaine	d, used	i; test
		34to	4				6 □ IN (X) O	UT	strips Nonfood-contact surfaces cli			
40 🗆	IN OUT ON/A	□ N/O		perature con	nods used; adequate equipment trol			- Byenn	Physical Facilities			
41 🗆	IN □ OUT □N/A	□ N/O	Plant f	ood properly	cooked for hot holding	5	7 - IN - 0	UT □ N/A	Hot and cold water available	; adequate p	ressure	1
42 🗆	IN □ OUT □N/A	□ N/0	Approv	ed thawing r	methods used	5	8 IN OL	JT	Plumbing installed; proper b	ackflow devic	es	
The State of the S	ÌN □ OUT □N/A	_ \.	Thermo	ometers provi	ded and accurate	7 <u>L</u>	□N/A□N/	0				
			Epouli	entification		5		UT 🗆 N/A	Sewage and waste water prop	erly disposed		
44 🗖	IN 🗆 OUT		Food p	roperly label	ed; original container	6	о 🗆 и 🗖 о	UT □N/A	Toilet facilities: properly constr	ucted, supplied	ı, clean	ed
计计计	A SHARE	Rreven		20 20 20 20 20 20 20 20 20 20 20 20 20 2	ological transfer in the contract of the contr	6			Garbage/refuse properly dispos	sed; facilities n	naintaine	ed
45 🗆	IN 🗆 OUT	- i	opening	s protected	l animals not present/outer] 6:			Physical facilities installed, ma outdoor dining areas	intained, and o	dean; do	ogs in
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display												
	48 DINI DIONI DINI DINI MARINA										used	
49 IT IN IT OUT ITN/A IT N/O Washing fruits and vegetables											•	
									Administrative 5	HYPER		
	N □ OUT □N/A	· · · · · · · · · · · · · · · · · · ·	A 6 15	utensils: prop		68	S IN II OL	JT □N/A	901:3-4 OAC			
51 🔲	N □ OUT □N/A	1.0			and linens: properly stored, dried,			IT ITNIA	3701-21 OAC			
-	N □ OUT □N/A	- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	handled Single-		vice articles: properly stored, used	1 60	70 11 00	JI 11//	3701-21 OAC			
53 🗖	N □ OUT □N/A	□ N/O			, and latex glove use	1						
Hit to		4		add th	Opservations and	orin	e (liverate	tions:				·불·[-]·
Item No	Code Section		Walki ty Level	X in appropr	aterbox <u>itori¢OS</u> and R+cos⊨to	rected	oh sie during	inspection	-R-repeat Violation	有主法		
10	5.10	<i>(</i>		Hand	sinks need to	b«	used	Co.	hand washin	ا مساد	cos	R
	6.26	N	<u> </u>	Hond	the latest the latest		woolle		hand cleanser	1/	 -	
e de la companya de la companya de la companya de la companya de la companya de la companya de la companya de				times			100	 , .	THE CITARISTA	- wall	_	
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15	3,20	C		Food	items need to	be	arotim	ched	From Sources	0-6		
				conta	mination durin	<u> </u>	510VASC					
						تخو				<u> </u>		
56_	4.5D	N	C	Egula	mont nords 1	م ل	e dear	n to	sight 4 touch			
				~ ,					<i>/</i> ` '			
62 6.4 F NC mops need to be stored to allow oir drying 00												
				when	not In use							
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Environ	nental Health Sp	acialiet	·~	<u>r </u>	A CONTRACTOR OF THE PARTY OF TH				1 4/20/0	24		
va. VIII			18	J.L.	MPHIREUS		Licens	ior: }}}_(/I A			
PRIOR	RITY LEVEL:		N.	,	= NON-CRITICAL		_ 1	1011	Page	7 -4 0		

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

Page a of 3

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

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N	ame of facility	4 1110		rs(N.	License Number	Date
	Dollar Dei	NEXX - 416/1	<u> </u>		<u> </u>	<u> 1 354 </u>	6/20/24
A	ddress	V X D. A. 111	City	//Sta }	te/Zip Code		
Ľ	44284 E	more cover 91	V	ee	bles		<u> </u>
"	cense holder	William I will	ınsı	1		ravel Time	Category/Descriptive
Ļ		MIGNEST LLC		5	0	20	<u>C15</u>
1 7	/pe_of Inspection (che -Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce f	Revie	w ∏ Follow up	Follow up date (if require	d) Water sample date/result (if required)
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					
210		STATE RESIDENCE AS TO		NYI.	North Editors	**************************************	
		lance status (IN, OUT, N/O, N/A) for each numbered i					ot observed. N/A=not applicable
		Compliance Status				Compliance St	
	· · · · · · · · · · · · · · · · · · ·	(4.101.00) 有用的物质性 有用 用	※ ※ ※ ※ ※	114			
1	□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	IN DOUT	Proper date marking and	disposition
2		Certified Food Protection Manager	. 45 Tei 188	24	DIN DOUT	Time as a public health co	ntrol: procedures & records
		Management food employees and conditional employee	2. 始末端	1.4	DN/A DN/O	THE RESERVE TO SERVE THE RESERVE TO SERVE THE RESERVE TO SERVE THE RESERVE THE	· · · · · · · · · · · · · · · · · · ·
3	DIN DOUT DIN/A	knowledge, responsibilities and reporting		25	DIN DOUT		ded for raw or undercooked foods
5	DIN DOUT N/A		te		LIN/A		
	· 通知的 中央 · 安全 · 安全 · 安全 · 大 · 大 · 大 · 大 · 大 · 大 · 大 · 大 · 大 ·	/ 東京原 東京		***	□IN □ OUT		
6		Proper eating, tasting, drinking, or tobacco use		26			prohibited foods not offered
7		No discharge from eyes, nose, and mouth	W. T.W.				
8	□IN □ OUT □ N/O			27	, DIN DOUT DN/A	Food additives: approved	and properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red	28	LIN/A	Toxic substances properly	identified, stored, used
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible		**	TUO UI		COMMENSATION AND AND AND AND AND AND AND AND AND AN
Y 10	MENSON TRANSPORT	STATE OF STA		29	□N/A	Compliance with Reduced specialized processes, an	d HACCP plan
11	DIN DOUT	Food obtained from approved source		30	□IN □ OUT □N/A □ N/O	Special Requirements: Fre	sh Juice Production
12		Food received at proper temperature		-	DIN DOUT		<u> </u>
13	по Щеопт	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Special Requirements: Hea	at Treatment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	Special Requirements: Cus	stom Processing
(本 内 宗 (本 後 美	□IN □OUT	LEGERAL REPORTED BOTH THE TANK THE PARTY OF		33	□IN □ OUT □N/A □ N/O	Special Requirements: Bull	Water Machine Criteria
15		Food separated and protected	ļ	-	 		
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	Special Requirements: Acid Criteria	lified White Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	⊡IN □ OUT □N/A	Critical Control Point Inspec	tion
4 A A		AND THE STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET,		36	□IN □ OUT	Process Review	
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		<u> </u>	DN/A		
19.	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □OUT □N/A	Variance	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ri	sk factors are fo	ood preparation practices	and employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foc	odborne illness.	as the most significant cor	
22	DIN DOUT DN/A	Proper cold holding temperatures		ilin	ess or injury.	rventions are control me	asures to prevent foodborne

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

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Ма	rk d	esignated comp	liance s	status (IN	, OUT, N/C), N/A) for	each n	number		N=in c	ompliance OUT=	not ir	compliance N/O=not obs	erved N/A=not		able
والمأماء المجال	1174											<u>ال</u> ا-لـا	enelle, Equipment and Van			
38		N □ OUT □N/A	<u> </u>							54	□ IN □ OUT		Food and nonfood-contact designed, constructed, and		abie, pr	operly
39		V □ OUT □N/A			nd ice from				adjurjanjarjaljunju dj	55		JN/A	Warewashing facilities: inst	alled, maintaine	d, used:	; test
				1	cooling met				uipment	56	□ IN □ OUT		Nonfood-contact surfaces	dean	_	
40	□ li	N D OUT DN/A	□ N/O		erature cor					<u>ch</u>		档套	- Physical Facilities			45
41			□ N/O	Plant fo	od properly	cooked for	hot ho	olding		57]N/A	Hot and cold water availab	le; adequate pr	essure	_
42		A'N D TUO D IV	□ N/0	Approve	d thawing	methods us	sed			58	☐ IN ☐OUT		Plumbing installed; proper	backflow device	es	
.,,,		AVII TUO II V		Thermo	meters prov	ided and a	ccurate	9	~ ₽ 1, ~1 1, ~7 * ~	ļ	□N/A□N/O	,		<u> </u>		
****				Lead id	evillication					59			Sewage and waste water pro	· · · · ·		
	100	TUO 🗖 I			operly label					60	IN I OUT I		Toilet facilities: properly cons			
	H	THE WAY	Preven				···			61		IN/A	Garbage/refuse properly disp	osed; facilities m	aintaine	ed
45	□ II	v □ OUT			rodents, and protected	d animals n	ot prese	ent/oute	er ———	62			Physical facilities installed, in outdoor dining areas	naintained, and c	lean; do	gs in
46	 	ı □ out		Contami storage	ination previ	ented during	g food p	oreparat	tion,	<u> </u>	□N/A □ N/O					
47	□ !!	N D OUT DN/A			l cleanlines	SS		:		63	□ IN □ OUT		Adequate ventilation and ligh	ting; designated	areas ı	used
		N □ OUT □N/A			cloths: prop			red	*	64		A/NE	Existing Equipment and Facilit	ies		ĺ
		OUT □N/A			fruits and						14411		Administrative :			
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	-	N □ OUT □N/A		Utensils,	, equipment	· ·		ly stored	d, dried,	66		IN/A	3701-21 OAC	•		•
$\vdash \vdash$		N □ OUT □N/A		handled Single-u	se/single-se	ervice article	s: prop	erly stor	red, used							
53	□ 11	I A/N□ TUO □ I	□ N/O	Slash-re	sistant, clot	h, and latex	glove ι	use						<u> </u>		. [
			dit.		and the last the state of		do signi nocialinos				ctive Actio	.:	. 39 LV 1 LV 1. L			
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page A of A

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	JTS BBQ	#1	1 1/	FS	O 🗆 RFE		10	Date 6/17/24
1	ddress	ket st			ate/Zip Code	ν.	<u>, </u>	
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I.	ype of Inspection (che K\$tandard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ınce l	Revi	ew □ Follow us	D :	Follow up date (if required) Water sample date/result (if required)
<u>_</u>	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				۲		(in to quinter)
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		liance status (IN, OUT, N/O, N/A) for each numbered it						
Г	. '	Compliance Status	1	П	· ·		Compliance Sta	
	AND THE RESERVE OF THE PARTY OF					症 素		
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	ΙГ	BIN DOU	ΙΤ	Proper date marking and	
2	DIN DOUT DN/A		-2000 - mm	9	4 DIN DOU		Time as a public health con	trol programme Control
	海 () 的	Monograph food and the second and the second			III N/A LL N/C		Time as a pooric meaning of	•
3	DIN DOUT DN/A	renomodge, responsibilities and reporting		2	S DIN DOU			ed for raw or undercooked foods
5	DIN COUT DINA	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	to .		DN/A		80 - 170 - 180 - 1	
€ 48 ± 84		and a state of the	## *** ** ***		□IN □ OU			The second secon
6	□IN □ OUT □ N/C	Proper eating, tasting, drinking, or tobacco use	ie. die: ¥e. 8	20			Pasteurized foods used; p	rohibited foods not offered
-7	DIN DOUT DN/C	No discharge from eyes, nose, and mouth		多	****			THE RESERVE THE PROPERTY OF THE PARTY OF THE
8	E '	Hands-clean and properly washed	19.00	2	7 DIN DOU"	T: .	Food additives: approved a	and properly used
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	2	B IN I OUT	T	Toxic substances properly id	dentified, stored, used
10	OIN OUT ON/A	Adequate handwashing facilities supplied & accessible		29		ſ	Compliance with Reduced specialized processes, and	Oxygen Packaging, other
11	I '	Food obtained from approved source			EIN FLOUR			
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30	DIN DOUT		Special Requirements: Fres	
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O		Special Requirements: Heat	Treatment Dispensing Freezers
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction		32		-	Special Requirements: Cust	om Processing
15	DIN DOUT	Food separated and protected		33	□IN □OUT □N/A □N/O	.]	Special Requirements: Bulk	Water Machine Criteria
16	□N/A □N/O □IN □OUT	Food-contact surfaces: cleaned and sanitized	_	34	□IN □OUT	.	Special Requirements: Acidi	fied White Rice Preparation
17	□N/A □N/O □IN □OUT	Proper disposition of returned, previously served,	-	35	DIN DOUT	-		
10 M	· · · · · · · · · · · · · · · · · · ·	reconditioned, and unsafe food		F	LIN/A	\dashv	Critical Control Point Inspect	ION .
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□IN □ OUT □N/A	1	Process Review	
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	\dashv	37	□IN □ OUT □N/A		Variance	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		R	isk factors are	e foc	od preparation practices a	and employee behaviors
21	OIN OUT	Proper hot holding temperatures		fo	odborne illnes	S.	the most significant con	
22	DIN DOUT DN/A	Proper cold holding temperatures		illi	ublic nealth in ness or injury.	πerv	ventions 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 17/2 BBQ # 1												
JT5 BBQ #1	5td. (117/24										
	the state of the s											
Good Retail Practices are preventative measures to control the intr	the state of the s											
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	O fOOds. N/A≕not applicable										
Safe Food and Water	Utenelle, Equipment and Vending											
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 IN I OUT Food and nonfood-contact surface designed, constructed, and used											
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	Warnwashing facilities, installed	maintained used test										
Food, lemperature Control	55 IN OUT IN/A strips	namen, usen, test										
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 N OUT Nonfood-contact surfaces clean	1. Out at Color Print, White										
41. □ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding	Physical-Facilities	The state of the s										
	57 □ IN □ OUT □N/A Hot and cold water available; ade											
42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58 □ IN □OUT	ow devices										
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate												
Epoal dentification	59 IN OUT N/A Sewage and waste water properly o											
Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed											
Praventian of Food Contamination	61 IN OUT N/A Garbage/refuse properly disposed; fi	acilities maintained										
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintain outdoor dining areas	ed, and clean; dogs in										
46 ☐ IN ☐ OUT Contamination prevented during food preparation,	□N/A □ N/O State of all ling dices	·										
storage & display 47 □ IN □ OUT □N/A Personal cleanliness	Adequate ventilation and lighting, de	signated areas used										
48 IN OUT IN/A IN/O Wiping cloths: properly used and stored	64 IN OUT IN/A Existing Equipment and Facilities											
49 IN OUT NA NO Washing fruits and vegetables	Administrative	4452435346										
Proper Use of Utensing - 144		See See See See See See See See See See										
50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored	65 IN OUT N/A 901:3-4 OAC											
51 DIN OUT DN/A Utensils, equipment and linens: properly stored, dried, handled	66 IN IN OUT IN/A 3701-21 OAC											
52 IN OUT IN/A Single-use/single-service articles: properly stored, used												
53 │ ☑ IN □ OUT □N/A ☑ N/O │ Slash-resistant, cloth, and latex glove use												
Observations and C												
Item No. Code Section Priority Level Comment	A STATE OF THE STA	COS R										
No changes	since last license years											
Unit OK to lice	'Nde_											
	V1.9 6											
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Person in Charge	Date:	U										
Environmental Health Specialist		1										
STIM MPH, REHS	ronmental Health Specialist NPW, NEHS Licensor: WCUD											
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL	Page 2	of a										

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Na	ame of	facility	\leq	FBBQ #2	Chec				License Number	Da	4/17/24
A	ddress	<u> </u>	1,11		City/S	Stat	e/Zip Code				411101
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Ty				ck all that apply)	<u> </u>		<u>_</u>	- Ţ	Follow up date (if required		ater sample date/result
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N	lark de	signated	compl	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	i=in	compliance O	UT≖n	ot in compliance N/O=not	t abser	ved N/A=not applicable
				Compliance Status					Compliance Stat	tus	
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-254 20-26	AC 36 AC 35 AC 35			Person in charge present, demonstrates knowledge, ar	nd.	8 mm.		**************************************	WARREST CO. LOS CONTRACTOR MANAGEMENT AND AND AND AND AND AND AND AND AND AND	Transfer Section 140	
1	⊟IN	OUT	∐ N/A	performs duties	.	23	□N/A □ N/O		Proper date marking and o	isposit	ion
2	□IN	DOUT	□ N/A	Certified Food Protection Manager		2	רטס 🗆 או 🗖	Г	Times on a multiple to the	٠اندىك	
	* * * * * * * * * * * * * * * * * * *	美	爱 当(们被 使 注1)1发	化 技术 电环电阻 "一个人的一种人们的一种人们的一种人们的一种人们的一种人们的一种人们的一种人们的一种人		24	□N/A □ N/O		Time as a public health con		
3	FIN	DOUT		Management, food employees and conditional employee	s;	15 MAR.	2.7 · · · · · · · · · · · · · · · · · · ·	1 10 10 10 10 10 10 10 10 10 10 10 10 10		2006年 1906年 1008年 1808年 1808年	新 京 東 ※ ※ 本 本 本 本 本 本 本 本 本 本 本 本 本 本 本 本 本
۳	L""		□ 14/A	knowledge, responsibilities and reporting		25	DIN DOUT	r i	Consumer advisory provide	ed for r	aw or undercooked foods
4	□IN	DOUT					□N/A				
5	□IN	□OUT			ts		1.	- 1	e de la companya de l		
				Proper eating, tasting, drinking, or tobacco use	kt 100 1984	26	IIN II OUT	r þ	Pasteurized foods used; pi	rohibite	d foods not offered
<u>6</u> 7					\dashv		A STATE OF THE STA			纵声积滞	
				A COLUMN CONTROL OF THE ACTION	***	£#4.1				**************************************	
8				Hands clean and properly washed		27	IIN II OUT		Food additives: approved a	and pro	perly used
٥						28	DIN DOUT	-	Toxic substances properly ic		I ofored
9		OUT N/O		No bare hand contact with ready-to-eat foods or approvalernate method properly followed	/ed	20 2 W	□N/A	magent . See 16-18. See 1. See 1. Year	Toxic substances properly it	Jenuneu	1, stored, used
10	□IN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible		1,361,199	DIN DOUT	lat seidh P A	Compliance with Reduced	Ovygen	Packaging other
* * * *	9. ¥ 3. 8. ≊ 1 39. ad 1/2 40. 36 10	美女女圣 草泉。 1克阿伊克尔特拉:	ed v ching	· 1919 ·		29	□N/A	ľ	specialized processes, and	I HACC	P plan
11	□IN	□OUT		Food obtained from approved source		30	□IN □ OUT		Special Requirements: Fres	h hilaa	Desderation
12	. —			Food received at proper temperature			□N/A □ N/O		Special Requirements. Fres	n Juice	Production
		N/O				31	DIN DOUT		Special Requirements: Heat	t Treatm	nent Dispensing Freezers
13		DOUT		Food in good condition, safe, and unadulterated		<u> </u>	□N/A □ N/O				3
14	□N/A	OUT N/O	A CONTRACT	Required records available: shellstock tags, parasite destruction		32	DIN DOUT		Special Requirements: Cust	om Prod	cessing
	in::::::::::::::::::::::::::::::::::::	1.	To Seption			33	DIN DOUT	`	Special Requirements: Bulk	Water I	Machine Criteria
15	1	TUOUT		Food separated and protected		<u> </u>	□N/A □ N/O	\dashv			
		N/O □OUT				34	DIN DOUT	[;	Special Requirements: Acidi	fied Wh	ite Rice Preparation
16		. □N/O	•	Food-contact surfaces: cleaned and sanitized	_		ON/A ON/O	'	Criteria		•
17		□OUT	below y togetalish	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DÍN DOUT	'	Critical Control Point Inspect	tion	
				and the Sound for the Land of		36	ON OUT	ļ	Process Review		4
18	LIN. □N/A	OUT N/O		Proper cooking time and temperatures		\vdash	□N/A	+			
19	□IN	OUT N/O		Proper reheating procedures for hot holding		37	DIN DOUT	\	Variance		
20	□IN	□ OUT		Proper cooling time and temperatures		Rie	sk factore are	a foo	d preparation practices a	and an	onlovee hehaviore
21	□IN	OUT		Proper hot holding temperatures		tha		d as	the most significant con		
_	ЦІХ/А	□ N/O		·	_	Pu	blic health in	iterv	entions are control mea	asures	to prevent foodborne
22	□IN	□ OUT	□N/A	Proper cold holding temperatures		ilin	ess or injury.			.50100	to protont toodbottle

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date												
Naı	ne o							Type of Inspection	Date	. 1		
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									<u> </u>	! • • • •	Gr.	
collection					HENDELL GOOD RETAIL	******************************		The second secon		and products		
					preventative measures to control the intro							
M	ark (designated comp	liance s	tatus (II	N, OUT, N/O, N/A) for each numbered item: I	N=in c					oplicable	
	T :				d and Water.	Application of the last of the		Utensils Equipment and Ven			June Const.	
38		IN □ OUT □N/A	. □ N/O	Pasteu	rized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact designed, constructed, and	surfaces (used	danable	, properl	
39		IN □OUT □N/A			and ice from approved source	55		N/A Warewashing facilities: inst	alled, mair	 ιtained, ι	ısed; test	
4			Fo.	d-Temp	eratural control			strips			<u> </u>	
40		IN □ OUT □N/A	□ N/O		cooling methods used; adequate equipment	56	IN OUT	Nonfood-contact surfaces of		area no a	San San San San San San San San San San	
	-		<u>.</u>		· · · · · · · · · · · · · · · · · · ·		<u> </u>	Physical Facilities	September 1 to 1 to 1			
41		IN OUT ONA			ood properly cooked for hot holding	57					ure ———	
42		IN □ OUT □N/A	-	Approv	ed thawing methods used	58	IN DOUT	Plumbing installed; proper	backflow	devices		
43		IN □ OUT □N/A			ometers provided and accurate	<u> </u>	□N/A □ N/O					
				Foodslo	Santification 1	59		N/A Sewage and waste water pro	perly disp	osed		
44		IN 🗖 OUT		•	roperly labeled; original container	60		N/A Toilet facilities: properly cons	tructed, su	pplied, cl	eaned	
II			Pleven	ion-of-F	ood-Gontamination	61		N/A Garbage/refuse properly disp	osed; facili	ties main	tained	
45		N □ OUT			rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, m	aintained,	and clea	n; dogs in	
46	П	N 🗖 OUT	A	Contan	ination prevented during food preparation,		□N/A □ N/O	outdoor dining areas			•	
47		N □ OUT □N/A			& display	63	□ IN □ OUT	Adequate ventilation and ligh	ting; desig	nated are	as used	
48		N □ OUT □N/A I	□ N/O		cloths: properly used and stored	64		N/A Existing Equipment and Faciliti	es	1		
49		N □ OUT □N/A I	□ N/O	PARTITION OF TAXABLE PARTITION OF	g fruits and vegetables		THE COLUMN	Administrative		Jan Bridge		
				cpej U	sel of Utehalls Charles The Control of the Control				- San San San San San San San San San San		مار (د <u>ند</u> ال) د	
50		N □ OUT □N/A i	□ N/O		utensils: properly stored	65	IN OUT IN	I/A 901:3-4 OAC				
51	וםו	N □ OUT □N/A		Utensils handled	s, equipment and linens: property stored, dried,	66		I/A 3701-21 OAC	_		- '-	
52		N □ OUT □N/A		Single-u	use/single-service articles: properly stored, used		· · · · · · · · · · · · · · · · · · ·	7/7				
53		N 🗆 OUT 🗆 N/A 🛭	□ N/O		esistant, cloth, and latex glove use							
					triticopservations and co					THE PARTY		
Iten	ı No	Code Section	Priorit	y Level	ՀԿՌ-appropriate hox hor CeSladd iX-606÷come Comment	eledec	i sle during inspet	Silvo Rerepeat violation	CH-FC			
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		TOLL	4	<u> 100</u>	M			4/17/	24			
Env	vironmental Health Specifalist / Licensor:											
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PRIORITY LEVEL: C= CRINGAL NC= NON-CRITICAL

Page _>_ of ____

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

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A	ddress	•			City	/Sto	te/Zip Code					. .	1	<u> </u>
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T		Inspecti	on (che	ck all that apply)		'		<u>'</u>	Follow up date (if required)	V	Vater s	amr	le date	/resuit
	Stand	ard 🗆	Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce R	Revie	w 🗀 Follow up	۰ ا	· · · · ·		if requi			
┞	Foodb	orne ⊔	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
-31			現場	SHIP TROOF BOTH BUTHER BESTELLING OF TO	2 Z 4 /	¥.″⊎¶	TOTAL SAFETY	Tay and				THE PERSON NAMED IN		
١				lance status (IN, OUT, N/O, N/A) for each numbered it							- 44 A			
		3			CIII. ()	1	compliance o	-10			ervea	N/A:	=not a	pplicable
	****	45,42,42		Compliance Status			MENSION WATER	:	Compliance Stat				fall over two	
423		A see the self-seed the latter	i firm mangel			N BA			विक्रिया है जिल्लाकी के विकर्ण कि	100	e light	.		
1	! · _	DOUT		performs duties	ıa	23	ONA ON/O		Proper date marking and d	lispos	ition			
2	LIN	I UU LI	∐ N/A	Certified Food Protection Manager	80''''''E'''''''	24			Time as a public health cont	rol: pr	ocedur	res &	record	s
* 631 %;	icarina.		a mil / delativi	Management, food employees and conditional employees	M CALL	A. :x*** §i. !?#	LINA LI N/O			#E 7 Ki	** ***********************************	e 18 ° 4 °		
3	ПІМ	DOUT	□ N/A	knowledge, responsibilities and reporting	>i 	34.89	□IN □ OU1	T		* * * *	**************************************	. 1861 W.	是 《 · · · · · · · · · · · · · · · · · ·	
4	□IN			Proper use of restriction and exclusion		25	□N/A		Consumer advisory provide	ed for	raw or	· und	ercooke	ad foods
5	MIN NIW WAY	□out	□ N/A	Procedures for responding to vomiting and diarrheal event	s	连 横	N 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	de ANOTA COMPA				w (次: 'A)' >		4 10 10 10
6				Proper eating, tasting, drinking, or tobacco use	85; 4 6.8	26	□IN □ OUT □N/A	Ţ	Pasteurized foods used; pro	ohibite	ed food	ds no	ot offere	ed
7				No discharge from eyes, nose, and mouth		(E.)			AND DEPOSITE THE PARTY OF THE P		* * * *	- 1985 Sheet 1981	1 Mary 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	WANTE OF THE OWNER.
		250 X 35	4 1 6 18 1 7	erranica incompanial paracetal activities per co	树木 [the]	200024	DIN DOUT	- 100 (100 (100 (100 (100 (100 (100 (100		S				
8	DIN	OUT	E N/O	Hands clean and property washed		27	DN/A		Food additives: approved a	nd pn	operly	used	i	
9		OUT N/O		No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed	28	□IN □ OUT □N/A	5	Toxic substances properly id	entifie	ed, store	əd, u	sed	
10	. ITUN	OUT	 Π Ν/Δ	Adequate handwashing facilities supplied & accessible	_	4				1 × 1		Maria de la compania del compania de la compania del compania de la compania del compania del compania de la compania de la compania de la compania de la compania de la compania de la compania del c	W 100 100 100 100 100 100 100 100 100 10	
	《 ····································	· (1) · (1)	46 MANUS	, recordate removasting facilities supplied & accessible		29	ON/A		Compliance with Reduced C specialized processes, and)xygei H∆⊜(n Packa	aģing n	g, other	
11	□IN	□о∪т		Food obtained from approved source	alava 2 1880			.	* .					
12		□OUT □N/O		Food received at proper temperature		30	□N/A □ N/O		Special Requirements: Fresh	Juice	Produ	ıctior	ו	
13	□IN	□OUT		Food in good condition, safe, and unadulterated		31			Special Requirements: Heat	Treat	ment D	isper	nsing F	reezers
14	□IN □N/A	OUT N/O	٠	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O		Special Requirements: Custo	m Pro	ocessin			
(-34 %) (-34 %) (-34 %)	****		# 16 / 18 13 - 18 / 18 13 - 18 / 18 13	AND THE RESERVE THE PROPERTY OF THE PROPERTY O	46. I	<u> </u>	□IN □·OUT	-					·- ·	
15		□OUT □N/O		Food separated and protected		33	□N/A □ N/O		Special Requirements: Bulk V			-		
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	7	34	ONA ON/O		Special Requirements: Acidifi Criteria	w bei	hite Ric	æ Pr	eparati	on .
17	□IN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A		Critical Control Point Inspection	on			_	
4.3 ¥ 4.3 ¥	* * * * * * * * * * * * * * * * * * *		ມີຂໍ້ໃຫ້ມູ່ເປັ	and sometiment where the contract of the contr			□IN □OUT	1	B					-
18	□IN □N/A	OUT N/O		Proper cooking time and temperatures		36	⊡N/A	_	Process Review					
19		OUT		Proper reheating procedures for hot holding	_	37	□IN □OUT □N/A		Variance				<u>.</u>	
20 Sin Sin Out Proper cooling time and temperatures				7	Ri	k factors are	foo	d preparation practices a	nd ei	mploy	ee b	ehavid	ors	
21		OUT N/O		Proper hot holding temperatures		foc	dborne illness	3.	the most significant contr		-			
22	□iN	□ OUT	□N/A	Proper cold holding temperatures		Pu illn	blic health in ess or injury.	iterv	rentions are control meas	sures	to pre	∍ver	nt food	borne

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

Name of Facility			Type of Inspection	Date						
5T3 BBQ	#3		249.	6/14/24						
BANKALINA KANDALA KANDA MARANA				C & C EAST CONTRACTOR						
The second secon	THE THE THE TENT OF THE PARTY O	79 1 1 1 A 1 A 1 A 1 A 1 A 1 A 1 A 1 A 1								
	ces are preventative measures to control the introdustatus (IN, OUT, N/O, N/A) for each numbered item: IN=									
wark designated compliance s	Sate Food and Water		LiUtenalls Equipment and Vend							
	Pasteurized eggs used where required	54 IN OUT	Food and nonfood-contact s designed, constructed, and u	urfaces cleanable, properly						
39 □ IN □ OUT □N/A	Water and ice from approved source		Warninghing facilities, instal							
For	ed Terme ature Control	55 D IN D OUT D	strips	•						
40 IN OUT N/A N/O	Proper cooling methods used; adequate equipment for temperature control	56 IN OUT	Nonfood-contact surfaces cl							
41 🗆 IN 🗆 OUT 🗆 N/A 🗋 N/O	Plant food properly cooked for hot holding	57 🗆 IN 🗆 OUT 🗆	IN/A Hot and cold water available	adequate pressure						
42 IN OUT N/O N/O	Approved thawing methods used	58 🗆 IN 🗆 OUT	Plumbing installed; proper b	ackflow devices						
43 ☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate									
	Feodricentification	59 IN I OUT I	IN/A Sewage and waste water prop	erly disposed						
44 □ IN □ OUT	Food properly labeled; original container	60 IN OUT C	N/A Toilet facilities: properly constr	ucted, supplied, cleaned						
white phone is the Prevent	tion-of-Food-Contamination-++++++++++	61	IN/A Garbage/refuse properly dispos	sed; facilities maintained						
45 □ IN □ OUT	Insects, rodents, and animals not present/outer	62 IN OUT	Physical facilities installed, ma	intained, and clean; dogs in						
	openings protected Contamination prevented during food preparation,	□N/A□ N/O	outdoor dining areas							
46 ☐ IN ☐ OUT ☐ N/A	storage & display Personal cleanliness	63 IN OUT	Adequate ventilation and lighti	ng; designated areas used						
48	Wiping cloths: properly used and stored	64 IN OUT	IN/A Existing Equipment and Facilitie	s						
49 ☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables		Administrative L							
	roper-Use-of-Utensile-		3. b b and the property of the second	Mary Company Company						
50 IN IN OUT IN/A IN/O	In-use utensils: properly stored		IN/A 901:3-4 OAC							
51 IN OUT OWA	Utensils, equipment and linens: properly stored, dried, handled	66 IN I OUT I	N/A 3701-21 OAC							
52 II IN II OUT INA	Single-use/single-service articles: properly stored, used		<u>-</u>							
53 DIN DOUT DNA DN/O	Slash-resistant, cloth, and latex glove use									
	Wark Scillager propriete Solvier Control Co	riective:Aotio	ediloni, Referiesi - Violation							
Item No. Code Section Priorit	ty Level Comment			COS R						
		13	· · · · · · · · · · · · · · · · · · ·							
	No changes to us	nit since	last license							
	year.									
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	Unit Ok to licens	<u> </u>								
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				0 0						
Person in Charge	<u></u>		Date:							
- Treas	Mong		6/17/	24						
Environmental Health Specialist		Licensor:	Aug Au							
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PRIORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL		Page	2 of)						

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Na	Name of facility Check one Check one Check one Check one City/State/Zip Code City/State/Zip Code													
ہـ ا	5T 3	$\mathcal{B}_{\mathcal{L}}$	SQ- 	6 - Midway Noodles	X F	SO	□RFE		50		6/17/24			
A	idress	-		, · · · · · · · · · · · · · · · · · · ·	City/S	State	e/Zip Code				1 - 1 - 1 - 1			
3	35	4	m	arked St	We	و ج	& Uni	'n ^						
Li	cense h	older		W F C C B C		_	n Time		vel Time	Cat	egory/Descriptive			
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	<u>Ler</u>			ins				Щ			VIODI IL			
, ,	rpe of II Standa			:k all fhat apply) Control Point (FSO) ቯ Process Review (RFE) □ Varia	nce Re	wiew	v □ Follow u	_	Follow up date (if required	"	Water sample date/result (if required)			
				☐ Complaint ☐ Pre-licensing ☐ Consultation		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					(···)			
														
				THE ROODBORNERLINESS PISK PACTO	W	********					ALBERT STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET, STREET,			
M	lark de	signated	compli	ance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN:	=in	compliance O	UT=	not in compliance N/O=no	t ob	served N/A=not applicable			
Compliance Status Compliance Status														
			等。据11年	Mary Liver Victorian Street Event Research			Ettti	doi			MARIAGE AND THE T			
1	□IN	OUT	□ N/A	Person in charge present, demonstrates knowledge, as performs duties	nd	23	ON/A D N/C		Proper date marking and	disp	osition			
2				Certified Food Protection Manager		24)	Time as a public health con					
3	□IN	□ OUT	[] N/A	Management, food employees and conditional employee	s;	· 编版				14 / 36	AND THE RESERVE THE PROPERTY OF THE PROPERTY O			
				knowledge, responsibilities and reporting		25	DIN DOU	Т	Consumer advisory provid	led f	or raw or undercooked foods			
5				· · · · · · · · · · · · · · · · · · ·	ıts	柳市			l Pariores in repute 12 de	1	2. [1] [1] [1] [1] [1] [1] [1] [1] [1] [1]			
				· · · · · · · · · · · · · · · · · · ·			□IN □ OU	~mx::imi	N	·				
6	□IN			Proper eating, tasting, drinking, or tobacco use		26	□ N/A		Pasteurized foods used; p	TONIE	nted toods not offered			
7	□IN	CENTRAL MATERIAL		No discharge from eyes, nose, and mouth			A PART OF THE PART							
				ekendde Seideminatien byllandare ee ee ee	0.00	27	□IN □ OU	Т	Food additives: approved a	and	properly used			
8	DIN	OUT	□ N/O	Hands clean and properly washed		L	□·N/A							
9		OUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	□IN □ OU	T	Toxic substances properly is	dent	fied, stored, used			
						Mark III Mark III Mark IIII	A SECTION AND MARKS OF THE SECTION AND AND AND AND AND AND AND AND AND AN		venteus with a day					
10		OUT		Adequate handwashing facilities supplied & accessible		29	DIN DOUT	T	Compliance with Reduced					
11	DIN	OUT	A AMERICA	Food obtained from approved source		<u> </u>	□N/A □IN □OUT	T	specialized processes, and	אחג	CCP plan			
	DIN	OUT				30	N/A N/O		Special Requirements: Fres	sh Ju	ice Production			
12	□N/A	□N/O		Food received at proper temperature		31	רטסם אום		Special Requirements: Hear	t Tre	atment Dispensing Freezers			
13	□IN	OUT		Food in good condition, safe, and unadulterated			□N/A □ N/O	-	opoda rada onomone.					
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32	ONA ONO		Special Requirements: Cust	tom	Processing			
- 1		A ALLE		Expression example in the first state of the second state of the s		33	DIN DOUT		Special Requirements: Bulk	: Wa	er Machine Criteria			
15	_	□OUT □N/O		Food separated and protected					, , , , , , , , , , , , , , , , , , ,					
16	□IN	□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	r i	Special Requirements: Acid Criteria	ified	White Rice Preparation			
17		OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	r	Critical Control Point Inspec	tion				
			A CHARLE	A CONCENTRALES AND AND AND AND AND AND AND AND AND AND			DIN DOUT	-	December Devices					
18	□IN	□ OUT	•	Proper cooking time and temperatures		36 	□ N/A		Process Review					
19	□IN			Proper reheating procedures for hot holding		37	□IN □ OUT □N/A	-	Variance					
		□ N/O												
20	□N/A	□ N/O		Proper cooling time and temperatures		tha	it are identifie	ed as	od preparation practices the most significant con					
21		OUT		Proper hot holding temperatures	- 1		dborne illnes blic health i		ventions are control mea	asui	res to prevent foodborne			
22	□IN	OUT	□N/A	Proper cold holding temperatures			ess or injury.							

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Nan	1e of	Facility	GE !	K	6	midway Noodles			Туре	of Inspection	Date	117	1/2	
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ar and array	delajada Service os			46	Table 1	GOOD RETAIL		3 4 / 1 3 4 5 6 6 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	A CONTRACTOR OF THE CONTRACTOR		de sous en land Land set on setting s	in in internity		Barriston S
	ark d				•	preventative measures to control the intro , OUT, N/O, N/A) for each numbered item: In							annli	cable
	TI.	Signated C				and Water				ensils, Equipment and Vend			applic	
38		V □ OUT [ized eggs used where required	54	OUT OUT	NV & music-in	Food and nonfood-contact si designed, constructed, and u	urfaces	cleana	ıble, pr	operly
39		TUOLI V				nd ice from approved source	55		IN/A	Warewashing facilities: instal	led, mai	ntained	d, used	l; test
				⊤F6o	THE REAL PROPERTY AND ADDRESS OF THE PARTY AND	enature Control				strips Nonfood-contact surfaces cle	200			
40	<u> </u>	N OUT E]N/A □	N/O		cooling methods used; adequate equipment erature control	56			Physical Facilities	and the same of the			
41	- "	V 🗆 OUT 🗀]N/A □ I	N/O	Plant for	od properly cooked for hot holding	57		N/A	Hot and cold water available	; adequ	ate pr	essure	,
42		V 🗆 OUT 🗀]N/A 🗆 I	N/O	Approve	ed thawing methods used	58	□ IN □OUT		Plumbing installed; proper b	ackflow	device	9 \$	
43		N OUT C]N/A		Thermor	meters provided and accurate	Ĺ	□N/A □ N/O						
	ا مراجع العاملية				Food-la	antinication in the second of	59		IN/A	Sewage and waste water prop	erly disp	oosed		
44		N □ OUT			emusik i Austronius i de Primario de Lista de Alexandro de Alexandro de Alexandro de Alexandro de Alexandro de	operly labeled; original container	60		IN/A	Toilet facilities: properly constr	ucted, s	upplied	, clean	ied
			# Pr	eventi	on of E	od Centamination	61		IN/A	Garbage/refuse properly dispos	sed; faci	lities m	aintain	ed
45	<u>П</u> II	N □ OUT				rodents, and animals not present/outer s protected	62	□ IN □ OUT		Physical facilities installed, ma outdoor dining areas	intained,	, and c	lean; d	ogs in
46		N D OUT			Contami	ination prevented during food preparation, & display		□N/A□ Ņ/O		outdoor diffing drodo				
47		V OUT C]N/A			d cleanliness	63	□ IN □ OUT		Adequate ventilation and lighting	ng; desi	gnated	areas	used
48		OUT 🗆]N/A 🗆 i	N/O	Wiping	cloths: properly used and stored	64	IN DOUT	IN/A	Existing Equipment and Facilitie	s			
49		OUT [- 300 '000 NO 300000000 FEE		fruits and vegetables				Administrative				
	74 P	HHAD	Personal Per	- R	oper Us	e of Dienalis	25		NI/A	204-2-4-04-5		<u> </u>	15.54	<u>. 1 . 2 . 2 . 3 . 3 . 3 . 3 . 3 . 3 . 3 . 3</u>
50	<u> </u>]N/A 🗆 I			itensils: properly stored	65		IN/A	901:3-4 OAC				
51	<u></u>]N/A		Utensils, handled	, equipment and linens: properly stored, dried,	66		N/A	3701-21 OAC				
52						se/single-service articles: properly stored, used								
53		TUO 🗖 I	IN/A □ I	N/O		sistant, cloth, and latex glove use			over addition		al resilient on the	S. Audian Barri	rylle (rene) mj	on ্বিশ ি
ф				TO THE		Observations and C	orre	(eN:IV.6=/A(e)I[e] Instruction in instru	S	R Tope at violation				
Iten	ı No.	Code Sec	tion F	Priorit	y Level				MATERIAL PARTY		on by the X.	6.5.4. 6.	cos	$\neg -$
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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Na L	ame of facility	40	Check of			License Number		Date
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		al lat	1 -		Zip Code			
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	cense holder		mspeci	1011	Tillie	Fravel Time	C	ategory/Descriptive
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ı		/ ☐ Complaint ☐ Pre-licensing ☐ Consultation						(,
		ETT FROMBORNE ILLENESS RISKFAICTO	RSIAN	E	JUBEC (SAME)		st	
M	fark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN=ir	n co	ompliance OU	T=not in compliance N/O=n	ot c	bserved N/A=not applicable
		Compliance Status				Compliance Sta	atu:	3
H				"		girjathuier ettilitiketteles	fél	AFIGURES ROOT TAND
1	□IN □ OUT □ N//	penorms duties	nd 2)*2 I	□IN □ OUT □N/A □ N/O	Proper date marking and	dis	position
2	IN OUT NA	A Certified Food Protection Manager		24	□IN □ OUT □N/A □ N/O	Time as a public health co		
3	DIN DOUT DNA	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; 2	Ī	DIN DOUT		anning IXIKe	
4	DIN DOUT DN//			_	□N/A			for raw or undercooked foods
5	OUT N/	A Procedures for responding to vomiting and diarrheal ever	its	1	□IN □ OUT	Can Dienick percentille de		ODDEN SAROTAN ROPE DE SERVE
6		Proper eating, tasting, drinking, or tobacco use	20		IN/A	Pasteurized foods used;	proh	ibited foods not offered
7		No discharge from eyes, nose, and mouth					**	TEATH WHATE
8	DIN DOUT DN/	eventingscontamenasion by Hands	2	7 .	□IN □ OUT □N/A	Food additives: approved	and	d properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed 2	Яŀ	⊒IN □ OUT ⊒N/A	Toxic substances properly	g alger my	
10	TIN POLIT FINA	A Adequate handwashing facilities supplied & accessible		(4 98) t	JIN □ OUT		kmts w.	ALL AND THE SECOND SECO
		The control of the co	2	u ı	⊒N/A ⊒N/A	Compliance with Reduced specialized processes, an	id H	ygen Packaging, other ACCP plan
11	□IN □OUT	Food obtained from approved source	31		TUO II	Special Requirements: Fre	sh.	luice Production
12	DIN DOUT DN/A DN/O	Food received at proper temperature	3	. [DN/A □ N/O			reatment Dispensing Freezers
13	ON OUT	Food in good condition, safe, and unadulterated	-	-	N/A N/O			Topononia Licezals
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	7 I	IN □ OUT IN/A □ N/O	Special Requirements: Cus	storr	Processing
15	□IN □OUT □N/A □N/O	Food separated and protected	33	³ [IN □OUT IN/A □N/O	Special Requirements: Bul	k W	ater Machine Criteria
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34		IN □ OUT IN/A □ N/O	Special Requirements: Acid	difie	d White Rice Preparation
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		DIN □ OUT DN/A	Critical Control Point Inspec	ctior	1
		Telluse muoleatione articles occupies to our extreme	36		JIN 🗆 OUT	Process Review		
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-]n/a]in □out			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37]N/A	Variance		-
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	lisk	k factors are	food preparation practices	an	d employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc	ood	borne illness.			_
22	DIN DOUT DN/A	Proper cold holding temperatures		nes	ss or injury.	erventions are control me	asl	ures to prevent foodborne

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

Type of Inspection

Date

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						COOD RETAIL:	PRA	Grices	et de la				and we have
-		Good Retai	il Practi	ces are	preventative measure	s to control the introd	ductio	on of pathogens, ch	emicals, and	l physical obje	cts into fo	ods.	5 Same 1
M	ark c	lesignated comp	liance s	status (II	I, OUT, N/O, N/A) for e	ach numbered item: IN	l=in c	ompliance OUT=not	in complianc	e N/O=not obs	erved N/A	=not appl	licable
38					rized eggs used where i					pment and ven nonfood-contact			roperl
39		N DOUT DN/A		<u> </u>	and ice from approved s		54	D IN D OUT	designed,	constructed, and	used	·	<u> </u>
		na			erature Control		55	□ IN □ OUT □N/A	Warewash strips	ing facilities: inst	alleđ, mainta	ained, use	d; test
40		N □ OUT □N/A	□ N/O	Proper for tem	cooling methods used; a	dequate equipment	56	UIN OUT		ontact surfaces (
41	<u></u>	N 🗖 OUT 🗖N/A	□ N/O	 	od properly cooked for l	not holding	57	☐ IN ☐ OUT ☐ N/A	CENTRAL STATES	ld water availab	<u> </u>	e pressur	о ө
42		N □ OUT □N/A	□ N/O	Approv	ed thawing methods use	d	58	☐ IN ☐OUT	 	nstalled; proper	_		
43		N 🗆 OUT 🗖N/A		Thermo	meters provided and acc	curate		□N/A □ N/O		······································		J41005	
慧				Food	entification		59	□ IN □ OUT □N/A	Sewage an	d waste water pro	perly dispos	 sed	
44	<u></u> .	N 🗖 OUT		Food p	operly labeled; original	container	60	□ IN □ OUT □N/A	Toilet faciliti	es: properly cons	tructed, sup	plied, clea	ned
H	H		Prevent	ion of t	ood Contamination		61	□ IN □ OUT □N/A	Garbage/ref	use properly dispo	osed; facilitie	es maintair	ned .
45		N 🗖 OUT			rodents, and animals not s protected	present/outer	62	□ IN □ OUT	Physical fac	ilities installed, m	aintained, a	nd clean; (logs in
46		TUO UT		Contam	ination prevented during t & display	ood preparation,		□N/A □ N/O	outdoor dini	ng areas			
47		A/N D OUT DN/A			display di cleanliness		63	□ IN □ OUT	Adequate vi	entilation and ligh	ling; designa	ated areas	used
48		OUT ON/A			cloths: properly used an	d stored	64	□ IN □ OUT □N/A	Existing Equ	pment and Faciliti	es		
49		OUT IN/A			fruits and vegetables		13		Adm	inistratīve -		AUX.	
50		N □ OUT □N/A [War Personal Control of the Control	tensils: properly stored		65	□ IN □ OUT □N/A	901:3-4 OAC		1	5. Hapto 3. C. (Scale)	
51		N OUT ON/A		Utensils	, equipment and linens: p	operly stored, dried,	66	□ IN □ OUT □N/A	2701 21 04				
52	<u> </u>	N □ OUT □N/A		handled Single-L	se/single-service articles:	properly stored, used	00	D IN D COT DINA	3701-21 OA				
53	□ II		□ N/O		sistant, cloth, and latex g	<u> </u>							
拉						vations and Go	nre	ctive Actions	HELLE	tract		NATE	
Item	No.	Code Section	Priorit	پا∧اهاد y Level	cin appropriate pox for Comment	OS and R. LOS correc	leidkie	n-site duling inspectio	n R-repeativ	olation :	1777	cos	
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

Name of Facility

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	lame of facility	s	- Locust Ovove	Check		KI RFE		License Number		Date 6/14/14
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L	icense holder	1	0 1 11 5	Inspec	ction	Time	Trave	Time	Ca	ategory/Descriptive
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7	ype of inspection	ı (che	ck all that apply)		-			ollow up date (if require		Water and the second
[3 Standard ☐ C	itical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	view	☐ Follow up	' '	wow up date (ii require	∌ u j	Water sample date/result (if required)
먇	J Foodborne 🏟 ও	0 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			·				
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	Mark designated o	onnol	ince status (IN OUT NO NIA) for each purple and it							
<u> </u>	viant designated t	compi	iance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	in-cc	mpliance OU	JT≒no	t in compliance N/O=r	ot of	bserved N/A=not applicable
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na. nt. ff.		(##HT)-		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				而是多句為音波		
1	DIN DOUT [penorms duties	nd		⊒IN □ OUT ⊒N/A □ N/O	F	roper date marking and	l disp	position
2			Certified Food Protection Manager	4 14 14 1		JIN DOUT		ime as a public health co	ontrol	: procedures & records
EB, A.Y			Management food employees and conditional employees		Septimental Control	JN/A □ N/O	基準水組 .		2 4 N	2
3		∃N/A	knowledge, responsibilities and reporting	[ı	JIN 🗌 OUT		**************************************	Wig. No.	
4			Proper use of restriction and exclusion	1. [25 [IN/A		·		for raw or undercooked foods
5	LIN LIOUT [] N/A	Procedures for responding to vomiting and diarrheal event	s l		· · · · · · · · · · · · · · · · · · ·	in a Maria			
6	DIN DOUT	J N/O	Proper eating, tasting, drinking, or tobacco use	2]in □ out]n/a	Р	asteurized foods used;	prohi	bited foods not offered
7	DIN DOUT D	J N/O	No discharge from eyes, nose, and mouth	12 P	THE THE	新工作工作				
		441	duamental month and the second		F	TUO 🗆 NIC				
8	DIN DOUT C	O/N E	Hands clean and properly washed		77 1]N/A	F	ood additives: approved	and	properly used
9	DIN DOUT		No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 2	28 L	IN □ OUT IN/A		oxic substances properly		
40		1 81/4	Advanta to the transfer to the		直 計 村			A STATE OF THE STA	Miz 300	The Control of the Co
10	· · · · · · · · · · · · · · · · · · ·		Adequate handwashing facilities supplied & accessible	2	7 0 I	lin □out In/a	Co	ompliance with Reduced ecialized processes, ar	Оху	gen Packaging, other
11	DIN DOUT		Food obtained from approved source			IIN DOUT	\neg			
12	□IN □OUT □N/A □N/O		Food received at proper temperature		" [D	N/A 🗆 N/O	S	pecial Requirements: Fre	sh Ju	lice Production
13	□IN □OUT		Food in good condition, safe, and unadulterated	³	31	IN OUT	Sp	ecial Requirements: He	at Tre	eatment Dispensing Freezers
14	□IN □OUT □N/A □N/O		Required records available: shellstock tags, parasite destruction	3:	יו כי	IN OUT	Sp	ecial Requirements: Cu	stom	Processing
4 .		18 (E	destablishment Continue or the state of the			IN DOUT	+-			·
15	□IN □OUT □N/A □N/O	•	Food separated and protected	3:		N/A 🗆 N/O	+-	ecial Requirements: Bul		
16	□IN □OUT □N/A □N/O		Food-contact surfaces: cleaned and sanitized	34		IN OUT N/A N/O	Sp	ecial Requirements: Acid teria	dified	White Rice Preparation
17	DIN BOUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN DOUT	Cri	tical Control Point Inspe	ction	
	and the second state of the second state of the second sec	ល់ខ្លែងវិ	annegationed are not a training at the second	36	, 🗖	IN DOUT		B1		
18	□IN □ OUT □N/A □ N/O		Proper cooking time and temperatures			N/A		cess Review		
19	□IN □ OUT □N/A □ N/O		Proper reheating procedures for hot holding	37		IN □ OUT N/A	Vai	iance		
20	□IN □ OUT □N/A □ N/O		Proper cooling time and temperatures	R	Risk	factors are f	food p	preparation practices	and	employee behaviors
21	OUT OUT		Proper hot holding temperatures	fc	oodb	orne illness.		e most significant co		
22	DIN DOUT DI	N/A	Proper cold holding temperatures		ness	c health inte s or injury.	erven	tions are control me	asur	es to prevent foodborne
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Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code												
Name of Facility			1	Гуре of Iлspec		Date	,	1				
15t Stop - Locust Grove				30 d	cry	6	[[4	12	<u>/_</u>			
		1.1.1	ALEXA E SUIZ N. P. SEN 17					!	ļ			
GOOD	AND DESCRIPTION OF THE PERSON		1 1 7 1 1 7 2 3 10 00 10 10				A deal of the					
Good Retail Practices are preventative measures to control												
Mark designated compliance status (IN, OUT, N/O, N/A) for each number			Impliance Out-in	Tite of the For	lament and Ven	erved N/A	4=not a	appiic	able			
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required					nonfood-contact							
		54	□ IN □ OUT		constructed, and		_	,				
39 □ IN □ OUT □ N/A Water and ice from approved source		55		I/A Warewasi	iing facilities: insta	alled, main	tained,	used;	test			
	-	56	□ IN □ OUT		contact surfaces of	Nean						
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate ecfor temperature control	tashingin I 🖺				cal Facilities			and the same	4-10			
41 □ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding		57	☐ IN ☐ OUT ☐N	I/A Hot and c	old water available	le: adequa	te pres	sure				
42 □ IN □ OUT □N/A □ N/O Approved thawing methods used		58	□ IN □OUT		ínstalled; proper							
43 □ IN □ OUT □N/A Thermometers provided and accurate			□N/A □ N/O									
Tood logatification -		59	□ IN □ OUT □N	/A Sewage a	nd waste water pro	perly dispo	osed					
44 ☐ IN ☐ OUT Food properly labeled; original container		60		/A Toilet facili	lies: properly cons	tructed, su	pplied, e	cleane	∍ď			
Prevention of Pood Containing tion		61	□ IN □ OUT □N	/A Garbage/re	fuse properly dispo	osed; facilit	ies mai	ntaine	ıd			
45 DIN DOLD Insects, rodents, and animals not present/out	ter	62	□ IN □ OUT	Physical fa	cilities installed, m	naintained,	and clea	an; do	gs in			
Contamination prevented during food proper	ation		□N/A □ N/O	outdoor din	ing areas							
storage & display		63	□ IN □ OUT	Adequate	entilation and ligh	tina: deejar	nated as					
47 □ IN □ OUT □NA Personal cleanliness	 											
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O. Wiping cloths: properly used and stored 49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables			IN I OUT IN	/A Existing Eq	uipment and Faciliti	les						
Properties of Utensils	miri Ì	11		THE PLANT	ninistrative,		(A)					
50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored	المقدالية السائدالية الدائد ()	65	IN OUT ON	/A 901:3-4 OA	С							
51 UIN OUT ONA Utensils, equipment and linens: properly store	ed, dried,											
handled 52 N OUT DNA Single-use/single-service articles; properly sto		66	OUT ON	'A 3701-21 O	AC		-					
53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use	Jieu, useu		***									
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No violation	ons not		G YNNIL	S INS	pection		<u> </u>	_				
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Person in Charge			·	Date								
X KAZIMA ROBO	Cami			Pale	· lo / 14	1/24						
Environmental Health Specialist		,	Licensor:	- <u> </u>	<u> </u>	101		٠.	-			
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICA	L				Page	ට 0	12					

N	Joe Luia	i's Pizca & More County Rd		peck one J.FSO 🗆 RFE			License Number		Date 6/12/24
^	ddress				te/Zip Code				1 4/4
U	1918 TVI-	County Rd	5	PA	man				
L	icense holder				on Time	Trave	l Time	Ca	tegory/Descriptive
L		<u> </u>		61	0		3 0		C35
⊏	ype of Inspection (che I Standard ☐ Critica I Foodborne ☐ 30 Day	eck all that apply) I Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce R	evie	w □ Follow up) F	ollow up date (if require	d)	Water sample date/result (if required)
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1	flark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	l=in	compliance Ol	UT=no	t in compliance N/O =n	ot ol	oserved N/A=not applicable
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1		performs duties	nd	23	DIN DOUT		Proper date marking and	disp	osition
2	□IN □OUT □N//	Certified Food Protection Manager	88 yan ya	24	DIN DOUT		ime as a public health co	ntrol	procedures & records
		Monagement food employees and exactly and	Section 19	jáj. A	□N/A □ N/O	MD 500 1			
3		knowledge, responsibilities and reporting		25	□IN □ OUT			AXa	for raw or undercooked foods
5	DIN DOUT DINA	Procedures for responding to vomiting and diarrheal event	ls	2					
C C	DIN DOLL DING	Proper eating, tasting, drinking, or tobacco use	Line Tab S	26	□IN □ OUT □N/A		asteurized foods used; p		
7		No discharge from eyes, nose, and mouth	\dashv	- F	LINA		1 10 10 10 10 10 10 10 10 10 10 10 10 10		
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8	DIN DOUT DN/C	Hands clean and properly washed		27	□N/A	۲	ood additives: approved	and	properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	eď	28	□IN □ OUT □N/A	T(oxic substances properly	Carlos de de	ified, stored, used
10	DIN DOUT DINA	Adequate handwashing facilities supplied & accessible			DIN DOUT	· C. NOR 194		Y	A SECTION OF SECTION AND ADMINISTRATION OF SECTION AND ADMINISTRATION OF SECTION AND ADMINISTRATION ADMINISTRATION AND ADMINISTRATION AND ADMINISTRATION AND ADMINISTRATION AND ADMINISTRATION AND ADMINISTRATION AND ADMINISTRATION ADMINISTRATION AND ADMINISTRATION ADMINISTRATION AND ADMINISTRATION AND ADMINISTRATION AND ADMINISTRATION AND ADMINISTRATION A
**	· · · · · · · · · · · · · · · · · · ·	· · · · · · · · · · · · · · · · · · ·		29	□N/A	sp	ompliance with Reduced pecialized processes, an	d HA	gen Packaging, other CCP plan
11	□IN □OUT	Food obtained from approved source	-	30	DIN DOUT	Sį	pecial Requirements: Fres	sh Ju	ice Production
12	□N/A □N/O □IN □OUT	Food received at proper temperature Food in good condition, safe, and unadulterated	_	31	□IN. □ OUT □N/A □ N/O	Sr	pecial Requirements: Hea	ıt Tre	atment Dispensing Freezers
14	□IN □OUT	Required records available: shellstock tags, parasite			DIN DOUT	\dashv			
	□N/A □N/O	destruction		32	□N/A □ N/O	Sp	pecial Requirements: Cus	tom	Processing
5	□IN ZOUT □N/A □N/O	Food separated and protected		33	DIN DOUT	Sp	pecial Requirements: Bulk	Wat	er Machine Criteria
6	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ OUT □N/A □ N/O	Sp Cri	ecial Requirements: Acid iteria	lified	White Rice Preparation
7	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN □OUT □N/A	Cri	itical Control Point Inspec	tion	
3: N 3: R		outher and self-end and and end of the		36	□IN □OUT	Pro	ocess Review		
8	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			DN/A	1			
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			DIN □ OUT □ N/A	Va	riance		
0	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	k factors are	food p	preparation practices	and	employee behaviors
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	that are identi foodborne illn				e most significant con		
2	□IN □ OUT □N/A	Proper cold holding temperatures		illne	ess or injury.	rerv e n	itions are control mea	asur	es to prevent foodborne

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

Name of Facility		Type of Inspection	Date
Joe Luigis Pieza		30 day	6/12/24
	8 Tues and a first transport of the first transport		
GOOD RETAIL		The same of the sa	
Good Retail Practices are preventative measures to control the intro			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: I		Utensile, Equipment and Ven	
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 🗆 IN 🗆 OUT	Food andfoodto-d	surfaces cleanable, properly
39 ☐ IN ☐ OUT ☐N/A Water and ice from approved source	FE DIN DOLL	Warewashing facilities: inst	alled, maintained, used; test
Food Temperature Control	55 IN OUT	strips	
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 IN OUT	Nonfood-contact surfaces of Physical Facilities	
41 DIN DOUT DNA DNO Plant food properly cooked for hot holding	57 IN OUT	□N/A Hot and cold water availab	le; adequate pressure
42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58 🗆 IN 🗆 OUT	Plumbing installed; proper	backflow devices
43 □ IN □ OUT □N/A Thermometers provided and accurate			
The state of the s	59 🗆 IN 🗖 OUT	□N/A Sewage and waste water pro	nnerly disposed
	60 IN OUT		<u> </u>
44 ☐ IN ☐ OUT Food properly labeled; original container	<u> </u>		
Prevention of Pood Contamination	61 DIN DOUT		
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 0 IN OUT	Physical facilities installed, rr	naintained, and clean; dogs in
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	DN/A DN/O		
47 □ IN □ OUT □N/A Personal cleanliness	63 DIN DOUT	Adequate ventilation and ligh	ting; designated areas used
48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64 IN OUT	□N/A Existing Equipment and Facilit	ies
49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables		Admiristrative	
Fraper Use of Utensils 1	SE DIN DOUT		
50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored	65 IN OUT	□N/A 901:3-4 OAC	
51 OINOUT ONA Utensils, equipment and linens: properly stored, dried, handled	66 IN OUT	□N/A 3701-21 OAC	
52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used			
53 □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use			
The state of the s	orrective Acti eded-on-ine during in	oras i tituri peat violation i tituri peetion iR≃rapeat violation i tituri	
tem No. Code Section Priority Level Comment 10 5.10 C Hand sink needs to	be accessi	bla for use. S	sink can 0 0
	and worsh	A	
6.2 CAB No Hand sinks need to	be supplie		70.00
equioment.		C. SOF GIVEN CE	77
	be protect	ed from contan	P
during storage.		The state of the s	
56 4.50 NC Eamonient weeds to	be main	torned clean to	sight 0 0
4 touch.		-	
62 644 NC Facilities need to	be maint	ained in good ro	Dair D
	· ·	- J	' 0 0
	· <u>.</u>	, <u>, , , , , , , , , , , , , , , , , , ,</u>	
Person in Charge		Date: (e / 1 2	1/24
Environmental Health Specialist	Licensor		10-1
SWIN MPH, REUS		ACHO	
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL		Page	2 of a

Name of the state								
N.	ame of facility		1. 22.7	ck o		License Number		Date / / \ / \ / \ / \ / \ / \ / \ / \ / \
Ľ	T-Burgs	Diner	ÎE.	FSC	D RFE	81		6/10/24
\\	o32 Panh	andle Avinue	City	اStar گر	te/Zip Code	161		
Ļį	cense holder		Insp	ecti	on Time	Travel Time		Category/Descriptive
ľ	Robun 4 1	Dana Thornburg		80	,	5	ĺ	C45
T	ype of Inspection (che	ock all that apply)	<u> </u>	· U \		Follow up date (if re	quired)	Water sample date/result
	Standard	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance R	Revie	w 🗆 Follow up		quii ou,	(if required)
۳	Foodborne ()21-30 Day	□ Complaint □ Pre-licensing □ Consultation				<u> </u>		
	**************************************	AND PRODUCTION NAMED AND SOCIAL PROPERTY.	REAL	N G			No.	
N		liance status (IN, OUT, N/O, N/A) for each numbered i	CELTANDAL MICH.		Alders Addition River Del Control of Control	THE RESERVE OF THE PARTY OF THE	#:##: P50.12.2.2.2.11.15	observed N/A=not applicable
		Compliance Status				Compliano		
NAME OF THE PERSON NAME OF THE P	EN ENERGENERAL CHICA	Applies which the control of the con			Per de la composition de la composition de la composition de la composition de la composition de la composition	របស់ស្វាស់ ស្វាស់		1
1	OIN OUT ON/	performs duties	nd -	23	ПІМ ПІОПІ	Proper data marking		The same of the sa
2	OUT OUT	Certified Food Protection Manager	SECTION SECTION	24		Time as a public hea	alth contr	ol: procedures & records
		Management food employees and conditional employees		¥ ™ Mar Yeh	□N/A □ N/O		Suffer.	The second of th
3	OIN OUT ON/A	knowledge, responsibilities and reporting	,	25	OUT OUT	Canada		**************************************
4	DIN DOUT DN/A				LIN/A			for raw or undercooked foods
5	MALES AND THE RESERVE AND ADDRESS OF THE PARTY	Procedures for responding to vomiting and diarrheal ever	its		DIN DOUT			· · · · · · · · · · · · · · · · · · ·
6	□IN □ OUT □ N/C	Proper eating, tasting, drinking, or tobacco use	M 48	26	DN/A	Pasteurized foods u	sed; pro	hibited foods not offered
7	DIN DOUT N/C	No discharge from eyes, nose, and mouth	 (1		WHITE CAN STONE COLD	N. W. H. P.	
	1	(Compact de la compact de la c	2. W. K.	27	DIN DOUT	Food additives: app	roved ar	id properly used
8	DIN DOUT DN/C	Hands clean and properly washed			LIN/A		J. 2 - 1-1.	- Freberity about
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □ OUT □N/A	Toxic substances pro	perly ide	ntified, stored, used
		attenute metrod property followed		2. do.		Children State		TO THE RESERVE AND A STREET OF
10	□IN DOUT □ N/A	The state of the s		29	DIN DOUT	Compliance with Re-	duced O:	куgen Packaging, other
11	□IN □OUT	Food obtained from approved source	A.XX		DIN FLOUR	specialized processe	s, and F	HACCP plan
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30	DIN DOUT	Special Requirement		<u> </u>
13	□IN □ÖÚT	Food in good condition, safe, and unadulterated		31	□IN □OUT □N/A □N/O	Special Requirement	s: Heat T	reatment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/O	Special Requirement	s: Custor	n Processing
EL		Principal Company of the Company of		33	DIN DOUT	Special Requirements	s: Bulk W	/ater Machine Criteria
15	□IN □OUT □N/A □N/O	Food separated and protected	•	-	□N/A □ N/O			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □N/O	Special Requirements Criteria	s: Acidifie	ed White Rice Preparation
17	DIN BOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Critical Control Point	nspectio	n .
		minication of the contraction of		36	DIN DOUT	Process Review		
18	DIN DOUT	Proper cooking time and temperatures		<u> </u>	□N/A	_		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT □N/A	Variance	<u> </u>	
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ris	sk factors are	food preparation prac	tices ar	nd employee behaviors
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foc	odborne illness			
22	DIN DOUT DN/A	Proper cold holding temperatures		illn	ess or injury.	erventions are contro	neas meas	ures to prevent foodborne

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code											
Nam	e of Facility	r _e u						nspection	Date	. /	
	T-Burg	ے ا)ine	<u> </u>			<u> 30 </u>	day	6/1	0/20	4
(CONTO)	TOTAL TRANSPORT	معالات الالات الا						(7 7 8 6 7 1 - N L WA	Mary Dallace	h (e)[
				THE HALL STATE OF RETAIL	A PARTY NAMED IN	· · · · · · · · · · · · · · · · · · ·	and the second				- (-) / · ·
Ma				preventative measures to control the introd N, OUT, N/O, N/A) for each numbered item: IN							
	The signated con	Diane.	Safé Fo	dand Water	1-111 60		iot in con	ipilance N/O=not ob ls: Equipment and Ve	served N/A=n	ot applic	cable
				rized eggs used where required	54			od and nonfood-contac			operly
	IN DOUT DN			and ice from approved source	34	10 10 001	des	igned, constructed, an	d used		
				perature Control	55		N/A Wa	rewashing facilities: ins os	stalled, maintair	ed, used	; test
40		⁄A □ N/O	Proper for tem	cooling methods used; adequate equipment perature control		OIN OUT		food-contact surfaces			
41		'A □ N/O	Plant f	ood properly cooked for hot holding	57		N/A Hot	and cold water availa	ble; adequate	pressure	
42		A □ N/O	Approv	ed thawing methods used	58	□ IN □OUT	Plui	mbing installed; prope	r backflow dev	ices	
43		Ά	Therme	ometers provided and accurate		□N/A □ N/O					
H			Food l	dedification	59		N/A Sew	/age and waste water p	roperly disposed	i	
44	□ IN □ OUT		Food p	roperly labeled; original container	60		N/A Toile	et facilities: properly cor	nstructed, supplie	ed, cleane	ed
		Preven	tion of	obd Contantination	61		N/A Garl	bage/refuse properly dis	posed; facilities	maintaine	ed
45	□ IN □ OUT		opening	, rodents, and animals not present/outer gs protected	62	□ IN MOOUT		sical facilities installed, loor dining areas	maintained, and	clean; do	ogs in
	□ IN □ OUT			nination prevented during food preparation, & display	63				Jetin and dealth of		
				al cleanliness	\vdash			quate ventilation and lig	inting; designate	a areas u	usea
	IN I OUT IN/			cloths: properly used and stored	64		N/A Exist	ting Equipment and Facil	lities		
A STATE OF THE PARTY OF THE PAR	THE CASE SHARE WHEN THE REAL PROPERTY AND THE PARTY AND TH	BANK day a travelle manus persent		se or Utansis		生担任性	THE P	Atlministrative	PHYS	111	
				utensils: properly stored	65		N/A 901:	3-4 OAC			
		<u> </u>		s, equipment and linens: properly stored, dried,		· · · · · · · · · · · · · · · · · · ·	ļ			***	
			handled	use/single-service articles: properly stored, used	66	IN OUT ON	N/A 3/0	1-21 OAC	*	<u> </u>	
-	IN I OUT IN/			esistant, cloth, and latex glove use							ĺ
alichial alas	MI SEE ME		02-100-10 MAY	Ret Coservations and Co		W NEW YEAR			4-1-1-10X		productive to
Item	No. Code Section	n Priori		Krinappropriate box-foi-GOSpid-#-665-com				apest-violation			
10			<u> </u>	Hand sinks need to	bo	used	For	hand was	hina	cos	R
				only.			,	PRUME WOLD	mny -		
		< 100 mg/s									
62	64A	N	C	Facilities need to	ے ط	maint	aint	d in 900	d repai	^ _	
								- 10- J	0		
	6.4F	N	<u></u>	Mops need to be	_5	tored:	to a	llow air	druina		
		_		when not in use.							
		<u> </u>									
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		1									
		1	7								
- :-						<u></u>			<u> </u>		
		<u>.l</u>	19 1								
Perso	on in Charge			In The	٠			Date: 4/10/	24		
Envir	onmental Health S	pecialist	- 11			Licensor:			~ 1		
		JOUNS, MPH. RETTS ACHO									

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

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	Name of facility	Restaurant	c)Ye			Licensé Number		Daté(//0/24
-	Address /	Main St			te Zip Cdde NI			
L	10. N. II	WIN OF	V.	Je:	ST' CTINI) m		
	License holder	Salor				Travel Time	C	ategory/Descriptive
_ 	Lype of Inspection (cl	/\		8	0	10		Cio
Ù	Standard (Critic	al Control Point (FSO) Process Review (REE) D Vario	nce R	evie	w □ Follow up	Follow up date (if rec	uired)	Water sample date/result
	☐ Foodborne ☐ 30 Da	ay ☐ Complaint ☐ Pre-licensing ☐ Consultation			21 Glow up		_	(ii reduired)
***	10万年 · 1	MI AND ROUGH ON THE PROPERTY OF THE PROPERTY O				A CHILDREN SEE	W 14 1 1	
_	Mark designated com	pliance status (IN, OUT, N/O, N/A) for each numbered it	m: IN	l=in	compliance OU	T=not in compliance N/	D =not o	bserved N/A=not applicable
	****	Compliance Status				Compliance	Status	š.
. AR		The state of the s	***	W #1		Middle Stephen	VOTE:	
1	DIN DOUT DN	performs duties	d	23	DIN DOUT	Proper date marking	and disp	position
2	OIN OUT ON	A Certified Food Protection Manager	*	24	□IN □ OUT	Time as a public healt	h control	: procedures & records
3		Management, food employees and conditional employees knowledge, responsibilities and reporting	******	# (F.)				<u> </u>
4		A Proper use of restriction and exclusion	-	25	□IN □ OUT □N/A		- mile i E	for raw or undercooked foods
5	DIN DOUT DIN	A Procedures for responding to vomiting and diarrheal events		域 / W ***				
6	DIN DOUT DIN	Proper eating, tasting, drinking, or tobacco use		26	DIN DOUT			bited foods not offered
7	LOUT II NA	O No discharge from eyes, nose, and mouth	\dashv		□N/A		o, pion	bited loods flot offered
e ik Una m		en Chings of Englishing the	. A!		□IN □ OUT			A STATE OF THE STA
8	DIN OUT DA	Hands clean and properly washed	_	27	□N/A	Food additives: approv	ed and	properly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d le	28	□IN □ OUT □N/A	Toxic substances prope	erly ident	ified, stored, used
0	DIN DOUT DN/A	The state of the s	-	4 4	DIN DOUT	Compliance with Redu		
1	DIN DOUT	Food obtained from approved source		29	□N/A	specialized processes,	and HA	gen Packaging, other CCP plan
2	DIN DOUT	Food received at proper temperature	-	30	□IN □OUT □N/A □ N/O	Special Requirements:	Fresh Ju	ice Production
3	DIN DOUT	Food in good condition, safe, and unadulterated	-	31	ON OUT	Special Requirements:	Heat Tre	atment Dispensing Freezers
4	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT	Special Requirements: 0		
4	1454 March 1987 A 1884 March 1987	AND THE RESERVE THE PROPERTY OF THE PROPERTY O				opeoids requirements.	Justom	rocessing
5	□IN □OÙT □N/A □N/O	Food separated and protected	3		□IN □OUT □N/A □N/O	Special Requirements: 6	Bulk Wat	er Machine Criteria
6	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3	4	□IN □OUT □N/A □N/O	Special Requirements: A Criteria	cidified	White Rice Preparation
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	in I	⊒IN □ OUT ⊒N/A	Critical Control Point Ins	pection	
	□IN □ OUT	Constitution and consideration	36	n 1	TUO II NIE	Process Benjam		
3	DN/A D N/O	Proper cooking time and temperatures	ΙF	-	□N/A	Process Review		
1	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37		∃IN □ OUT ∃N/A	Variance	<u> </u>	·
-	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	 F	Risl	(factors are fo	od preparation practice	es and	employee behaviors
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	ood	borne illness.	s the most significant o	ontribu	ting factors to
	OIN OUT ON/A	Proper cold holding temperatures		ines	ss or injury.	ventions are control n	neasure	es to prevent foodborne

医牙毛皮脂肪蛋白 医胸膜囊膜囊肿 经股票帐户

Nan	1e of	Facility	1	r Fj				Туре	of Inspection	Da	ate	/	
7	Λ,	Kay K	62F					5	td rece		6/10	124	<i> </i>
Particular Control	والمرتب مرااس		Carrier was a	and the second second					The second secon	5757 N H H S.			
he ka ina					GOOD: RETAIL	Sec Marin History	L. Y. H. F. Hugheston Sending Station Co.					A per glas post.	
Ма	ark d	GOOD Reta	II Pracu	ces are	preventative measures to control the intro N, OUT, N/O, N/A) for each numbered item: I	ductic	n of pathogens,	chem	nicals, and physical	objects ii	nto foods.	••	
	4	titiet 1		Safe For	d and Water	N-III C	ompliance OUI=	not in	nails, Equipment an	t observed	N/A=no	applic	cable The
38		N □ OUT □N/A			rized eggs used where required	54	V		Food and nonfood-co designed, constructed	ontact surfa	ces cleana	ıble, pr	operly
39		N OUT ON/A			and ice from approved source	55		IN/A	Warewashing facilities	· -		i, used	; test
40		N □ OUT □N/A		Proper	cooling methods used; adequate equipment perature control	56	□ IN B OUT		Nonfood-contact surfa		A Color Service		**E *C*
41	I	N □ OUT □N/A	□ N/O	·	ood properly cooked for hot holding	57	O IN OUT O	N/A	Physical Facility Hot and cold water a	and the first of t	dequate pr	essure	
42		N 🗆 OUT 🗆N/A	□ N/O	Approv	ed thawing methods used	58	□ IN □OUT		Plumbing installed; p		·		
43		 N M OUT □N/A			ometers provided and accurate	"			r lumbing matanec, p	TOPEL DACK	now device	,5	
	280200627542	THE RESERVE TO BE SHOWN THE PARTY OF THE PAR				59		NI/A	Barrage 1				
				-entopa etc	le otification			 - -	Sewage and waste wa				
44.	T .	N □ OUT			roperly labeled; original container	60		N/A	Toilet facilities: properly	y constructe	d, supplied	clean	ed
A Pullphal	Contrast to the		Pleven		codi Contamination	61		N/A	Garbage/refuse properly				-
45	32	N 🗆 OUT		opening	is protected ination prevented during food preparation.	62	□N/A□ N/O		Physical facilities instal outdoor dining areas	lled, mainta	ined, and c	ean; do	ogs in
46 47	4.4			storage	& display	63	□ IN □ OUT		Adequate ventilation as	nd lighting;	designated	areas ı	used
48	3.5	N OUT ON/A			cloths: properly used and stored	64	□ IN □ OUT □	N/A	Existing Equipment and	Facilities			-
49		N OUT ONA	CO. CO. CO. CO. CO. CO. CO. CO. CO. CO.	War and a second	g fruits and vegetables	11	EBELLE		Administrative				and the second
					se of Utensliet	65	D IN D OUT D	NI/A	001-2-4-04-0		S. 1. 3. 1. C. 100.13		
50		A D OUT DWA	∐ N/O	e .	utensils: properly stored c, equipment and linens: properly stored, dried,				901:3-4 OAC				
51	- /	A/N D OUT DN/A		handled	· · · · · · · · · · · · · · · · · · ·	66		N/A	3701-21 OAC				
52					use/single-service articles: properly stored, used							-	
53		A'N DUT DIA		Slasn-re	esistant, cloth, and latex glove use		**************************************	WANT TO	The Land of the Control of the Contr		er implementation and	1 5 3 4	grant week
					TITE Observations and C	oled-	it sle during mepe	ellon.	Rarenear-Violation	世出			
	No.	Code Section	Priori	ty Level		•	i	1-			- 1 ·	cos	R
15		3.20	<u> </u>	·	Food Items need to	ь.	E propec	Des	trom Con	ntami	matic) <u>.</u>	
1 24 1			- 1		during storage.		· <u> </u>					<u> </u>	
43		4.17	N	,	C11 1011112	Α	/ h. l.	••	1./ .	<u> </u>			
<u></u>			'0'	.	Cold holding units	<u>Nić s</u>	<u>e 10 ma</u>	ive	A THEIM	ome p	<i>(,,</i> ,		
54		444	N	C_	Equipment needs to	b	Main	tais	ned in a	00 1 1	PayV.		
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56	a :	4.50	N	C	Equipment needs to	be	mainta	160	d clean	to e10	h/-		
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Envi	ronn	nental Health Spo	ecialist	7	I'VE MOH, TENS		Licensor:	Δ	CHD	-10	!		
<u> </u>				~\ \	A - M MILLO III AND INC.		1	, (<u>- tr </u>				

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N	ame of facility		Check	one ()		License Number	1	Date
1	End of	Ridge morteetplace	□FS	O ĎAR	FE	16	ĺ	6/11/24
A			City/St	ate/Zip Co	de		 . L	
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\vdash	icense holder	4 1		ion Time				
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H		The state of the s		(>			 _	nobile (LR)
1-1	ype of Inspection (che hStandard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ince Pavi	ow D Follow	lourum	Follow up date (if require		Vater sample date/result if required)
1.	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	IIIÇE IXEVI	9W 🗀 1-01	iow up		\	required)
per-exp pers	THE PARTY OF THE P							
		AN EROPEORNE IN SUBSTITUTE OF SURFICIENCE OF SURFIC	- MAZARO- MILITERIA I INC. PRO	T	and the same of th		100 Apr. 100 Apr. 180	
<u> </u>	Mark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN=i	n complian	ice OUT:	not in compliance N/O=r	not obse	erved N/A=not applicable
		Compliance Status				Compliance St		
	na and characters, which	STATE OF THE PARTY						
1	□IN □OUT □N/A	penorms duties	ad 2	23 D IN [D N/A [Proper date marking and	soqsib L	ition
2	DIN DOUT DN/A		2	UIN D		Time as a public health co	ontrol: pr	ocedures & records
K XX	及·康州省纳州·蒙古岛北州市大平石市区 开节 45	· · · · · · · · · · · · · · · · · · ·	5 * 5 * ·	□N/A [J-N/Q			N N C TO THE RESERVE
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		, DIN D	TOUT	Company of the Compan	1	
4	DIN DOUT DN/A	Proper use of restriction and exclusion		DN/A		Consumer advisory prov	ided for	raw or undercooked foods
5	□IN □OUT □N/A		ts 🛔	**************************************			Ji die	THE RESERVE OF THE PARTY OF THE
6	I DIN POIT DWC	Proper eating, tasting, drinking, or tobacco use	21	□IN E 5 □N/A	TUO	Pasteurized foods used;	prohibit	ed foods not offered
7		No discharge from eyes, nose, and mouth	*				of the City	
	· · · · · · · · · · · · · · · · · · ·	Notes durantially control of the con	4	_ DIN C	TOUT	**************************************	* * * * * * * * * * * * * * * * * * * *	
8	DIN DOUT DN/O	Hands clean and properly washed	2	⁷ Б N/A		Food additives: approved	l and pr	operly used
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed		LIWA		Toxic substances properly	/ identifie	ed, stored, used
	FINE FLOOR FLOOR			THE REPORT OF THE PARTY.	2. 1 · 1 · 1 · 1 · 1 · 1 · 1 · 1 · 1 · 1		* LC 142 31 W	
10	OIN OUT N/A	Adequate handwashing facilities supplied & accessible	2		OUT	Compliance with Reduced specialized processes, as	d Oxyge	n Packaging, other
11		Food obtained from approved source	er i'm, 64	EUN] OUT		j.	and the same of th
12	□IN □OUT □N/A □N/O	Food received at proper temperature	3	DINA E] N/O	Special Requirements: Fro	esh Juice	e Production
13	DIN DOUT	Food in good condition, safe, and unadulterated	3	¹ En/a E		Special Requirements: He	at Treat	ment Dispensing Freezers
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	DIN D		Special Requirements: Cu	stom Pn	ocessing
	· · · · · · · · · · · · · · · · · · ·	The Control of the Co		DIN C	OUT	Choolel Parish	als 184-4-	Makin C. v. v.
15	□IN □OUT □N/A □N/O	Food separated and protected	33) □ N/A □	N/O	Special Requirements: Bu		<u> </u>
16	.□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	N/A D		Special Requirements: Ac Criteria	dified W	hite Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN D	LOUT	Critical Control Point Inspe	ction	_
6 14 1	em under hank i prifit i i i i i i i i i i i i i i i i i i	and an include the transfer of	26	ם אים	TUO	December Devidence		
18	DIN DOUT	Proper cooking time and temperatures	36	□N/A		Process Review		
19	□N/A □ N/O □IN □ OUT	Proper reheating procedures for hot holding	37	ON/A	OUT	Variance		
_	□N/A □ N/O □IN □ OUT		-			, <u></u>		
20	□N/A □ N/O	Proper cooling time and temperatures	— th	at are ide	ntified as	od preparation practices the most significant co	s and e	mployee behaviors ing factors to
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		odborne i u blic hea		ventions are control me	easure	s to prevent foodborns
22	□IN □ OUT □N/A	Proper cold holding temperatures	in	ness or in	jury.			to protont loodboille

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code												
Nan	ne of	Facility	-		·				Туре	of Inspection Date	, ,	
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NA:	ark d	.2 4			preventative measures to control the intro I, OUT, N/O, N/A) for each numbered item: II					· · · · · · · · · · · · · · · · · · ·		ioabla
				Safe-Foo	d and Water		4			ensile: Equipment and Vending	-not appi	cable
38		N □ OUT □N/A	F		rized eggs used where required		54	☐ IN ☐ OUT	la di dina	Food and nonfood-contact surfaces c	leanable, p	roperly
200		N DOUT DN/A				ŀ	-			designed, constructed, and used		
39					and ice from approved source	5	55		N/A	Warewashing facilities: installed, main strips	tained, use	d; test
-				1	cooling methods used; adequate equipment	-	56	☐ IN ☐ OUT	_	Nonfood-contact surfaces clean		
40		N 🗖 OUT 🗖N/A	□ N/O		perature control					Physical Facilities		出打
41.		N □ OUT □N/A	□ N/O	Plant fo	ood properly cooked for hot holding	5	57		N/A	Hot and cold water available; adequa	te pressur	е
42		N □ OUT □N/A	□ N/O	Approve	ed thawing methods used	5	58	□ IN □OUT		Plumbing installed; proper backflow of	devices	
43		N 🗆 OUT 🗀N/A		Thermo	meters provided and accurate	L		□N/A □ N/O				
				. Food 18	enfification	5	59	□ IN □ OUT □I	N/A	Sewage and waste water properly dispo	sed	
44	□ I	N 🗖 OUT		Food p	roperly labeled; original container	6	30		N/A	Toilet facilities: properly constructed, sup	oplied, clea	ned
			Presson	to of E	oud Contamination	6	31		V/A	Garbage/refuse properly disposed; facilit	ies maintalr	ned
45		N 🗆 OUT	13.343 A. 140		rodents, and animals not present/outer s protected	6	32	□ IN □ OUT		Physical facilities installed, maintained, outdoor dining areas	and clean; o	dogs in
46		N 🗆 OUT	e de se de la companya de la company	Contam	ination prevented during food preparation.			□N/A □ N/O		outdoor caring areas		
47	<u> </u>	N OUT N/A			& display	6	33	□ IN □ OUT		Adequate ventilation and lighting; design	ated areas	used ·
48		N □ OUT □N/A			cloths: properly used and stored	e	34		N/A	Existing Equipment and Facilities		
49		N □ OUT □N/A			g fruits and vegetables	1	H	****	ا مرسیا مرسیا	Administrative		TE E
50	* * * *	N OUT ON/A			seron utensits	6	35 I	U D D D IN D	N/A	901:3-4 OAC		
51		N OUT ONA	<u> </u>	Utensils	, equipment and linens: properly stored, dried,				.1/4	2704 24 04 0		
52		N OUT ONA		handled	use/single-service articles: properly stored, used	۳	ון טפ	D IN D OUT D	W/A	3701-21 OAC		
53		N D OUT DNA	□ N/O		esistant, cloth, and latex glove use						÷	
alek bili	T L				H-H-Ghservationstand:C		1		- Pulliculty	The state of the s		
				via k	Hin appropriate box for COSIand R. Cosesoft					Religionality (Control of the Control		
Item	No.	Code Section	Priori	ty Level	Comment			-			cos	-
100					No chances in		• • • • • • • • • • • • • • • • • • • •		1	1 1/2		
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Env	ironn	nental Health Sp	ecialist	- 4				Licensor:				
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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N	ame of facility			Check or	ne	License Number		Date
	154 5	too	- Manchester	□ FSC	u	207		6/4/24
A	ddress	à		City/Stat	e/Zip Code	1		
	604 W) ha 5t.	_ N	anche	ster		
Li	cense holder			inspection	on Time	Travel Time		Category/Descriptive
ľ	Rober	\mathcal{F}	Cantrell	la	6	25		(25
Ty			ck all that apply)		<u> </u>	Follow up date (if re	auired) Water sample date/result
	<a>Standard □	Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow up)	4	(if required)
벁	Foodborne D	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					
T			AND BECODERORNE TRUNCHES MENONE DE LA COMPANSIONAL DE LA COMPANSIONAL DE LA COMPANSIONAL DE LA COMPANSIONAL DE	.vaevins	The Part of the Part			
			iance status (IN, OUT, N/O, N/A) for each numbered it					
F			Compliance Status		compilarios o			
**	国政政政策 建联州 电光色管 管	W WELLE	Compliance Status			Complianc		
28.84			Pomon in abase present descendants la cultural		DIN DOU	icio la lueva della la la la la la la la la la la la la		
1	DIN DOUT		performs duties	23	□N/A □ N/C	Proper date marking	g and d	lisposition
2	UIN OUT	W WHILE	Certified Food Protection Manager	24	UO II NIII N/A II N/O	Limo de a nublic bos	aith con	trol: procedures & records
		t was officered to	Management food employees and conditional employees					- 1 × × × × × × × × × × × × × × × × × ×
3	DIN DOUT		knowledge, responsibilities and reporting	25			FOR LOWER MANY WAS	ed for raw or undercooked foods
5	□IN □OUT				□N/A		65 13w . here	3,5 0, 7 0, 1
			State Control of the post of t		DIN DOUT			Construction with the Construction of the Cons
6	□IN □OUT			26		Pasteurized foods u	ısed; pr	rohibited foods not offered
7	□IN □OUT			Sec. 1				
144		W MANAGEMENT	Carramatica di di cambanda di propositi di carra di carra di carra di carra di carra di carra di carra di carra	27	LIO UI OUT	Food additives: app.	round c	and properly used
8	DIN DOUT	□ N/O	Hands clean and properly washed		□N/A	Food additives: appr	oved a	and properly used
9	□IN □ OUT □N/A □ N/O		No bare hand contact with ready-to-eat foods or approvalemate method properly followed	ed 28	□IN □ OUT □N/A	Toxic substances pro	perly ic	dentified, stored, used
4.5	□IN □OUT	□ NI/A	Adams to book south a faults of the state of			make School College College (School College)		
10	MATERIAL MAT		Adequate handwashing facilities supplied & accessible	29	IDIN DOUT	Compliance with Red specialized processe	duced (as. and	Oxygen Packaging, other
11	□IN □OUT	***********	Food obtained from approved source	00	DIN DOUT			
12	□IN □OUT □N/A □N/O		Food received at proper temperature	30	□N/A □ N/O	Special Requirement		
13	DIN DOUT		Food in good condition, safe, and unadulterated	31	N/A N/O	Special Requirement	s: Heat	Treatment Dispensing Freezers
14	□IN □OUT □N/A □N/O		Required records available: shellstock tags, parasite destruction	32	□IN □ OUT □N/A □ N/O	Special Requirements	s: Cust	om Processing
克利作员 克里尔	ŀ	E AND	Control Contro		DIN DOUT			
15	□IN □OUT □N/A□N/O		Food separated and protected	33	□N/A □ N/O	Special Requirements	s: Bulk	Water Machine Criteria
16	□IN FOUT		Food-contact surfaces: cleaned and sanitized	34	□IN □ OUT □N/A □ N/O	Special Requirements Criteria	s: Acidil	fied White Rice Preparation
17	□IN □OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT □N/A	Critical Control Point I	Inspect	ion
	seine kesnijon) Setan kessiji	AL ILL	Automoration de la company de la company de la company de la company de la company de la company de la company	0.0	□IN □ OUT	Denne - De l'		
18	□IN □ OUT □N/A □ N/O		Proper cooking time and temperatures	36	□N/A	Process Review		
19	DIN DOUT		Proper reheating procedures for hot holding	37	□IN □ OUT □N/A	Variance		
20	□IN □ OUT □N/A □ N/O		Proper cooling time and temperatures	Ris	sk factors are	ofood preparation prac	tices a	and employee behaviors
21	□IN □ OUT □N/A □ N/O	•	Proper hot holding temperatures	tha	it are identifie dborne illnes	d as the most significar s.	nt cont	tributing factors to
22	UN U OUT	□N/A	Proper cold holding temperatures	Pu	blic health in ess or injury.	terventions are contro	oi mea	asures to prevent foodborne

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code											
Name	of Facility	1	i i		Ту	pe of Inspection	Date				
13	~ 5top -	Manc	hester		ľ	Std.	6/1/	1/24	1		
		*			·	142 6	(1 11	•		
			CLUT COOR REPAIL	:PRA	CTICESTELL						
	Good Retail	l Practices a	re preventative measures to control the intro	oductio	n of pathogens, ch	emicals, and physical object	ts into foods				
Mark	designated compl		(IN, OUT, N/O, N/A) for each numbered item: i					t applic	able		
	HURRIN	Sefe. F	ood and Water			Itensils, Equipment and Veni					
38 □	I IN DOUT DN/A	□ N/O Paste	eurized eggs used where required	54	□ IN M OUT	Food and nonfood-contact sidesigned, constructed, and		able, pr	орегіу		
39 □	I IN DOUT DN/A	Wate	er and ice from approved source	1	1	141					
Alakan bekelada Alakan bekelada			nperature. Control + +	55	□ IN j OUT □N/A	Warewashing facilities: insta	alleu, maintaine	a, usea	; test		
40		Drop	er cooling methods used; adequate equipment	56	□ IN 🌡 OUT	Nonfood-contact surfaces c	lean				
40	IN □ OUT □N/A I		mperature control			Physical Facilities					
41 🛘	IN OUT ON/A I	□ N/O Plant	food properly cooked for hot holding	57	☐ IN ☐ OUT ☐ N/A	Hot and cold water available	e: adequate pr	ressure	(20 mile)		
42 🗆	IN 🗆 OUT 🗆N/A [FIN/O Annr	oved thawing methods used	58	□ IN □OUT						
				- "		Plumbing installed; proper I	Dackilow Gevic	es			
177	IN □ OUT □N/A	·	nometers provided and accurate	∤							
red elected by the		TOOL	tidentine attonition in the second second	59	IN DOUT DN/A	Sewage and waste water pro	perly disposed				
44 🛮	IN 🗆 OUT	Food	properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly const	tructed, supplied	l, clean	ed		
		Rrevention-o	feood Contamination 1244-14-1-1-1	61	□ IN □ OUT □N/A	Garbage/refuse properly dispo	sed; facilities m	naintaine	ed		
45 🗆	IN 🗆 OUT		ts, rodents, and animals not present/outer	62	□ IN DUT	Physical facilities installed, m	aintained, and o	clean; do	ogs in		
	<u> </u>	1 1 1	ngs protected amination prevented during food preparation,	11	□N/A □ N/O	outdoor dining areas			•		
	IN OUT		ge & display	63	☐ IN ☐ OUT	Adequate ventilation and light	ing: decignated				
	IN OUT ONA		onal cleanliness	"		-		————	isea		
	IN OUT ONA D		g cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities	0 5				
	IN OUT ONA D		ing fruits and vegetables	3.8		Administrative -	Matth A				
4		THE COURT OF THE C	tise of Urensis	25		604.5.4.646	THE RESERVE OF THE PARTY OF THE	A Same Park			
50 🗆	IN OUT ONA	1,1	e utensils: properly stored	65	IN OUT ON/A	901:3-4 OAC					
51 🗆	IN KOUT □N/A	Utens handle	sils, equipment and linens: properly stored, dried,	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								
			HE HODSenvations and C	orre	clive Actions			KE D			
		Mark		ededic	n sire diuding inspecto	nriRerepeativiolanon S					
Item No	Code Section	Priority Leve んし				1 - 11	0	cos	R		
1 4	4.86	NC	12/(PYCS	10 pe c	Irkh, To Sight	4 Clear				
<u> </u>	7.00	FV 6	Utrustis need to be) (STOVED DV	uperly to pre	MINJ.	<u> </u>			
e il	1 1 1 1 1	A.J.	bave hand contact	1	* * * * * * * * * * * * * * * * * * * *		- /.#				
54	4.44	Ne	Equipment needs to	Dе	maintai		Lepair.				
55	4.21	NC	Sanitizer tost strip	15 M	cred to b.	e available	W 3	100			
<u></u>			comp sink.	,							
56	4.5D	NC	The state of the s	ha	be clean		torah.				
60	6.43	NC	Facilities need to	be	elean t	o sight a tow	ch.				
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Person	in Charge 🗼 /	1//	1 1 1			Date: / /	1				
	X	hl	My seal			6/4/	24				
Enviror	mental Health Spe	cialist	- Co		Licensor:				\dashv		
		18,00	WYK MPH REHS			ACHD					
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

N	ame of	facility		Che	ck	one ,		License Number	Date						
[]	Ha.	10V9V	. East End Corryout		FS	O KRFE		231	6/4/24						
Α	ddress	**		City	//St	ate/Zip Code	1								
_	137	F. 7	nd Street	N	N	anches	10	A CONTRACTOR OF THE PARTY OF TH	<u> </u>						
ř	icense l	nolder	1.0	ins		tion Time	T	ravel Time	Category/Descriptive						
<u> </u>	<u>3</u>	15/00	d Grogery, LLC			40		5	Cls						
	ype of l ∘S tanda	Inspection (che ard □ Critical	ck all that apply) / Control Point (FSO) □ Process Review (RFE) □ Varia	nce F	₹ev	iew 🏻 Follow	מוו	Follow up date (if required	d) Water sample date/result (if required)						
	Foodb	orne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				ъ		(
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N			iance status (IN, OUT, N/O, N/A) for each numbered it												
			Compliance Status		Compliance Status										
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1	□IN	OUT DN/A	Person in charge present, demonstrates knowledge, an performs duties	nd	:	23		Proper date marking and	disposition						
2	□IN	OUT N/A	Certified Food Protection Manager	(eq. 10) / Fi		24 DIN DO		Time as a public health cor	ntrol: procedures & records						
			Management, food employees and conditional employee	2 ·		²⁴ □N/A □ N	/O								
3	IIIN	OUT N/A	knowledge, responsibilities and reporting		2	5 DIN DO	ndi efeden e	Consumer advisory provis	led for raw or undercooked foods						
5	□IN □IN	OUT N/A		te	Sel Sel	□N/A	- A	Container daysory provide	led for taw of diffuercooked foods						
2.2	100000	(1) 10 10 10 10 10 10 10 10 10 10 10 10 10	HOLD COOK IN CONTROL OF THE PROPERTY OF THE PR	No. 10		DIN DO	.AC. SAM A								
6		OUT DAY			740	6 □ N/A	ger regin. 7	Pasteurized foods used; p	prohibited foods not offered						
7		OUT N/C	No discharge from eyes, nose, and mouth	3.5€ miss-16			s. Solda i old	A STREET STREET	以其外外,以其外,以其外,以其一,以						
8	····		Hands clean and properly washed		2	27 DIN DIOI	U I -	Food additives: approved	and properly used						
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	2	28 DN/A	JT	dentified, stored, used							
10	ПИ	□ OUT □ N/A	Adequate handwashing facilities supplied & accessible	_	*				A M M M M M M M M M M M M M M M M M M M						
**************************************			And the second s		2	9 DIN DOL	וע	Compliance with Reduced specialized processes, and	Oxygen Packaging, other discount of the control of						
11		□OUT □OUT	Food obtained from approved source		3			Special Requirements: Fres	sh Juice Production						
12	_	□N/O	Food received at proper temperature		-										
13	□IN	OUT	Food in good condition, safe, and unadulterated		3		0	Special Requirements: Hea	t Treatment Dispensing Freezers						
14		□OUT □N/O	Required records available: shellstock tags, parasite destruction		3	2 DIN DOL		Special Requirements: Cus	tom Processing						
建 多类			Zinang panggang panggan ang katalan		3:	OO NIC	JŢ.	Special Paggiraments, D. III	Water Marking City						
15		□OUT □N/O	Food separated and protected		3	3 DN/A DN/C		Special Requirements: Bulk	. vvater iviacnine Criteria						
16	□IN	DOUT	Food-contact surfaces: cleaned and sanitized	\dashv	34	4 DIN DOU	TI O	Special Requirements: Acid Criteria	ified White Rice Preparation						
17		□oụτ	Proper disposition of returned, previously served, reconditioned, and unsafe food		3:	5 DIN DOU	T	Critical Control Point Inspec	tion						
			and complete standards could be		36	DIN DON	Т	Process Review							
18	□IN □N/A	OUT N/O	Proper cooking time and temperatures		F	LIN/A		T TOO CO TROVION							
19	□IN	OUT N/O	Proper reheating procedures for hot holding		37	, DIN DOU	T	Variance							
20		□ OUT □ N/O	Proper cooling time and temperatures		F	lisk factors a	re fo	ood preparation practices	and employee behaviors						
21		OUT N/O	Proper hot holding temperatures		fc	nat are identifi oodborne iline	ed a	s the most significant cor	tributing factors to						
22	□iN	□ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

Food Inspection Report

Authority: Chapters 3/1/ and 3715 Ohio Revised Code												
Name of Facility	Type of Inspection Date				1							
Harovirs Fast End			Std.	6/4	124							
			And the Control of th		(1						
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Good Retail Practices are preventative measures to control the intro	oductio	n of pathogens, ch	nemicals, and physical of	bjects into foods								
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: I	IN≕in co	mpliance OUT=no	in compliance N/O=not o	bserved N/A=no	t appli	cable						
		i	Vienstis, Equipment and V	ending - D-1	ministration (
38	54	□ IN □ OUT	designed, constructed, a		abie, pi	openy						
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	55		Warewashing facilities: i	nstalled, maintaine	d, used	: test						
Food Tomperature Control			strips									
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56	D IN D OUT	Nonfood-contact surface	Miles Commerciation (property or company of the Commercial Commer	V. Maranife and a.	(i)/						
Torremperature control	- peda-		Physical Fecilities									
41 IN OUT IN/A N/O Plant food properly cooked for hot holding	57	□ IN □ OUT □N/	A Hot and cold water avai	fable; adequate p	ressure	!						
42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58	☐ IN ☐OUT	Plumbing installed; prop	per backflow device	es							
43 □ IN □ OUT □N/A Thermometers provided and accurate	Ī	□N/A □ N/O	•									
Food Identification	59		Sewage and waste water	properly disposed								
	60				d alaaa							
	J											
Freyenton sk-Food Contamination	61	□ IN □ OUT □ N//	Garbage/refuse properly d	lisposed; facilitles n	naintain	ed						
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed outdoor dining areas	l, maintained, and d	ilean; d	ogs in						
Contamination prevented during food preparation,	1 💹	□N/A □ N/O	butdoor dirining areas									
storage & display	63	□ IN □ OUT	Adequate ventilation and	lighting; designated	areas	used						
47 □ IN □ OUT □NA Personal cleanliness 48 □ IN □ OUT □NA □ N/O Wiping cloths: properly used and stored	64	TIN COUTTN	 									
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	64	□ IN □ OUT □N//										
This is the second of the seco	codinale la historia	约是正在	Administrative (
50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC									
1 Newstern and the second seco				W								
handled	66	OUT ON/A	3701-21 OAC									
52 IN OUT IN/A Single-use/single-service articles: properly stored, used												
53	and the second second	F. 1. 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1										
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Item No. Code Section Priority Level Comment	aranthi	teate, antitio Timbéren	on Hetebeat Violation 3.1		cos							
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Person in Charge			D-t									
The state of the s			Date:	1/20								
Environmental Health Specialist	Environmental Health Specialist											
Sold who mpll, RFH	<	Licensor:	DAVIN									
Showh, MPH, RENS ACHD												

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N	ame of facility		Check o	- LJ.		License Number		Date					
	Dollar (Seneral #15640	☐ FS	D 嵐	RFE	200		6/4/24					
A	ddress	c Roush Way	City/State/Zip Code										
1	403 Jack	cloush War	Manchester										
ī	icense holder		inspecti	on Time	, `` _ / [ravel Time	Cate	gory/Descriptive					
	Dolgin	Midwell	(11		سهر	(15						
H	ype of Inspection (che		<u> </u>	<i>LU</i> .		0							
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Revie	w MF	follow up	Follow up date (if require		Nater sample date/result if required)					
عا	l Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					Ι,						
3.6.3			W. 166 W										
		HOODBORNE ILLAESSERISK FACTO					- may						
 	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												
500	美術的名字で ここことととの 米事にと かける	Compliance Status				Compliance St							
			7 -										
1	DIN DOUT DN/A	performs duties	nd 2:		OUT N/O	Proper date marking and	dispos	sition					
2	ON DOUT N/A	Certified Food Protection Manager	2		□ OUT	Time as a public health co	ntrol: p	rocedures & records					
	· 養養主義等 · 養養無限 · 事事中 · · · · · · · · · · · · · · · · ·	Management, food employees and conditional employee			NO NO		· in the contract						
3	OUT ON/A	knowledge, responsibilities and reporting		EIN	□ OUT		A Security of the second of th	· · · · · · · · · · · · · · · · · · ·					
4	DIN DOUT DN/A		25	N/A		r		raw or undercooked foods					
5	ON OUT N/A		nts 🎩				加高半	THE RESERVE OF THE PARTY OF THE					
6		Proper eating, tasting, drinking, or tobacco use	26		_ OUT	Pasteurized foods used; j	prohibit	ted foods not offered					
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth					高级加加 在表演						
	The same and the same and the same	research and the second state of the second	6.8	ПіN	□ OUT	William W. D. D. Company of the Comp	Seeker, Seek. Talk 2009						
8	DIN DOUT DN/O	Hands clean and properly washed	27	□N/A		Food additives: approved	and pr	roperly used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed 28	□N/A		Toxic substances properly	identifi	ed, stored, used					
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible		ALL AND USE ILL	OUT		See 1881 Agi Se	THE RESERVE OF THE PARTY OF THE					
	A CREW AND RESERVE OF THE PROPERTY AND RESERVE OF THE PROP	AND AND DESCRIPTION OF THE PARTY OF THE PART	29	□N/A		Compliance with Reduced specialized processes, an	Oxyge d HAC	n Packaging, other CP plan					
1 1	□IN □OUT	Food obtained from approved source	30		□ OUT								
12	□IN □OUT □N/A □N/O	Food received at proper temperature	F	LIN/A	□ N/O	Special Requirements: Fre							
13	□IN □OUT	Food in good condition, safe, and unadulterated	31		□ N/O	Special Requirements: Hea	at Treat	lment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32		OUT N/O	Special Requirements: Cus	tom Pr	ocessing					
1 d & 16	· 医克里克斯氏病 医二甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基	Preside de la la la la la la la la la la la la la		+	□ OUT								
15	DIN DOUT	Food separated and protected	33		□ N/O	Special Requirements: Bull	< Water	Machine Criteria					
40	□N/A □N/O □IN □OUT				OUT	Special Requirements: Acid	lified V	/hite Rice Preparation					
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously served,	_ -	-	□ N/O	Criteria							
17	DIN DOUT	reconditioned, and unsafe food	35	□N/A		Critical Control Point Inspec	tion						
	200 VIII VIII VIII VIII VIII VIII VIII V	orthographolicar marginal mes graphs	36		□ OUT	Process Review		•					
18	DIN D OUT DN/A D N/O	Proper cooking time and temperatures		□N/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 fact	iors are fo	ood preparation practices as the most significant cor	and e	mployee behaviors					
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	foo	odborn	e illness.	-							
22	□IN □ OUT □N/A	Proper cold holding temperatures	illr	Public health interventions are control measures to prevent foodborne illness or injury.									

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

Nan		Facility							Тур	e of Insp	ection	Date			
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			1.44									-	 	- 1	
the order									- TOTAL CONTRACTOR						
					preventative measures to										
Ma	ark d	esignated comp			I, OUT, N/O, N/A) for each	numbered item: II							\ =not appli	icable	
and a larger	- Library		5		drand Water				المالية		Equipment and Ven		<u> </u>		
38	174	N □ OUT □N/A	1.1 4 4		rized eggs used where requ	<u> </u>	54	□ IN □ OUT		design	ed, constructed, and	used	леаларіе, р	properiy	
39		N □ OUT □N/A	Commission of the Commission o		and ice from approved source	e	55		⊒N/A		ashing facilities: insta	alled, main	tained, used	d; test	
w-h-1-	<u> </u>		-d-o-boo		erature Control		ŀĿ	□ IN 🗖 OUT		strips	 				
40	<u>П</u> II	A/N TUO II V	□ N/O		cooling methods used; adec perature control	quate equipment	56				od-contact surfaces of				
41			□ N/O	Plant fo	ood properly cooked for hot i	nolding	57	□ IN □ OUT E	IN/A	Hot an	d cold water availabl	e; adequa	ite pressure	е	
42		AWD TUO DIV	□ N/O	Approve	ed thawing methods used		58	□ IN □OUT		Piumbi	ng installed; proper	backflow c	devices		
43		N □ OUT □N/A		Thermo	meters provided and accura	te		□N/A □ N/O					ĺ	•	
				Foodele	entification:		59]N/A	Sewage	and waste water pro	perly dispo	sed		
44	□	ı □ out		Food p	roperly labeled; original cont	ainer	60]N/A	Toilet fa	acilities: properly cons	tructed, su	pplied, clear	ned	
			playen	The second second	ood Contamination	4. B.) I) I No The Property of the	61]N/A	Garbag	e/refuse properly dispo	osed; facilit	ies maintain	ned	
45	□ II	N □ OUT			rodents, and animals not pre is protected	sent/outer	62	□ N □ OUT			l facilities installed, m dining areas	aintained,	and clean; d	logs in	
46	46 DIN DOUT Contam				ination prevented during food & display	preparation,	_	□N/A □ N/O		odidooi	—	<u> </u>			
47					al cleanliness		63	UN OUT		Adequa	te ventilation and ligh	ting; design	nated areas	used	
48		OUT 🗆 N/A	□ N/O	Wiping	cloths: properly used and st	ored	64	□ IN □ ÖUT □	IN/A	Existing	Equipment and Faciliti	es -			
					g fruits and vegetables		dd				dministrative				
			-	loper Us	e of Utensiis 1		. 333 33		1016			4.4		the Bertan	
50					itensils: properly stored		65		IN/A	901:3-4	OAC				
51	□ 1			Utensils handled	, equipment and linens: prope	erly stored, dried,	66		IN/A	3701-2	1 OAC				
52		I □ OUT □N/A		Single-u	ise/single-service articles: pro	perly stored, used									
53		I 🗆 OUT 🗆 N/A I	□ N/O		esistant, cloth, and latex glove	Ti di di di di di di di di di di di di di									
					######PESETVA	tions and C	drie	otive Actio	19						
Item	No.	Code Section	Priorit	y Level	Comment	STRICT KOLEUS SICOTE	esteq=e	n-site guring insp	ection	Ratepe	al-violation 33344	41.11	cos		
51		4.5D	\ \	C	Equipment	needs 1	10	be don	<u> </u>	ħο	514h + 0	hon 16			
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Envi	invironmental Health Specialist														
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"	Address	Invol Street	City/State/Zip Code								
L		INNE SILLON		West Union							
-	icense holder	Dollar Stores of Chio	Inspec	tion	Time	Travel Time	Category/Des	scriptive			
L.	Family	Dollar Stores of Ohio	· · · · ·	ł 5		10	1015				
	ype of Inspection (ch	ook an that apply)				Follow up date (if require	d) Water sar	mple date/result			
	TStandard □ Critica Teodborne □ 30 Da	l Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Rev	/iew	☐ Follow up		(if require				
F		, and a sumplement of the moderning of Consultation	-								
	10 Mary 10 Mar	CHAPTE CONTROL BUNDESSINE CANONIO	1926			AND INDICATED AND A STREET					
_	Mark designated comp	pliance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	in co	ompliance OU	T≕not in compliance N/O≃n	ot observed N	/A=not applicable			
	<u> </u>	Compliance Status		-		Compliance St					
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1	DIN DOUT DN/	Person in charge present, demonstrates knowledge, ar performs duties	id	773	DIN DOUT	Proper date marking and	disposition	······································			
2	DIN DOUT DA	A Certified Food Protection Manager			DN/A D N/O						
F. W. W.		AND THE STATE OF T	4 5 W	'2A I	□IN □ OUT □N/A □ N/O	Time as a public health co	ntrol: procedures	& records			
3	DIN DOUT DN/	Management, food employees and conditional employees	3;	347. SEA		The second of the second of the	UKPA WARREN	AND SERVICE SE			
		Knowedge, responsibilities and reporting			JIN 🗆 OUT	Consumer advisory provi	ded for raw or u	Driempoked foods			
5					JN/A	The A S Section 1000	W 71 1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	indercooked loods			
(4.9)	2000年,1900年,1900年,1900年,1900年 1900年,1900年,1900年,1900年,1900年 1900年,1900年,1900年,1900年,1900年,1900年,1900年	· · · · · · · · · · · · · · · · · · ·	新 東 (例 ② 毫 /	.a. mp. m.	JIN □ OUT		CONTROL TO COMMENTE OF THE AMERICAN	MINE WE WAS ASSESSED.			
6	and the second of the second of	Proper eating, tasting, drinking, or tobacco use			IN/A	Pasteurized foods used;	prohibited foods	not offered			
	DIN DOUT DN/	No discharge from eyes, nose, and mouth		* * * * * * * * * * * * * * * * * * *							
8	DIN DOUT DN/			,,,	JIN DOUT	Food additives: approved	and properly us	sed			
-		Treates cean and properly washed			JN/A						
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve		7X Ŀ	⊒IN □ OUT ⊒N/A	Toxic substances properly	l, used				
٥	□N/A □ N/O	alternate method properly followed		10 W		Condition of the condit					
10	DIN DOUT N/A	A Adequate handwashing facilities supplied & accessible			JIN DOUT	**************************************	de cara de contrata de la contrata del contrata de la contrata del contrata de la contrata del la contrata del la contrata de la contrata de la contrata de la contrata de la contrata de la contrata de la contrata de la contrata de la contrata de la contrata de la contrata de				
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11	DIN DOUT	Food obtained from approved source	з	io [TUO NIE	Special Requirements: Fre	sh Juice Product	lion			
12		Food received at proper temperature		-+-		oposia i toquitoritor, i to	an odlos i lodder				
13	□IN □OUT	Food in good condition, safe, and unadulterated	 3	1	IN OUT	Special Requirements: Hea	it Treatment Disr	pensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite	_ _	G. I	IN DOUT	Special Requirements: Cus	tom D				
	□N/A □N/O	destruction	3	- -	N/A 🗆 N/O	Opecial Nequirements: Cus	TOTAL Processing				
	DIN DOUT		3		IN □ OUT N/A □ N/O	Special Requirements: Bull	Water Machine	Criteria			
15	□N/A □N/O	Food separated and protected	-	+		-	· <u></u>				
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34		IIN □OUT IN/A □N/O	Special Requirements: Acid	lified White Rice	Preparation			
_	□N/A □N/O		-								
17	OIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	~ .	IN DOUT	Critical Control Point Inspec	tion				
R 4		militar direction and the second section of the second second second second second second second second second	36	. -	IN OUT	D B- /					
18	ÐIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		<u>, </u>	N/A	Process Review					
-			₃₇		IN OUT	Variance					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		<u> </u>	N/A						
	□IN □ OUT	_	$\dashv \mid$								
20	□N/A □ N/O	Proper cooling time and temperatures		lisk	factors are f	ood preparation practices	and employee	behaviors			
,,	□IN □ OUT	Proper hot holding temperatures	th	nat a bodh	are identified : porne illness.	as the most significant cor	itributing facto	rs to			
_	□N/A □ N/O		1 [prientions are sented	001100 = 4=				
22	□IN □ OUT □N/A	Proper cold holding temperatures		nes	s or injury.	erventions are control me	asures to prev	ent toodborne			

State of Ohio Food Inspection Report

			Authority: Chapters 3717 an	d 37	15 Ohio Revis	ed C	Code	T*		
1 a 1 a 1 a 2 a 2 a 2	of Facility	W			Type of Inspection			Date		
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La Table Land Co.	Good Reta	ul Practices ar	e preventative measures to control the intro		The second secon	المسيال	alacio and abvaicel abi-	A STANFORM		
Mar	k designated com	pliance status (IN, OUT, N/O, N/A) for each numbered item:	Joucui IN≃in d	compliance OUT=r	not in	compliance N/O=not obse	ns into todas erved N/A=no	i. It annli	icablo
		- Safe Fo	od and Water		THICAD	U	insiler Equipment and Vend	ing 1-17-1		
38 I	J IN 🗆 OUT 🗆 NI	A □ N/O Paste	eurized eggs used where required	54			Food and nonfood-contact s	surfaces clean	able, p	roperl
39 l	JIN □ OUT □N/	A Wate	r and ice from approved source	┧├╴	 	\rightarrow	designed, constructed, and u Warewashing facilities: insta			
			perature Gontroltt	55			a, usea	o; test		
40 [□ IN □ OUT □N/A	N/O Prope for ter	er cooling methods used; adequate equipment mperature control	56	S O IN O OUT		Nonfood-contact surfaces of			
41 [IN □ OUT □N/A	N/O Plant	food properly cooked for hot holding	57		N/A	Hot and cold water available	e; adequate pr	ossure	****
42 [J IN □ OUT □N/A	N/O Appro	ved thawing methods used	58	□ IN □OUT		Plumbing installed; proper b	packflow devic	es	
43 [] IN □ OUT □N/A		nometers provided and accurate] [_	□N/A □ N/O					
		Was districted to the same of	Identification+	59			Sewage and waste water prop			
	IN □ OUT		properly labeled; original container	60		-+	Toilet facilities: properly constr	***		
Landa Parlada		The Law Salayer Santa	Food Contamination	61	IN II OUT III	N/A	Garbage/refuse properly dispo-	sed; facilities m	naintain	ed
45 [J IN □ OUT	openir	s, rodents, and animals not present/outer	62	□ IN □ OUT □N/A □ N/O	-	Physical facilities installed, ma outdoor dining areas	aintained, and o	lean; d	ogs in
W. 14	TUO 🗆 NI 🗈	storag	mination prevented during food preparation, e & display	63	-	_	Ad			
1 1 1	IN OUT ONA AND TUO OUT ONA		паl cleanliness g cloths: properly used and stored			-+	Adequate ventilation and lighti		areas	used ———
	AND TUO DINA		ing fruits and vegetables	64			Existing Equipment and Facilitie			V
			leonorulainis list in the least that the least	14	日和红田时		Administrative	Balatin	+-	17
50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored						V/A	901:3-4 OAC	٠		
51 E	IN □ OUT □N/A	Utens handle	ls, equipment and linens: properly stored, dried,	66		V/A	3701-21 OAC			
52 E	I IN OUT ON/A		-use/single-service articles: properly stored, used	-	1	*** 1		<u>'</u>		
53 C] IN □ OUT □N/A	□ N/O Slash-	resistant, cloth, and latex glove use							
High	世纪记代		1-1-1: Opservations and 0	orre	SEIVE ATELIST	S	经工程工程工程	HHE		
item N	lo. Code Section		'X' in appropriate box ton cos and R∗ cos ≑cor. I I Comment	ededa	on-ske cijiling-inspei	OHOR-	R-repeativiolation.			
13	3.6A	C	Food Hems need to) k	e safe	ч	unadulterate	1	cos	R
						•		<u> </u>		
56	4.50	NC	Equipment needs t	o)	e ctean	λo	sight a touch			
e de la companya de l	4 446	10.0								
<u> P</u> 5	6.4B	Ne	Facilities need 1	ש ט	c clean	to	1 519ht 9 touc	<u>h</u>		
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Doros	in Char	<u> </u>	0.1							
rersor	in Charge	Miso	y Droduin				Date: 6 /4/	24		
Enviro	nmental Health Sp	ecialist	1) 1		Licensor:	i/\		-		
	<u>rojek kangang</u> x		WEH WEND			<u>H(</u>	NO			
PRIO	RITY LEVEL:	C= CRITI	SAL NC= NON-CRITICAL				Page	1 . 2		

可不能可能是一个程序,就是这种,是他们就是一个的人的,这种人的人们的一个一个,这种人的人们的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

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

г					4.5								
	Name of facility Alpine	Mosisted Living	Che			License Number		Date /4/24					
		Wilson Drive	City/State/Zip Code NION										
	License holder	Neetl Wells	Insp	ecti	on Time	Travel Time	Ca	ntegary/Descriptive					
ŀ	Type of Inspection (cl	neck all that apply)	L			Follow up date (if require		11/2-4					
\ -	☐ Standard ☐ Critic ☐ Foodborne ☐ 30 Da	al Control Point (FSO) □ Process Review (RFE) □ Varia ay □ Complaint □ Pre-licensing □ Consultation	nce R	evie	ow □ Follow up	. onon up date (il require	.u.,	Water sample date/result (if required)					
	Mark designated com	pliance status (IN, OUT, N/O, N/A) for each numbered i	iom: IN	ist.	FUEL COMPLETE		Ş.,						
ľ	· Vii	Compliance Status	em. in	T	compliance OU	-							
1 To 1				3		Compliance Sta							
[1 DIN DOUT DN	Person in charge present, demonstrates knowledge, a performs duties	nd	23		Proper date marking and	** *** .3000C. *AC	Table 1 To the Control of the Contro					
	2 DIN DOUT N	AND THE RESERVE AND THE PARTY OF THE PARTY O		24	DIN DOUT	Time as a public health co	ntrol:	procedures & records					
3		ki lowedge, responsibilities and reporting	s:	25	DIN DOUT	Consumer advisor		· · · · · · · · · · · · · · · · · · ·					
- 4		A Proper use of restriction and exclusion A Procedures for responding to vomiting and diarrheal even			□N/A			or raw or undercooked foods					
. 5			10 THE 18		DIN DOUT	Postowieed foods		A. A. M. S. A. M. P. C. M. W. F. C. M. W. C. M. E. M. E. C. M. E.					
7		O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth		26	<u></u>	Pasteurized foods used; p	prohil	olted foods not offered					
		Mayariand acombinition by the received	- 161 T. Sp. 161 M.				ALL MARKS						
8	DIN DOUT DNA	O Hands clean and properly washed		27	OIN OUT	Food additives: approved	and	properly used					
9	DIN DOUT DN/A DN/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IN □ OUT □N/A	Toxic substances properly i	denti	fied, stored, used					
10		A Adequate handwashing facilities supplied & accessible	-	***	· · · · · · · · · · · · · · · · · · ·								
Ü	***			29	□IN □OUT □N/A	Compliance with Reduced specialized processes, and	Oxyg AH t	en Packaging, other					
1	I DIN DOUT	Food obtained from approved source	\Box	30	□IN □OUT	Special Requirements: Fres							
12		Food received at proper temperature			□N/A □ N/O □IN □ OUT	<u> </u>							
13	1	Food in good condition, safe, and unadulterated		31	DN/A DN/O	Special Requirements: Hear	t Trea	atment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	Special Requirements: Cust	tom F	Processing					
15	□IN □OUT □N/A □N/O	Food separated and protected		33	□IN □OUT □N/A □N/O	Special Requirements: Bulk	Wate	er Machine Criteria					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	7		□IN □OUT □N/A □N/O	Special Requirements: Acidi Criteria	fied \	White Rice Preparation					
7	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	- 1		□IN □ OUT □N/A	Critical Control Point Inspect	ion						
8	JIN □ OUT	Proper cooking time and temperatures	3		□IN □OUT □N/A	Process Review							
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding] 3		□IN □ OUT □N/A	Variance							
0	DIN DOUT	Proper cooling time and temperatures	-	Ris	k factors are fo	od preparation practices a	and a	amployee behaviors					
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures] [t	ood	are identified a borne iliness.	s the most significant cont	tribu	ting factors to					
2	□IN □ OUT □N/A	Proper cold holding temperatures	- F	Public health interventions are control measures to prevent foodborne illness or injury.									

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

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1	<u>// b</u>	ine H	UNSO	<u> </u>	Mosisted	LIVING		 	5	79 9 C	<u> </u>	<u>(</u>	<u> 14 /</u>	24	
*****			-9**	- O. F.		rice of the re	lir oo/	rountecht.	10.5.					يدا يدوي	
	والمؤم المواسية				preventative measure					icale, and ab	veical object	te into f	oode	Here and here	3
M	ark de				, OUT, N/O, N/A) fo <u>r ea</u>					-				onlica	ahle .
TVIC Sections					and Water										
38					zed eggs used where re		5		and the same of th	Food and noni designed, cons	ood-contact s	urfaces			perly
39	□ II	OUT DN/A		Water a	nd ice from approved so	ource		5 DIN DOUTE	INI/A	Warewashing f	acilities: insta	lled, mair	ntained,	used;	test
			LF000	Temps	reture Control		5	5 11N 11 001 E	LIV/A	strips					
40		I □ OUT □N/A I			cooling methods used; a erature control	idequate equipment	5	TUO U NI CI OUT		Nonfood-conta		\$		Eh)	
41		I □ OUT □NA I	□ N/O	Plant for	od properly cooked for h	not holding	5	1	□N/A	Hot and cold w	ater available	e; adequ	ate pres	sure	
42		OUT INA I	□ N/O	Approve	d thawing methods use	d	5	B II IN OUT		Plumbing insta	fled; proper b	ackflow	devices		
43	ПІ	I □ OUT □N/A		Thermor	meters provided and acc	curate	$\neg \mid \mid$	□Ņ/A □ N/O							·
3.14					entification		59		JN/A	Sewage and wa	ste water prop	perly disp	osed		
					Company and Company and April 19 (19) April	1 M 1 M M M M M M M M M M M M M M M M M	60			Toilet facilities:				leane	ed .
44		I □ OUT		•	operly labeled; original o		_ I <u> </u>	 							-
		THE TANK			od Contamination		6	TUO UN DOUTE	JN/A	Garbage/refuse	properly dispo	sed; facili	lities maii	ntaine	ed .
45		I 🗆 ÓUT			rodents, and animals not s protected	present/outer	62	2 IN OUT		Physical facilitie outdoor dining a		ıintained,	and clea	an; do	gs in
46		I □ OUT			nation prevented during f	ood preparation,	1	□N/A □ N/O							
47		I □ OUT □N/A		Persona	l cleanliness					Adequate ventil		-	gnated ar	eas u	sed
48						d stored	_ 6			Existing Equipme	ent and Facilitie)S		*****	
49 IN OUT IN/A N/O Washing fruits and vegetables							HEERE		Adminis	trative -	623				
Froper Use of Utensils 50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored					6:		JN/A	901:3-4 OAC							
50					tensils: properly stored equipment and linens: p	ronarly stored dried	_ '			· · · · · · · · · · · · · · · · · · ·					
,51		I □ OUT □N/A		handled	, equipment and intens. p	roperty stored, direct	66		IN/A	3701-21 OAC					
52	. 3	OUT IN/A			se/single-service articles:	· · · · · · · · · · · · · · · · · · ·	<u>:d</u>								
53	1	I □ OUT □N/A [□ N/O :		sistant, cloth, and latex g							***	TT ELL	gatb	o and in part
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PRIORITY LEVEL: C= CHNCAL