## State of Ohio Ood Inspection Rep Authority: Chapters 3717 and 3715 Ohio Revised Code

Check on   Proper   Control   Check on   Proper   Control   Cont		- 1			43								
Adjenses Algebra  Alg	Na	me of facility	1 - 1	Check o	ne	7)	License Number	Date					
License helder		Clama Mal	MALZERA	₫ FSC	0	RFE	2/4	7/8/10					
License helder	H	COMP PICT	11412011	10	_		170117						
Inspection Time   Travel Time   Catagory/Descriptive   Descriptive   D	A		II VIAMA OI	City/Zip	y/Zip Code								
Inspection Time   Travel Time   Catagory/Descriptive   Descriptive   D	1	11880 7N	action Valley Fol.	1)	Danville 143014								
Systemater   Circlina Control Penetric (Poly   Process Review (RFE)   Vagiance Review   Follow up	Lie		V ()	Inspecti	ion 1	Time Tra	avel Time C	ategory/Descriptive					
Systemater   Circlina Control Penetric (Poly   Process Review (RFE)   Vagiance Review   Follow up		DEMIA	Schmidt					11(35					
Critical Control Plonit (FSO)   Process Review (RFE)   Vagance Review   Follow up		7 - 0111	SCHIMICAL		_			10 -33					
Poorbone   30 Day   Complain:   Pre-location   Consultation				ana Baula		C Fellow wa	Follow up date (if required)						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item. IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Compliance Status  Supervision    District   Out   Ou				ince Mevie	ew	₩ FOROW UP		(ii roduii da)					
Mark designated compliance status (N. Out, N/O, N/A) for each numbered item. IN=in compliance Out=not in compliance N/O=not observed. N/A=not applicable  Compliance Status  Time1separature Controlled for Safety Foed (TCS foed)  Zoli Out	F	Todabama Crabbay	a company a roll of the control of t					-					
Mark designated compliance status (N. Out, N/O, N/A) for each numbered item. IN=in compliance Out=not in compliance N/O=not observed. N/A=not applicable  Compliance Status  Time1separature Controlled for Safety Foed (TCS foed)  Zoli Out	91	FOODBORNE II I NESS RISK FACTORS AND PURILIC HEALTH INTERVENTIONS											
Compilance Status   Supervision   Supervision   Supervision   Supervision   Commission (Commission of Proper date of Properties of Propertie	М												
TimeTemperature Controlled for Safety Food (TCS food)   Proper date marking and disposition   Proper date	H												
1   DN   OUT   NA   Person in charge present, demonstrates knowledge, and person dulies   DN   OUT   NA   Carified Food Protection Manager   Employee Realth   DN   OUT   NA   Proper use of restriction and exclusion   Procedures for responding to vomiting and dism'heal events   Onsumer Advisory	_			_									
Certified Food Protection Manager   Certified Food Internation Manager   Certified Food Manager	-		T T T T T T T T T T T T T T T T T T T		7	-							
2   0   0   0   0   0   0   0   0   0	1	DIN OUT ONA		nd   2			Proper date marking and dis	sposition					
Employee Health   Spring   S	2	DIN DOUT D N/A	<u>'</u>	$\rightarrow$ $\vdash$	-								
3	-	DIN GOOT GIVA	And the second s	2			Time as a public health control	procedures & records					
							Consumer Advisory						
Contemporary   Cont	3	DIN DOUT D N/A		71	. [	TIN IT OUT							
S   DN   OUT   NA   Procedures for responding to vormling and diarrheal events   Good Hyglanic Practices   Good Hyglanic	4	□ÍN □OUT □ N/A	Proper use of restriction and exclusion	25			Consumer advisory provided	for raw or undercooked foods					
Compliance with Approved and property used   Compliance with Approved and property used   Compliance with Approved Approved Source   Compliance with Approved Procedures   Compliance	5	DIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Popu	lations					
Chemical   Preventing Contamination by Hands   Preventing Contamination	4		Good Hygienic Practices				Pasteurized foods used no	hibited foods not offered					
Preventing Contamination by Hands   27   IN   OUT   No   Hands clean and properly washed   28   IN   OUT   No   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   28   IN   OUT   Toxic substances properly identified, stored, used   28   IN   OUT   Toxic substances properly identified, stored, used   28   IN   OUT   Toxic substances properly identified, stored, used   28   IN   OUT   Toxic substances properly identified, stored, used   28   IN   OUT   Toxic substances properly identified, stored, used   28   IN   OUT   Toxic substances properly identified, stored, used   28   IN   OUT   Toxic substances properly identified, stored, used   28   IN   OUT   Toxic substances properly identified, stored, used   28   IN   OUT   Compliance with Reduced Oxygen Packaging, other specialized Propercy oxygen Packaging, other special	6			26	6 5	N/A	i asterizad toda dsed, profibited todas flot offered						
8	7	According to the section of the section of the section of	A STATE OF THE PARTY OF THE PAR		Chemical								
S				2			Food additives, approved and apposite wood						
9	8	DIN DOUT NO	Hands clean and properly washed		"  🗷	∄Ñ/A	Toda dadiirda approved dire property adea						
Solution	Г				. [2	TUO II NIE							
Conformance with Approved Procedures   Conformance with Approved Procedures	9				C	]N/A	Toxic substances properly identified, stored, used						
Approved Source  11			alternate method properly followed			C	Conformance with Approved Procedures						
Approved Source  11	10	ØIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		ON IN OUT Compliance with Reduced Oxygen Packaging								
12			Approved Source	2	Ē	]N/A							
12	11	□ÍN □ OUT	Food obtained from approved source	30			Special Requirements: Fresh	Juice Production					
Special Requirements: Heat Treatment Dispensing Freezers	12		Food received at proper temperature		1	JN/A □ N/O							
14	_		Food in good condition, and, and conditionated	3			Special Requirements: Heat Treatment Dispensing Freeze						
In   Out   Protection from Contamination   32   N/A   N/O   Special Requirements: Custam Processing   33   IN   Out   Out   Out   Production for Surfaces: cleaned and sanitized   34   IN   OUT   Out   Out   Proper disposition of returned, previously served, reconditioned, and unsafe food   IN   Out   Out   Proper disposition of returned, previously served, reconditioned, and unsafe food   35   IN   Out   Out   Out   Out   Proper cooking time and temperatures   36   IN   Out	13	7		-	+			/					
Protection from Contamination    15	14			32			Special Requirements: Custo	m Processing					
15	100				+-		/	1/1					
15		MIN FLOUR		33			Special Requirements: Bulk V	Water Mechine Criteria					
16	15		Food separated and protected				/						
17	40		Food contest curfocest placed and continue	34				ed White Rice Preparation					
Time/Temperature Controlled for Safety Food (TCS food)    N	16	□N/A □ N/O	Food-contact surfaces; cleaned and sanitized		1	3.47 (3.14)0	Citiena						
Time/Temperature Controlled for Safety Food (TCS food)  18	17	□ IN □ OUT		3.5	201		Critical Control Point Inspection	on					
18	_				1								
18	-		rature Controlled for Safety Food (TCS food)	36	3 I		Process Review						
19	18		Proper cooking time and temperatures		+-	AINIA							
Proper reheating procedures for hot holding  Proper reheating procedures for hot holding  Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne			Proper reheating procedures for hot holding	37			Variance						
20	19				1	INVA							
21	-	/				1.1							
that are identified as the most significant contributing factors to foodborne illness.  Proper hot holding temperatures  Proper hot holding temperatures  Public health interventions are control measures to prevent foodborne	20		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
Proper not noting temperatures  Public health interventions are control measures to prevent foodborne	-	-		tı	hat								
Public health interventions are control measures to prevent foodborne	21		Proper hot holding temperatures	fo	ood	podborne illness,							
22 IN OUT N/A Proper cold holding temperatures illness or injury.	-			— P	<sup>2</sup> ubl	•							
	22	DIN OUT ON/A	Proper cold holding temperatures	111	lines	ss or injury.							

		7			Authority, Chapters 37	17 allu	37 1	2 Otho Kevis	seu c	-one		_	
Nar	ne of Facil	V	1ct	here	2811	14.	5		Type	of Inspection Date	8/19		
		1			GOOD	FTAILE	PA	CTICES					
		10.43	F2 41		44								
										nicals, and physical objects into foo			
M	ark design	ated comp			l, OUT, N/O, N/A) for each numbere d and Water	d item: IN=	in co	ompliance OUT=		compliance N/O=not observed N/A ensils, Equipment and Vending	-not app	lica	ble
38		OUT ANA			ized eggs used where required		54	DIN DOUT		Food and nonfood-contact surfaces clo	eanable,	brot	perly
39	ØN O				and ice from approved source					designed, constructed, and used  Warewashing facilities installed, mainta	ained: use	ed t	est
			Foo	od Temp	erature Control		55	I IN II OUT C	JN/A	strips		-	
40	п и п	DUT IN/A	<b>б</b> N/O		cooling methods used; adequate equi	pment	56 □ IN □ OUT   Nonfood-contact surfaces clean   Physical Facilities						
41		DUT   N/A	□\n\n	Plant fo	od properly cooked for hot holding		57	ØIN DOUT D	IN/A	Hot and cold water available; adequat	pressu	re	
42		DUT   N/A	✓ ☑ N/O	Approve	ed thawing methods used		58		]N/A	Plumbing installed proper backflow d	evices		
43	É IN D	DUT 🗆 N/A	50 m	Thermo	meters provided and accurate		59	DIN DOUT D	IN/A	Sewage and waste water properly dispos			_
	<u> </u>	1 2 3 3			entification		60	DIN DOUT D		Toilet facilities: properly constructed, sup		anec	
44	D IN D	DUT		Food pr	operly labeled, original container		61	D IN D OUT D	-	Garbage/refuse properly disposed_facilitie			
			Prevent		ood Contamination	0	62	□ZÎN □ OUT		Physical facilities installed, maintained, a			
45	□√in □ (			Insects,	rodents, and animals not present/outer		63	D'IN DOUT	-	Adequate ventilation and ighting designing		0 110	od.
46	Z IN D				s protected Ination prevented during food preparation	on,	00	B 114 B 001		Adadata samatan ana saming design		<i>3</i> 43	
St					& display		64	□ IN □ OUT □	A/N[	Existing Equipment and Facilities			
48	-	DUT [] N/A I	J N/O		cloths: properly used and stored					Administrative	-	111	
49		DUT 🗆 N/A			g fruits and vegetables				. 1			=	
					e of Utensils		65	O TUO OUT O	ÍN/A	901:3-4 OAC			
50	□ IN □ OUT □N/A □ N/O In-use utensils; properly stored						66	IN OUT O	IN/A	3701-21 OAC	-21		
51	1 DIN DOUT DN/A Utensils, equipment and linens; properly stored, dried, handled						ľ						
52	ם ארם	DUT   N/A			se/single-service articles: properly store	ed, used							
53		DUT ØN/A (	□ N/O	Slash-re	sistant and cloth glove use				25		10		
				Admids 95	Observations ( in appropriate box for COS and R: C					Donnest detailer			
iten	No. Cod	le Section	Priori	y Level	Comment	,Ua=correc	ied o	in-site during insp	ection	K=repeat violation	СО	8	R
												$\rightarrow$	
					Chimo Manager	otata	-	Kline.	+0	Obtain DeyMin	7		
for upgrading ANSUL							1	-			1		
Dishmarking has c							1/4	DYING 1	29	idual at time of		-	
					inspection							-	
					1					1		$\rightarrow$	
	4 12 E				No observation	01 10	ods	rut alr	<u> </u>	ings at time of			
insportion,									1	<u> </u>		Ц	
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					Now Precision	9(1	49	le Orese	nt	- Francis Siers		$\rightarrow$	0
Now Precision griddle pre ETL Sanitation approved								proved				-	
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				عـ	+ Eliminate bu	uld-u	4	DN INSI	a	lip of ice Machi	ne 🗆	-	
	- 61												<u> </u>
ren	son in Cha	rye	-	2	Johnnes					Date: 7/8/2019	t		
Sanitarian Licensor:													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page 2 of 2													
PRI	URITY LE	VEL: C = 1	CRITIC	AL / N	C = NON-CRITICAL					Page 🕹 of	d		

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