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

		1										
Name of facility Diva 18558 Inc DBA Che							License Number	Date				
Chilitos Fresh Mex and Margaritas					FSO \square RFE $ \zeta _{\mathcal{O}} $ $ \mathcal{O} _{\mathcal{O}} $			1913v 12020				
Address					ity/State/Zip Code							
108 Gaskin Aremse G					Garnhier OH 43020							
License holder Inspe				ec	tio	n Time Tra	avel Time C	ategory/Descriptive				
Tiese of Aliabas					a) n	10	(45				
Type of Inspection (check all that apply)					U		Follow up date (if required)	Water cample data/recult				
		control Point (FSO) □ Process Review (RFE) □ Varia	ev	/iev	v 🗆 Follow up	1. 3 /	Water sample date/result (if required)					
1"-		☐ Complaint ☐ Pre-licensing ☐ Consultation			/ oo up	10/7/2020A,	Edd width the time of the state					
							Or attri					
1000		FOODBORNE ILLNESS RISK FACTO	RS A	IN	ID	PUBLIC HEA	LTH INTERVENTIONS					
М	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	V =	in	compliance OUT	=not in compliance N/O=not	observed N/A=not applicable				
		Compliance Status		Compliance Status								
333		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	ØIN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	id		□N/A □ N/O	Proper date marking and disposition					
2	"EIN □OUT □ N/A	Certified Food Protection Manager			24	TUO 🗆 NL	Time as a public health contr	ol: procedures & records				
10.00		Employee Health				,⊠N/A □ N/O						
3	ZIN DOUT D N/A	Management, food employees and conditional employee	es;				Consumer Advisor	<u>y</u>				
	The DOLL HAM	knowledge, responsibilities and reporting			25	□ IN □ OUT ☑N/A	Consumer advisory provided for raw or undercooked foods					
5	ØIN OUT NA	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal eve	nts	ł		PARTIES SERVICES	Highly Susceptible Popu	lations				
٦	PEIN DOOLD MA	Good Hygienic Practices		ŀ	_	TUO UNL						
6	ON D TUO NID,	Proper eating, tasting, drinking, or tobacco use			26	,⊠N/A	Pasteurized foods used; pro	phibited foods not offered				
7	☑ N/O □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical					
Preventing Contamination by Hands						OUT OUT						
8	DIN DOUTDNO	Hands clean and properly washed			27	Į⊒ŃĮA	Food additives: approved a	nd properly used				
9	□/IN □ OUT	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved		28	ZÍN 🗆 OUT	Toxic substances properly id	entified, stored, used				
		anomate method properly followed				¢	Conformance with Approved	Procedures				
10	DIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			29	□ N □ OUT	Compliance with Reduced C					
		Approved Source			23	,∕⊡N/A	specialized processes, and	HACCP plan				
11	□ IN □ OUT	Food obtained from approved source			30	DJN DOUT	Special Requirements: Fresh	Juice Production				
12	□ IN □ OUT □N/A ☑ N/O	Food received at proper temperature										
13		Food in good condition, safe, and unadulterated			31	□ JŃ □ OUT - □ N/O □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers				
14	□ IN □ OUT □ N/O	Required records available: shellstock tags, parasite destruction			32	□/IN □ OUT □N/A □ N/O	Special Requirements: Custo	om Processing				
	<i>Y</i>	Protection from Contamination		l	-	□JN □ OUT						
15	□ IN □ OUT	Food separated and protected			33	EÍN/A □ N/O	Special Requirements: Bulk	Water Machine Criteria				
16	☑ÍN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized			34	□ IN □ OUT □ N/A □ N/O	Special Requirements: Acidi Criteria	fied White Rice Preparation				
17	,⊡N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			35	□ IN □ OUT □N/A	Critical Control Point Inspect	ion				
Time/Temperature Controlled for Safety Food (TCS food)					20	□ MI □ OUT	Process Review					
18	□ IN □ OUT □N/A Ø N/O	Proper cooking time and temperatures			36	N/A □OUT	Frocess Ivenew					
19	□N/A □ N/O	Proper reheating procedures for hot holding		-	37	⊠Ñ/A	Variance					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures			Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21	□ IN Ø OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	Ø IN OUT ON/A	Proper cold holding temperatures										

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Name of Facility Divalessa Inc DBA Chilitos Fresh Mex and Margaritas Standard CP 9/30/acao									
1 1 1 2		GOOD RETAIL	PR	RAC	TICES	Company of the State of the	*		
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable									
OO DIN DOUT DIVI	Safe Food and Water			-1)/	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable	e, prop	perly	
38 IN COUT ENVA		rized eggs used where required		54	IN OUT	designed, constructed, and used			
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control					IN OUT ON	A Warewashing facilities: installed, maintained, u strips	ısed; t	est	
40 IN OUT IN/A N	Proper cooling methods used; adequate equipment			56 IN OUT Nonfood-contact surfaces clean Physical Facilities					
41 D IN D OUT DN/A D N	□ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding			57	IN OUT ON	A Hot and cold water available; adequate press	sure		
42 IN OUT N/A N	N/O Approv	Approved thawing methods used			□ IN □OUT	Plumbing installed; proper backflow devices			
43 IN I OUT IN/A	Thermo	Thermometers provided and accurate			□N/A □ N/O				
	Food Id	Food Identification			IN OUT ON	A Sewage and waste water properly disposed			
44 IN II OUT	Food p	roperly labeled; original container	60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, sup			A Toilet facilities: properly constructed, supplied, c	d, cleaned		
Pre	evention of F	Food Contamination	61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities			A Garbage/refuse properly disposed; facilities main	ntaine	d -	
45 O IN OUT	opening	, rodents, and animals not present/outer gs protected		62	ÍN □ OUT	Physical facilities installed, maintained, and clea outdoor dining areas	ın; dog	js in	
46 IN OUT		nination prevented during food preparation, & display	-		/				
47 DIN DOUT DN/A		al cleanliness	1		IN OUT	Adequate ventilation and lighting; designated are	eas us	sed	
48		cloths: properly used and stored ng fruits and vegetables	1	64	□ IN □ OUT □N/	/A Existing Equipment and Facilities			
43 1111 101 111/4	TO THE REAL PROPERTY.	se of Utensils				Administrative			
50 IN I OUT IN/A I	N/O In-use	utensils: properly stored	11	65	□ IN □ OUT □N/	A 901:3-4 OAC			
51 □ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,			66	IN OUT ON	A 3701-21 OAC			
handled 52			F	Dal	existion (lo	sed mid March augo a	no		
53 IN OUT N/A N	LPRINTING COLOR TO SEE SEE SEE SEE SEE SEE SEE SEE SEE SE							0-1	
	Mark !	Observations and C 'X" in appropriate box for COS and R: COS=cor							
Item No. Code Section P	Priority Level		recte	ea o	n-site during inspect		cos	R	
21,35 3.4	6	Observed Steak non 3	t	la	m table	at ,85-110 F. Steak			
		Was removed for x	01	20	ATIMO NO	nd slaved back on			
		the steam, but lost fengerature again. Envire							
		time I timperoture controller for Sifety (T(S) tord							
		A CONTRACTOR OF THE PROPERTY O							
WORK OTHER TO FROM				6	of Heren	tagie were moretry			
Meso 22 de Company de Sot de suit			28	11	CATO:	the sides of hound		70	
New Day 100		Sink in har bear to prevent contamulation -					-		
		To Cleanic har in	16/1	re	and Ci	Ation board that			
7		CIUFNISIES. CORREC		11	an redidi	Fe 108.			
43 44	6	Charried Sunitizer	-	CF	nientro	tion in wising			
, ,		doth hukets was	E	7.7	- helow	required concentrate	Į.		
Wipiney Cloth huile				15	were Ve	relaced and 200 you			
Was ebserved.					rest as	necació po parentega	70		
Person in Charge Date:									
Sanitarian Licensor:									
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of 2									

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

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Name of		2. 8	Type of Inspection Date	Y	
VIV	4/6524_/	nc 084	Chilitos Fred, Mex god Margonilas Storrland (10P 7/34	70,	0
		Artesta III	Observations and Corrective Actions (continued)		
Item No.	Code Section	Mark "X" Priority Level	'in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Comment	cos	Т.
Rem No.	Oue Oction	Trionty Level	Droper Conferentiation	C0s	R
5/	-		Remove Clean utensil Wilder above duty dish		
			Fable to prevent consumeration. Literall's		
	-		Vorale Sol		
54	4.1	NC	OFFER NEW CORDINARY Still prosent on racks in		
\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	, , , ,	14	Storace area Elipinote Cardopurd agel		
			Dievida n. Smickly, Euzeles i leanging non-		
			PALSOLARIA Ser Lett		
			TO STOUL AU FALL		
			į	+-	
			CCP (pringents/ Positives (D)		
			CONTRACTOR (P)	+=	
	C	N)	ENSURE All TCS foods in host holding are swinter	1,0	/-
-		737	A DOLL OF ALON 11) to all by Stand till	#	
			and amount of Heat out out was required.		
		V) VI			
		() A1	Beef 35 & Walkin Pro 45 Prenty ve have		
				+-	
			Beans GF Gall in Charande 387 Popp Trove line	╁	
		W vil	M. J. W. Marie Marie L. W.	╁	
		1 (VI)	Note may bery procedure, in place	븁	
		(1) 20)		╫	
	-		Chloring tesidual. I begin god 50-1600ppm	╫	
			- SAICTHE/EDIAMAN . O C		
		<u> </u>		10	
			Acceptable not holding temporations		
			FIRE WAY JAMES 1464		
				╫	
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					- 0
<u> </u>	01				
Person ir	ı Charge:		Date: 9/39/2020)	
Sanitaria	n: 1/2 6	12	Licensor:	east-ord .	
	<u> </u>	<u>-72/47</u>		7	

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL