

_												
N	ame of facility) 0:	Check one			License Number		Date /				
'	Fire E1a	lkty SIX	D FS) RFE		129		2/18/2020				
A	ddress) . (,)	City/Sta	City/State/Zin Code								
R	DD Nurt	FINSHUM Kd	NH	NH. VAKNON /1)H /43050								
10	Icense holder		Inspecti	on Time:	10 V	1./011	*					
		Mallaria Cataraca	парац	J. 111110	Irav	vel Time	100	ategory/Descriptive				
L	Floreer (Mege Carerers					10	35				
1 6	ype of Inspection (che					Follow up date (if requir	ed)	Water sample date/result				
		Control Point (FSO) Process Review (RFE) Varia	nce Revie	w 🗆 Follow u	ıb			(if required)				
냳	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		ECOPPORNE II INESS BISK FACTO	DC AND	DUBLIC	IE A III	THENTED (CATO)	10					
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												
P	wark designated compil	lance status (IN, OUT, N/O, N/A) for each numbered if	em: IN=in	compliance C	DUTE	tot in compliance N/O=	not o	bserved N/A=not applicable				
L		Compliance Status		Compliance Status								
		Supervision	1 2	Time/Temperature Controlled for Safety Food (TCS food)								
1	ZIN DOUT DN/A	Person in charge present, demonstrates knowledge, a	nd 2	ZIN OI		Proper date marking an	nd dien	nosilion				
L	/_,	performs duties	_ -	DN/A DN/	0	Troper date marking an	u uisi					
2	MIN DOUT NA	Certified Food Protection Manager	2			Time as a public health o	contro	l: procedures & records				
100		Employee Health		I LINIA LI NIO								
3	ZIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting						Consumer Advisory				
4	ZIN DOUT N/A	Proper use of restriction and exclusion	25	DIN DOU	îī.	Consumer advisory pro-	vided	for raw or undercooked foods				
5	ZIN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	ls:	12		Highly Susceptible P	hanili	Hons				
Ť	/	Good Hygienic Practices			JT .							
6	DIN DOUT ZÍ N/O	Proper eating, tasting, drinking, or tobacco use	26	PIN/A		Pasteurized foods used	; proh	sibiled foods not offered				
7	N/O TUO II NI	No discharge from eyes, nose, and mouth	- 1			Chemical	_ 13					
	P	reventing Contamination by Hands		DIN DOL	JT							
8	DIN DOUT NO	Hands clean and properly washed	27	ŪΝ/A		Food additives: approve	d and	d properly used				
9	1			DIN OOL	IT							
	OUT OUT	No bare hand contact with ready-to-eat foods or approvalemate method properly followed				Toxic substances properly identified, stored, used						
-	□N/A □ N/O			Conformance with Approved Procedures								
10	ZIN DOUT D N/A	Adequate handwashing facilities supplied & accessible		TIN CLOUT Compliance with Reduced Overen Packaging other								
	1,	Approved Source	29	□N/A		specialized processes, a						
11	ØIN □ OUT	Food obtained from approved source	30		JT	Special Requirements: F	eneb	Iuina Duaduadaa				
12	דטפ ם אום	Food received at proper temperature	3.	DN/A D N/G	0	Special Requirements. F	16211 7	Juice Production				
_	LINIA LINIO	<u> </u>	31			Special Requirements: H	leat Tr	reatment Dispensing Freezers				
13		Food in good condition safe, and unadulterated		□N/A □ N/O	_							
14	DIN DOUT	Required records available: shellstock tags, parasite destruction	32	ONA DN/		Special Requirements: C	uston	Processing				
		Protection from Contamination			_		$-\!\!\!/$	<u>′</u>				
	ZIN DOUT	Troublett Hotel Containington	33	□N/A □ N/O		Special Requirements: B	yik W	ater Machine Criteria				
15	□N/A □ N/O	Food separated and protected			_							
40	ØIN OUT		34	□ IN □ OU □N/A □ N/O			cidifie	d White Rice Preparation				
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	_ _	LIN/A LIN/C		Criteria		NA				
17	IN DOUT	Proper disposition of returned, previously served,	35	□ IN □ OU	IT	Critical Control Point Insp	nection	, , ,				
	/	reconditioned, and unsafe food		LIN/A								
		rature Controlled for Safety Food (TCS food)	36	OO ON O	IT	Process Review		4				
18	ON/A DIN/O	Proper cooking time and temperatures		□N/A								
			— 37)T	Variance						
19	ON OUT	Proper reheating procedures for hot holding		□N/A								
20	DIN DOUT	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behavio								
_			th	at are identifi	buting factors to							
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	foodborne illness.								
		<u> </u>				ventions are control n	neas	ures to prevent foodborne				
22	MIN OUT ON/A	□ OUT □N/A Proper cold holding temperatures illness or injury.										

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

Name of Facility

Type of Inspection tandard Date

				GOOD RETAIL	PRA	CTICES					
				preventative measures to control the intro							
Ma	ark designated comp			OUT, N/O, N/A) for each numbered item: I	N=in c			tapplic	able		
				d and Water		1 7	tensils, Equipment and Vending Food and nonfood-contact surfaces cleans	able or	anadu.		
38	DIN DOUT DINA			ized eggs used where required	54	D IN D OUT	designed, constructed, and used	able, pro	эрепу		
39 ∠ IN □OUT □N/A Water and ice from approved source Food Temperature Control						55					
Proper cooling methods used adequate equipment				cooling methods used; adequate equipment	56 DIN DOUT Nonfood-contact surfaces clean						
40	,		for temp	perature control Physical Facilities							
41	□ IN □ OUT □N/A	/	Plant fo	ood properly cooked for hot holding 57 IN OUT ON/A Hot and cold water available; adequate							
42	2 IN COUT N/A N/O Approved thawing methods used			58	□ IN □OUT	Plumbing installed; proper backflow device	es				
43 IN OUT ON/A			Thermo	meters provided and accurate		DN/A D N/O					
			Food Id	entification	59	OUT ON/A	Sewage and waste water properly disposed				
44	IN OUT		Food properly labeled; original container			60 IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned					
		Prevent	tion of F	ood Contamination	61	DIN DOUT DN/A	Garbage/refuse properly disposed; facilities m	naintaine	ed .		
45	E IN C OUT			rodents, and animals not present/outer	62	ØIN □ OUT	Physical facilities installed, maintained, and c	dean; do	gs in		
46	☑ N □ OUT		Contamination prevented during food preparation,			□N/A□ N/O	outdoor dining areas				
47 Ø IN 🖸 OUT 🗆 N/A			storage & display Personal cleanliness			Z IN OUT	Adequate ventilation and lighting; designated	areas u	ised		
48	□ IN □ OUT □N/A	EI N/O		cloths: properly used and stored	64	MIN OUT ON/A	Existing Equipment and Facilities				
49	□ IN □ OUT □N/A	Z N/O	Washing	fruits and vegetables	/		Administrative				
			roper Us	e of Utensils							
50					65	□ IN □ OUT ÉN/A	901:3-4 OAC				
51	51 ZIN OUT ONA Utensils, equipment and linens: properly stored, dried, handled 66 ZIN OUT ONA 3701-21 OAC						3701-21 OAC				
52											
53	OIN OUT ON/A	Ø N/O	Slash-re	sistant, cloth, and latex glove use							
			Mark ">	Observations and C in appropriate box; for COS and R: COS=corr			R=repeat violation				
Item	No. Code Section	Priori	ty Level	Comment				cos	R		
		1		T. I I month	100	Co Ocher Isla					
	Food temperatures as					ceptuble i	at time of				
-DISDOSUBLE gloves present								-			
				Metal stemposse		present					
	DELIMINAL build-up on counter by fiver										
	+- Remove cardboard from freeter and single										
				MAC DOUS ON CON	N IC	er as the	se cannot be				
				Druserty Cleaned	{						
									ū		
Pers	Shuly Ca	. /					Date: 2//8				
S1	~~_1	2602	rrea	-		13 1					
2ani	tarian	>_	9			Licensor:	ΣX				
PRINCE OF CRITICAL AND CRITICAL											

Page of of