

		12						12000				
Na	ime of facility		Check o				License Number	Date				
	Lann, 195	☐ FS	FSO 1 RFE /068 /1/14			11/14/18						
Ad	Idress		City/Zip	ty/Zip Code								
	D33 NAWA	W Rd	MI	MJ VAM SU 143050								
Lie	cense holder	7.0	Inspecti	ion	Time	Trav	vel Time	Category/Descriptive				
	Sam and	Stere Gilardi			111			CAS				
Ту	pe of Inspection (chec	k all that apply)				П	Follow up date (if required)					
1		Control Point (FSO) Process Review (RFE) Varia	nce Revie	ew	☐ Follow up	P		(if required)				
H	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				_		12/12/10 /HCCONO				
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												
-	and decignated compact	Compliance Status	Compliance Status									
				Time/Temperature Controlled for Safety Food (TCS food)								
		Supervision Person in charge present, demonstrates knowledge, a	nd	PIN DOUT								
1	DIN BOUT N/A	performs duties	2	23 DN/A D N/O			Proper date marking and disposition					
2	DIN DOUT D N/A	Certified Food Protect on Manager Employee Health	2	24	DN/A DN/C		Time as a public health conf	troll procedures & records				
	The mount of the	Management, food employees and conditional employee					Consumer Advisory					
3	OUT IN/A	knowledge, responsibilities and reporting		25 DIN DOUT		T	Consumer advisory provided for raw or undercooked for					
5	OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts	Ł	חשושק		Highly Susceptible Pop	ulations				
-	G.,, G.O., G.	Good Hygienic Practices		Т	□IN □ OU	IT						
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	20	6	DHV/A		Pasteurized foods used; pr	onibited toods not offered				
7	□ IN □ OUT □ N/O											
Щ.	Pr	eventing Contamination by Hands		. 7	□ IN □ OU	UT	Food additives: approved and properly used					
8	DM DOLD NO	Hands clean and properly washed		27	MA		Food additives, approved a	and properly daed				
9	ON OUT	No bare hand contact with ready-to-eat foods or approaltemate method properly followed	ved 2		DIN DOU	ΙT	Toxic substances properly in	dentified, stored, used				
-		and the state property tenence				Co	Conformance with Approved Procedures					
10	10 ☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible			29 N OUT Compliance with Reduced Oxygen Packaging, of specialized processes, and HACCP plan								
-	DAL DOUT	Food obtained from approved source		-	□N/A	170"	specialized processes, and	nacce plan				
11	ON OUT		3				Special Requirements Fres	h Juice Production				
12	□N/A □/N/O	Food received at proper temperature		31	□ IN □ OU	T	English Descriptions to Man	t Teachman Dianancias Economo				
13	DIN OUT	Food in good condition, safe, and unadulterated]	"	□N/A □ N/C	0	Special Requirements Heat Treatment Dispensing F					
14	DIN DOUT	Required records available; shellstock tags, parasite destruction	3	121			Special Requirements Cust	om Processing				
		Protection from Contamination		30	□ IN □ OU		Special Requirements: Bulk	Water Marhine Criteria				
15	DIN DOUT	Food separated and protected	3	8	□N/A □ N/C							
16	IN OUT	Food-contact surfaces: cleaned and sanitized	3				Criteria Criteria	lified White Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	1994	□ IN □ OU	T	Critical Control Point Inspec	ition				
Time/Temperature Controlled for Safety Food (TCS food)					ZN □ OU	Т	Process Review					
18	N OUT	Proper cooking time and temperatures	34	1	□N/A		T 100033 Neview					
19	пи прит	Proper reheating procedures for hot holding	3	7	DANA BIN DON	Т	Variance					
20	ON/A ON/O	Proper cooling time and temperatures	-	Risk factors are food preparation practices and employee behaviors								
21	IN OUT	Proper hot holding temperatures	t	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	ØIN OUT ON/A	Proper cold holding temperatures										

State of Ohio Jod Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection
Standard annings **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly 54 図IN □ OUT DIN OUT ONA D N/O Pasteurized eggs used where required designed, constructed, and used ZIN DOUT Water and ice from approved source Warewashing facilities installed, maintained, used test A/N□ TUO □ NI 🖒 **Food Temperature Control** Z IN OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment Z IN O OUT ON/A O N/O for temperature control **Physical Facilities** D'IN
OUT
ON/A
ON/O Plant food properly cooked for hot holding □'ÎN □ OUT □N/A Hot and cold water available; adequate pressure □ IN □ OUT □N/A ☑ N/O ZIN OUT ON/A Approved thawing methods used Plumbing installed, proper backflow devices PIN DOUT DN/A PIN DOUT DN/A Thermometers provided and accurate Sewage and waste water properly disposed ØIN □ OUT □N/A Food Identification Toilet facilities: properly constructed, supplied, cleaned D'IN OUT ZIN DOUT DN/A Food properly labeled, original container Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination ☑ IN □ OUT Physical facilities installed, maintained, and clean Insects, rodents, and animals not present/outer 63 IN OUT ☑ IN □ OUT Adequate ventilation and lighting; designated areas used openings protected Contamination prevented during food preparation, சin 🗆 out 46 storage & display ZIN OUT ON/A **Existing Equipment and Facilities** IN II OUT 47 Personal cleanliness ZIN OUT ON/A ON/O Wiping cloths: properly used and stored **Administrative** IN OUT ON/A Z N/O Washing fruits and vegetables 65 ZIN OUT ON/A 901:3-4 OAC Proper Use of Utensils In-use utensils: properly stored IN OUT ON/A ON/O 66 DIN DOUTEN/A 3701-21 OAC Utensils, equipment and linens: properly stored, dried, 51 ZIN 🗆 OUT 🗀N/A IN 🗆 OUT 🗆 N/A Single-use/single-service articles: properly stored, used IN II OUT IN/A IZ N/O Slash-resistant and cloth glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: GOS=corrected on-site during inspection Rerepeat violation item No. | Code Section | Priority Level | Comment COS R П Person in Charge Date: Sanitarian Licensor: PRIORITY LEVEL: C NC = NON-CRITICAL

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

Name of Facility

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

Name of	Facility	/	- 1	Type of Inspection	Date	
	1/2	111445	toods	Steward Process	11/14/	2018
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		Mark "X	in appropriate box for COS and R. COS=corrected on-	site during inspection Rerepeat violation	1 55	
Item No.	Code Section	Priority Level	Comment			05 R
			Process Review	Carolated B		
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PRIORIT	VIEVEL C	- CDITICAL	NC = NON-CRITICAL	50 F.S.	Page 3 of	3