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

Address Address Cityzip Code Comparison				A. 3				I I I I I I I I I I I I I I I I I I I	Pote					
Complete								License Number	Date					
License holder August Aug	(10/10/ C17 1/00/ (10dal, 033)							1. 0<0	1/16/2020					
License holder Typs of Infigle-Bish (chack, all trigs-Spris) Procedures FOODBORNE (LILNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status FOODBORNE (LILNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS) Mark designated compliance status Com	Ad	Idress	. // 1/2/ 5/ / =	City/Z										
Type of Infance Charle (Fest) Process Review Fellow up date (if required) Water sample date/result Fellow up date (if required) Fellow up date (i	L	411 W	est High Street	_/	your vernor				3030					
Type of Inglegich (check all till \$4.9pty) Process Review (PFC) Variance Review Fellow up Fell	Lie	ense holder	4	Inspe	dtic	n Time	Tra	vel Time						
Critical Control Font (FSO) Process Review (FFE) Variance Review Follow up (If required)	Offices of MUDICA ORGE				0			10	C 3 ~					
Procedure 30 Day Complaint Pre-Ilcensing Consultation								Follow up date (if required)						
FOODBORNE ILNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, NIO, NIA) for each numbered item. IN=in compliance OUT=not in compliance NIO=not observed N/A=not applicate Compliance Status Supervision Definition Compliance Status Compliance With Education Compliance With Education Compliance Status Compliance With Education	pro-			nce Re	vie	v □ Follow up	·	-	(if required)					
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 applicate Compliance Status (IN, OUT, N/O, N/A) for each numbered item. IN-In compliance OUT-not in compliance OUT-not in compliance Status Supervision Description	U Foodborne LI 30 Day LI Complaint LI Pre-licensing LI Consultation													
Compliance Status Supervision In a court of the status o	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
Supervision Definition Controlled for Safety Food (TCS food)	М	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												
Supervision Definition Controlled for Safety Food (TCS food)														
Person in charge present, demonstrates knowledge, and particles dues Proper date marking and disposition			<u> </u>	-	- L									
NNA NIO NNA	1	EN COUT DAYA		nd	50	חס בל או דו	T	Depart data marking and o	ignosition					
Employse Health Section Time as a public health Time as public health Time as a public health Time as a public	-		'	(2	□N/A 🗋 N/C	(Prioper date marking and d	isposition					
3 IN OUT N/A Management, food employees and conditional employee, knowledge, responsibilities and reporting of the interior of the profit of the p	2	PIN OUT N/A	1		24			Time as a public health con	rol: procedures & records					
Consumer advisory provided for raw or undercooked for the property of the provided for th	5560	Y							nt.					
Continued Cont	3	□IN □OUT □ N/A			500	DIN FLOU	T		•					
Good Hyplanic Practices N OUT MO Proper ealing, tasting, drinking, or tobacco use Proper leading, tasting, drinking, or tobacco use Proper cooling time and temperature Proper followed Proper reheating procedures Proper leading time and temperature Proper leading time and temperature Proper cooling time and temp	4	OUT N/A	Proper use of restriction and exclusion		25	DN/A		Consumer advisory provide	ed for raw or undercooked foods					
Proper ealing, testing, dinking, or tobacco use Proventing Contamination by Hands	5	OIN OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Pop	ulations					
Chemical Proventing Contamination by Hands Chemical Proventing Contamination Chemical Chemical Proventing Contamination Chemical Proventing Contamination Chemical Ch					26	IN ET OU	Т	Pasteurized foods used; pr	ohibited foods not offered					
Preventing Contamination by Hands 27				-	20	LIMIN		Chamlan						
8	-	The second secon						Chemical						
No bare hand contact with ready-to-eat foods or approved alternate method property followed No bare hand contact with ready-to-eat foods or approved alternate method property followed No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with ready-to-eat foods or approved No bare hand contact with Reduced Cxygen Packaging, other psecialized processes, and HACCP plan No bare specialized proc	0		T T T T T T T T T T T T T T T T T T T		27		Т	Food additives: approved a	and properly used					
No bare hand contact with ready-to-eat foods or approved atternate method property followed Toxic substances property identified, stored, used	-	UM 11 001 11 11/0	rialius cleari and property washed	_										
Conformance with Approved Procedures		DHY DOUT		ed 2	28	_	Toxic substances properly identified, stored, us		lentified, stored, used					
10 Im	9/	ON/A O N/O			1111	Conformance with American Procedures								
Approved Source 11 Driv OUT Food obtained from approved source 12 Driv OUT Food obtained from approved source 13 Driv OUT Food in good condition, safe, and unadulterated 14 Driv OUT Food in good condition, safe, and unadulterated 15 Driv OUT Required records available: shellstock tags, parasite destruction 16 Driv Driv OUT Food separated and protected Driv Driv OUT Food separated and protected Driv Driv Driv OUT Proper disposition of returned, previously served, recorditioned, and unasafe food Driv	10	EM DOUT D N/A	Adequate handwashing facilities supplied & accessible	\dashv	DIN DOLL Compliance with Reduced Owners Reckening other									
11 2/N 0 OUT Food obtained from approved source 12 0 NA 0 OUT Food in good condition, safe, and unadulterated 13 0/N 0 OUT Food in good condition, safe, and unadulterated 14 0 NO Special Requirements: Fresh Juice Production 15 0/N 0 OUT Required records available: shellstock tags, parasite destruction 16 0/N 0 OUT Protection from Contamination 17 0/N 0 OUT Food separated and protected 18 0/N 0 OUT Food-contact surfaces: cleaned and sanitized 19 0/N 0 OUT Proper disposition of returned, previously served, reconditioned, and unsafe food 18 0/N 0 OUT Proper cooking time and temperatures 19 0/N 0 OUT Proper cooking time and temperatures 20 0/N 0 OUT Proper cooking time and temperatures 21 0/N 0 OUT Proper hot holding temperatures 22 0/N 0 OUT Proper hot holding temperatures 23 0/N 0 OUT Proper hot holding temperatures 24 0/N 0 OUT Proper hot holding temperatures 25 0/N 0 OUT Proper hot holding temperatures 26 0/N 0 OUT Proper hot holding temperatures 27 0/N 0 OUT Proper controlled for Safety Food (TCS food) 28 0/N 0 OUT Proper cooking time and temperatures 39 0/N 0 OUT Proper selection Safety Food (TCS food) 30 0/N 0 OUT Proper selection Safety Food (TCS food) 30 0/N 0 OUT Proper selection Safety Food (TCS food) 31 0/N 0 OUT Special Requirements: Heat Treatment Dispensing Freeze Countries out of OUT OUT Special Requirements: Custom Processing 30 0/N 0 OUT Special Requirements: Custom Processing 30 0/N 0 OUT Special Requirements: Bulk Water Machine Criteria 31 0/N 0 OUT Special Requirements: Acidified White Rice Preparation Criteria 32 0/N 0 OUT Special Requirements: Bulk Water Machine Criteria 33 0/N 0 OUT Special Requirements: Acidified White Rice Preparation Criteria 34 0/N 0 OUT Special Requirements: Bulk Water Machine Criteria 35 0/N 0 OUT Special Requirements: Custom Processing 36 0/N 0 OUT Special Requirements: Acidified White Rice Preparation Criteria 37 0/N 0 OUT Special Requirements: Custom Processing 38 0/N 0 OUT Special Requirements: Acidified White Rice Processing 37 0/N 0 OUT Special Requirements: Acid	1				29									
12	11	DAN □ OUT	Food obtained from approved source		30	DIN ET OU	Т	Special Permirements: Free	h Juića Production					
Special Requirements: Heat Treatment Dispensing Freeze	12		Food received at proper temperature					Operat requirements. Fres	TO BECOT TO BECLEON					
14	_		Food in good condition, safe, and unadulterated		31	□ IN □ OU'	T	Special Requirements: Heat	Treatment Dispensing Freezers					
A N/O destruction Special Requirements: Custom Processing							_							
18	14	= #. =			32			Special Requirements: Cust	om Processing					
18	11		Protection from Contamination		72	DIN ELOU	Т	Special Paguirements: Bulk	Water Machine Criteria					
18	181		Food separated and protected		33	DIN/O □ N/O	}	Special Requirements. Bulk	Tratel Machine Ontena					
16			The state of the product of the state of the	_	24	□ IN □ OU	ī	Special Requirements: Acid	fied White Rice Preparation					
Time/Temperature Controlled for Safety Food (TCS food) 18	16		Food-contact surfaces cleaned and sanitized		34	DIN/O)	Criteria						
18	17				35	OUT OUT	Г	Critical Control Point Inspec	iion					
18		Time/Tempe	rature Controlled for Safety Food (TCS food)			רטס 🖸 עעו 🗆	Г							
19	18		Proper cooking time and temperatures		36			Process Review						
Proper reheating procedures for hot holding Proper reheating procedures for hot holding		DN/A DA/O	Tropol oconing and and temperatures	_	37	□ W □ OUT	Г	Variance						
Proper cooling time and temperatures Risk factors are food preparation practices and employee behaviors 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.	19	□ IN □ OUT	Proper reheating procedures for hot holding			IZN/A								
Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Proper hot holding temperatures Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.				-					75 -					
that are identified as the most significant contributing factors to foodborne illness. Proper hot holding temperatures Public health interventions are control measures to prevent foodborne.	20	□N/A J24N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21 DN/A DN/O Proper not notding temperatures Public health interventions are control measures to prevent foodborn				-	that are identified as the most significant contributing factors to									
Public health interventions are control measures to prevent foodborn	21	DN/A DAN/O	Proper hot holding temperatures		· · · · · · · · · · · · · · · · · · ·									
22 PIN OUT DN/A Proper cold holding temperatures	22		Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio

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Nan	Cownel C	174 Mose Jodge #2555 Stand		10 2	20								
GOOD RETAIL PRACTICES													
Ma	ark designated compliance	ices are preventative measures to control the introduction of pathogens, chemicals, are status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in complian			able								
38	IN OUT EN/A ON/O	Pasteurized eags used where required 54 DIN DOLLT Food and	d nonfood-contact surfaces clear I, constructed, and used	able, pr	operly								
39	ØN □ OUT	Motor and its form assessed assess	shing facilities: installed, maintaine	ed, used	test								
40	DIN OUT ON/A ON/O	Proper cooling methods used; adequate equipment 56 ☑ N ☐ OUT Nonfood-											
41	□ IN □ OUT □N/A ☑ N/O												
42	DIN OUT ON/A ON/O	Approved thawing methods used 58 ZIN ☐ OUT ☐N/A Plumbing	58 IN OUT N/A Plumbing Installed; proper backflow de										
43	DAN D OUT DN/A												
			ilities: properly constructed, supplie		ed								
44	IN II OUT	Food properly labeled; original container 61 MIN DOUT DN/A Garbage/s	refuse properly disposed; facilities i	maintaine	ed								
100	Prever	ntion of Food Contamination 62 IN POUT Physical f	facilities Installed, maintained, and	clean									
45	ZIN 🗆 OUT	Insects, redents, and animals not present/outer 63 NO OUT Adequate	ventilation and lighting; designated	d areas t	used								
46	Ø IN □ OUT	Contamination prevented during food preparation, storage & display 64 DIN OUT IN/A Existing Education	quipment and Facilities										
47	DIN DOUT	Personal cleanliness	I-1-1-4										
48″	II N I OUT IN/A IN/O	Wiping cloths: properly used and stored Washing fruits and vegetables	Iministrative										
75	The second secon	Proper Use of Utensils 65 IN OUT DAYA 901:3-4 0.	AC										
50	IN OUT ON/A D/N/O	In-use utensils: properly stored 66 DIN DOUT DN/A 3701-21 (DAC										
51	☑ N □ OUT □N/A	Utensils, equipment and linens; properly stored, dried,											
52	DAIN OUT ON/A	handled Single-use/single-service articles: properly stored, used											
53	ON ON DOLT BEN/A D N/O	Slash-resistant and cloth glove use											
		Observations and Corrective Actions											
Item	No. Code Section Prior	Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat ity Level Comment	LANGIBLOU	COS	R								
		Person- In- Unauge prosent.		E									
2	3 3,4	C DIGNOT OBSCIVE GREENGIKING ON	Cut Chersed										
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We	2 6-7 1	IC food debis prescrit in walk-	n. pwpcos		믐								
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Pers	on in Charge	old C. Bond, Dr.	ite: /-/6 -	20									
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PRIORITY I EVEL: C = CRITICAL NC = NON-CRITICAL													

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