N	ame of facility	Dairy Queen Chambers Ma	Check or	06-11	License Number	Date 8 4 21
A	ddress		City/Stat	e/Zip Code		
	1093 Ron	wach Ave.	Wil	mirater	, OH 451	П
ų	cense holder		Inspection	on Time	Travel Time	Category/Descriptive
	harmors !	Management	75	5	10 min	Class 4
Ty	pe of Inspection (che	ck all that apply)			Follow up date (if required	
	Standard Critical Foodborne 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Variation ☐ Complaint ☐ Pre-licensing ☐ Consultation	_		Approx 9 1 21	(if required)
		FOODBORNE ILLNESS RISK FACTOR				
N	fark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=in	compliance OI	UT=not in compliance N/O=no	ot observed N/A=not applicable
		Compliance Status			Compliance Sta	itus
		Supervision		Time/	Temperature Controlled for Sa	fety Food (TCS food)
1	ZIN DOUT NA	Person in charge present, demonstrates knowledge, an performs duties	d 23		Droper date marking and	disposition
2	MIN OUT NA	Certified Food Protection Manager	24	IN ZOU	Time as a mublic booth as	eteck procedures & seconds
	HALL COME BOIL	Employee Health	2	□N/A □ N/O	Time as a poblic fleaith col	ntrol: procedures & records
3	ZIN COUT C N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	100	LIN LIOU	Consumer Advise	ory
4	OUT N/A	Proper use of restriction and exclusion	25	DIN DOUT	Consumer advisory provide	ded for raw or undercooked foods
5	IN OUT N/A	Procedures for responding to vomiting and diarrheal even	ts		Highly Susceptible Po	pulations
8.5	/	Good Hyglenic Practices	26	DIN DOM	Pasteurized foods used:	prohibited foods not offered
6	IN OUT NO		20	ØN/A		
ries (THE RESIDENCE OF THE PARTY OF T	No discharge from eyes, nose, and mouth	200		Chemical	
8	ZIN OUT NO		27	□IN □ OUT	Food additives: approved	and property used
0	2114 11 001 11 14/0	Traines deart and property washed				
9	OUT OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed 28	DIN DOUT	Toxic substances properly	identified, stored, used
					Conformance with Approve	d Procedures
10	OIN OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	IN DOUT	Compliance with Reduced specialized processes, an	Oxygen Packaging, other
11	OUT □ OUT	Food obtained from approved source	30			
12	ON OUT	Food received at proper temperature		□N/A □ N/O		sn Juice Production
13	IN OUT	Food in good condition, safe, and unadulterated	31	N/A N/O		at Treatment Dispensing Freezers
14	OUT OUT N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □ OUT	I Special Permiremente: Cur	stom Processing
	NOTE OF STREET	Protection from Contamination		DIN DOUT		H N H O
15	DN/A DN/O	Food separated and protected	33	□N/A □ N/O		k Water Machine Criteria
16	□ IN Ø OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	ONA ONO		dified White Rice Preparation
17	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	IN OUT	Critical Control Point Inspe	ction
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□ IN □ OUT	as decide departments	a co excuesque Quar III Georg
18	IN OUT	Proper cooking time and temperatures	36	□N/A	Process Review	
19	DIN OUT	Proper reheating procedures for hot holding	37	ON/A	Variance	1
20	OIN OUT	Proper cooling time and temperatures			re food preparation practices	
21	IN 1 OUT	Proper hot holding temperatures	fo	odborne illnes		
22	AIN OUT ONA	Proper cold holding temperatures		ness or injury.		easures to prevent foodborne
154						1 2

	<u> </u>	1	ury Quan Chambar		0	Committee Committee of the Committee of	
Shu's	Good Reta	il Praction	ces are preventative measures to control th			micals, and physical objects into foods	100 / 4V E
Ma			tatus (IN, OUT, N/O, N/A) for each numbered				
			Safe Food and Water		U	tensils, Equipment and Vending	
38	OIN OUT ON	A 🗆 N/O	Pasteurized eggs used where required	5	4 IN OUT	Food and nonfood-contact surfaces clean designed, constructed, and used	iable, pro
39	D IN OUT ON	_	Water and ice from approved source	5	5 MIN OUT ONA	Warewashing facilities: installed, maintaine strips	ed, used;
	/	100	od Temperature Control Proper cooling methods used; adequate equipm	ont 5	6 O IN OUT	Nonfood-contact surfaces clean	
40	Z IN 🗆 OUT 🗆 N/A	N/O	for temperature control	ieit.		Physical Facilities	224
41	IN OUT ON	N/O	Plant food properly cooked for hot holding	5	7 IN OUT ON/A	Hot and cold water available; adequate p	ressure
42	IN OUT ON	N/O	Approved thawing methods used	5	8 IN DOUT	Plumbing installed; proper backflow device	ces
43	IN OUT ON		Thermometers provided and accurate		□N/A□N/O		4.1
		200	Food Identification	5	9 IN O OUT ON/A	Sewage and waste water properly disposed	9 4 5 1
44	IN 🗆 OUT		Food properly labeled; original container	6	O IN OUT ON/A	Toilet facilities: properly constructed, supplied	d, cleane
-1		Preven	tion of Food Contamination	6	1 OUT ON/A	Garbage/refuse property disposed; facilities n	maintaine
45	Z IN 🗆 OUT	63.00	Insects, rodents, and animals not present/outer	6	2 IN OUT	Physical facilities installed, maintained, and	clean; dog
-1	/	Same and	openings protected Contamination prevented during food preparation.		ON/A ON/O	outdoor dining areas	
46	OIN OUT ON/		storage & display	- 6	3 IN FOUT	Adequate ventilation and lighting; designated	d areas u
48	IN OUT ON		Personal cleanliness Wiping cloths: property used and stored		4 DIN DOUT DN/A	Existing Equipment and Facilities	
49	IN OUT ON	N/0	Washing fruits and vegetables	15 m 15 m		Administrative	
			roper Use of Utensils		4	SERVICE SERVICE SERVICE SERVICES	DE ALA
50	OUT ON	□ N/O	In-use utensils: properly stored	11/25	5 IN OUT ON/A	901:3-4 OAC	
51	IN OUT ON		Utensils, equipment and linens: properly stored, d handled	ried, 6	6 7 IN OUT ONA	3701-21 OAC	
-			Single-use/single-service articles: properly stored	used	1		4.34
53	□ IN □ OUT PANIA	N/O	Slash-resistant, cloth, and latex glove use	-10	-41 4-41		
			Observations at Mark "X" in appropriate box for COS and R: CO			n R=repeat violation	
Item	No. Code Section	Priori	ty Level Comment	-1-1	NEW YORK OF		COS
ما	45	-	DES WAI That	Spick	en are T	ased WI	-
200		-	Wiston Dieroca In	Yal J	Way pps	DEMISED CLENDIES	-
			1001		VILLAD BA	Cotween Cleanings	7 -
			But I wat of	JOH OC	all all all	provide or pec	
10.1			Tripo arrival	Daryo	rul Orle	HO LES	
10	3.4	0	Hambrever In	CCCIC	111 CARCO	I 190+ in 410	0
XI			MANAGOV J ENIC	aleo	- discourts	N. All box	
			items wind he	has	Totaline	BEOF N ORNO	
	2.7	1 1	to late reduce	Low	Tenul on	40	
2	134	n	Drive hoire he	17 1	- time	indend of	
~			Low court is in	+	In dime	dod at 1:37 mis	
		100	tivedation time	22	5 All it	ne love hold for	
			My time must 1	20	monday	on Lawit an	
	200		Strikers and re	Dru c	dear b	seil maduit	
Pers	on in Charge			1	11.1	Date:	1
,	1		A. N	llum	VILLE	7 1 08/04/11	45
Sani	ferian /	_	V Annual D		Licensor:	haz 201 7751	
0	Jugue	M	Value -		UTI	M31-389-1001	
		= CRITIC	CAL NC = NON-CRITICAL				

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

Name of Facility Wilmingon Dairy Queen Chanters Not. Standard CP 8	1/2	1
Observations and Corrective Actions (continued) Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation		
Rem No. Code Section Priority Level Comment Were removed and doesn't rever shill be the construction of t		
Short have been discurded by 1:372 All foods being held at time instead A temperature should be discurded at time limit.		
All And Contact Sentines is to seed the work of a minimum of every I had worked a minimum of every I had		
Hamburges in warner were 19°F. All TES foods must be kept hot at 135°F or above. Employee disco		
J. Thank you.		
Person in Charge: April Malla Date: 08/04/1		0
Stephatier Street 937-	382-	25

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)

Ĕ.



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

License Number Check one ØFSO □ RFE City/State/Zip Code Inspection Time gory/Descriptive Type of Inspection (check all that apply) Follow up date (if required) Water sample date/result (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 Compliance Status** Time/Temperature Controlled for Safety Food (TCS food) Supervision OUT Person in charge present, demonstrates knowledge, and □ IN ZIN DOUT DN/A Proper date marking and disposition performs duties □N/A □ N/O □IN □OUT □ N/A 2 Certified Food Protection Manager ☐ IN ☐ OUT Time as a public health control: procedures & records **Employee Health** IN/A IN/O Management, food employees and conditional employees; **Consumer Advisory** ZIN OUT NA knowledge, responsibilities and reporting ZIN DOUT Consumer advisory provided for raw or undercooked food: OUT | N/A Proper use of restriction and exclusion 4 DIN DOUT NA Procedures for responding to vomiting and diarrheal events 5 **Highly Susceptible Populations Good Hygienic Practices** D IN D OUT Pasteurized foods used; prohibited foods not offered EN/A ZIN OUT NO Proper eating, tasting, drinking, or tobacco use N OUT NO No discharge from eyes, nose, and mouth Chemical Preventing Contamination by Hands TUO U Food additives: approved and properly used IN OUT NO PN/A Hands clean and properly washed ס אעם OUT IN OUT Toxic substances properly identified, stored, used No bare hand contact with ready-to-eat foods or approved □N/A □ N/O alternate method property followed Conformance with Approved Procedures OUT | N/A Adequate handwashing facilities supplied & accessible DJN DOUT Compliance with Reduced Oxygen Packaging, other N/A specialized processes, and HACCP plan **Approved Source** N OUT Food obtained from approved source DIN DOUT Special Requirements: Fresh Juice Production □ IN □ OUT Food received at proper temperature UNA ENO □ IN □ OUT Special Requirements: Heat Treatment Dispensing Freezers ZIN DOUT Food in good condition, safe, and unadulterated ZIN/A | N/O □ IN □ OUT DIN DOUT Required records available: shellstock tags, parasite Special Requirements: Custom Processing □N/A □ N/O destruction ZN/A | N/O Protection from Contamination DIN DOUT Special Requirements: Bulk Water Machine Criteria MIA INO IN E OUT Food separated and protected □N/A □ N/O ZIN 🗆 OUT Special Requirements: Acidified White Rice Preparation IN OUT □N/A □ N/O 16 Food-contact surfaces: cleaned and sanitized □N/A □ N/O Proper disposition of returned, previously served, IN OUT 17 DM DOUT 35 Critical Control Point Inspection reconditioned, and unsafe food □N/A Time/Temperature Controlled for Safety Food (TCS food) □ IN □ OUT 36 Process Review EN/A ONA ZINO 18 Proper cooking time and temperatures □M □ OUT Variance OIN OUT 19 Proper reheating procedures for hot holding □N/A □ N/O ZIN OUT 20 Proper cooling time and temperatures Risk factors are food preparation practices and employee behaviors □N/A □ N/O that are identified as the most significant contributing factors to □ IN □ QUT foodborne illness. 21 Proper hot holding temperatures DN/A D N/O Public health interventions are control measures to prevent foodborne illness or injury. IN OUT ON/A 22 Proper cold holding temperatures

38 IN OUT N/A N/O Pasteurized eggs used where required 39 IN OUT N/A Water and ice from approved source Food Temperature Control 40 IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control 41 IN OUT N/A N/O Plant food properly cooked for hot holding 42 IN OUT N/A N/O Plant food properly cooked for hot holding 43 IN OUT N/A N/O Approved thawing methods used 44 IN OUT N/A Thermometers provided and accurate Food identification Food properly labeled; original container Frevention of Food Contamination Insects, rodents, and animals not present/outer openings protected openings protected openings protected openings protected openings protected outdoor Total minimal not prevented during food preparation, storage & display IN OUT N/A Personal cleanliness Warew strips 56 IN OUT N/A Hot and 58 IN OUT N/A N/O Washing fruits and vegetables	ance N/O=not observed N/A=not applical Equipment and Vending and nonfood-contact surfaces cleanable, propad, constructed, and used ashing facilities: installed, maintained, used; to d-contact surfaces clean systeal Facilities d cold water available; adequate pressure and installed; proper backflow devices and waste water properly disposed acilities: properly constructed, supplied, cleaned all facilities installed, maintained, and clean; dog
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN-in compliance OUT=not in compliance State Food and Water Safe Food and Water	ance N/O=not observed N/A=not applical Equipment and Vending and nonfood-contact surfaces cleanable, propad, constructed, and used ashing facilities: installed, maintained, used; to d-contact surfaces clean systeal Facilities d cold water available; adequate pressure and installed; proper backflow devices and waste water properly disposed acilities: properly constructed, supplied, cleaned all facilities installed, maintained, and clean; dog
Safe Food and Water Safe Food and Water Safe Food Safe Food Safe Food Safe Safe Safe Safe Safe Safe Safe Safe	Indigenerate and Vending Indigenerate and Vending Indigenerate and used Indigenerate and
design Solid Out	ad, constructed, and used ashing facilities: installed, maintained, used; to d-contact surfaces clean ysical Facilities d cold water available; adequate pressure ing installed; proper backflow devices and waste water properly disposed acilities: properly constructed, supplied, cleaned afrefuse properly disposed; facilities maintained I facilities installed, maintained, and clean; dog
Ware and ice from approved source S5 IN OUT DNA Strips	ashing facilities: installed, maintained, used; to d-contact surfaces clean ystcal Facilities d cold water available; adequate pressure ing installed; proper backflow devices and waste water properly disposed acilities: properly constructed, supplied, cleaned afrefuse properly disposed; facilities maintained of facilities installed, maintained, and clean; dog
Proper cocking methods used; adequate equipment for temperature control Proper cocking methods used; adequate equipment for temperature control Proper cocking methods used; adequate equipment for temperature control Proper cocking Pro	d-contact surfaces clean ystcal Facilities d cold water available; adequate pressure ing installed; proper backflow devices e and waste water properly disposed acilities: properly constructed, supplied, cleaned e/refuse properly disposed; facilities maintained I facilities installed, maintained, and clean; dog
for temperature control for the temperature control for temperature control for the temperature control for temperature control for the temperature for the temperature control for the temperature control for the temperature for the temperature control for the temperature for the temperatur	ysical Facilities d cold water available; adequate pressure ng installed; proper backflow devices e and waste water properly disposed actilities: properly constructed, supplied, cleaned e/refuse properly disposed; facilities maintained I facilities installed, maintained, and clean; dog
1	d cold water available; adequate pressure ing installed; proper backflow devices e and waste water properly disposed actilities: properly constructed, supplied, cleaned e/refuse properly disposed; facilities maintained I facilities installed, maintained, and clean; dog
1	ng installed; proper backflow devices and waste water properly disposed aclities: properly constructed, supplied, cleaned e/refuse properly disposed; facilities maintained I facilities installed, maintained, and clean; dog
Thermometers provided and accurate	e and waste water properly disposed addities: properly constructed, supplied, cleaned e/refuse properly disposed; facilities maintained I facilities installed, maintained, and clean; dog
Food identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation, storage & display IN OUT N/A Personal cleanliness N/O Wiping cloths: properly used and stored IN OUT N/A N/O Washing fruits and vegetables Proper Use of Utensils IN OUT N/A N/O In-use utensils: properly stored, dried, handled IN OUT N/A Single-use/single-service articles: properly stored, used Observations and Corrective Actions Mark *X* In appropriate box for COS and R: COS-corrected on-site during inspection R-reperture of the Comment Cooked Yice Cooked Yice Food properly labeled; original container 61	acilities: properly constructed, supplied, cleaned e/refuse properly disposed; facilities maintained I facilities installed, maintained, and clean; dog
Prevention of Food Contamination Insects, rodents, and animals not present/outer openings protected	e/refuse properly disposed; facilities maintained
Prevention of Food Contamination Insects, rodents, and animals not present/outer openings protected	I facilities installed, maintained, and clean; dog
Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation, storage & display IN OUT OUT ONA Personal cleanliness IN OUT OUT ONA N/O Wiping cloths: properly used and stored IN OUT OUT ONA N/O Washing fruits and vegetables Proper Use of Utensils IN OUT OUT ONA N/O In-use utensils: properly stored IN OUT OUT ONA Single-use/single-service articles: properly stored, used IN OUT OUT ONA N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" In appropriate box for COS and R: COS=corrected on-site during inspection R=reputation. COOK OUT ONA Storage & display ONA N/O Physica outdoor OUT ONA N/O Adequation Adequation IN OUT ONA Existing OUT ONA 901:3-4 65 IN OUT ONA 3701-2 Observations and Corrective Actions Mark "X" In appropriate box for COS and R: COS=corrected on-site during inspection R=reputation. OUT ONA Storage & display OUT ONA 3701-2 OUT ONA Storage & display OUT ONA 3701-2 OUT ONA Storage & display OUT ONA 3701-2 OUT ONA 3701-2 OUT ONA Storage & display OUT ONA 901:3-4 65 IN OUT OUT ONA 3701-2 OUT	
Spenings protected Contamination prevented during food preparation, storage & display SiN OUT OVA Personal cleanliness	dining gross
storage & display N	dining areas
1	te ventilation and lighting; designated areas us
Proper Use of Utensils IN OUT N/A N/O In-use utensils: properly stored	Equipment and Facilities
Proper Use of Utensils N	Administrative
Utensils, equipment and linens: properly stored, dried, handled N OUT N/A Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored, used Observations and Corrective Actions	Year Total of the Court of the
handled Single-use/single-service articles: properly stored, used Septing Out N/A Single-use/single-service articles: properly stored, used Out N/A N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repaired No. Code Section Priority Level Comment Code Comment Code	OAC
Observations and Corrective Actions Mark "X" In appropriate box for COS and R: COS=corrected on-site during inspection R=repeters No. Code Section Priority Level Comment DOS COOKED THE ONTY STORY OF THE ONE	1 OAC
Observations and Corrective Actions Mark "X" In appropriate box for COS and R: COS=corrected on-site during inspection R=repetition No. Gode Section Priority Level Comment The reach-in Cookey behind the grades Cooked rice on bottom state WAS Cooked rice on bottom state HI Cooked product should be stored with raw under neath. Cooked rice	b orderes 2 2
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=reprint No. Code Section Priority Level Comment To reach in Code y behind the grown of the control of the grown of the control of the grown of the code of the c	2 JOL CIDILLECTION A
15 3.2 C In reach-in coder behind the gri was cooked rice on bottom stre row meats stored above the All cooked product should be stor with row wholerneath. Cooked rice	
Was cooked rice on bottom stee row meats stored above the All cooked product should be stor with row whaterveath. Cooked rice	11, there
Cooked rice	15 with
Cooked rice	rice.
Cooked rice	red on top 0
	, 0
	0
Shamp	
Ras Beet	
T Y	
/ Park	
Chiken	
	Date:
Sanitaria Licenson Os	
COTTO 90	Date:
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL	

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

AN INCOME.		STATE OF	Observations and Corrective Actions (continued)	0 5 00	120
		Mark "X	'In appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation		
tem No.			Comment	cos	-
23	3.4	٠	In the walk-in cooler and in the suchi		-
-			not dated vooces somes that were		+-
	-3XZ		All foods nust be proposity daded for use	- 6	+;
			WHO TOUS.		1
Jan			DAMIN TOUGH.	-	+
12	340	C	Frozen Shrimp being thoused in 3-compart	note	_
110			sint in standing under. Trawing must		1
	34.77		be done I of 3 ways: (1) In refrigeration		1
3		(a) In mirrarace during cooking provess or		
4,		2	3) Under cold, continuisly running water in	0	1
Tunkon,	201		The prop sink. I	0	1
	10.150.438				
		Y SAGG	Shring Should be through using The Sink no		
			3-compartment sink.		1
21	101	. 6	Dula da Vala a a a a la con aba a a	0	+
34	44	NC	Dietos stucked in Fren sink and shring		-
		904	Comp Court Col	- 6	ti
			for throng shown I washing legetables e	_	ti
					+
Tion Ca			Chanin thating of foods. Pleason use		-
			3-sink Ifor dishiposhine only.	-	20
	Table Wiles	- 1	C SAILS IN CASSAINS CAND		ti
Do	45	NO. C	wall bound spray of sink has milder	0	ī
			availte !		1
# _ T	11 (5+1)	(6			I
Mi Ti			lots of avease.		L
31.	31	298	All non-food contact surfaces must be.	0	-
			maintenand clean.		1
			TAROL		1
			I CCP I		-
	E ₂ 11 55		The at the Donnel to botal and dated		-
			I Food must be properly labeled and darky	. 0	_
1 2			hooks in suchi roder and walk-in rooter not		-
			(MORCA.	-	-
			VIT Row fook must be stored below		-
		2 70	cooked frods. Cooked rice stored below		-
			mu dring chiten about.		-
Person Ir	Charge:		milsie zul Date:		
Santaria	tale	N/ X	The same	7-7	0
1	ephan	U VIII	even CCHD 937-38	$\frac{3}{3}$ of	2/

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)

Name of facility	Transfer	Check		License Number	Date 9/2/2/
~ ~ ~	nunster		11 200	132	10/0/02/
Address	La Tod	City/Sta	te/Zip Code	011 110	
(COO) (21)	liam Rd.	M	INNINGE	34 HO, 06	ol 77
Heense holder	brriers, Inc.	Inspecti		avel Time	Category/Descriptive
	ack all that apply) al Control Point (FSO) □ Process Review (RFE) □ V y □ Complaint □ Pre-licensing □ Consultation	/ariance Revie	w 🗆 Follow up	Follow up date (if required)	Water sample date/result (if required)
	FOODBORNE ILLNESS RISK FAC	TORS AND	PUBLIC HEA	LTH INTERVENTIONS	
Mark designated comp	pliance status (IN, OUT, N/O, N/A) for each numbere	ed item: IN=in	compliance OUT	=not in compliance N/O=not	observed N/A=not applicable
	Compliance Status			Compliance Stat	tus
	Supervision	100000		mperature Controlled for Saf	ety Food (TCS food)
1 ZIN COUT C N/A	performs duties	e, and 2	N/A N/O	Proper date marking and o	lisposition
2 OIN OUT NA	Certified Food Protection Manager Employee Health	2	DIN/A DIN/O	Time as a public health con	trol: procedures & records
3 ZIN COUT C N/A	Management food ampleyage and conditional ample	oyees;	Amily Management (Co.	Consumer Adviso	rý
3 OIN OUT N/A	knowledge, responsibilities and reporting	25	OUT OUT	Consumer advisory provide	ed for raw or undercooked foods
5 OUT N/A		events		Highly Susceptible Pop	ulations
S OUT D N/	Good Hyglenic Practices O Proper eating, tasting, drinking, or tobacco use	26	DUH DOUT	Pasteurized foods used; p	
7 N OUT N				Chemical	
1	Preventing Contamination by Hands	2	OUT OUT	Food additives: engroved	and manager upon
B OIN DOUT DIN	O Hands clean and property washed		ÆN/A	Food additives: approved a	and properly used
9 ONA ONO	No bare hand contact with ready-to-eat foods or ap alternate method properly followed	proved 2	OUT OUT	Toxic substances properly in	dentified, stored, used
/				Conformance with Approved	Procedures
0 OIN OUT ON/A	Adequate handwashing facilities supplied & access Approved Source	sible 2	OUT OUT	Compliance with Reduced specialized processes, and	
11 DUT	Food obtained from approved source	30	DINA DINO	Special Requirements: Fres	h Juice Production
12 IN OUT	Food received at proper temperature		OUT		
13 IN OUT	Food in good condition, safe, and unadulterated	3	N/A N/O	Special Requirements: Hea	t Treatment Dispensing Freezers
14 DIN DOUT PINA DINO	Required records available: shellstock tags, parasitidestruction	e 3	OUT OUT	Special Requirements: Cust	tom Processing
-	Protection from Contamination	33	DIN DOUT	Special Requirements: Bulk	Water Machine Criteria
5 DN/A DN/O	Food separated and protected		MINIA LI N/O		
16 N/A N/O	Food-contact surfaces: cleaned and sanitized	34	DINA DINO	Criteria	ified White Rice Preparation
7 IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	IN OUT	Critical Control Point Inspec	tion
	perature Controlled for Safety Food (TCS food)	36	□ IN □ OUT	Process Review	- 12
8 IN COUT	Proper cooking time and temperatures		OUT OUT	FIOCOSS Neview	
19 DIN COUT	Proper reheating procedures for hot holding	37	N/A 001	Variance	
TUO UNI QUIT	Proper cooling time and temperatures	Carrier of F	tisk factors are t	food preparation practices	and employee behaviors
21 ON OUT	Proper hot holding temperatures	fo	oodborne illness.	as the most significant cor	
22 ZIN _ OUT _ N/	Proper cold holding temperatures		ublic health inte lness or injury.	erventions are control me	asures to prevent foodborne

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

Name of Facility	
KAL	Transfer

	The Fall of Land	GOOD RETAIL	PRA	CTICES			
TANK SANTON AND AND AND AND AND AND AND AND AND AN	1.1.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2				micals, and physical objects into foods.	14.8	
Mark designated compliance	status (IN, OL Safe Food an		V=in co	NAME OF TAXABLE PARTY.	compliance N/O=not observed N/A=not a compliance N/O=not observed N/O=not	applica	ab
38 IN OUT N/A N/O		eggs used where required	54	D IN OUT	Food and nonfood-contact surfaces cleanab designed, constructed, and used	ole, pro	pe
39 ZIN OUT ON/A		ce from approved source	55	IN OUT ONA	Warewashing facilities: installed, maintained,	used;	te
Fo	ood Temperate	The state of the s	56	IN OUT	Nonfood-contact surfaces clean		
40 IN OUT ON/A ON/O	for temperat	ing methods used; adequate equipment ure control	30	2 II C C C C	Physical Facilities		ij
41 OIN OUT ON/A O N/O	Plant food p	properly cooked for hot holding	57	OUT ON/A	Hot and cold water available; adequate pre	ssure	
42 IN OUT N/A N/O	Approved th	nawing methods used	58	IN DOUT	Plumbing installed; proper backflow devices	s	
43 IN OUT ON/A	Thermomete	ers provided and accurate		□N/A□N/O			
	Food Identi	fication	59	IN OUT ON/A	Sewage and waste water properly disposed		
44 ZIN OUT	Food proper	rly labeled; original container	60	☐ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied,	cleane	d
Preven	ntion of Food	Contamination	61	N OUT ON/A	Garbage/refuse property disposed; facilities ma	intaine	d
45 OUT OUT	openings pro		62	DIN DOUT	Physical facilities installed, maintained, and cle outdoor dining areas	an; do	gs
46 DIN OUT	storage & dis	on prevented during food preparation, splay	63	OUT OUT	Adequate ventilation and lighting; designated a	aroge ()	-
47 OIN OUT ONA 48 ZIN OUT ONA ONO	Personal cle		4 00	/		ar das a	-
48 I IN OUT N/A N/O		as: properly used and stored uits and vegetables	64	DAN OUT ON/A	Existing Equipment and Facilities		
Name and Address of the Owner, when the Contract of the Contra	Proper Use of			1	Administrative	-	-
50 IN OUT ONA ONO	In-use utens	sils: properly stored	65	MIN DOUT DNA	901:3-4 OAC		
51 OUT OUT ON/A	Utensils, equ	uipment and linens: properly stored, dried,	66	3701-21 OAC	761		
52 IN OUT ONA	+	single-service articles: properly stored, used					
53 IN OUT ON/A N/O	Slash-resista	ent, cloth, and latex glove use			MEAN EXPENSE TO PROPERTY TO THE PROPERTY OF T	10.00	
	Mark "X" in	Observations and C appropriate box for COS and R: COS=corn			R=repeat violation		
1 10		omment		do mod	was tras	cos	F
16 45 6	V	The resulte of	11.0	cua riac	and contact		+
	4	orn tuck mile for	m	wanteday	Olect II 2		t
		di dies hendi		to rearran	care.	0	t
54 4.4 N		tood unit lespon	ial	(midd	le araies)		T
	N	eed cleaned. H	1	edeciphic	It Wayst.		
MA TO SERVICE STATE OF THE SER	K	a maintained	11	1 agold	working order		
43 - Land 19 - 16	17	DOD		0	J. Santa S.	0	1
		CFI			The Edward State of the Control of t		H
	-	Haines and aby	25	avatia	No		+
		Handels with gov	20	auciia		0	-
		DISCUSSED COOKIN	CI	marquire	s and it	0	t
		releasing is de	sh	Lat tuc	The same		
	+	talad barblenpera	ter	es were a	11 Of For below		
Person in Charge	An	1 Horn		S. RI	Date 8 / 3/21		
Sanfieran	St	thu		Mgsseor:	1937-382-725/		
PRIORITY LEVEL: C = CRIT	ICAL NC =	NON-CRITICAL		16.74 6.000	Page of 2		
HEA 5302B Ohio Department AGR 1268 Ohio Department							

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

_									
N	ame of facility	0	Check o	P .	License Number	Dat		1	
19	KAL (ate	JI FSC	RFE	306	8	13	16	3)
A	ddress		City/Stat	te/Zip Code					
1	m 611	ram Rd.	14.	mincha	n 04 45	្រា ។	7		
ľ	cense holder	100111	Inspecti	on Time	avel Time	Catego	rv/Der	criptiv	/B
1	RAL (drivers	30	Juni	10 min	0	كك	1	
	pe of Inspection (chec				Follow up date (if required				te/result
т .		Control Point (FSO)	nce Revie	w 🗆 Follow up		(if r	equire	d)	0.55
F	Toodboino E oo bay	Domplant Differentialing Distribution	- 19						
		FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC HEA	LTH INTERVENTIONS			5 1000	
I	Mark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered in					red N	/A=not	applicable
		Compliance Status			Compliance Sta	tus			
		Supervision		Time/Te	mperature Controlled for Sat	ety Foo	d (TC	S food	}
1	MN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	N/A N/O	Proper date marking and	dispositi	on		
2	MN DOUT N/A	Certified Food Protection Manager Employee Health	24	DIN DOUT	Time as a public health con	trol: pro	edure:	s & reco	ords
	The Course	Management, food employees and conditional employee	s:		Consumer Adviso	гу	-	0 0	STATE OF THE STATE
3	N/A DOUT D N/A	knowledge, responsibilities and reporting	25	OUT OUT					-111111
4	DIN OUT N/A	Proper use of restriction and exclusion	_	OUT OUT	Consumer advisory provid	ad tor ta	IW Or u	Inderco	DKed loods
5	DIN COUT ONA	Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible Por	ulation	8		-17
6	OUT N/O	Proper eating, tasting, drinking, or tobacco use	26	OUT OUT	Pasteurized foods used; p	rohibited	foods	not off	fered
7	ZIN OUT NO	No discharge from eyes, nose, and mouth		STATE OF THE PARTY	Chemical	1000			
i		reventing Contamination by Hands		DINCE OUT	Ontollitodi		(5)-1		
8	NIN OUT IN/O	Hands clean and properly washed	27	N/A OUT	Food additives: approved	and prop	erly u	sed	
9	N/A D N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 26	DIM DOUT	Toxic substances properly i	dentified	, store	d, used	
0.	-/-			A COLUMN TO A COLU	Conformance with Approved	Proce	dures		X SOLE
10	DAN DOUT DN/A	Adequate handwashing facilities supplied & accessible	29	OUT OUT	Compliance with Reduced specialized processes, and				her
11	ZIN DOUT	Approved Source Food obtained from approved source			specialized processes, and	TIAGO	pian		
	DIN DOUT		30	DIN OUT	Special Requirements: Fres	ih Juice	Produc	ction	
12	LIN/A LIN/O	Food received at proper temperature	31	DIN DOUT	Capaigl Descripements, Hea	t Teach	ant Di		
13		Food in good condition, safe, and unadulterated]		Special Requirements: Hea	(reatm	ent Dis	pensin	g Freezers
14	OUT OUT	Required records available: shellstock tags, parasite destruction	32	IN OUT	Special Requirements: Cus	tom Pro	cessing	;	
	1	Protection from Contamination	33	OUT OUT	Special Programmanta: Dutt	Motor	dachi-	o C-14-	WM .
15	UN/A U N/O	Food separated and protected	3.	JAN/A LI N/O	Special Requirements: Bull		204		
16	OUT OUT	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	Special Requirements: Acid Criteria	itied Wh	ite Rice	e Prepa	ration
17	DOUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	OUT OUT	Critical Control Point Inspec	tion			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		OUT W	Posterio Pari				
18	OIN OUT	Proper cooking time and temperatures	36	ZN/A	Process Review				
19	OUT OUT	Proper reheating procedures for hot holding	37	OUT OUT	Variance				
20	OUT OUT	Proper cooling time and temperatures			food preparation practices				
21	OUT OUT N/O	Proper hot holding temperatures	fo	odborne illness.	as the most significant co				
22	IN OUT ON/A	Proper cold holding temperatures		ness or injury.	erventions are control me	asures	to pre	ent f	oodborne

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

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

Name of Facility

Type of Inspection

KAL COTE			andard 8/3	121
	GOOD RETAIL	PRACTICES		100
Good Retail Practi	ices are preventative measures to control the intro		micals, and physical objects into food	ls.
	status (IN, OUT, N/O, N/A) for each numbered item: I			ot applicab
	Safe Food and Water		tensils, Equipment and Vending Food and nonfood-contact surfaces clea	nable prop
38 IN OUT ONA ONO	THE RESIDENCE OF THE PARTY OF T	54 IN OUT	designed, constructed, and used	riable, prope
39 N OUT NA	Water and ice from approved source od Temperature Control	55 IN OUT ON/A	Warewashing facilities: installed, maintair strips	ned, used; te
40 IN OUT N/A N/O	Proper cooling methods used; adequate equipment	56 IN OUT	Nonfood-contact surfaces clean	
The state of the s	for temperature control		Physical Facilities	
41 DIN DOUT MAD N/O	Plant food properly cooked for hot holding	57 O IN O OUT ON/A	Hot and cold water available; adequate	pressure
42 IN OUT ONA ONO	Approved thawing methods used	58 OIN DOUT	Plumbing installed; proper backflow dev	rices
43 IN OUT ON/A	Thermometers provided and accurate	N/A N/O		- 1
	Food Identification	58 IN OUT ON/A	Sewage and waste water properly dispose	d
44 OIN OUT	Food properly labeled; original container	60 ZIN OUT ON/A	Toilet facilities: properly constructed, suppli	ied, cleaned
Preven	tion of Food Contamination	61 IN OUT ON/A	Garbage/refuse property disposed, facilities	maintained
45 OIN OUT	Insects, rodents, and animals not present/outer openings protected	62 ZIN OUT	Physical facilities installed, maintained, and outdoor dining areas	i clean; dogs
46 IN OUT	Contamination prevented during food preparation, storage & display	63 0 IN 0 OUT	Adequate ventilation and lighting; designate	ed areas use
47 OUT ON/A 48 ON OUT ON/A N/O	Personal cleanliness Wiping cloths: properly used and stored	64 D IN DOUT DN/A		Ju 11030 430
49 IN OUT N/A N/O	Washing fruits and vegetables	6470 IN 0 001 UNA	Existing Equipment and Facilities	
	Proper Use of Utensils		Administrative	
50 IN OUT ONA NO	In-use utensils: properly stored	65 IN OUT ON/A	901:3-4 OAC	
51 OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled	66 IN OUT ON/A	3701-21 OAC	
52 IN OUT ONA	Single-use/single-service articles: properly stored, used		A CONTRACTOR OF STREET	
53 IN OUT PN/A N/O	Slash-resistant, cloth, and latex glove use			
	Observations and C Mark "X" in appropriate box for COS and R: COS = cor		n R≡reneat violation	
Item No. Code Section Priori	ty Level Comment			COS
	Elpa Alpino Jord	and my	mistratiste	
TO THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IN COLUMN	Luciquing 100	- about NO	Ujularia s.	
TO 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1 0	Thomas	und	
		- Indice	3	
ASIA BUSINESS		T NOTED !		
			20-10-10-10-10-10-10-10-10-10-10-10-10-10	
ST ENTRE DE L	A ACRES AND AND AND A	reduction for all a		
	A REAL PROPERTY REAL PROPERTY.			
	Durbt lock at a close	IOFOR		
	Dishwaster vivise	- 1821		0
	INKA TIT			
7 100				
Person in Charge	0 1/- 1	/	Date:	
2 Hal	ena y Lew Berk		8-3.21	
Santarian	Stume	Mensor:	937-382-72	.51
PRIORITY LEVEL: C = CRITIC	CAL NC = NON-CRITICAL		Page a of a	N

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

_		N = N = N			T.		
1	ame of facility	old Fashioned Hamburgs	Check o	DESIGNATION OF THE RESIDENCE OF THE RESI		License Number	8 2 21
H	ddress	IN I MINIMA I HIMMINISTO				00	0101001
17	AGE DO	Lab Dia	City/Sta	te/Zip Code	- 1	CII HE	
П	000 Kan	UDA) THE	MI	WINDO	0	10 th	
1	cepse holder	midt	Inspecti	on Time		onuk.	Category/Descriptive
T	one of Ingracotion (char	of all that analy)	u	3701 J	1	aller () and () and () and ()	TCUSS 7
d	Standard Critical Foodborne 30 Day	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	w □ Follow o	up X	8 30 21	(If required)
	carragila or ve	FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC I	EAL	TH INTERVENTIO	ONS
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=ir	compliance	OUT=	not in compliance N/O	=not observed N/A=not applicat
		Compliance Status				Compliance	Status
		Supervision	-	Tirg	o/Tem		r Safety Food (TCS food)
1	MN DOUT D N/A	Person in charge present, demonstrates knowledge, at performs duties	ld 2	TIN PO	UT	Proper date marking a	
2	ZÍN DOUT N/A	Certified Food Protection Manager Employee Health	2	DNA DN		Time as a public health	h control: procedures & records
	AN COUT ONA	Management, food employees and conditional employee	s;		NAMES OF	Consumer Ad	ivisory
3	JIN OUT ON/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		DIN DO	UT	Consumer advisory pr	rovided for raw or undercooked foo
5	DOUT N/A	Procedures for responding to vomiting and diarrheal ever	ts	THE PERSON	TOPS (Highly Susceptible	Populations
6	OUT N/O	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	26		UT		ed; prohibited foods not offered
7	NIN OUT INO		- 6	4 600	TO VE	Chemica	
	P	reventing Contamination by Hands	. 6		υτ		
8	DOT NO	Hands clean and properly washed	2	ZN/A		Food additives: approv	ved and properly used
9	ZIN OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ed 2	8 DIN O	UT	Toxic substances prope	erty identified, stored, used
	/				Co	onformance with Appro	oved Procedures
10	MIN OUT N/A	Adequate handwashing facilities supplied & accessible	2		UT		uced Oxygen Packaging, other
44	N DOUT	Food obtained from approved source		JZIN/A	A SECTION	specialized processes,	, and HACCP plan
11	ON/A EN/O	Food received at proper temperature	3	ZIN/A LI N/	/0	Special Requirements:	Fresh Juice Production
13		Food in good condition, safe, and unadulterated	3		UT /O	Special Requirements:	Heat Treatment Dispensing Freeze
1	OUT OUT	Required records available: shellstock tags, parasite destruction	3:	LIN LO	UT	Special Requirements:	Custom Processing
QU.	A STATE OF THE STA	Protection from Contamination		D'N DO	-	e Charles to o	TAY OF
15	IN OUT	Food separated and protected	3	ØN/A □ N/	/0	Special Requirements:	Bulk Water Machine Criteria
16	DIN OUT	Food-contact surfaces: cleaned and sanitized	34		UT /O	Special Requirements: Criteria	Acidified White Rice Preparation
17	N D OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	IN ZOI	UT	Critical Control Point In	spection
V-	Time/Tempe	rature Controlled for Safety Food (TCS food)			UT	Single Color	
18	ZIN OUT	Proper cooking time and temperatures	36	□N/A	8	Process Review	
19	DIN DOUT	Proper reheating procedures for hot holding	37	DN/A OI	vi]	Variance	
20	IN DOUT	Proper cooling time and temperatures					ices and employee behaviors
21	IN OUT	Proper hot holding temperatures	f	oodborne illn	ess.		t contributing factors to
22	□ IN Ø OUT □N/A	Proper cold holding temperatures		ness or injur		ventions are control	l measures to prevent foodborr

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

Na	ne of Facility Old	Fashioned H	andugers	Тур	e of Inspection arcard apple 822	1
	Q		GOOD RETAIL PRA	CTICES		-
N		Age of the first party of the contract of the	res to control the introduction	on of pathogens, che compliance OUT=not in	micals, and physical objects into foods. n compliance N/O=not observed N/A=not a tonalls, Equipment and Vending	applicab
38	MIN OUT ON/A ON/A		required 54		Food and nonfood-contact surfaces cleanab	ole, prope
39	/	Water and ice from approved	source	1	designed, constructed, and used	used to
		ood Temperature Control	55	IN OUT ON/A	Warewashing facilities: installed, maintained, strips	usea; te
40	OUT ONA O NO	Proper cooling methods used; for temperature control	adequate equipment 56	DIN DOUT	Nonfood-contact surfaces clean Physical Facilities	
41	Z IN OUT ONA O N/C	Plant food properly cooked for	hot holding 57	IN OUT ON/A	Hot and cold water available; adequate pre-	ssure
42	Z IN OUT ONA O N/C	Approved thawing methods us	sed 58	N DOUT	Plumbing installed; proper backflow devices	8
43	IN OUT ONA	Thermometers provided and a	ccurate	□N/A □ N/O		
		Food Identification	59	N D OUT DNA	Sewage and waste water properly disposed	
44	IN 🗆 OUT	Food property labeled; original	l container 60	N OUT ON/A	Toilet facilities: properly constructed, supplied,	cleaned
		ntion of Food Contamination	61	IN OUT ONA	Garbage/refuse properly disposed; facilities ma	intained
45	OUT OUT	Insects, rodents, and animals no openings protected		ONA OUT	Physical facilities installed, maintained, and cle outdoor dining areas	an, dogs
46	OUT	Contamination prevented during storage & display	All the second second second second		- 12 - 12 - 12 - 12 - 12 - 12 - 12 - 12	- 100 m
47	/	Personal cleanliness	63	B O IN O OUT	Adequate ventilation and lighting; designated a	ireas use
48	IN OUT ONA ONA			OUT ON/A	Existing Equipment and Facilities	
49	□ IN □ OUT □N/A Ø N/C	Proper Use of Utensils			Administrative	
50	IN OUT ONA O N/C	The state of the s	d 65	IN OUT ONA	901:3-4 OAC	
51	OIN OUT ON/A	Utensils, equipment and linens:	properly stored, dried, 66 IN OUT DN/A 3701-21 OAC			
52		handled Single-use/single-service article		TENT E COT BINA	STOTET ONC	4000
53	/					
			ervations and Corre		2 000	TOT
Ite	m Np. Code Section Prio	rity Level Comment	or COS and R: COS=corrected	on-site during inspection	n R=repeat violation	cos
9	3434 0	Honey Mu	Heyel Sauce	s ou line	was 47th	
0	5	Tona tes C	n Social line	444	HII TOS HOODS	
		Wirst Po	- Kept cold a	+ Hot Or	below to help	
		reduce K	person groun	11111) barron on counter	
7	31 31 6	JUST HII HOU	de wing bo	4) FOY K	عاصد	
0	21 3.4	- pu due Ma	TIK-IN GOOEL	Chill Ma	ins on cart	
C	0	dizació i	Dy 131, Check	ay Creezo	saure on cart	
174		aistard	H. 1131, Call	acomole of	geart disearch by	
-	2	107, 101	MIGS ON CO	VOI ONSCOU	ov not dated.	0
		The same	are in pas	The COLHECT	7 1 1	
		a be-un	in our 110	in walk	-in not dayed	30p
00		All France	west to July	2 10 110	walkin Tobis	
		all time	Dirict IN	sed or di	scowled by	0
100		Jake 3	wood on sur	Muto.	Survey Cut	
Per	rson In Charge	d _	and on the		Date: 08/01	No.
k.	Karlen	ACL >		Linameter	0/02	13.022
6	Stateus)	Strille	Way I you	(CHD)	1437-382-725	17.41
PR	IORITY LEVEL: C = CRIT	ICAL NC = NON-CRITICA		A. TATINI	Page 2 of 3	

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

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

Observations and Corrective Actions (continued) Mark To in spropriate box for costs and is consequent on the same proposed violation. There are greated from the format of the format	Name of	Facility OK	y Fash	nonad Handurgers Sterrard OP 8/2	2	1
HIRDEN COOK SECTION PROTECTION OF THE COOK STATES O		Mana A		Observations and Corrective Actions (continued)		
District one grats there are the few statute of the series are grats there are the few statute of the series are grats there are the series of the series of the series are the series	Item No.	Code Section		el Comment	cos	F
in the back of the property of the part of	45	10.4			he	C
The sected dispersed in tent idea is posted the section inserts posted the first white it is the section inserts posted the first white it is the section of reaching and cook the suppression of reaching and the section of the secti				in the back?		
The sected dispersed in tent idea is posted the section inserts posted the first white it is the section inserts posted the first white it is the section of reaching and cook the suppression of reaching and the section of the secti				DITTURE are mats flying around between		
All though waters has been meet posted to the property of salad line has water in a large to the property of salad line has water in a large to make a mountained in good brooking a large to make a mountained in good brooking a large to make the salad and a large to make the l				The 2 enda dissources in teach ladar.		
Sty 4.4 MC the hope of Salad line has hader in a later to mother a reach - nearly had a suightent a later to mother has had a suightent a later to mother had a suight had a later to mother had a suight had a suigh				All fluctities must be tree from insects as	€□	
Dates of Ceach in Cacher Hill Equipment 0 1 1 1 1 1 1 1 1 1	-	1.1				
De sonder and behind der free direction of the sonder sonder meaning meaning free direction of the sonder meaning mean	54	4.4	NC			E
De sonder and behind der free direction of the sonder sonder meaning meaning free direction of the sonder meaning mean				hother of reach in cooper. All equipment		
Distois Charge: Distoi	- 1000			must be maintained in according to which		E
All thous valls and believe the south of the		-		order.		
All thous, wills and believe must be smooth, or a common theres: All thous, wills and believe must be smooth, or a common theres: All though mustard mas the torrive were or a common to the common theres: All the took must be kept and at the or a common theres: All the took must be kept and at the or a common to the common there at the took must be seen to the common theres: Determine any common to the common theres: Determine any common to the common theres: Determine any common to the common theres: Determine any common to the common theres: Determine any common the			-10			
All thous valls and believe must be smooth, as a construction of the control of t	6	104	NC		.0	
All Trois, walls and retime must be smooth, and retime must be something as the pair of th			(to wall bohim trools making divine thru C		C
Hill thous, walls and certime must be smarth, a cash decimally kept in good repair of a cash decimally kept in good repair of a cash decimally like the cash and at the cash and cash			10.161	is divide.		
COP Comabo, Kept in good repair & Copy C	BURN	- 10	10 60			
COP Comabo, Kept in good repair & Copy C			2 1 4	HIL THOIS, WALLS and Collins must be smooth,	0	ū
COPI DE DETERMINATION DE LA CONTRE DEL CONTRE DE LA CONTRE DEL CONTRE DE LA CONTRE DEL CONTRE DE LA CONTRE DE LA CONTRE DE LA CONTRE DE LA CONTRE DE			W 4333	leasily Cleanable Kent in and remain &		
There is a solution of the sol				clocia.		[
There is a walk in code we a consider the code of the	Steel -					
All The track must be kept and at 419 and a deed for discard 131 (phill beams a source and a deed for discard 131 (phill beams a source and and a deed of all classes and a source and and a deed of all classes and a source and and a source						
Or coase of the property land at 919 and of 1919 and o	1 1 = 1		12=	1CCP1		
Or coase of the property land at 919 and of 1919 and o	Many II	655 5				
Or coase of the property land at 919 and of 1919 and o					1.7	9
Or coase of the property land at 919 and of 1919 and o	195			I Honor mustard was 41+ torrates were	14	10
Solvent Hems in Walk-in coder were and all child barrs and character ware warning to war and warning to warning to war and warning to warning the warning to warning to warning to warning the warning to warning to warning the warning to warning the warning to warning the w			200	HI TOS HOOKS MISSE DE KOOK COID OF 419-	0	
Solved Hems in Walk-in cooley were a dated for discural 131 (this boars a solved of a solv	= 13		-	Or Walaw.		
dated to discure 731 (this boars 1 1 1 1 1 1 1 1 1	5144000				0	_
dated to discure 731 (this boars 1 1 1 1 1 1 1 1 1	7	5		VI Soveral Hems in Walk-in cooler were		
Chara sauce anaccimale a tortilics) = 1	III. (4.0 ° GE) 80		5	dated for discard 7/31 (chili boars)		
Person in Charge: Charge: Carrol Charge:						C
Person in Charge: Out of Char				Soveral Hems in analk-in confer were		G
Person in Charge: Oxford Oxf	1989			rola dayed at all (closse sauce)		
Person in Charge: Oxford Date: 0x/02			2	Tre-made bruntos, Shooded closes.		C
Person in Charge: Oxion Date: 0x/02				All thous newst be Dropovly labeled and		E
Person in Charge: Oxfor Date: 0x/02			The state of	dated to use within I dark All		_
Person in Charge: Ox/02 Date: 0x/02				from must be used accorded by		
Person in Charge: Oxio	0.50	1000000000	E-Western	discord dekle on form.		<u>C</u>
Person in Charge: OX/02						5
Person in Charge: 08/02					P	
1 Coral Com			. Y			
100	Person in	Charge:	Bin	Date: 08/02		
Stytum Sum (CHD/437-38)-6	Sanitarta	1	1			>-
	0	TAKNII	1) &	MUU (CHD1937-38)-	6
		7			20 =	200

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)

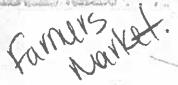
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility License Number Check one DIPSO | RFE City/State/Zip Code Kombach License holder Travel Time Type of inspection (check all that apply) Follow up date (if required) Water sample date/result Critical Control Point (FSO) Process Review (RFE) Variance Review Follow up (if required) ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation 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 Compliance Status** Supervision Time/Temperature Controlled for Safety Food (TCS food) Person in charge present, demonstrates knowledge, and ∠ IN □ OUT ZIN OUT NA Proper date marking and disposition □N/A □ N/O Certified Food Protection Manager IN DOUT NA DIN DOUT Time as a public health control: procedures & records **Employee Health** ZN/A | N/O Management, food employees and conditional employees; **Consumer Advisory** MIN DOUT D N/A knowledge, responsibilities and reporting □ IN □ OUT 25 Consumer advisory provided for raw or undercooked foods IN DOUT NA Proper use of restriction and exclusion OUT | N/A Procedures for responding to vomiting and diarrheal events Highly Susceptible Populations **Good Hygienic Practices** □ IN □ OUT Pasteurized foods used; prohibited foods not offered N OUT NO 26 N/A Proper eating, tasting, drinking, or tobacco use DIN OUT NO No discharge from eyes, nose, and mouth Chemical Preventing Contamination by Hands ☐ IN ☐ OUT Food additives: approved and properly used MIN OUT NO Hands clean and properly washed Jan/A □ IN □ OUT N DOUT Toxic substances properly identified, stored, used No bare hand contact with ready-to-eat foods or approved N/A □N/A □ N/O alternate method properly followed **Conformance with Approved Procedures** 10 ZIN DOUT D N/A Adequate handwashing facilities supplied & accessible ☐ IN ☐ OUT Compliance with Reduced Oxygen Packaging, other **Approved Source ZN/A** specialized processes, and HACCP plan MIN OUT Food obtained from approved source □ IN □ OUT Special Requirements: Fresh Juice Production MINA II N/O □IN □ OUT Food received at proper temperature □N/A PN/O UIN OUT Special Requirements: Heat Treatment Dispensing Freezers IN OUT Food in good condition, safe, and unadulterated MN/A II N/O IN OUT Required records available: shellstock tags, parasite IN DOUT Special Requirements: Custom Processing DN/A □ N/O Protection from Contamination □ IN □ OUT Special Requirements: Bulk Water Machine Criteria ZIN OUT MN/A □ N/O Food separated and protected □N/A □ N/O □ IN □ OUT Special Requirements: Acidified White Rice Preparation DIN OUT M/A □ N/O Food-contact surfaces: cleaned and sanitized □N/A □ N/O Ø IN □ OUT Proper disposition of returned, previously served, Z IN 🗆 OUT Critical Control Point Inspection reconditioned, and unsafe food □N/A Time/Temperature Controlled for Safety Food (TCS food) □ IN □ OUT Process Review ØN/A ZIN OUT Proper cooking time and temperatures □N/A □ N/O ☐ IN ☐ OUT Variance ZIN OUT **∕**ZN/A Proper reheating procedures for hot holding DN/A □ N/O IN OUT Proper cooling time and temperatures □N/A □ N/O Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to E IN OUT foodborne illness. Proper hot holding temperatures □N/A □ N/O Public health interventions are control measures to prevent foodborne illness or injury. IN □ OUT □N/A Proper cold holding temperatures

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

المات	IIIK				/Dr	anderd (CP812)		
		GOOD RET		_			- 38018	
Mark d		ices are preventative measures to control the status (IN, OUT, N/O, N/A) for each numbered ite				Call - Tradition - Call		
IVIAIR		Safe Food and Water	in. 114-111 C	COIT		tensils, Equipment and Vending	арриса	AL.
38 🗆 I	N OUT DN/A DN/O	Pasteurized eggs used where required	54	4 1	IN OUT	Food and nonfood-contact surfaces cleanat	ole, pro	p
	N DOUT DN/A	Water and ice from approved source		+		designed, constructed, and used Warewashing facilities: installed, maintained,	used.	te
	Fo	od Temperature Control	100	T.	IN OUT NA	strips		
40	O/N OUT N/O N/O	Proper cooling methods used; adequate equipme for temperature control	nt 56	6 [TUO N C	Nonfood-contact surfaces clean Physical Facilities	973.2	2
41 21	N OUT ON/A ON/O	Plant food properly cooked for hot holding	57	7 4	IN OUT ON/A	Hot and cold water available; adequate pre	ssure	
-	N OUT ON/A N/O	Approved thawing methods used	58	-	IN DOUT	Plumbing installed; proper backflow devices	_	-
1	N D OUT DN/A	Thermometers provided and accurate		8 6	DN/A□N/O	Training modified, proper seconicit devices		
		Food Identification	59	9 4	IN OUT ON/A	Sewage and waste water properly disposed	No.	8
44	N 🗆 OUT	Food properly labeled; original container	-		IN OUT ONA	Toilet facilities: properly constructed, supplied,	cleane	d
/ "		ation of Food Contamination	100	1	IN OUT ON/A	Garbage/refuse properly disposed; facilities ma		1
45	TUO OUT	Insects, rodents, and animals not present/outer	62	1	IN OUT	Physical facilities installed, maintained, and de-		-
- 1		openings protected Contamination prevented during food preparation,			□N/A □ N/O	outdoor dining areas		9
	TUO OUT	storage & display	6	3 4	IN OUT	Adequate ventilation and lighting; designated a	areas u	Se
-	N OUT ON/A NO	Personal cleanliness Wiping cloths: properly used and stored	64	+	IN OUT ON/A	Existing Equipment and Facilities	0003	
-	N OUT ON/A NO	Washing fruits and vegetables	- 0	r	JIN LI OUT LINA		21 (200)	1
		Proper Use of Utensils		Т		Administrative	14.5	
50	OUT ON/A NO	In-use utensils: properly stored	65	5 1	OUT ON/A	901:3-4 OAC		
51 🗷	OUT ON/A	Utensits, equipment and linens: properly stored, drie handled	d, 66	6 4	N OUT ON/A	3701-21 OAC	10.00	100
-	OUT DN/A	Single-use/single-service articles: properly stored, u	sed		SHOULD BE		F .	Š
53 🗆	OVN - OVN - OVN	Slash-resistant, cloth, and latex glove use			- W. W. (2.78)	A PROPERTY OF THE PROPERTY OF	0.000	
		Observations an Mark "X" in appropriate box for COS and R: COS				n R≃repeat violation		
Item No.		ity Level Comment	1.0.1		C siel		cos	F
50	45 N	- milden grant	pun	-6	DAY 211)	k has black		-
	78	(a) Hood years a	-	11	v1	2000		1
		(3) + land sink in		V	alvan	caulting is	0	t
3	manika ne	Oliver Coming o		1	-	, company	0	t
1		2. 00.3		W.S	0		. 0	
distant di	A 2 7 7 1	HII non-Yood Con	hect	0	surfaces	must be maintained		
	Theoly 75 a	Clock of in clock i	orak	11	n order			1
62	1.11	V. Niccina Place 1	7-	1	010010	1/11/2 011	0	H
DO	64 1	Close was to	mad	10	y Steam			H
- 65		and the in an	JIM.	20	Dair en	aly cleanable		t
		CCP 3	0.10	-	MIT.			t
	a ya wa a	- Visasam hat	S W	X	n bu all	enidores		t
		- Test Strips a	nd (2	And the second s	aliabo.		
Person i	n Charge	De Loute	1	J		Date: B-2-21		
Santafu	other	Steeler			Ygensor:	1937-382-725	1	
PRIORI	Y LEVEL: C = CRITI	CAL NC = NON-CRITICAL	7.11			937-382-725 Page 2 of 2		7

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



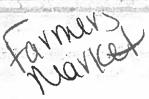
		*				
N	Bank P	barn Neats#2	heck o		License Number	Date 31 21
2	ddress QL075 C	sallimore kol.	7	te/Zip Code	m OH	of much in
1	BALK BO	rn Marts UC Rackel	2		15 min.	Ofteggry/peschiptive
		ck all that apply Control Point (FSO) ☐ Process Review (RFE) ☐ Complaint ☐ Pre-licensing ☐ Consultation	Y MO ce Revie	w □ Follow up	Follow up date (if required	d) Water sample date/result (if required)
		FOODBORNE ILLNESS RISK FACTOR				
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered ite	n: IN=in	compliance OUT	=not in compliance N/O=no	ot observed N/A=not applicable
		Compliance Status		Service of the servic	Compliance Sta	atus
	/	Supervision		Time/Te	mperature Controlled for Sa	fety Food (TCS food)
1	IN COUT N/A	Person in charge present, demonstrates knowledge, and performs duties	2	LIMA LI N/O	Proper date marking and	disposition
2	LIN LOUT INA	Certified Food Protection Manager Employee Health	24		Time as a public health co.	ntrol: procedures & records
3	ZIN COUT NA	Management, food employees and conditional employees			Consumer Advis	ory
4	DIN OUT N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	DN/A OUT	Consumer advisory provid	ded for raw or undercooked foods
5	OUT N/A	Procedures for responding to vomiting and diarrheal event		10 10 - 100 - 11	Highly Susceptible Po	pulations
	/	Good Hyglenic Practices		□ IV □ OUT	Pasteurized foods used:	prohibited foods not offered
6	OUT NO		26	MIA		prombited loods flot effects
7	N OUT NO	No discharge from eyes, nose, and mouth reventing Contamination by Hands	- 1	The same of the sa	Chemical	
8	MN OUT NO		2	DIN OUT	Food additives: approved	and properly used
9	OUT OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d 28	IN OUT	Toxic substances properly	identified, stored, used
	/				Conformance with Approve	d Procedures
10	OUT ON/A	Adequate handwashing facilities supplied & accessible	29	DIN DOUT	Compliance with Reduced specialized processes, an	Oxygen Packaging, other
11	DIN DOUT	Food obtained from approved source		DIN DOIT	apecialized processes, all	id thoor plain
12	IN OUT	Food received at proper temperature	30	N/O	Special Requirements: Fre	
13	DIN OUT	Food in good condition, safe, and unadulterated	31	A NO	Special Requirements: Hea	at Treatment Dispensing Freezers
14	OUT OUT	Required records available: shellstock tags, parasite destruction	32	DIN DOUT	Special Requirements: Cus	stom Processing
	/	Protection from Contamination		OUT OUT	Consid Donato and But	W. W. A M M O. W d.
15	OUT OUT	Food separated and protected	33	UN/A LI N/O	Special Requirements: Bul	
16	IN OUT	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	Criteria	dified White Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	ON OUT	Critical Control Point Inspe	ection
	Time/Tempe	rature Controlled for Safety Food (TCS food)		DIN OUT	Droope Bouley	
18	OIN OUT	Proper cooking time and temperatures	36	DIN-DOIT	Process Review	
19	□ IN □ OUT ■N/A □ N/O	Proper reheating procedures for hot holding	37		Variance	
20	IN OUT	Proper cooling time and temperatures			food preparation practices as the most significant co	s and employee behaviors
21	OUT OUT	Proper hot holding temperatures	fo	oodborne illness.		easures to prevent foodborne
22	OUT IN/A	Proper cold holding temperatures		Iness or injury.	er veritions are control me	easules to blaveur toodbowe

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

Type of Inspection

7.00		GOOD RETAIL	PRA	CTICES			
		ces are preventative measures to control the intro					-61
Ma	/	status (IN, OUT, N/O, N/A) for each numbered item: It Safe Food and Water	N=In C		n compliance N/O=not observed N/A=no tensils, Equipment and Vending	t applica	able
38	IN OUT ON NO		54	IN OUT	Food and nonfood-contact surfaces clean	able, pro	ppe
39	□ IN □OUT □N/A	Water and ice from approved source		/	designed, constructed, and used	d nood:	too
05		od Temperature Control	55	OIN OUT AWA	Warewashing facilities: installed, maintaine strips	a, usea,	les
40	IN OUT ON/A D N/O	Proper cooling methods used; adequate equipment	56	IN OUT	Nonfood-contact surfaces clean		20
-	/	for temperature control			Physical Facilities	-	
41	IN OUT DINA ONO	Plant food properly cooked for hot holding	57	OIN OUT MA	Hot and cold water available; adequate p	ressure	38
42	IN OUT DINA INO	Approved thawing methods used	58	D IN DOUT	Plumbing installed, proper backflow device	es	
43	Z IN OUT ON/A	Thermometers provided and accurate		ON/A ON/O		198	
		Food Identification	59	OIN OUT ON/A	Sewage and waste water properly disposed		24
44	IN OUT	Food properly labeled; original container	60	IN OUT PAIA	Tollet facilities: properly constructed, supplie	d, cleane	∌d -
	Preven	tion of Food Contamination	61	IN OUT OWA	Garbage/refuse properly disposed; facilities r	naintaine	be
45	IN DOUT	Insects, rodents, and animals not present/outer	62	OUT OUT	Physical facilities installed, maintained, and	clean; do	ıgs i
36500		contamination prevented during food preparation,		ZN/A N/O	outdoor dining areas		
46	ZIN ZI OUT	storage & display	63	DW DOUT	Adequate ventilation and lighting; designated	d areas u	1860
47	OIN OUT ONA ONO	Personal cleanliness Wiping cloths: properly used and stored	64	/	Existing Equipment and Facilities	100000	15
49		Washing fruits and vegetables	Ľ	BIN BOOKEN		175	
93		Proper Use of Utensils			Administrative		
50	IN OUT DIVA NO	in-use utensils: properly stored	65	□ IN □ OUT IN/A	901:3-4 OAC		
51	□ IN □ OUT □NA	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT IN/A	3701-21 OAC	200	313
52	IN OUT DNA	Single-use/single-service articles: properly stored, used	8 10	ALL RESERVED	STANCE OF PARCE PARCETOR	5	3.
53	IN OUT WA NO	Slash-resistant, cloth, and latex glove use		VII.			
		Observations and O					
Item	No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=contry Level Comment	rected	on-site during inspection	n R-repeat Violation	cos	T
			- 04	1			1
		FIRMAM	IN	, lan	S AMORA.		1
		LVC. 9711	d F	1 100	-0 9000	-	1
_		E 10 10 10 10 10 10 10 1	7)		-	1
-	16 11000 1100				32		+
65			-	U. Ho W			+;
-			0.01		1900		+;
10							ti
						0	Ti
	THE THE			12			T
							1
(40)							I
							1
1						0	1
Pen	son in Charge	acher It de new)		Date: 7/3//2021		
Sar	Steplan	Shullo		Licensor:	0/937-382-	72	5
PRI	ORITY LEVEL: C = CRITIC	CAL NC = NON-CRITICAL			Page 2 of 3		
	5000D OL: D	- 711 10- (40140)					

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



Na	me of t	acility	(D) A	Check of	ne	/	License Number	Date
	M	almot	- Kidge Hores	□ FSC		RFE	75	7/31/2/
Ac	idress	pla S	SR 2013	City/Stat	te/Zip	Sode	16 OH 4	5113
Lie	cense h	older	Portman	Inspection	on Tin	ne Tra	avel Time	Category/Pescriptive
Ту	pe of lo		ck all that apply)	140	III.S.		Follow up date (if required)	Water sample date/result
V	Standa Foodbo		Control Point (FSO) ☐ Process Review (RFE) ☐ Va ☐ Complaint ☐ Pre-licensing ☐ Consultation	riance Revie	w 🗆	Follow up		(if required)
ASS	N. Section	STEEN STORY	FOODBORNE ILLNESS RISK FACT	ORS AND	PU	BLIC HEA	LTH INTERVENTIONS	Committee of the Commit
M	lark des	signated compl	ance status (IN, OUT, N/O, N/A) for each numbered	item: IN=in	comp	oliance OUT	=not in compliance N/O=not	observed N/A=not applicable
			Compliance Status				Compliance Stat	tus
		A THE TOTAL	Supervision			Time/Ter	mperature Controlled for Safe	ety Food (TCS food)
1		OUT N/A	Person in charge present, demonstrates knowledge, performs duties	and 2		N DOUT	Proper date marking and d	lisposition
2/	□ IN	OUT N/A	Certified Food Protection Manager Employee Health	24		N OUT	Time as a public health conf	trol: procedures & records
	de	OUT N/A	Management, food employees and conditional employ	ees.	1		Consumer, Adviso	ry
3	//		knowledge, responsibilities and reporting Proper use of restriction and exclusion	25		N 🗆 OUT	Consumer advisory provide	ed for raw or undercooked foods
5		OUT N/A	Procedures for responding to vomiting and diarrheal e	vents	/		Highly Susceptible Pop	ulations
	-		Good Hygienic Practices	26		N OUT	Pasteurized foods used; pr	rohibited foods not offered
7.	1-	OUT N/O		20	DAN	/A	Chemical	
100	1	The second name of the second	reventing Contamination by Hands			N 🗆 OUT	Citerinical	
8	MIN	OUT I N/C	Hands clean and properly washed	27	Ø		Food additives: approved a	and properly used
9		OUT N/O	No bare hand contact with ready-to-eat foods or app alternate method property followed	roved 28		N 🗆 OUT	Toxic substances properly id	dentified, stored, used
1		-		- 18	1		Conformance with Approved	Procedures
10		OUT N/A	Adequate handwashing facilities supplied & accessit Approved Source	ole 29	ØN	N 🗆 OUT VA	Compliance with Reduced specialized processes, and	
11		□ OUT	Food obtained from approved source	30		N D OUT	Special Requirements: Fres	h Juice Production
12	EIN/A	□ N/O	Food received at proper temperature	31	9	N D OUT	Special Requirements: Heat	t Treatment Dispensing Freezers
13	TIN	□ OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	\rightarrow	-	/A N/O	76 1	
14	N/A	□ N/O	destruction	32		/A N/O	Special Requirements: Cust	tom Processing
46	□ IN	OUT	Protection from Contamination	33		N OUT	Special Requirements: Bulk	Water Machine Criteria
15 16	□ IN	OUT	Food separated and protected Food-contact surfaces: cleaned and sanitized	34		N OUT	Special Requirements: Acid Criteria	ified White Rice Preparation
17	200	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		N □ OUT	Critical Control Point Inspec	tion
	177-151	Time/Tempe	rature Controlled for Safety Food (TCS food)	200	01	N 🗆 OUT	Process Review	
18		OUT N/O	Proper cooking time and temperatures	36	Jan	/A N 🗆 OUT	Process Review	
19		OUT N/O	Proper reheating procedures for hot holding	37	DAN.		Variance	
20		OUT N/O	Proper cooling time and temperatures				ood preparation practices as the most significant cor	
21		OUT N/O	Proper hot holding temperatures	fo	odbo	rne illness.		
22	Z IN	OUT ON/A	Proper cold holding temperatures			or injury.	Providence are control me	asures to prevent foodborne
								12

	Authority: Chapters 3717 ar				1
Name of Facility	Ridge Acres			p of Inspection Date 7	31/21
	GOOD RETAIL	L PRA	CTICES		
A SUBSTITUTE OF THE PROPERTY O	tices are preventative measures to control the inte				
Mark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item:	: IN=in co	THE RESERVE THE PERSON NAMED IN COLUMN 2 I	CONTRACTOR OF THE PARTY OF THE	not applicab
	Safe Food and Water		1	tensils, Equipment and Vending Food and nonfood-contact surfaces cle	eanable oron
38 IN OUT OUT N/4 N/4	Pasteurized eggs used where required	54	IN OUT	designed, constructed, and used	ranasio, propi
39 IN OUT ON/A	Water and ice from approved source	55	DIN DOUTEN/A	Warewashing facilities: installed, mainta strips	ained, used; te
	ood Temperature Control	56	Ø IN OUT	Nonfood-contact surfaces clean	Print (Calenta
40 IN OUT DN/A N/C	Proper cooling methods used; adequate equipment for temperature control	00		Physical Facilities	
41 DIN DOUT MAD N/C	Plant food properly cooked for hot holding	57	IN OUT EN/A	Hot and cold water available; adequate	e pressure
42 IN OUT N/A N/C	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow de	evices
43 DIN DOUT DAVA	Thermometers provided and accurate		ZN/A 🗆 N/O		
	Food Identification	59	IN OUT ONA	Sewage and waste water properly dispos	sed
44 DIN COUT	Food properly labeled; original container	60	IN OUT NA	Toilet facilities: properly constructed, sup	plied, cleaned
/	ntion of Food Contamination	61	IN OUT DAVA	Garbage/refuse properly disposed; facilitie	es maintained
14	Insects, rodents, and animals not present/outer	62	/	Physical facilities installed, maintained, a	100
45 O IN OUT	openings protected	02	MN/A II N/O	outdoor dining areas	na oldan, doga
46 DIN OUT	Contamination prevented during food preparation, storage & display	000	/	A A	
47 IN OUT ANA	Personal cleanliness		DIN DOUT	Adequate ventifation and lighting; designate	ated areas use
48 IN OUT ONA IN NO		64	IN OUT ONA	Existing Equipment and Facilities	
49 IN OUT DAVA INC	Washing fruits and vegetables Proper Use of Utensils			Administrative	1
50 IN OUT N/A N/C		65	IN OUT ON/A	901:3-4 OAC	
1	Utensils, equipment and linens: properly stored, dried,	1		4701.01.01.0	200
51 DIN DOUT DN/A	handled	66	IN OUT ON/A	3701-21 OAC	
52 IN OUT N/A N/O	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use	°			
33 11 10 11 11 11	Observations and	Corre	ctive Actions		
	Mark "X" in appropriate box for COS and R: COS=co			n R=repeat violation	
Item No. Code Section Prior	rity Level Comment	1	1 0		COS
A 8	1 11	440	10.1/	cont	
	Librithi	MA	IM	S Well	
- A	- LAIGHT	119	- I CA	10 10 10 10 10	
Early Control	THE SECTION AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRES		2 10 10 10 10	V	
BALLS C. PRO TUN			18, 9		
		disc		- Life Barrier	
	" We have the second of the second	EF'88			
11" [83, 87] 1 2]		SulT	Late of Late		
		1			
SCORE DE LA CONTRACTOR DE					0
			III. IROSA		
Day 1 Ob and	0 10 1		PH-CP PHAN	D.L.	
Person in Charge	Ballot	M		Date: 7-3/-7/	
Sapitarian //	11000 June	1	Licensor: /	10 70-	
SHAHA!	STX+44)		(77.H.)	11931-380	1-10
PRIORITY LEVEL: C = CRIT	ICAL NC = NON-CRITICAL			Page Onf	7
HEA 5302B Ohio Departmen				1 486 01 -2	~
AGR 1268 Ohio Department					

Na	me of facility		Check or			License Number	Date
-	To l'on		LIFSO			2111	7/20/21
A	Idress)				214	1/30/01
t	2.1.1	SI SI	City/Stat	e/Zip Code	١ -	611	15177
-	H W.	Supportree St.	M	m_{H}	ALX	TOH	10111
1	cense holder	100	Inspection	an rime	Zuave	I Time	Category/Descriptive
4	Jason !	raughn	4	ma.	-	ONUN	Class 3
	Inspection (cheestandard	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	oo Davie	O Callani	F	ollow up date (if requi	red) Water sample date/result (if required)
	Foodborne 30 Day	□ Complaint □ Pre-licensing □ Consultation	ice Kevie	w Li Follow	001	I for an	D- (III tedulieu)
					Cui	1 10.00	1.
7		FOODBORNE ILLNESS RISK FACTOR					
M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=in	compliance	OUT=no	t in compliance N/O:	enot observed N/A=not applicable
1		Compliance Status				Compliance	
-	7	Supervision			_	rature Controlled for	Safety Food (TCS food)
1	MIN DOUT NA	Person in charge present, demonstrates knowledge, ar performs duties	23	N/A D	N/O	Proper date marking a	nd disposition
2	OUT N/A	Certified Food Protection Manager Employee Health	24	DIN DO		Time as a public health	control: procedures & records
3	MIN DOUT NA	Management, food employees and conditional employee	;			Consumer Adv	visory
4	IN OUT NA	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	□ IN □ C	TUC	Consumer advisory pro	ovided for raw or undercooked foods
5	ZIN DOUT NA	Procedures for responding to vomiting and diarrheal even	ls	-		Highly Susceptible I	Populations
		Good Hygienic Practices	19.55		TUC	1	d; prohibited foods not offered
6	N OUT NO	Proper eating, tasting, drinking, or tobacco use	26	Jan/A			
7	IN OUT NO	No discharge from eyes, nose, and mouth reventing Contamination by Hands	100			Chemical	
8	MIN OUT NO		27	DIN DC	OUT	Food additives: approv	ed and properly used
9	IN OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed 28	DIN DC	OUT .	Foxic substances prope	rly identified, stored, used
	Mu Dout Save			TE.		formance with Appro	
10	MIN OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	DIN DC		Compliance with Reduce specialized processes,	ced Oxygen Packaging, other and HACCP plan
11	ØIN □ OUT	Food obtained from approved source		DIN D	THE	- 2	
12	□ IN □ OUT	Food received at proper temperature	30	MN/A 🗀 N		Special Requirements: I	Fresh Juice Production
25	□N/A Z N/O	Food in good condition, safe, and unadulterated	31	DIN DO	OUT S	Special Requirements: I	Heat Treatment Dispensing Freezers
	ПІМ ПОШТ	Required records available: shellstock tags, parasite	\dashv \vdash	TIN TIC	_		NASC.
14	ØN/A □ N/O	destruction	32	DANA ON	WO 8	Special Requirements: (Custom Processing
		Protection from Contamination	33			Special Requirements:	Bulk Water Machine Criteria
15	IN OUT	Food separated and protected		JAN/A LI N	4/0		The state of the s
16	IN OUT	Food-contact surfaces: cleaned and sanitized	34	MIN O	N/O S	Special Requirements: A Criteria	Acidified White Rice Preparation
17	IN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ C	OUT	Critical Control Point Ins	spection
-	Time/Tempe	rature Controlled for Safety Food (TCS food)	20		DUT ,	Process Review	
18	ZIN OUT	Proper cooking time and temperatures	36	ZN/A	-	Tocess Review	
19	□ IN □ OUT	Proper reheating procedures for hot holding	37	DIN D C	ידטכ	/ariance	
20	DIN DOUT	Proper cooling time and temperatures					ces and employee behaviors
21	□ IN □ OUT □N/A Ø N/O	Proper hot holding temperatures	fc	odborne illr	ness.	W	contributing factors to
22	ÍN □ OUT □N/A	Proper cold holding temperatures		ness or inju		endons are control	measures to prevent foodborne

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

Name of Facility	Type of Inspection Date 30	21	1.0
	Observations and Corrective Actions (continued)	7	76
Mark "X"	in appropriate box for COS and R: COS=corrected on-site during Inspection R=repeat violation		
Item No. Code Section Priority Level	All now Drive the next to inspated.	COS	R
	The famous was a magazin	0	1
	Phone bine thet so the under private	-	0
	The control of the co	0	0
	Dia licenson Dunitor, Call		П
	and of the trace partitions	0	0
	Ch. Dalas D. L. farles		
	ORDE PUREY (FILIPLIDING SINGUETY)		
	1 000 200 -7000		0
all I all all Street	at 901-20d-1203.	0	
		0	_
	Also had don't sat up an direct	0	0
	- HISO IND SKILL DET LID OIL CLEEL	0	금
	to and the fort must	H	금
	bour and many	4	一
	to soviet marke tacida miles ours	9	6
	the service in the service of the se	右	6
Manifest Commission Commission	to to time ocomoved money.		0
	To the winds		
		0	0
	TOOG MODE INSCLU TO TRATO QUECL.		
		0	
	To take of the both the course		0
	AN TURVE IT YOU WINT TO SUVE		_
	tout in an druckers own It tous	-	-
	The the can beach so bearings	0	금
		-	ä
	to attido of tacitite.	0	1
	To broke or militig	0	1
		0	
		0	0
		0	
		0	
		0	口
		0	_
		_	
100			0
Person In Charge:	Hole Vaugha Date: 7/30/2	1	
Santariary /	(Licensot:)	-	
Duguelle VII	(100) (177HD) (937-3	8).	1
1		-	0
PRIORITY LEVEL: C = CRITICAL	NC = NON-CRITICAL Page	of	
	6/18)		Ar.

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

Name of Facility

	In Cap			10	<u>O</u>	ELLCHILE	1730	O
10/			GOOD RETAIL	PRA	CTICES		5 79	200
7	Good Retail Practi	ces are r	preventative measures to control the intro			nicals and physical obje	acts into foods	
м			OUT, N/O, N/A) for each numbered item: If			COVERNO CONTRACTOR OF THE PROPERTY OF THE PARTY OF THE PA		applicable
			and Water	3		ensils, Equipment and Ve	125	
38	MIN OUT ONA ONO	Pasteuri	zed eggs used where required	54	□ IN Ø OUT	Food and nonfood-contact designed, constructed, and		le, prope
39	IN OUT ONA		nd ice from approved source	55	□ IN Ø OUT □N/A	Warewashing facilities: ins	stalled, maintained,	used; tes
40	71138 230 320 3		cooling methods used; adequate equipment	56	□ IN Ø OUT	Nonfood-contact surfaces	clean	0.220
40	M IN COUT CON/A CON/O		erature control			Physical Facilities		
41	IN OUT PN/A N/O	Plant for	od properly cooked for hot holding	57	O IN O OUT ON/A	Hot and cold water availa	ble; adequate pre	ssure
42	IN OUT ON/A N/O	Approve	d thawing methods used	58	IN DOUT	Plumbing installed; prope	r backflow devices	3
43	□ IN OUT □N/A	Thermor	meters provided and accurate		□N/A □ N/O			Select.
		Food Ide	entification	59	IN OUT IN/A	Sewage and waste water p	roperly disposed	
44	Ø IN □ OUT	Food pro	operty labeled; original container	60	IN OUT ON/A	Toilet facilities: properly cor	nstructed, supplied.	cleaned
	A PERSONAL PRINCIPLE OF	tion of Fo	ood Contamination	61	ZIN OUT ON/A	Garbage/refuse properly dis	posed; facilities ma	intained
45	Ø IN □ OUT	- SARA	rodents, and animals not present/outer	62	ØIN □ OUT	Physical facilities installed,	maintained, and cle	ean: dogs
46	ZÍ IN 🗆 OUT		protected nation prevented during food preparation,		□N/A□ N/O	outdoor dining areas		
47	ØIN OUT ONA	storage &		63	ZIN OUT	Adequate ventilation and lig	ghting; designated a	ireas usec
48	ZIN OUT ONA ONO		I cleanliness cloths: properly used and stored	64	N OUT ONA	Existing Equipment and Fac	ilities	7553
49	IN OUT ZN/A N/O		fruits and vegetables		22.001.2	TO THE SAID SAID SAID		
	/ F	Proper Us	e of Utensils		SOVE STATE	Administrative		14.0
50	IN OUT ON/A N/O	In-use u	tensils: properly stored	65	O IN O OUT ON/A	901:3-4 OAC		
51	IN OUT ON/A	Utensils, handled	equipment and linens: properly stored, dried,	66	□ IN □ OUT □N/A	3701-21 OAC	ESTIVE STATES	
52	IN OUT ON	Single-u	se/single-service articles: properly stored, used	1 (80)	nas in a single	Revended 1 198	The NT	NUTE OF
53	IN OUT ON/A N/O	Slash-re	sistant, cloth, and latex glove use			The state of the s	180	Virginia (
		Mark "X	Observations and C in appropriate box for COS and R; COS=com			R=repeat violation		
Iten	100. Code Section Priori	ty-bevel	Comment	iti	had d	I nichi ana biz	Line 2	cos
4	J 7.1		NO TETTION WI	IIT	Soluci 4	Wir nume Er	NO LOW	
			OF THE UNITED A	117	Avigenti	or whits i	10057	0 [
906.16			race numericano	1	Xalka AK	on concerts c	on the	0 [
77	1		MDGG.	7	- V - 1 SUB 1			1 0
5	1 55 51 2	771	Now my an	(1)	KILL WHO	10 3 - CM	onvitruoi	1
	7112121		1 ver on on	1	1110 001	TO COLD	parmen	
V	78 50		1 sint him a	Di	VO V	Machino	and the second	
-	291-21		311011111	411	1	i l	11.	0 [
-	A THE REST		Ku cooler avill	1	individu	eal Dirner	OVILL	0 [
(100)		07.		,	11	011	K	0 (
1		a -	None of This eas	LIE	ment or	tacilities	Vave	0 (
			I have a d	(1)	100			0 (
			Wen apparent	NI	email N	ON DAN GO	Moul	- (
4.	- T T T T T T T T T T T T T T T T T T T		Dacket That near	2	10 00 JU	Multed Cit	ild agon	(VE)CA
Per	son in Charge	lin	halle Vanghar			Date:		3
San	itarian	1			Licensol;	10-	00 00	- 1
الهد	Dushau	W	(Mul)		CCH)	01437-3	80-105	5/
PRI	ORITY LEVEL: C = CRITIC	CAL N	C = NON-CRITICAL			Page	2 of 3	
	A 5302B Ohio Department of 1268 Ohio Department of					8		
- 10	200 Onio Doparanent O		mio (10/10)					

3.65						
N	amb of facility	10:00 Co 11C	Check o		License Number	Date 20 2
1	venice	MILE CO. LLC			1002	$1/\omega/\alpha$
i	of W. 1	Vain St. Buik 1	City/Sta	terzip code	HO, OE	1517
Li	cense holder	(0)	Inspecti	on Time	avel Time	Category/Descriptive
1	Venice V	Vine Co. LC	d	Jun'nt	10 nu b.	Classa
T	pe inspection (che	ck all that apply)	28.00	Entrance of the	Follow up date (If require	d) Water sample date/result
	Standard	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow up		(if required)
F	Foodborne 30 Day	□ Complaint □ Pre-licensing □ Consultation				1
	A TE CONTROL	FOODBORNE ILLNESS RISK FACTOR	S AND	PIRIC HEA	TH INTERVENTION	C THE RESIDENCE OF THE PARTY OF
N	flark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it				
		Compliance Status		ounplianes ee.		
Title I			100	Time/To	Compliance St mperature Controlled for Sa	
	/	Person in charge present, demonstrates knowledge, an	d	□ U≯ □ OUT	imperature Controlled for St	nety Food (1CS 100d)
1	ZIN DOUT NA	performs duties	° 2	ZN/A N/O	Proper date marking and	disposition
2	OUT N/A	Certified Food Protection Manager		OUT D'UL	Time on a public health or	ontrol: procedures & records
		Employee Health		-ZIN/A - N/O	A STATE OF THE STA	
3	DOUT N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting			Consumer Advis	ory
4	N/A TUDE NIA	Proper use of restriction and exclusion	25	OUT OUT	Consumer advisory provi	ded for raw or undercooked foods
5	IN COUT NA	Procedures for responding to vomiting and diarrheal even	ts		Highly Susceptible Po	nulations
	/	Good Hygienic Practices		OUT OUT		
6	DIN OUT NO		26	N/A	Pasteurized loods used;	prohibited foods not offered
7	MIN OUT NO	No discharge from eyes, nose, and mouth	- 10		Chemical	
8	OUT [] N/O	Hands clean and properly washed	2	DIN DOUT	Food additives: approved	and properly used
9	PIN OUT	No bare hand contact with ready-to-eat foods or approvalemate method properly followed	ed 2	OUT OUT	Toxic substances properly	identified, stored, used
	/				Conformance with Approve	d Procedures
10	DIN DOUT D N/A	Adequate handwashing facilities supplied & accessible	25	OUT		Oxygen Packaging, other
44	ZIN DOUT	Approved Source Food obtained from approved source		IZN/A	specialized processes, a	nd HACCP plan
11	DIN DOUP		30	DIN OUT	Special Requirements: Fre	esh Juice Production
12	□N/A E N/O	Food received at proper temperature		DIN DOUT		
13	DVF □ OUT	Food in good condition, safe, and unadulterated	31	DN/A N/O	Special Requirements: He	at Treatment Dispensing Freezers
14	ON/A OUT	Required records available: shellstock tags, parasite destruction	32	DIN OUT	Special Requirements: Cu	stom Processing
-		Protection from Contamination	33	TUO UT	Special Requirements: Bu	lk Water Machine Criteria
15	DIN OUT	Food separated and protected		ZN/A LI N/O		4 - 3
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34	DN/A DN/O	Special Requirements: Ac Criteria	idified White Rice Preparation
17	ZIN 🗆 OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOUT	Critical Control Point Inspe	ection
		Pature Controlled for Safety Food (TCS food)	20	DIN DOUT	Process Review	i To a En Confe
18	OUT OUT	Proper cooking time and temperatures	36	DANA OUT	Process Review	
19	D IN D OUT	Proper reheating procedures for hot holding	37		Variance	
20	DIN OUT ZINA DINO	Proper cooling time and temperatures				s and employee behaviors
21	OUT OUT	Proper hot holding temperatures	fo	oodborne illness.		
22	N D OUT DN/A	Proper cold holding temperatures		ublic health inte lness or injury.	erventions are control m	easures to prevent foodborne
-	The second secon					

Food Inspection Report

18			100	Authority: Chapters 3717 and	d 3715	Ohio Revised	Code		16.3	
Nan	VENICE	W	W.	Co.LIC		J. Syp.	e of Inspection	Date 3	30/2	1
	The state of	130	N/SA	GOOD RETAIL	DDAC	TICES	Second to the	818 10		
	Good Retail	Practic	es are i	preventative measures to control the intro			micals, and physical ob	iects into for	nde	
Ma				OUT, N/O, N/A) for each numbered item: I						able
			CONTRACTOR OF THE	and Water		Charles of the Control of the Contro	tensils, Equipment and V	The second second		
38	□ IN □ OUT ØN/A	□ N/O	Pasteur	ized eggs used where required	54	IN OUT	Food and nonfood-conta designed, constructed, a		eanable, pre	ope
39	ZIN DOUT DN/A	Si Guar	Water a	nd ice from approved source		IN OUT ONA	Warewashing facilities: in	10 E IT 9	ained, used	; tes
	/	Foo	d Temp	erature Control		/	strips	10 11 11		
40	IN OUT ZIN/A	□ N/O		cooling methods used; adequate equipment perature control	56	ZIN OUT	Nonfood-contact surface Physical Facilities	s clean	Carrier La	
41	IN OUT ONA I	□ N/O	NEW PROPERTY.	od properly cooked for hot holding	57	IN OUT ON/A	Hot and cold water avail	able: adequat	e pressure	
42	OIN OUT DINA!		U ADVENTED	ed thawing methods used		DIN DOUT	Plumbing installed; prop			
	IN OUT ONA	14/0		meters provided and accurate	1 1 1		Flumbing installed, prop	ei backilow di	BVICES	
43	ZIN LI OUT LINA	6/5/2	PERENCE.	entification		OUT DN/A	Sewage and waste water	nronedy dispos	eed	
	/	(Version	110.15	A CONTRACTOR OF THE PARTY OF TH	-	IN OUT ON/A	Tollet facilities: properly or		and the same	nd
44	Ø IN □ OUT			operly labeled; original container	1 7.0	/		The same of the same	ALCO SACCA	-
		Prevent		ood Contamination		IN OUT ON/A	Garbage/refuse properly d	XXX	17.00	
45	OUT OUT		opening	rodents, and animals not present/outer s protected ination prevented during food preparation,	111	ZIN OUT	Physical facilities installed outdoor dining areas	, maintained, a	ind clean; do	ogs i
47	ZIN OUT ONA	of) (c	CUMBERS	& display	63	IN OUT	Adequate ventilation and	ighting; designa	ated areas i	used
48	DIN DOUT ENVAL		F-19-11	cloths: properly used and stored	64	IN OUT ONA	Existing Equipment and Fa	cilities	Name of	
49	IN OUT DIVA	□ N/O	Washing	fruits and vegetables			Administrative	340	SC WILLIAM	
		P	roper Us	e of Utensils		/	Addimination of the second		- 4 S - V	
50	IN IN OUT ANAL	□ N/O	In-use u	itensils: properly stored	65 1	IN OUT ON/A	901:3-4 OAC			
51	IN OUT ZINA		Utensils handled	, equipment and linens: properly stored, dried,	66 1	IN OUT ON/A	3701-21 OAC	Market I	1,2	B
52	IN OUT ONA			se/single-service articles: properly stored, used	6 000	100	Meses asset			
53	IN OUT ONA	□ N/O	Slash-re	sistant, cloth, and latex glove use		SIDE STATE	se alla establish		TO LET	
			Mark #V	Observations and C			Dyronost idolotion			
Iten	No. Code Section	Priorit			Tected on	-site curing inspection	r K-lepeat violation		COS	T
100	10000			(1	Les It		1
				Everything to	M	SUM	M			1
95		-		4000	001	, 10,	<u>u</u> .			1
O.L.	-					<u> </u>	Α			1
- 50			500			400	100 100			+;
436	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	LIVE .	L Dec		- A					1
30.11	TO STREET A	ED.=	1 2 N	2 m 1 m 2 m 1	Total .		CHANGE IN THE			1
929	500							N. C.	0	1
R	The same	30	3 Park	211 5	-		all of a sold and			ti
4										10
41.46		197	27.10		7		24.44	- 11 8		1
		Si Mills		- 1/1/4 F 3L - AL 2 T 1/1						1
								2. 2.		1
	349111	J. House			18 ₃ =			00	. 0.	1
Pen	son in Charge	\		nw mw	RC !	Sodini	Date: 7/3	0/21		
San	harian /	el) (Lund		Licanson:) 937-	382-	725	5/
PRI	ORITY LEVEL: C=	CRITIC	AL N	C = NON-CRITICAL			Pag	e of	2	

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

140	100	1981%.	109814	- 140	PERSONAL PROPERTY	and the second				And the second
N	ame of facility		Check o	ne	0.113	License Number	Date	100	par.	
	Coulan 1	ake State Park Com	₩ EŞC	0,	RFE	136	-7	30	12	1
A	ddress	and state fack with	CIP-164-	5UL	ip Code	1 100		100	10	1
1 .		oorn Rd	\ \ \	' \	,	011 115	1	- 13=		
-	Property of the same of	DOYN IKO	W	77	ming	ton OH 45) (
Li	cense holder	01 1.	Inspecti	^			Category	/Descrip	tive	
	Melissa	Clark	ろ(7 (wir.	5 min. (11059	53	< 25	5.00
	pe of Inspection (che		MIS I			Follow up date (if required)	Water	rsample	date/re	sult
-44	Standard	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	ew	☐ Follow up	#** *** ******************************	(if rec	(ulred)		155
쁜	Foodborne 30 Day	□ Complaint □ Pre-licensing □ Consultation								
100		FOODBORNE ILLNESS RISK FACTO	DE AME	מח	HIBLIC HEA	TH INTERVENTIONS	-	-	The state of the s	-
N	lark designated compli	iance status (IN, OUT, N/O, N/A) for each numbered it					abaan.a.	ALLA	41	laskla
1	ien dongrator comp.		5111. 114-111	1 00	inpliance OOT		100) N/A=r	ю арріі	ICADIO
100		Compliance Status	F			Compliance State				
-		Supervision		7		mperature Controlled for Safe	ty Food	(TCS fo	od)	
1	MIN OUT ON/A	Person in charge present, demonstrates knowledge, as performs duties	1d 2		TUO DOUT	Proper date marking and di	sposition			
2	DAN DOUT NA	Certified Food Protection Manager	2		TUO [] NI [Time as a public health contr	rol: proced	dures & r	ecords	
		Employee Health		I P	N/A □ N/O					3357
3	MAN DOUT D NIZE	Management, food employees and conditional employee knowledge, responsibilities and reporting	s:	Te	TIN EL OUT	Consumer Advisor				
4	N/A	Proper use of restriction and exclusion	25	5 5]in □ out ¶n/a	Consumer advisory provide	d for raw	or under	rcooked	foods
5	OUT N/A	Procedures for responding to vomiting and diarrheal ever	ts	103		Highly Susceptible Popu	lations	33 32 8	255	SE
		Good Hygienic Practices			TUO 🗆 NI 🗀	Pasteurized foods used; pro	obibited f	oode not	offered	Action Co. or and
6	IN OUT NO		26	6 2	₫ N/A	T document foods used, pro	A HOREGO TO	JOUS HOL	Olleled	119 6
7	MUN DOUT DNO		-	1		Chemical	EURO	DES IN		
	MIN DOUT N/C	reventing Contamination by Hands	2	7 5	IN DOUT	Food additives: approved a	nd proper	dy used		
8	LOUI LI NAC	Hands clean and properly washed	\dashv	-				THE OF		-
9	DKIN OUT	No bare hand contact with ready-to-eat foods or approx	ed 2	20	TUO 🗆 NIX	Toxic substances properly id	entified, s	tored, us	ed	
ľ	□N/A □ N/O	alternate method properly followed		100		Conformance with Approved	Broods	rae.		-
10	MN DOUT D N/A	Adequate handwashing facilities supplied & accessible		Tc	JIN 🗆 OUT	Compliance with Reduced C			ather	
V216		Approved Source	29	ш.	A/VZ	specialized processes, and			Odiei	
11	DEIN OUT	Food obtained from approved source	30	1 E	IN OUT	Special Requirements: Fresh	luion Dr	advetion	eta.	5, 7
12	OIN DOUT	Food received at proper temperature		-		Opecial Nequilements. Flesi	Juice Pi	Dauction		
-	□N/A □N/O	Food in good condition, safe, and unadulterated	31	1 5	TUO II NIC	Special Requirements: Heat	Treatmer	ıt Dispen	sing Fre	ezers
13	DIN DOUT	Required records available: shellstock tags, parasite	\dashv	+	IN OUT					
14	MINA INO	destruction	32		N/A N/O	Special Requirements: Custo	m Proces	ssing		
		Protection from Contamination		Ī	TUO II I			110_7		111
(15)	□ IN MOUT	Food separated and protected	33		N/A N/O	Special Requirements: Bulk to	Nater Ma	chine Cri	teria	
\vee	□N/A □ N/O	1 ood separated and protected		L	IN 🗆 OUT	Special Requirements: Acidif	ied White	Pico Pr	aparation	
16	ONA OUT	Food-contact surfaces: cleaned and sanitized	34		N/A □ N/O	Criteria Criteria	iou Willo	NICO FIE	sparation	
17	DYN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	n .	IN DOUT	Critical Control Point Inspecti	ion			
Town I	Time/Tempe	rature Controlled for Safety Food (TCS food)	- n		IN DOUT	D. C. C.	13	9 : 1	3 3	Win o
18	DIN OUT	Proper cooking time and temperatures	36	è	BN/A	Process Review				
19	DIN DOUT	Proper reheating procedures for hot holding	37		IN OUT	Variance		142	- 20	
20	□ IN □ OUT MANA □ N/O	Proper cooling time and temperatures	R	Risk	(factors are f	ood preparation practices a	and emp	loyee b	ehavio	rs
21	□IN □ OUT YÉN/A □ N/O	Proper hot holding temperatures	fc	ood	borne illness.	as the most significant conf				
22	ØHN □ OUT □N/A	Proper cold holding temperatures			lic health inte ss or injury.	erventions are control mea	sures to	prever	it foodb	orne

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

Nar	ne of Facility		1000				Type of Inspection	Date
Co	wan Lake	2 5	tate	Park Commissari	1	The state of the s	Standard	73021
		8. 113		The state of the state of the	A.	L V = West		
The same	Cond Date!	Dun ati		GOOD RETAIL				
M				preventative measures to control the intro I, OUT, N/O, N/A) for each numbered item: I		1.755 4 M J TO 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
141	ark designated compile			d and Water	N-III C	ompliance OOT-II	Utensils, Equipment and Ve	
38	MIN OUT ON/A			ized eggs used where required	54	MIN OUT		ct surfaces cleanable, prope
39	MIN DOUT DN/A	824	Water a	and ice from approved source	66	MIN DOUT D	Warewashing facilities: in	stalled, maintained, used; tes
		Fo		erature Control	1 30	STATE SCREEN	surps	
40	N D OUT DN/A	O/N [cooling methods used; adequate equipment perature control	56	Z IN DOUT	Nonfood-contact surfaces Physical Facilities	clean
41	IN OUT ON/A19	N/O	Plant fo	od properly cooked for hot holding	57	ZIN OUT OI	N/A Hot and cold water availa	ible; adequate pressure
42	IN OUT ON/A] N/O	Approve	ed thawing methods used	58	M IN DOUT	Plumbing installed; prope	er backflow devices
43 ELIN OUT ON/A		Thermo	meters provided and accurate	13	□N/A □ N/O			
1000			-	entification	59	ZÍ IN OUT OI	N/A Sewage and waste water p	properly disposed
44	⊠ IN □ OUT	v see			60	M IN OUT OI		nstructed, supplied, cleaned
44				roperly labeled; original container	61	MIN OUT ON		sposed; facilities maintained
-	I S. III	reven	_	rodents, and animals not present/outer		Sign Of the last of the last	and the second second second	The second second second second
45	MIN OUT		opening	s protected ination prevented during food preparation,	62	MIN OUT	Physical facilities installed, outdoor dining areas	maintained, and clean; dogs
-	48 LIN LS 001			& display	63	MIN OUT	Adequate ventilation and li	ghting; designated areas used
48	48 N OUT NA NO W			cloths: properly used and stored	64	MIN OUT OI	N/A Existing Equipment and Fac	ilities
49	IN OUT ON/A	_		g fruits and vegetables			Administrative	A-1
		7-1-		se of Utensils	OF.	IN I OUT XI	V/A 901:3-4 OAC	
50	M D OUT DN/A] N/O		stensits: properly stored	00	E IN E COT ES	4/A 901.3-4 OAC	
51	MIN OUT ON/A		handled	equipment and linens: properly stored, dried,	66	MIN OUT ON	N/A 3701-21 OAC	
52	TEIN OUT ON/A	By A	Single-u	ise/single-service articles: property stored, used	1 10			
53	IN OUT MA] N/O	Slash-re	esistant, cloth, and latex glove use	1.8			
			Mark *	Observations and C K" in appropriate box for COS and R: COS=con				
Iten	No. Code Section	Priori	ty Level	Comment	00100	on-site during wispe		ackages cos
10	3.2	C		Raw egg cartons	500	seed an	d raw bacon	stored 1
			Cyl.	above RTE cheese	- (raw ani	mal toods m	ust be - 1
8							prevent cros	5 0 1
				contamination. P				0 1
41		NC		Boxes of food tray				
4	7 2.2	NO	-	Food handlers we				In shall
3			27				ring bands	and or
	11 11 11 11			medical alert devi	CP.		IS IN THAT IS	
		30.1						
8.0				15:5				
				38 F Pizza sauce				0 1
Barra.					. 8		- A-7	
	14						The state of the s	
141								
		1	1		-	732	1202	
Pen	son in Charge	Lu	16	Krin 1			Date: 7 30	plai
San	itarian		B.	augusto 0		Licensor:	CCHD	
	ajuu		NI			1	CUTIO	2
PRI	ORITY LEVEL: C = 0	CKITI(LAL N	IC = NON-CRITICAL			Page	2 of 2

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

Na	ime of facility		Check o	ne de la la de la constante de	License Number	Date
-	Tolmay J	OC. DBA Subway	PISC	RFE	10	7/30/21
A	ldress	E. SAN CHEMICA	City/Stat	te/Zip Code		111001001
1	1055 T	2 SD 73 C J	1.11	Louise	11 40 as	CITT
12	cense holder	3 02 133.	Inspecti	on Time	Travel Time	Category/Descriptive
	77	Too NEW Solows	20		Mais	Class 3
Tv	pe of Inspection (chec	of all that applied	,)run	Undio	
-		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ce Revie	W Follow up	Follow up date (if required	i) Water sample date/result (if required)
		☐ Complaint ☐ Pre-licensing ☐ Consultation	11=1	Hon	nv8/13/21	
-		ECONDODNE II I NESS DISK EASTON	O AND	PP		
M	lark designated compli	FOODBORNE ILLNESS RISK FACTOR ance status (IN, OUT, N/O, N/A) for each numbered ite				
-	ark designated compa		111. IPE-181	compliance Ou		
		Compliance Status		71	Compliance Sta	
		Person in charge present, demonstrates knowledge, an		IIMe/I	Temperature Controlled for Sa	fety Food (TOS food)
1	OIN OUT ONA	performs duties	2	N/A N/O	Uroper date marking and	disposition
2	OUT N/A	Certified Food Protection Manager	24	DIN DOUT	Time as a public health on	ntrol: procedures & records
		Employee Health		N/A N/O	The state of the s	
3	OIN OUT NA	Management, food employees and conditional employees knowledge, responsibilities and reporting		Town Bour	Consumer Advis	ory
4	DIN DOUT D N/A	Proper use of restriction and exclusion	25	IN OUT	Consumer advisory provide	ded for raw or undercooked foods
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheat even	s	DANGE OF THE REAL PROPERTY.	Highly Susceptible Po	pulations
	EIN COUTE NO	Good Hygienic Practices	26	□ IN □ OUT	Pasteurized foods used;	prohibited foods not offered
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	- 1	□N/A	Chemical	
	The second second second	reventing Contamination by Hands	100	DIN DOUT	TEN BUT THE STATE OF STATE OF STATE OF	
8	□IN □ OUT □ N/O	Hands clean and properly washed	27	ON/A	Food additives: approved	and properly used
9	☐ IN ☐ OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed 26	□ IN □ OUT	Toxic substances properly	identified, stored, used
100	ALCOHOL:	Section and the section of the secti		SWALL BOXES	Conformance with Approve	d Procedures
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible	29	OUT OUT		
11	□ IN □ OUT	Approved Source Food obtained from approved source		ONA COUT	specialized processes, an	d HACCP plan
	DIN DOUT		30		Special Requirements: Fre	sh Juice Production
12	□N/A □ N/O	Food received at proper temperature	31	DIN DOUT	Special Requirements: He	at Treatment Dispensing Freezers
13	DIN DOUT	Food in good condition, safe, and unadulterated	+F	□N/A □ N/O		at Troublett Disponsing (Toozels
14	IN OUT	Required records available: shellstock tags, parasite destruction	32	IN OUT	Special Requirements: Cus	stom Processing
		Protection from Contamination		П І П ОПТ	The second second	
15	□ IN D'OUT	Food separated and protected	33	□N/A □ N/O	Special Requirements: But	k Water Machine Criteria
13	□N/A 🗇 N/O	. 555 Supulation and protection		□IN □ OUT	Special Requirements: Aci	dified White Rice Preparation
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□N/A □ N/O	Criteria	The state of the s
17	OIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OUT □N/A	Critical Control Point Inspe	ction
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		Process Review	CANADA E INSPERIOR DE LA COMPANSION DE L
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		LIN/A	-	
19	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding	37	ON/A OUT	Variance	
20	□ IN □ OUT □ N/A □ N/O	Proper cooling time and temperatures			e food preparation practices	
21	□ IN □ OUT □ N/O	Proper hot holding temperatures	fc	odborne illnes		easures to prevent foodborne
22	O IN O OUT ON/A	Proper cold holding temperatures		ness or injury.	ice vendons are control me	egames to breverir roomouse

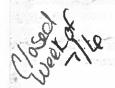
Name o	Facility May =	inc	DBA Subway	Y	Z ^a n	ee of Inspection Olaw-up. Date 730	121
			GOOD RETAL	I DDA	CTICES		-01
2	Good Retail	Practices	are preventative measures to control the int	-		emicals, and physical objects into foods.	
Mark e			is (IN, OUT, N/O, N/A) for each numbered item:		A STATE OF THE PARTY OF THE PAR	Martin Co. Caracal Caracal Caracal Caracal Co. Caracal Caraca Carac	
		Safe	Food and Water			Jtensils, Equipment and Vending	
38 □	IN OUT ON/A	□ N/O Pa	esteurized eggs used where required	54	□ IN ⊅ OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ıble, pro
39 🗆	IN OUT N/A	_	ater and ice from approved source	55	DIN DOUT DNA	Warewashing facilities: Installed, maintained strips	d, used;
	estate e consta		Temperature Control oper cooling methods used; adequate equipment	56	O IN OUT	Nonfood-contact surfaces clean	
40	IN OUT ON/A		r temperature control			Physical Facilities	TIES.
41 🗆	IN OUT ON/A	N/O PI	ant food properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available; adequate pro	essure
42 🗆	IN OUT ON/A	N/O Ap	proved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow device	6 8
43 🗆	IN OUT ON/A	Th	nermometers provided and accurate	16	□N/A □ N/O		1
are obligation		Fo	od identification	59	□ IN □ OUT □N/A	Sewage and waste water property disposed	
44 🛘	IN 🗆 OUT	Fo	ood properly labeled; original container	60	IN OUT ON/A	Toilet facilities: properly constructed, supplied	l, cleane
		Prevention	of Food Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine
45 IN OUT Insect openin		ор	sects, rodents, and animals not present/outer enings protected ontamination prevented during food preparation,	62	IN OUT	Physical facilities installed, maintained, and coutdoor dining areas	lean; dog
1941	storage & display		Adequate ventilation and lighting, designated	areas us			
-	LINALOUI LIN/A Personal cleanliness		A STATE OF THE STA		13.00		
			ashing fruits and vegetables	1 5			
		Ргор	er Use of Utensils		SALL DEVICES OF	Administrative	
50 🗆	IN OUT ON/A C] N/O In-	use utensils: properly stored	65	IN OUT ON/A	901:3-4 OAC	
51 🗓	IN 🗆 OUT 🗆 N/A		ensils, equipment and linens: properly stored, dried, ndled	66	□ IN □ OUT □N/A	3701-21 OAC	al said
52 🗆	IN OUT ON/A	Si	ngle-use/single-service articles: properly stored, use	1			X 6
53 🗆	IN OUT NA	N/O Si	ash-resistant, cloth, and latex glove use		4		1192
			Observations and lark "X" in appropriate box for COS and R: COS=co				
Item No	. Code Section	Priority L	evel Comment	das	time has	to hoon concerted.	COS
100			I we someoned of	MIL	mark in	e geri conecto.	
		100	12413413.2	1(0	5.4 14	.5)	
1157		42-1	6 1 10 1 10 101	,_	- 1	Thank Lou	
15	3.2	C	Cordensate from	رمي	K-in Co	pley dripping	
	2017 - 10.5	/	linto large black	COX	station or	1 top shalt of	
			Moder Dogling a	4/0	or tono	wis Front at	
	70.75		walk-in cooler	. (0	nd Violati	00.)	
22	21	0	1. 1			11 - 25 - 1 10	
99	5.4	C	ING NOW ONG	ala	11-05	the reach-in	-
-	get I long	Jenni V	COOPY WHE KITT	70-	F CF CF.	first has large	
			of accountmental	CAL	Duck Til	and ware	
53)			With My Kont O	100	A LIVE	on Mari	
		2 .	THE PARTY OF THE P	2nd	notice	The same of the sa	
Person	in Charge	TRA	any Diggum)		Date: 7/30/21	9
Sanita	an L	Of	TO TO	2	Licenson	1000 000 00	
1	egiali	4)	Sumo	in special	CCHI	1431-382-12)
PRIOR	TY LEVEL: C =	CRITICAL	NC = NON-CRITICAL		10	Page of 3	2
PRIORI HEA 53	egiali	ment of H	fealth (10/19)		Conform	937-382-729 Page 2 of 3	

Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility		2000	Type of Inspection Date	2.	By:
7011	nar -	Inc.	DBA Subway	Follow-up 71:	30/2	7]
NA CONTRACTOR		Contract of the second	Observations and Corrective	Actions (continued)	SAVSS	
Item No.	Code Section	Mark Priority Lev	"X" in appropriate box for COS and R: COS=corrected	d on-site during inspection Rerepeat violation	cos	R
47	2.3	NC		aring hair vesticint.	0	9
1000			All etuplanees mu	St Wear hair pestraint	0	-
			(hat, harring , visca	paint restraint)		믐
			(3ug m	TICE)		-
1			0 1		- 0	10
54	4.4	NC	(1) Walk-in Cooky (Tripping water.	0	10
100			(B) Prep Sink dr	ippinglunder.		<u></u>
11			(3) Fren nooter on fr	ont line has large ice	0	
			accumulation	dripping water and to	VC 0	+
*II - 14			accurate the a	and bud in an in	, 0	0
	11 0 0 1		All equipment hus	the militarized in	0	
2011			good working or	rder. (2nd notice)		
10	1 11	10	130 1 1 1 1 1	11 Charles front		
1001	6.4	NC	O Broken chipped -	tile in floor in tront		+ +
			OF SINCE CORS		- 0	0
	8		(a) hall behind 3	compartnent sink is	0	
	1 6 6 7 7 7 7 7		diny.			-
			The Charles Lines	and colored be	0	
100	7/25		HIL FLOORS, Walls	and feiling must be	0	0
	2018	20.0	in good retain			-
5			In chouse referen	· (sug name)	0	0
HI G A			The state of the s			
III AE TE		341	L N III I FRANCESCO W W.			
		V 174	2 2 2 2 2			-
						0
15						6
		A STORY WITH COMM		The same of the sa		+
				Property of the state of the st		0
10						-
	810 8		N			0
			1 2 3 1			-
	77.				0	_
			,			
I				4	, 0	
Person Ir	Charge:	THE	any Brain	m) Date: 7/30/	121	
Sanitada	enta.	500	Xuin)	Hobback (132)	200-	725
XX	gineel	4	Julia	WID 421-3	200	100

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)



_									
Na (ame of facility Alkeynes	Micro Market	Check or		License Number	Date 7 30 21			
A	ldress		City/Stat	e/Zip Code					
è	262 Oli	nger Circle	M	Inche t	on, OH 4	5177			
17	ense holder	7 . 0 . 15	Inspection	PET TIME	avel Time	Category/Descriptive			
1	-Or Durak	5 MULLY CONSEDED	\mathcal{A}		lanin.	Class I			
	pe of Inspection (chec	ck all that apply) Control Point (FSO) Process Review (RFE) Varial	nce Revie	w 🗆 Follow up	Follow up date (if required				
0		□ Complaint □ Pre-licensing □ Consultation							
10		FOODBORNE ILLNESS RISK FACTOR	RS AND	PUBLIC HEA	LTH INTERVENTIONS				
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered ite	em: IN=in	compliance OUT	=not in compliance N/O=no	t observed N/A=not applicable			
		Compliance Status	TT		Compliance Sta				
360			100	Time/To					
-	7	Supervision		N OUT	mperature Controlled for Sat	ety rood (ICS tood)			
1	OUT ONA	Person in charge present, demonstrates knowledge, an performs duties	d 25	□N/A □ N/O	Proper date marking and	disposition			
2	OIN OUT NA	Certified Food Protection Manager	24	DIN DOUT	Time as a public health con	itrol: procedures & records			
2000		Employee Health		ANA INO	a have				
3	OUT NA	Management, food employees and conditional employees knowledge, responsibilities and reporting		HEGORA	Consumer Adviso	ory			
4	DIN DOUT NA	Proper use of restriction and exclusion	25	DINA OUT	Consumer advisory provid	ed for raw or undercooked foods			
5	DIN DOUT DINA	Procedures for responding to vomiting and diarrheal even	le l		Highly Susceptible Pop	i ilatla v a			
	- Contract of the contract of	Good Hygienic Practices		D OUT	tufull angraphing to	plauotis			
6	ZIN Z OUT INO	Proper eating, tasting, drinking, or tobacco use	26	EN/A	Pasteurized foods used; p	rohibited foods not offered			
7	DIN OUT NO	No discharge from eyes, nose, and mouth			Chemical	THE PARK SERVICE STATE OF THE PARK SERVICE STATE			
	/ P	reventing Contamination by Hands		□ IN □ OUT					
8	MI OUT INO	Hands clean and properly washed	27	₽N/A	Food additives: approved	and properly used			
H			\dashv						
9	OUT OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed 28	DIN/A OUT	Toxic substances properly i	dentified, stored, used			
	/			Conformance with Approved Procedures					
10	OUT DAVA	Adequate handwashing facilities supplied & accessible	29	OUT OUT	Compliance with Reduced	Oxygen Packaging, other			
		Approved Source	23	DHIA	specialized processes, and	d HACCP plan			
11	OUT OUT	Food obtained from approved source	30	OUT	Special Requirements: Fres	sh Juice Production			
12	ON/A DAN/O	Food received at proper temperature	31	DINA DINO		at Treatment Dispensing Freezers			
13	DAIN OUT	Food in good condition, safe, and unadulterated	_ "	ØÑ/A □ N/O	Special Requirements, ries	t Treatment Dispensing Freezers			
14	ONA ON/O	Required records available: shellstock tags, parasite destruction	32	DIN DOUT	Special Requirements: Cus	tom Processing			
	Sp. March 19	Protection from Contamination		□ W □ OUT	The state of the s				
15	ON OUT	Food separated and protected	33	ZIN/A LI N/O	Special Requirements: Bull	(Water Machine Criteria			
16	IN OUT	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	Special Requirements: Acid Criteria	lified White Rice Preparation			
17	N OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	OUT OUT	Critical Control Point Inspec	ction			
8 9	Time/Tempe	reture Controlled for Safety Food (TCS food)		□ IN □ OUT	The second of	7-1			
18	OUT OUT	Proper cooking time and temperatures	36	DAVA	Process Review				
19	□ IN □ OUT	Proper reheating procedures for hot holding	37	DIN DOUT	Variance				
20	OUT OUT	Proper cooling time and temperatures				and employee behaviors			
21	O IN O OUT	Proper hot holding temperatures	fc	odborne illness.	as the most significant co	ntributing factors to easures to prevent foodborne			
22	DAN OUT ON/A	Proper cold holding temperatures		ness or injury.	or ventions are control me	acutes to prevent toodbome			
100		TO \$2				1 0			

	GOOD RETAI	L PRACTICES	- W	
Good Retail Practices are	preventative measures to control the int	roduction of pathogens, cl	nemicals, and physical objects into food	S.
	N, OUT, N/O, N/A) for each numbered item	: IN=in compliance OUT=no		ot applic
-1/	od and Water		Food and nonfood-contact surfaces clear	nable pro
/	urized eggs used where required	54 MIN OUT	designed, constructed, and used	nabio, più
	and ice from approved source	55 IN OUT ON	Warewashing facilities: installed, maintain strips	ed, used;
40 PIN II OUT IIN/A II N/O Prope	r cooling methods used; adequate equipment	56 IN OUT	Nonfood-contact surfaces clean Physical Facilities	
41 IN OUT IN/A IN/O Plant	food properly cooked for hot holding	57 IN OUT ON		pressure
12 IN OUT DNA ONO Appro	ved thawing methods used	58 🗆 IN 🗆 OUT	Plumbing installed; proper backflow dev	ices
1	nometers provided and accurate	N/A N/O		
Food	Identification	59 IN OUT EN	A Sewage and waste water properly disposed	d
14 DIN OUT Food	properly labeled; original container	60 DIN DOUT ZIN	A Toilet facilities: properly constructed, suppli	ed, cleane
	Food Contamination	61 OIN OUT ON	(A Garbage/refuse properly disposed; facilities	maintaine
openin	s, rodents, and animals not present/outer	62 ZIN OUT	Physical facilities installed, maintained, and outdoor dining areas	l clean; do
Contamination prevented during food preparation, storage & display		63 OIN OUT	Adequate ventilation and lighting; designate	ed areas u
47 IN OUT N/A Personal cleanliness 48 IN OUT N/A N/O Wiping cloths: properly used and stored		64 PIN DOUT DN		100
- /	ing fruits and vegetables		Administrative	ALCO SEE
	Jse of Utensils	os Sin El Oliz Enn		
111	utensils: property stored	65 IN OUT ON		001118
handle	ils, equipment and linens: properly stored, dried, id	66 MN DOUT DN	A 3701-21 OAC	1118
	 -use/single-service articles: properly stored, use resistant, cloth, and latex glove use 	d		
S I IN II OUT LANA II NO Slasif	Observations and	Corrective Actions	S	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	cos
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	LIT TO STATE OF
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
	"X" in appropriate box for COS and R: COS=c		tion R=repeat violation	
tem No. Code Section Priority Leve	"X" in appropriate box for COS and R: COS=c		A A A CON	
Person In Charge	"X" in appropriate box for COS and R: COS=c		t Affan	
tem No. Code Section Priority Leve	"X" in appropriate box for COS and R: COS=c		A A A CON	

[N	appe of facility	Carted too Bar Street Cartes Control	Checko	ne	License Number	Date
	Alkerme	S	₩ FS		134	7/30/21
A	ddress	0	City/Sta	te/Zip Code		
0	065 Oli	Mer Circle	M	ilminate	n. OH U	15177
4	cense holder	2	Inspect	on Time	ravel Time	Category/Descriptive
(OrDarate	Dining Corrents	41	Drein	15 min	Class 4
	pe of inspection (che		a transfer	- H- 12-14	Follow up date (if requir	
	Standard Critical Foodborne 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revie	ew □ Follow up		(if required)
8		FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC HEA	LTH INTERVENTION	NS
A	fark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered i	em: IN=ir	compliance OU1	=not in compliance N/O=	not observed N/A=not applicable
		Compliance Status			Compliance S	Status
		Supervision		Time/Te	mperature Controlled for	Safety Food (TCS food)
1	ZIN OUT N/A	Person in charge present, demonstrates knowledge, a performs duties	and 23 N OUT Proper date marking and disposition			
2	OUT N/A	Certified Food Protection Manager	2	OUT OUT	Time as a nublic health	control: procedures & records
		Employee Health		N/A I N/O	A DESCRIPTION OF THE PERSON OF	
3	MIN DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	A 1 3	DW DOUT	Consumer Adv	18OTY
4	IN OUT N/A	Proper use of restriction and exclusion	25	N/A OUT	Consumer advisory pro	vided for raw or undercooked foods
5	IN OUT NA	Procedures for responding to vomiting and diarrheal ever	its		Highly Susceptible F	opulations
6	DIN OUT NO	Proper eating, tasting, drinking, or tobacco use	26	DIN OUT	Pasteurized foods used	; prohibited foods not offered
7	OUT NO				Chemical	
	The state of the s	reventing Contamination by Hands		TUO I NUI	On any on a	
8	MIN OUT DING	The state of the s] 2	ZIN/A	Food additives: approve	ed and properly used
9	IN OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	red 2	B ZN/A OUT	Toxic substances proper	dy identified, stored, used
335	/	MERCHANICAL STORY	- 1	THE PERSON	Conformance with Appro-	ved Procedures
10	IN OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	DIN/A OUT	Compliance with Reduction specialized processes,	ed Oxygen Packaging, other and HACCP plan
11		Food obtained from approved source	3	OUT OUT	Special Requirements: F	Fresh Juice Production
12	DIN DOUT	Food received at proper temperature		ZN/A D N/O		- 10-t3:0
13	ZIN OUT	Food in good condition, safe, and unadulterated	$=$ $ ^3$	N/A N/O	Special Requirements: I	feat Treatment Dispensing Freezers
14	DN DOUT	Required records available: shellstock tags, parasite destruction	3	OUT OUT	Special Requirements: 0	Custom Processing
		Protection from Contamination	3	OUT OUT	Special Requirements: B	Bulk Water Machine Criteria
15	IN OUT	Food separated and protected		ZN/A N/O	Sporial Fragmontality, E	The state of the s
16	ZIN OUT	Food-contact surfaces: cleaned and sanitized	34	N/A DOUT	Special Requirements: A	Acidified White Rice Preparation
17	N D OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	IN OUT	Critical Control Point Ins	pection
	Time/Tempe	rature Controlled for Safety Food (TCS food)		IT IN TOUT	I STORE AND STORE	NAME OF THE OWNER OF THE OWNER.
18	ON/A OUT	Proper cooking time and temperatures	36	PN/A	Process Review	
19	IN OUT	Proper reheating procedures for hot holding	37	OUT OUT	Variance	
20	DIN OUT	Proper cooling time and temperatures				es and employee behaviors
21	IN OUT	Proper hot holding temperatures	fe	oodborne illness.		Name of the last
22	AIN OUT ONA	Proper cold holding temperatures		'ublic health int Iness or injury.	erventions are control i	measures to prevent foodborne
			\perp			

GOOD RETAI Good Retail Practices are preventative measures to control the interaction of	troduction: IN=in c	on of pathogens, che		
Good Retail Practices are preventative measures to control the interaction of the interac	troduction: IN=in c	on of pathogens, che		12 50 50
Safe Food and Water IN OUT NA NO Pasteurized eggs used where required NOUT NA Water and ice from approved source		ompliance OUT≓not ir	compliance N/O=not observed N/A=not	
IN OUT N/A N/O Pasteurized eggs used where required N/A N/O Pasteurized eggs used where required Water and ice from approved source	- 1	18	tensils, Equipment and Vending	applica
☑ IN ☐ OUT ☐ N/A Water and ice from approved source	54	IN OUT	Food and nonfood-contact surfaces cleana	ble, pro
	- 54	001	designed, constructed, and used	
Food Temperature Control	55	IN DOUT DN/A	Warewashing facilities: installed, maintained strips	, usea;
Proper cooling methods used; adequate equipment	56	IN OUT	Nonfood-contact surfaces clean	
tor temperature control			Physical Facilities	
□ IN □ OUT □ N/O Plant food properly cooked for hot holding	-	IN OUT ON/A	Hot and cold water available; adequate pre	ssure
N OUT □N/A □ N/O Approved thawing methods used	58		Plumbing installed; proper backflow device	s
IN □ OUT □N/A Thermometers provided and accurate		ON/A ON/O		150
Food Identification		IN OUT ON/A	Sewage and waste water properly disposed	0.00
IN OUT Food properly tabeled; original container	E	OUT DN/A	Toilet facilities: properly constructed, supplied,	cleane
Prevention of Food Contamination		IN OUT ONA	Garbage/refuse properly disposed; facilities ma	aintaine
Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation.	62	ON/A D N/O	Physical facilities installed, maintained, and cl outdoor dining areas	ean; do
IN OUT storage & display	63	D IN D OUT	Adequate ventilation and lighting; designated	areas u
Personal cleanliness IN OUT OUT ONA Wiping cloths: properly used and stored	64	I IN OUT ON/A	Existing Equipment and Facilities	
□ IN □ OUT □ N/A □ N/O Washing fruits and vegetables		DIN E SOI BRIN	Administrative	11/200
Proper Use of Utensils			Adinimenative	
IN OUT N/A N/O In-use utensils: properly stored	65	IN O OUT ON/A	901:3-4 OAC	
Utensils, equipment and linens: properly stored, dried, handled	66	IN OUT ON/A	3701-21 OAC	
IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used	ed			
□ IN □ OUT □ N/O Slash-resistant, cloth, and latex glove use	0	-Al A -Al		497
Observations and Mark "X" in appropriate box for COS and R: COS=ox			R=repeat violation	Ш.
No. Code Section Priority Level Comment	1160			cos
Flour Mrive	1	who also	1 /12	
Lociquing	11	no a	w.	
) —			
IN THE RESERVE THE ABOVE THE		111111111111111111111111111111111111111		
(CP)	4			
	0	V 13 3 1/2		
		0,	010	
- sexulate Verit	timi	(a) O+	Manager Certifica	14
apaliable	1	THE REAL		
Good. To				
- Dicussed Co	ocki	My Cody	g el veloating	
of Droduct.		7,	7	
		1 1.15	a state	
- Mass & Nauv	NE	Stroms	aumabe.	
son in Charge			Date: 30/2021	
/1//		Licensor:		
tarian/		Auguston.	1007 000 701	
Kestaun Suu		CCHI	937-382 - 729 Page 2 of 2	>/

	PROFESSION AND ADDRESS.	1877	1000					
Na	china D	ragon Blanchester Ir	Check or		License Number	1	Date	29/21
	Idress		City/Stat	e/Zip Code		_		
1	103 EN	Main St.	A .		ster OH 4	511	07	
Lie	ense holder		Inspection	n Time	Travel Time	/el Time Category/Descriptive		
0	Shuzher	Lin	(00	min.	10 min.	CS3		
A	pe of Inspection (chec Standard Critical	ck all that apply) Control Point (FSO) Process Review (RFE) Varia Complaint Pre-licensing Consultation	nce Revie	w 🗅 Follow u	Follow up date (if requir	,	Nater s	ample date/result red)
	. codsonie i do bay		DO AND	DUDI IO				190
	laste decisionated econoli	FOODBORNE ILLNESS RISK FACTO					3	
IV	ank designated compil	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=in	compliance (OUT = not in compliance N/O=	not obse	erved	N/A=not applicable
		Compliance Status			Compliance S			
1000		Supervision	100	7 7	e/Temperature Controlled for S	lafety F	ood (T	CS food)
1	DEON COUT C N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	DN/A DN/	Proper data marking an	d dispos	sition	
2	SIN DOUT NA	Certified Food Protection Manager Employee Health	24	DIN DO	I filme as a nublic health o	ontrol: p	rocedu	res & records
3	N/A DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		Consumer Adv	sory	27. 387	
4	DAN OUT NA	Proper use of restriction and exclusion	25	D/IN DOL	Consumer advisory pro	vided for	r raw or	r undercooked foods
5	CHIN OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible P	opulation	ons	
80		Good Hygienic Practices	200	DIN DO	Pasteurized foods used	nrobibi	ted foo	ds not offered
6	MIN OUT NO		26	ZAN/A				10 1101011010
7	DIN OUT NO	No discharge from eyes, nose, and mouth	100		Chemical			
8	ŽNN □ OUT □ N/O	reventing Contamination by Hands Hands clean and properly washed	27	DIN DOI	Food additives: approve	d and p	roperly	used
9	Ø IN DOUT	No bare hand contact with ready-to-eat foods or approxaltemate method properly followed	/ed 28	MIN OI	Toxic substances proper	Toxic substances properly identified, stored, used		
	N E.A. S.				Conformance with Approv	red Pro	cedure	8
10	DÍN DOUT DN/A	Adequate handwashing facilities supplied & accessible Approved Source	29	IN O	Compliance with Reduction Specialized processes,			
11	MIN DOUT	Food obtained from approved source					E	
12	□IN □ OUT □N/A Ø\N/O	Food received at proper temperature	30	MIN/A LI N/		resh Juid	ce Prod	luction
13		Food in good condition, safe, and unadulterated	31		Special Requirements: H	leat Trea	atment [Dispensing Freezers
14	IN OUT	Required records available: shellstock tags, parasite destruction	32	IN OU		ustom P	rocessi	ing
800	THE RESERVE OF THE PARTY OF THE	Protection from Contamination				1/1-		C 2 1000
15	IN OUT	Food separated and protected	33	MA DN		ulk Wate	er Mach	ine Criteria
16	XIN OUT	Food-contact surfaces: cleaned and sanitized	34	IN OU		cidified \	White R	tice Preparation
17	KIN 🗆 OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OL	JT Critical Control Point Ins	pection		
	Time/Tempe	rature Controlled for Safety Food (TCS food)			JT T	5 12		
18	IN OUT	Proper cooking time and temperatures	36	□ IN □ OL MAN/A		-	_	V 15[3]
19	□ IN □ OUT ■N/A □ N/O	Proper reheating procedures for hot holding	37	IN O	JT Variance	77		- / 5/
20	DIN DOUT	Proper cooling time and temperatures			are food preparation practic			
21	DNA DNO	Proper hot holding temperatures	fo	odborne illne				
22	ZIN OUT ONA	Proper cold holding temperatures		ublic health ness or injur	Interventions are control of y.	neasur	es to p	prevent toodborne

Nar	ne of Facility	agon Blanchoster	In	T	tandard	Date 7/29/21
	3 41.00 011		100			
	Good Potail Proof	GOOD RETA tices are preventative measures to control the in			namicals, and physical abi	icata into foodo
М		status (IN, OUT, N/O, N/A) for each numbered iter				
		Safe Food and Water			Utensils, Equipment and Ve	
38	N/C D N/C D N/C	Pasteurized eggs used where required	54	MIN OUT	Food and nonfood-contact designed, constructed, and	ct surfaces cleanable, prope nd used
39	AND TUOD IN A	Water and ice from approved source	55	□ IN □ OUT □N		stalled, maintained, used; te
	Fo	pod Temperature Control			C.i.po	
40	X IN OUT ON/A ON/O	Proper cooling methods used; adequate equipmen for temperature control	t bb	ZIN OUT	Nonfood-contact surfaces Physical Facilities	cean
41	O/N O A/N D TUO D NI PC	Plant food properly cooked for hot hotding	57	MIN OUT ON	A Hot and cold water availa	able; adequate pressure
42	XIN OUT ON/A ON/O	Approved thawing methods used	58	Ø IN □OUT	Plumbing installed; prope	er backflow devices
43	TEX IN OUT ON/A	Thermometers provided and accurate		□N/A□N/O	A N. B. Call III	
		Food Identification	59	EQ IN OUT ON	A Sewage and waste water	properly disposed
44	MIN OUT	Food properly labeled, original container	60	MIN OUT ON	A Toilet facilities: properly co	onstructed, supplied, cleaned
	Prevei	ntion of Food Contamination	61	MIN OUT ON	'A Garbage/refuse property di	sposed; facilities maintained
45	IN □ OUT	Insects, rodents, and animals not present/outer	62	IN KOUT	Physical facilities installed,	maintained, and clean; dogs
-	ST THE WAY TO SHEET WAY	openings protected Contamination prevented during food preparation,	-	□N/A□ N/O	outdoor dining areas	
46	DIN OUT ONA	storage & display	63	Q'IN □ OUT	Adequate ventitation and li	ighting; designated areas use
48	DXIN OUT ON/A N/O	Personal cleanliness Wiping cloths: properly used and stored		MO TUO ON CK	/A Existing Equipment and Fac	dilities
49	□ IN □ OUT □N/A 🕱 N/O	Washing fruits and vegetables			Administrative	The state of the s
		Proper Use of Utensils	100			
50	MIN OUT ON/A O N/O	In-use utensils: properly stored	65	OUT ZÍN	A 901:3-4 OAC	AND DESIGNATION OF THE PARTY OF
51	ID IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried handled	66	NI DOUT DN	A 3701-21 OAC	
52	■ IN □ OUT □N/A	Single-use/single-service articles: properly stored, us	ed			
53	□ IN □ OUT ØN/A □ N/O					
		Observations and Mark "X" in appropriate box for COS and R: COS=				
Iten		rity Level Comment		If a He //Est		cos
(2 6.4 NO	- Foil & cardboard			THE RESERVE OF THE PARTY OF THE	The second secon
100	AND STREET SALES		(080	DIF US	ing, please	
of the		more trequently	96.	THE PARTY NAMED IN	16 - 16 - 183/	
100	224		EST PAR	45		
Tan C			7000	A COM	The second	
		The second secon	1			
	A 100 100 110	Shrima: 10000 3	80	Ega Ro	11.410	
		Support some Class	ckor			
	100		Ker		5 mil	
		South South		SF		
		1456		3.	-	
10		VICE 150'E				
	-1	1				
Per	son in Charge	undun lin			Date:	1121
San	itarian	-0.	0.0	Licensor:	7/10/1	150
	natile	Durwinder			CCHD	
PRI	ORITY LEVEL: C = CRITI	ICAL NC = NON-CRITICAL			Page	e dof 2

_			APPENDED.		- 15	
Na	ame of facility		Check o		License Number	Date
	Gold Sto	ar Chili	*FSC	RFE	100	7 29 31
A	142 Che		City/Stat	te/Zip Code		
0	142 Che	rry St	Bla	nches	ter OH 451	07
Lie	cense holder		Inspecti		Travel Time	Category/Descriptive
F	Rajai Els	Far	(00	min.	15min.	C4S
	pe of Inspection (chec				Follow up date (if required	
X -	Foodborne 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varial ☐ Complaint ☐ Pre-licensing ☐ Consultation	ice Revie	w 🛮 Follow up	-	(if required)
10		FOODBORNE ILLNESS RISK FACTOR				
IV	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	m: IN=in	compliance O		
-		Compliance Status		The said	Compliance Sta	
-		Supervision		IIMe/	Temperature Controlled for Sa	(ety Food (TCS food)
1	MIN COUT C N/A	Person in charge present, demonstrates knowledge, ar performs duties	2	N/A N/C	Proper date marking and	disposition
2	MIN OUT N/A	Certified Food Protection Manager Employee Health	24	□ IN □ OU		ntrol: procedures & records
_	FIN DOUT DAYS	Management, food employees and conditional employees		1.20	Consumer Adviso	ory
3	KUN DOUT NA	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	MIN □ OUT	Consumer advisory provid	ed for raw or undercooked foods
5	MIN DOUT D N/A	Procedures for responding to vomiting and diarrheal even	s	- Control	Highly Susceptible Por	ulations
100		Good Hygienic Practices		□IN □ OU	T	
6	IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	₩/A	Pasteurized loods used; p	rohibited foods not offered
7	IN OUT NO				Chemical	
		reventing Contamination by Hands	2	DIN DOU	Food additives: approved	and properly used
8	ØIN □ OUT □ N/O	Hands clean and properly washed		₽ N/A	rood additives, approved	and properly used
9	MIN OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ed 28	MIN DOUT	Toxic substances properly	identified, stored, used
	30			S R THREE	Conformance with Approve	d Procedures
10	IN OUT NA	Adequate handwashing facilities supplied & accessible	29	ON OUT	Compliance with Reduced specialized processes, an	
11	Ø IN □ OUT	Food obtained from approved source		DIN DOU		d finour plain
	□IN □ OUT		30	DEN/A D N/O		sh Juice Production
12	□N/A ¶ N/O	Food received at proper temperature	31		Special Requirements: Hea	at Treatment Dispensing Freezers
13	☑IN □ OUT	Food in good condition, safe, and unadulterated	\dashv \vdash	N/A N/O		
14	□IN □ OUT	Required records available: shellstock tags, parasite destruction	32	N/A DN/O		stom Processing
124		Protection from Contamination	33	DIN DOUT		k Water Machine Criteria
15	N/A N/O	Food separated and protected		Mula II N/O	22.4 mg 21.	
16	ONA ONO	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT		dified White Rice Preparation
17	ØN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	MIN DOUT	Critical Control Point Inspec	ction
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□IN □ OU1	D 0 2	
18	NA D NO	Proper cooking time and temperatures	36	QN/A	Process Review	
19	MIN DOUT	Proper reheating procedures for hot holding	37	MN/W	Variance	
20	□IN □ OUT □N/A KIN/O	Proper cooling time and temperatures			re food preparation practices	
21	MIN OUT	Proper hot holding temperatures	fo	odporne illnes		ntributing factors to easures to prevent foodborne
22	MIN OUT ONA	Proper cold holding temperatures		ness or injury.		easones to breastif toodbottle

Nan	ne of	d Star	· C	thili *	*		01	of Inspection Date	1/21
	19.3		- 20		100	11366		CCP	Foregre
6.72	NO.		100	GOOD RETAIL	_				
NA-	ark de			ices are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: I		The second second			annlicable
IAIG	ark di	saignated comp		Safe Food and Water	2	Miphance Co1-		ensils, Equipment and Vending	аррисавие
38	13/11	N OUT ON/A	□ N/O	Pasteurized eggs used where required	54	IN DOUT		Food and nonfood-contact surfaces cleanab designed, constructed, and used	le, proper
39	120	N/A	Testivis	Water and ice from approved source	55	MIN OUT D	¬N/A	Warewashing facilities: installed, maintained,	used; test
			Foo	od Temperature Control	8 89	MIN OUT	15	strips	
40	13(11	A/N TUO TO	□ N/O	Proper cooling methods used; adequate equipment for temperature control	56	D IN LI COI		Nonfood-contact surfaces clean Physical Facilities	
41	72 II	A/N D OUT DN/A	□ N/O	Plant food properly cooked for hot holding	57	MIN OUT [□N/A	Hot and cold water available, adequate pre-	ssure
42	42 X IN OUT ONA ONO A		□ N/O	Approved thawing methods used	58	M □OUT	355	Plumbing installed; proper backflow devices	s
43	011	AVI DUT DIVA	Val.	Thermometers provided and accurate	7 73	□N/A□N/O	- 28		
	811			Food Identification	59	X IN COUT [JN/A	Sewage and waste water properly disposed	
44	01	TUO D(V	1 6 1	Food properly labeled; original container	60	X IN □ OUT [□N/A	Tollet facilities: property constructed, supplied,	cleaned
			Preven	ition of Food Contamination	61	IN DOUT D	□N/A	Garbage/refuse properly disposed; facilities ma	intained
45 ZS IN LI OUT openir			Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	62	□ IN 1© OUT □N/A □ N/O		Physical facilities installed, maintained, and cle outdoor dining areas	an; dogs ii	
46	114	V OUT	100	storage & display	63	X IN □ OUT	y.	Adequate ventilation and lighting; designated a	areas used
		□ N/O	Personal cleanliness Wiping cloths: properly used and stored	1	XÍ IN 🗆 OUT [DN/A	Existing Equipment and Facilities	7000	
49	-	OUT ON/A		Washing fruits and vegetables		7	CAJA.	Administrative	ALC: CHES
			P	Proper Use of Utensils		ELSEVER	0,645		
50	- 7 2 ii	OUT ON/A	□ N/O	In-use utensils: properly stored	65	OUT)	A/N/Z	901:3-4 OAC	
51	152 11	OUT DN/A		Utensils, equipment and linens: properly stored, dried, handled	66	DIN OUT C	□N/A	3701-21 OAC	New Y
52	-	A/N D OUT DN/A	V-054	Single-use/single-service articles: properly stored, used	18				
53	וו נו	OUT X IN/A	□ N/O	Slash-resistant, cloth, and latex glove use Observations and C	CEEC	otivo Actio	\nc		
				Mark "X" in appropriate box for COS and R: COS=con				R=repeat violation	
Iten	n No.	Code Section	Priori	ity Level Comment	0.6	1 100	lar	cabinat applies	COS I
	14	4.1	NC	- Thermometer missi Food items stored			1	inal packaging	
	1.1	2. 0-	100	must be identified					
		AND THE STREET	1	(sugar, enished coo					0 0
e y		Table	10811	Note: Food items (sug					(Q C
INI.	-0	Philips 2	Like			inder h			_ C
4	7	2.3	NC					ing hair restraints	_ C
		- Page 1755 765		or beard restraint					
5	4	4.4	NC	Door seal damaged	or	under	ca	binet ocoler.	
6	12	10:4	NC	Dust accumulated	or	ceilin	19	above service line	
		SECT DES	1	(middle section) &					
- 6	2	6.4	NC	Light (1) nonworks	ng	in wa	IK	in cooler.	0 0
0	-			- 600 455 1 1 144		1 1 1	7/	- 1:1: 41Ech.	0 0
2	5		4	- CCP 40F tomato 14L					0 0
Dan	son li	n Charge		+Discussed bulk coo	III	gereice	at	Date:	
- 01	3VII (X	K	6				7/29/21	
San	itaria	" Knu	e	Burwinkel	7	Licensor	C	CHD	
PRI	ORI	TY LEVEL: C =	CRITIC	CAL NC = NON-CRITICAL	- 3	11 19	SÃO	Page 2 of 2	

N:	ame of facility	Distributors	Check o	1/		License Number		7/29/21
$\overline{}$		012111001213				1013		المرامر
	ddress 00 E. M	nin St		le/Zip Code	Liv	le OH 4	Icii	4/-
-				irtins	_		400 4	NO. 25 - 18
L	cense holder	C. Brown	-	on Time	Trave	ol Time		gory/Descriptive
W.	James	C. Brown	30	MIA.		15 min .	(C3S
×	re of inspection (checkstandard	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varial □ Comptaint □ Pre-licensing □ Consultation	ce Revie	w □ Follow u	up	ollow up date (if require		Vater sample date/result if required)
	ENDERGINE AND	FOODBORNE ILLNESS RISK FACTOR	S AND	PUBLIC H	HEALT	H INTERVENTION	1S	
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered ite	m: IN=in	compliance (OUT=no	ot in compliance N/O=	not obse	erved N/A=not applicable
		Compliance Status		Sic.		Compliance S	tatus	
B		Supervision		Time	e/Temp	erature Controlled for S	Safety F	ood (TCS food)
1	A/N DOUT D N/A	Person in charge present, demonstrates knowledge, an performs duties	2	MIN DOL		Proper date marking an	d dispos	sition
2	A/N DOUT DN/A	Certified Food Protection Manager Employee Health	2		UT .	Time as a public health c	control: p	rocedures & records
_	CON FOUT FINA	Management, food employees and conditional employees		in the state of	50 S	Consumer Advi	isory	THE RESERVE THE PARTY AND ADDRESS.
3	DÁN OUT NA	knowledge, responsibilities and reporting	25	DIN DOL	UT .	Consumer advisory pro-	vided for	r raw or undercooked foods
4	OUT N/A	Proper use of restriction and exclusion		MN/A				
5	IN OUT N/A	Procedures for responding to vomiting and diarrheal even Good Hyglenic Practices			UT	Highly Susceptible P	opulation	ON8
6	MIN OUT NO	Proper eating, tasting, drinking, or tobacco use	26		וטי	Pasteurized foods used;	; prohibil	ted foods not offered
7	ÉIN OUT NO					Chemical		The state of the s
	P	reventing Contamination by Hands		DIN DOL	UT	5		
8	TENN OUT NO	Hands clean and property washed	2	ESN/A	·	Food additives: approve	d and p	roperly used
9	DLIN OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	d &	□IN 🛎 OL	UT .	Toxic substances proper	ly identifi	ied, stored, used
		The state of the s			Con	formance with Approv	/ed Pro	cedures
10	MUN DOUT NA	Adequate handwashing facilities supplied & accessible Approved Source	2	□IN □ OL	1	Compliance with Reduce specialized processes, a		
11	MIN OUT	Food obtained from approved source	3	OIN OO	UT ,	On salet Demoisson - E		5 4 4
12	□ IN □ OUT □N/A 12-N/O	Food received at proper temperature		DONA - N	10	Special Requirements: F	resn Juk	ce Production
13	-1	Food in good condition, safe, and unadulterated	3			Special Requirements: H	leat Trea	tment Dispensing Freezers
13	DIN DOUT	Required records available, shellstock tags, parasite			UT			
14	MN/A N/O	destruction	3	MIN/A N/		Special Requirements: C	ustom P	rocessing
	LÉIN OUT	Protection from Contamination	3	IN OU		Special Requirements: B	ulk Wate	er Machine Criteria
15	□N/A □ N/O	Food separated and protected		-			100 11	AN D D 0
16	Min □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	IN OL		Special Requirements: A Criteria	cidified V	White Rice Preparation
17	DÁN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	IN I OU	UT (Critical Control Point Insp	pection	
	Time/Tempe	rature Controlled for Safety Food (TCS food)		DIN DOL	UΤ ,	11 = 15	51 00	107 St. 22 1 190
18	DÉ IN OUT	Proper cooking time and temperatures	36	42IN/A	-	Process Review		-
19	DIN DOUT	Proper reheating procedures for hot holding	37	IN OL	,	Variance		
20	□IN □OUT MÍN/A □N/O	Proper cooling time and temperatures						employee behaviors
21	MA OUT	Proper hot holding temperatures	fe	odborne illne	ess.	the most significant of		
22	AN OUT ON/A	Proper cold holding temperatures		ness or injur		endons are control t	neasur	es to prevent foodborne

Food Inspection Report

evi-	8		5 5300	Authority: Chapters 3717	and 37	15	Ohio Revised	Code			- 12-50	Like Contraction
		Facility	28. 29	resident and the second second second				of Inspection	Date	1_	01-	II.
1	5×1	owns	DIS	tributors	SE YES		St	andard		129	119	1
										-	- 83	90,
		0 10131		GOOD RETA		_				-		- 12
M	ark de			ces are preventative measures to control the tatus (IN, OUT, N/O, N/A) for each numbered ite								ah
17	ark u	esignated compile		afe Food and Water	1,114-114	JOI		tensils, Equipment and Ven	Name and Address of	WA-110	аррис	au
38	42Í II	N OUT ON/A	- 1		54	4	MIN 🗆 OUT	Food and nonfood-contact	surfaces	s clean	able, pr	ope
39	000	N DOUT DN/A		Water and ice from approved source		+		designed, constructed, and	1500	3.4.7.4.0		15
39	ZZKII	N DOOT DINA	Foo	od Temperature Control	55	5	MIN OUT ON/A	Warewashing facilities: inst strips	alled, m	aintaine	d, used	, te
40	EVI	NE OUT ENVA	LNYO	Proper cooling methods used; adequate equipment	t 56	6	XIN □ OUT	Nonfood-contact surfaces	clean			
40	"אָלי	N 🗆 OUT 🗆 N/A 🗀	14/0	for temperature control		1000	3-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1	Physical Facilities		The same		
41		N OUT ONA	(N/O	Plant food properly cooked for hot holding	57	7	☑ IN ☐ OUT ☐N/A	Hot and cold water availab	ole; adec	quate p	ressure	,
42	(Z) II	N OUT ONA	N/O	Approved thawing methods used	58	8 .	A IN □OUT	Plumbing installed; proper	backflo	w devic	es	- 4
43	011	NÃ OUT □N/A	1	Thermometers provided and accurate			□N/A □ N/O					
				Food Identification	59	9	MIN OUT ON/A	Sewage and waste water pr	operly di	sposed	4 SW	
44	西山	N 🗆 OUT	- 1	Food properly labeled; original container	60	0	MIN OUT ON/A	Toilet facilities: properly con	structed,	supplied	d, clean	ed
			reven	tion of Food Contamination	6	1	IN I OUT IN/A	Garbage/refuse property disp	oosed; fa	cilities r	naintain	ed
45	G.,	N 🗆 OUT		Insects, rodents, and animals not present/outer		+	DIN DOUT	Physical facilities installed, i			H-7 141	
45	JQ."	N [] OUT		openings protected Contamination prevented during food preparation,	_	- 1	□N/A□ N/O	outdoor dining areas				
46	N/KZ	N 🗆 OUT	3	storage & display		+	Q IN □ OUT	Adagusta vantilation and lie	hting: do	eignotor	d orono	
47	-	N OUT ON/A		Personal cleanliness		1	The second second	Adequate ventilation and lig	nung, ue	signated	aleas	1120
48	-	N OUT ONA C	-	Wiping cloths: properly used and stored	6	4	MIN OUT ON/A	Existing Equipment and Facil	ties	2 1 E	VI STATE	
49	I III	N 🗆 OUT 🖺 N/A 🔯	_	Washing fruits and vegetables				Administrative				
50	1211	N 🗀 OUT 🗀 N/A 🗀		roper Use of Utensils	6!	5	MIN OUT ON/A	901:3-4 OAC				
50			NIO	In-use utensils: properly stored Utensils, equipment and linens; properly stored, drie	. 10	1						
51	-	OUT ON/A		handled	66	6	□ IN □ OUT XM/A	3701-21 OAC	100		784 03	
52 53	-	n Out N/A n Out Z(N/A	LNVO	Single-use/single-service articles: properly stored, us Stash-resistant, cloth, and latex glove use	bed					10000		
33	0,"	IN CO I EQUAN C	NO	Observations and	Corr	01	ctive Actions					
1				Mark "X" in appropriate box for COS and R: COS:				R=repeat violation				
	n No.		Priori	y Level Comment			- W - V/		- 1	= 10	cos	+
2	8	7.0		Working contains	r ct		Sanitizer	Solution US	ed		1	+
OL.	311	The state of the s		tor wiping cloth chemical. PEC-10	SIN	11	ssing ia	DET TO ICCI	474	4		+
71	2	111	hιΛ	chemical. Fie -10	au	0	HOUSE !-	Corrected	2		-	+
4)	4.1	NC	Thermometer m (check out count	1721	<u></u>	g in war.	ming cabin	K-1	0.800		+
			193.08	COURT COUNT	Y /.		No. of the last of			e (II)	-	+
			-				C				-	+
	- 10			Note: Name of 22	0.10	3	105+011.	e 0	1.00		+ -	+
	100			Note: New pizza	000	-	17137011		796	17	-	+
1771	8	1		Lincoln	- 2	-				3.	-	+
	F 750		THE STATE OF			918				1 7 23 1	10	+
	V			diced ham: 40F		-	5 32 15 0				10	+
				MICELA HAMI TOP			3					+
20		1000			_		W. 1	16 19 4 1 9			0	1
	61		^	Two Sections in the section of the s	A		Ve I II			Sale V	-	1
Per	son i	n Charge	1	1010				Date:			10	-
-		X	Th	440				7/20	112	1		
Sa	nitaria	an 1/	1	0. 0.			Licensor:	2011	-		700	
		nati	e	Durunnel				CCHD		. 2	- 57	
PR	IORI"	TY LEVEL: C = 0	CRITIC	CAL NC = NON-CRITICAL				Page	2-0	of		

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

_			197.38	- 100	2.5.6					
N	ame of facility		Check o	ne	License Number	1	Date	- 0	1	model.
	Egales Lo	dae # 2222	S FS	RFE	275		71	29	a	1
A	ddress		City/Sta	te/Zip Code						
,	113 Wric	sht St	210	nchos	Lac all 4	51	0-	7		
1.3	cense holder	3111 31.	Inenceti		101	101		2		-
12	1	Malcan	mapecu	• '	Travel Time	Cate		Descriptiv	/8	
	Wayne	Nelson	41	min.	5min.	<u> </u>	13	5		
	pe of Inspection (chec		CI		Follow up date (if require			ample da	ate/resu	ılt
	Standard Critical	Control Point (FSO) Process Review (RFE) Variat	ce Revie	w 🗆 Follow up		- 10	(if requ	ired)		
۳	Poodborne Jar 30 Day	Complaint Li Pre-licensing Li Consultation				-			_	10.5
100	Service and the service and th	FOODBORNE ILLNESS RISK FACTOR	SANI	PUBLIC HE	ALTH INTERVENTION	S	COLUMN TO SERVICE	III SANT		-10
N	fark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered ite				-	hevres	N/A=not	annlica	able
				Compilation CO			301 VCU	THIS THOU	applica	JDIC
1000		Compliance Status			Compliance St			A		
200		Supervision			emperature Controlled for S	atety F	Food (1	CS food)	550
1	TATIN OUT ON/A	Person in charge present, demonstrates knowledge, an performs duties	2	N/O D N/O	Proper date marking and	l dispo:	sition			
2	IN DOUT IN/A	Certified Food Protection Manager	2	DIN DOUT	Time as a public health o	ontrol: r	procedu	res & reco	ords	
Base of the last		Employee Health		O'N			· ·	7.0		-
3	EXIN OUT N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting		I B M B OUT	Consumer Advi	югу		-		-
4	MUN OUT ON/A	Proper use of restriction and exclusion	25	N DOUT	Consumer advisory prov	ided fo	or raw o	r underco	oked fo	ods
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal even	s		Highly Susceptible Po	pulati	lons	III DA SO	ISS IN	
		Good Hygienic Practices		OIN OUT	Pasteurized foods used	prohib	ited for	de not of	fored	
6	N/O	Proper eating, tasting, drinking, or tobacco use	26	≥ N/A	T distributed foods dised,	promot	nied ioc	ds not or	lored	8
7	MIN OUT NO	No discharge from eyes, nose, and mouth	- 5		Chemical			Delicate of		
-		reventing Contamination by Hands	2	OUT OUT	Food additives: approve	d and r	properly	used		
8	MIN OUT NIO	Hands clean and properly washed	[ANA			ргорону			
9	N/A □ N/O	No bare hand contact with ready-to-eat foods or approv alternate method properly followed	ed 2	N/A OUT	Toxic substances properly	y identif	fied, sto	red, used		
	January A.				Conformance with Approv	ed Pro	ocedur	38		
10	N DOUT N/A	Adequate handwashing facilities supplied & accessible	2	OIN OUT	Compliance with Reduce				her	
11	ØIN □ OUT	Approved Source Food obtained from approved source	=	WN/A	specialized processes, a	IIG HAC	CCP pi	an	-	-
	□ IN □ OUT		3	DIN DOUT	Special Requirements: Fi	esh Jui	ice Prod	duction		
12	□N/A 🙀 N/O	Food received at proper temperature		DIN DOIT		-		. 9 -	_	
13	☑IN □ OUT	Food in good condition, safe, and unadulterated] 3	DEN/A □ N/O	Special Requirements: H	at Trea	atment	Dispensin	g Freez	ers
14	□ IN □ OUT	Required records available: shellstock tags, parasite	3	DIN DOUT	Special Requirements: C	ustom F	Process	ina		
	DN/A □ N/O	destruction	3	JANA LI NIO	aparati in a quino interiori					_
	BIN FLOUR	Protection from Contamination	3	IN OUT	Special Requirements: Bo	ulk Wat	ter Maci	nine Criter	ria	
15	DNA DNO	Food separated and protected								
16	XZ IN □ OUT	Food-contact surfaces; cleaned and sanitized	 34	IN OUT	Special Requirements: Ad Criteria	idified '	White F	≀ice Prepa	aration	
10	□N/A □ N/O		\dashv			Ş				_
17	DE IN I OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	39	OIN OUT	Critical Control Point Insp	ection				ġ.
	Time/Tempe	rature Controlled for Safety Food (TCS food)		П І П О ОТ						
18	IN OUT	Proper cooking time and temperatures	36	N/A	Process Review					Ų,
19	O IN O OUT	Proper reheating procedures for hot holding	37	IN OUT	Variance				93	
20	□ IN □ OUT	Proper cooling time and temperatures		Risk factors are	food preparation practice	s and	l emplo	oyee bet	naviors	
21	□IN □ OUT	Proper hot holding temperatures	f	oodborne illness			1110			
22	A/N D OUT DN/A	Proper cold holding temperatures		Public health in Iness or injury.	terventions are control n	reasur	res to	prevent t	odbo	me

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

Nar	-	Facility	Luc	lae	# 7722	- N	Typ	e of Inspection Fandard	Date 7 29	121
					GOOD RETAIL	PRA	CTICES			
М	ark de		liance s	tatus (IN	oreventative measures to control the intro , OUT, N/O, N/A) for each numbered item: Il		ompliance OUT=not in	n compliance N/O=not obs	served N/A=not a	applicable
38	ixu	N 🔲 OUT 🗀 N/A			I and Water ized eggs used where required	54	A THE PART OF THE	Food and nonfood-contact		ole, proper
39	30	N DOUT DN/A			nd ice from approved source.	34	WIN - 001	designed, constructed, and		
38		T DOO! DIW	_		erature Control	55	AND TUO IN IN	Warewashing facilities: ins strips	lalied, maintained,	used; tesi
40	只"	OUT ON/A	□ N/O		cooling methods used; adequate equipment erature control	56	Ø IN □ OUT	Nonfood-contact surfaces Physical Facilities	clean	
41		A/V) TUO 🗆 N	□ N/O	Plant for	od properly cooked for hot holding	57	MIN OUT ONA	Hot and cold water availal	ole; adequate pre	ssure
42	D(II)	OUT DN/A	□ N/O	Approve	d thawing methods used	58	TUOUT DOUT	Plumbing installed; proper	backflow devices	3
43	IX II	OUT DN/A	PAGE.	Thermor	meters provided and accurate		□N/A□N/O			
				Food Ide	entification	59	MIN OUT ONA	Sewage and waste water pr	operly disposed	
44	MIN	I D OUT	W. Carrie	Food pro	operly labeled; original container	60	MIN OUT ON/A	Toilet facilities: properly con	structed, supplied,	cleaned
	1000		Preven	tion of Fo	ood Contamination	61	MIN OUT ON/A	Garbage/refuse properly disp	posed; facilities ma	intained
45	足り	TUO OUT		Insects, openings	rodents, and animals not present/outer s protected	62	IN A OUT	Physical facilities installed, outdoor dining areas	maintained, and cle	an; dogs is
46	-	TUO OUT		storage 8		63	MIN COUT	Adequate ventilation and lig	hting; designated a	areas used
47	_	OUT ON/A	N/O	100 - 0.00	cleanliness cloths: properly used and stored		ZÍN DOUT DNA	Existing Equipment and Facil	ities	
49		OUT MN/A			fruits and vegetables			Administrative		1000
			P	roper Us	e of Utensils			Administrative		
50		OUT DN/A	전 N/O	In-use u	tensils: properly stored	65	AND STUD ON I	901:3-4 OAC		
51	15E IN	OUT ON/A		Utensils, handled	equipment and linens: properly stored, dried,	66	MIN OUT ONA	3701-21 OAC		
52	_	OUT DN/A	THE A	Single-u	se/single-service articles: properly stored, used	43	3011 444 1/60	a di mara		
53		ANNE TUO 🗆 I	□ N/O	Slash-re	sistant, cloth, and latex glove use	S. PAG			College Vend	
				Mark "X	Observations and C in appropriate box for COS and R: COS=core			n R=repeat violation		
Iten	No.	Code Section		ty Level	Comment			V Tyles are the better than the		cos
10	7	6.4	NO		Lights in ceiling	+	xtures in	KITCHON	CONTRACTOR OF THE PARTY OF THE	
-6	20	age	Die	^	nonworking.		in 10 fc	not onaloctio	- 6 110	
1	4	2.4	N	<u> </u>	Manager CEP-11-11		10 m in to	od protection	nava	60 C
10	70					are	050000	ats, etc. o	variati	0 0
-	20.50		3.5	0 0	to use during to		preper	yee heat	o coro	enot
lico			-				ajees u		I I I	
	1		100	275	LOUIS MIAN EU	401	agees u	reo narone	10001	0 0
75.0	1.30	1 1 1	100	7		-	2		20	0 0
A-1							2 - 9 -		- V	0 0
			/- 11Q/	- 10	CHIEF THE STREET	200				0 0
11.00	- 17				More. Please Dlav	1	DILDIN C	tocumonts	are	0 0
E.	(0)				Note Please plan submitted prior	+	Lonst	votion.		0 0
				L 538	pi.o.			- W	6	0 0
113	- 8	Action 1 de		10. 1				The state of the s	/U	_ C
Per	son ir	Charge	lin	u /	July			Date: 7 3	19/21	
San	ltaria	" HOLL	10	-81	nimbrel	11	Licensor:	CCHO	W 12	
		aju	CDITI			_	TO SERVICE	00110	2.2	

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

-	A Designation of the last of t				THE RESERVE TO SERVE	
	HIVO (her	mrs w	□ FSC	BRFE	221	8/3/21
\de	iress	410	City/Stat	e/Zip Code	Ida	1010/01
15	334 RA	nboch Aus	111	alacional	0# 48	
icr	ense holder	ILDALI INC	Inspection	on Time	rave Time	Category/Descriptive
τ		1 Dordon ate Con	a		1.20 Feb.	1
7	werner 10.		1	0	20 min	Class 4
	e of Inspection (checkandard	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varial	ce Revie	w I Follow up	Follow up date (if require	ed) Water sample date/res (if required)
		☐ Complaint ☐ Pre-licensing ☐ Consultation		*	8/10/2/	
de	de designated essenti	FOODBORNE ILLNESS RISK FACTOR	_	The same of the sa		
via	rk designated compil	ance status (IN, OUT, N/O, N/A) for each numbered it	m: IN=in	compliance OU1	=not in compliance N/O=	not observed N/A=not applic
-		Compliance Status			Compliance S	
T		Supervision			mperature Controlled for 8	afety Food (TCS food)
	DIN DOUT N/A	Person in charge present, demonstrates knowledge, an performs duties	d 2		Proper date marking an	d disposition
1	□IN DUT □ N/A	Certified Food Protection Manager		IIIN POUT		
-		Employee Health	24	□N/A □ N/O	i ime as a public health o	ontrol: procedures & records
	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting			Consumer Advi	sory
+	DIN DOUT D N/A	Proper use of restriction and exclusion	25	□ IN □ OUT	Consumer advisory prov	vided for raw or undercooked
+	DIN DOUT NA	Procedures for responding to vomiting and diarrheal even	s		Highly Susceptible P	opulations
		Good Hygienic Practices		OUT OUT		prohibited foods not offered
_	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A		prombited loods not offered
	O/N D TUO D NID	No discharge from eyes, nose, and mouth reventing Contamination by Hands		T	Chemical	
Т	□IN □ OUT □ N/O		27	, □ IN □ OUT □N/A	Food additives: approve	d and properly used
$^{+}$		Traines dealt and property washed	\dashv			
	□ IN □ OUT	No bare hand contact with ready-to-eat foods or approv	ed 28	□IN □ OUT	Toxic substances proper	y identified, stored, used
	□N/A □ N/O	alternate method properly followed			Conformance with Approv	red Procedures
İ	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		пи поит		ed Oxygen Packaging, other
P		Approved Source	29	□N/A	specialized processes, a	and HACCP plan
+		Food obtained from approved source	30	□ IN □ OUT	Special Requirements: F	resh Juice Production
) I		Food received at proper temperature		DIN CLOUT		
3	□ IN □ OUT	Food in good condition, safe, and unadulterated	31	N/A N/O	Special Requirements: H	eat Treatment Dispensing Free
1	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite	32	DIN DOUT	Special Requirements: C	ustom Processing
T	LIN/A LI N/O	destruction Company in the company i		LIN/A LI N/O		action 1 recovering
T	□ IN □ OUT	Protection from Contamination	33		Special Requirements: B	ulk Water Machine Criteria
	□N/A □ N/O	Food separated and protected				
	OIN OUT	Food-contact surfaces: cleaned and sanitized	34	□IN □ OUT	Special Requirements: A Criteria	cidified White Rice Preparation
+	□N/A □ N/O		-		4 12 2	
	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OUT	Critical Control Point Insp	ection
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□ IN □ OUT	D D i	
	DIN DOUT	Proper cooking time and temperatures	36	□N/A	Process Review	
ł	□N/A □ N/O	100	- ₃₇	□ IN □ OUT	Variance	
	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		□N/A	4 7000	- Let 1
+	DIN DOUT		\dashv			
	□N/A □ N/O	Proper cooling time and temperatures				es and employee behavior
T				nat are identified odborne illness.	as the most significant of	ontributing factors to
	DN/A DN/O	Proper hot holding temperatures				8" 5 #
2	O IN O OUT ONA	Proper cold holding temperatures		ublic health int ness or injury.	erventions are control r	neasures to prevent foodb

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

Name of Facility	^	
Little	Cosav	<
	1111	-

	00	25 1000	N. A.	GOOD RETAIL	. PRA	CTIC	ES	CONTRACTOR OF THE PARTY.	2	19
				preventative measures to control the intro						abl
M	ark de	esignated compilar	THE RESERVE OF THE PARTY OF THE	N, OUT, N/O, N/A) for each numbered item:	N=III C	лпрна	THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAME	tensils, Equipment and Vending	арриса	יוטונ
38		I OUT ON/A D	N=12/4	urized eggs used where required	54	□ IN	□ о∪т	Food and nonfood-contact surfaces cleans designed, constructed, and used	ble, pro	pe
39		OUT IN/A		and ice from approved source	55	□ IN	OUT ON/A	Warewashing facilities: installed, maintained strips	l, used;	tes
				perature Control	56	DIN	OUT	Nonfood-contact surfaces clean	3 110	-
40		OUT ONA		r cooling methods used; adequate equipment inperature control				Physical Facilities		
41			N/O Plant	food property cooked for hot holding	57	□ IN	OUT DN/A	Hot and cold water available; adequate pro	essure	
42	11	OUT ONA	N/O Appro	ved thawing methods used	58	□ IN	DOUT	Plumbing installed; proper backflow device	s	
43	11	OUT ON/A	Them	nometers provided and accurate	4	□N/A	A D N/O			
			Food	Identification	59	□ IN	OUT ON/A	Sewage and waste water properly disposed		
44		TUO OUT	Food	properly labeled; original container	60	□ IN	OUT ON/A	Toilet facilities: properly constructed, supplied	, cleane	∌d
		Marin Marin		Food Contamination	61	ПІМ	OUT DNA	Garbage/refuse properly disposed; facilities m	aintaine	d
45	- I	I Z OUT		s, rodents, and animals not present/outer	62	□ IN	OUT	Physical facilities installed, maintained, and c	lean; do	gs
45		12001	-	ngs protected mination prevented during food preparation,	1	15000	A D N/O	outdoor dining areas		
46 IN OUT N/A			e & display	63	□ IN	□ OUT	Adequate ventilation and lighting; designated	areas u	ISe	
48		I 🗆 OUT 🗆 N/A		nal cleanliness g cloths: properly used and stored	64	100	OUT DN/A	Existing Equipment and Facilities	58	45
49	-	OUT ON/A		ing fruits and vegetables				Administrative	1.000	
			Proper	Use of Utensils		The same		Administrative 2	1128	
50	50 IN DUT DN/A DN/O		N/O In-use	utensils: properly stored	65	□ IN	OUT ON/A	901:3-4 OAC		
51		OUT DN/A	Utensits, equipment and linens: properly stored, dried, handled		66	□ IN	OUT ON/A	3701-21 OAC		
52		OUT DN/A	Singk	-use/single-service articles: properly stored, used		27.9	HAT VANAGE		1000	
53		OUT ON/A	N/O Slash	resistant, cloth, and latex glove use			MAGISTAL ALCOHOLOGICAL CONTRACTOR OF THE PARTY OF THE PAR			
			Mark	Observations and ("X" in appropriate box for COS and R: COS=cor				n. R=remat violation		
Iten	No.	Code Section F	riority Leve	Comment	on a later	A Section	11000		COS	Ţ
3				The tollowing Did	lati	500	lave	been corrected:		1
				(2.3) Travec	· 1/c	- 3		TV TO THE RESERVE TO THE	10	H
			10.58	Transport g	-			4.2	-	H
100		40			100		- 1			H
3)	2.4	NC	Ala Novi Patas an	nli	Jol.	LAL O	any emplace	0	H
0	-	0.4	110	No veritination av	cent	TOR	2 Just	Susales Ald		t
				The state of the s	Nec	10	10004	I Torde Shirt		ti
	2 10		N S	The state of the s	od	41	(coco)	· ferse. u.e.		t
				12 vanage		0.00		SECTION CONTRACTOR OF STREET		T
2	2	3.4	C	Proce Sauce on DI	00	tel	de is	GAR. All TOS		
				foods must be ken	410	bld	at 419	of or below to		
iii.	1.		0	help reduce backer	lal	0	Heron		0	
0	4	3.4	C	Timb hadding proce	des	re	2 ore	not being,		
		H COLD		followed. John Co.	121	YO	adod	przzas dont		
Pen	son ir	Charge		Emper 1				Date: 3 - 3 - 21		
1	item	grupa	_ /	The state of the s			Licens#r:			1
5	Ze	whale	W	Suuv			CCHDI	437-382-7251.1	0	
PRI	ORIT	Y LEVEL: C = C	RITICAL	NC = NON-CRITICAL			1	Page 2 of 4		
		2B Ohio Departm 88 Ohio Departme								

Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of I		sars	Type of Inspection Date 8/3/2/		
		Mark *)	Observations and Corrective Actions (continued) C in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation		
tem No.		Priority Level	Comment	C08	_
24	3.4	C	have military times. At lat inspection,	0	1
-			When I alled general marrices from he	0	1
			said that Little lidesons had uspidated those	<u>-</u>	0
			procedures. New proxedures were to	0	_
			in facility. No propedices have been submitted	R	0
			to the the Decement, no new praedures		0
			Dodd in the facilities.	-	1
			Timers On Dre-made DRZas holding at	0	
W			room lenguature are not working an		t
ar.			CALC COST, other cost timers have sunkers	0	1
1	_		working, however no emplace knows		d
	idd =	=== 1/1	What allow moon or has tolese timers.		C
	7-1			0	1
1			Those's and bread in hot hading units -		1
		JA ULES	asked eninderse to scan to show me		ľ
7.5	Account to		time. It ikms scanned that they had		1
			bonin tereview to long.		1
= 10		. 1		0	1
		N BILL	Would like for either GM Ron or Catrie		1
		11.30	to discuss time hading issues		1
81.			to discuss the holding issues.	0	1
-			937-382-7251 ext. 1370	-	1
	1.8		N A A A A A A A A A A A A A A A A A A A	0	1
			1/20 in work-in coder supral trans	-	1
			of prosa daughthet are not dasted. I	-	1
			3	-	ť
			Chicken Drepad in codey-Drepad 7/27	-	1
2 3			Chicken the cooks there is	0	1
			the lived on discondent within I down	6	+
			(Must implied day Drepass.)	<u>-</u>	1
		75	come with the tree of	0	1
		1	All fink must to marvly anded tex	10	1
ir			US WHAIR TOKER	0	T
		.85	was contin reaches	0	T
364	4.5	M	Floor in agidn from dirty and there were		T
45	J. J		anats. All floors walls and dolling must be		I
1			Smooth and about Cleanable. All tacilities		1
((Sig			must be free from mosts Dess:		1
Person In	Charge:	uga	Econd Date: 8-3-21		
anitatian	in hotil	1/8	1777 1 (027 26) -	72
XX	Muss		MILL 1431-38d	/	0
/		5.105/02			,

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)

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

Name of	Facility Page Page Page Page Page Page Page Page	rs.	Type of Inspection Pate 83/3	2/	
			Observations and Corrective Actions (continued)	9/29	
Item No.	Code Section		In appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation	COS	R
			This facility all the troper	0	0
			time hading Drovedures. Emplayees unsure		0
	10-2-1-1-1-2-2-2-2-2-2-2-2-2-2-2-2-2-2-2		of hadring times. Equility heads to the	<u>-</u>	0
			trails also tracegines and also	-	<u></u>
			rexplain vido they are volume product		0
		1 10	and you was taken	븝	0
			Does out office in Mounths	 	-
18		256	PROD CUIT OFFICE IN HOUSING	-	6
			937-382-1251 or 137 9:20 Ans	1	0
2.82			TO THE TAX	-	0
T MENT		350			0
11-17/23					0
10.0					
125.70					
116	eroes and				
	JR F				
14.5					0
DAK Y				<u>-</u>	_
	88007.			0	0
200			9	0	0
				10	0
-				吉	0
-		1		盲	
	T			10	-
	A 644 - 156	127		0	0
W.		C			0
1					
0_,					000
					0
				무	0
-		T		<u>-</u>	0
				-	00
Dames !-	Charac				
Person in	Done	je A	German Date: 8-3-21	- 46 - 18 II	
Sanitaria	what	00	ttate 237-382	1-7	28
PRIORIT	Y LEVEL: C	= CRITICAL	NC = NON-CRITICAL Page	Lof	4

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)