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

Name of facility Ch			Check or		License Number	Date 11/2 - 1/9	
	Green ville Technology, Inc. ddress			, \(\begin{align*}	1244	11/2//17	
Ãd	dress		Code				
<u>_</u>	575S St.	R+. 571	(50	rreenville 145331			
				on Time	Travel Time	Category/Descriptive	
				_	1 CO		
	Sheehan Brothers Vending				10	<u> </u>	
Ту	pe of Inspection (chec				Follow up date (if required	· I .	
17-		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	w □ Follow up		(if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation							
EOODDODNE ILLNESS BISK CACTORS AND DUDI IC HEALTH INTERVENTIONS							
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)			
1	OZÍIN □OUT□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23	IN OUT		disposition	
2	□IN □OUT) N/A	Certified Food Protection Manager		. DIN DOUT	г		
		Employee Health	24	N/O		ntrol: procedures & records	
		Management, food employees and conditional employee	;		Consumer Adviso	ory	
3	□IN □OUT;ば N/A	knowledge, responsibilities and reporting	25	TUO II NI	Consumer advisory provid	led for raw or undercooked foods	
4	□IN □OUT 🖫 N/A	Proper use of restriction and exclusion		/ _{N/A}	•		
5	□IN □OUT)ZĮN/A	Procedures for responding to vomiting and diarrheal eve	nts	T = =	Highly Susceptible Por	oulations	
		Good Hygienic Practices	26	□IN□OUT YZIN/A	Pasteurized foods used; p	prohibited foods not offered	
6	☐ IN ☐ OUT ☒ N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		12.00°	Chemical		
/	the same and the same of the s	eventing Contamination by Hands		 			
	I		27	I IN I OUT	Food additives: approved	and properly used	
8	□IN □ OUT 및 N/O	Hands clean and properly washed		Jenn.			
	□ IN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved 28	CETIN [] ON	Toxic substances properly	identified, stored, used	
9	(MN/A □ N/O	alternate method properly followed	VCu	′ □N/A		1	
L					Conformance with Approve	d Procedures	
10	NA □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29				
	I I I I I I I I I I I I I I I I I I I	Approved Source		ZN/A	specialized processes, an	UTIACOF PIAIT	
11	PZIN □ OUT	Food obtained from approved source	<u> </u>	□ IN □ OUT		sh Juice Production	
12	□N/A ∑(N/O	Food received at proper temperature					
13	DELIN DOUT	Food in good condition, safe, and unadulterated	31	IN/A IN/O		at Treatment Dispensing Freezers	
7.	□IN □ OUT	Required records available: shellstock tags, parasite		LIO IN I		otom Propogalas	
14	N/A □ N/O	destruction	32	N/O		stom Processing	
	J. C. Alexandra	Protection from Contamination		TUO II OUT		k Water Machine Criteria	
4.5	□ IN □ OUT	Food separated and protected	33	JEN/A II N/O	opeciai Requirements. Bull	N VValor IVIAGIIII O GILGIIA	
15	□N/A □ N/O	Toda separated and protected	\Box \Box	UN DOUT	Special Requirements: Acid	dified White Rice Preparation	
16	IN IN OUT	Food-contact surfaces: cleaned and sanitized	34	₩N/A □ N/O	Criteria	amou vvino raos i voparanosi	
17	ÎŒĮIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOUT	Critical Control Point Inspe	ction	
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□ IN □ OUT			
va tera	□ IN □ OUT		36	N/A □ OO	Process Review		
18	IZN/A □ N/O	Proper cooking time and temperatures	-				
- -	□ IN □ OUT		37	TUO □ NI □ OUT	Variance		
19	ZNA DNO	Proper reheating procedures for hot holding				· · · · · · · · · · · · · · · · · · ·	
\vdash	□IN □ OUT		-		7		
20	IZN/A □ N/O	Proper cooling time and temperatures	R	R isk factors ar	re food preparation practices	and employee behaviors	
	□IN □ OUT			that are identified as the most significant contributing factors to foodborne illness.			
21	ÆN/A □ N/O	Proper hot holding temperatures	1 1				
\vdash			4 1			easures to prevent foodborne	
22	A/N□ TUO □ NI-EÍ	Proper cold holding temperatures	"	lness or injury.	•		

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

Greenville Technology, Inc.	Standard 11/27/19							
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.								
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
Safe Food and Water	Utensils, Equipment and Vending							
38 ☐ IN ☐ OUT M/N/A ☐ N/O Pasteurized eggs used where required	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
39 ☐ IN ☐ OUT Water and ice from approved source	55 D IN DOUT MN/A Warewashing facilities: installed, maintained, used; test							
Food Temperature Control	Suips							
40 ☐ IN ☐ OUT N/A ☐ N/O Proper cooling methods used; adequate equipm for temperature control	nent 56 CIN □ OUT Nonfood-contact surfaces clean Physical Facilities							
41 IN I OUT IN N/O Plant food properly cooked for hot holding	57 ☑ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure							
42 IN OUT IN/不知 N/O Approved thawing methods used	58 □ IN □ OUT □ N/A Plumbing installed; proper backflow devices							
43, IN D OUT AN/A Thermometers provided and accurate	59 ☑ IN ☐ OUT ☐N/A Sewage and waste water properly disposed							
Food Identification	60 ☑ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned							
44 ► OUT Food properly labeled; original container	610 ☑ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained							
Prevention of Food Contamination	62, IN OUT Physical facilities installed, maintained, and clean							
45 ☑ IN ☐ OUT Insects, rodents, and animals not present/outer	63, → IN □ OUT Adequate ventilation and lighting; designated areas used							
openings protected Contamination prevented during food preparation storage & display.	1, 64, ☑ IN ☐ OUT ☐ N/A Existing Equipment and Facilities							
47 ► OUT Personal cleanliness								
48 IN OUT IN/ACT N/O Wiping cloths: properly used and stored	Administrative							
49 IN OUT IN/A (以N/O Washing fruits and vegetables Proper Use of Utensils	65 7 ☐ N/A 901:3-4 OAC							
50 ☐ IN ☐ OUT ☐N/A♥☐ N/O In-use utensils: properly stored	66 I IN I OUT 1/2 N/A 3701-21 OAC							
51 IN OUT OUT N/A Utensils, equipment and linens: properly stored, of handled	dried,							
52 NOTIONA Single-use/single-service articles: properly stored	l, used							
53 IN OUT W/N/A N/O Slash-resistant and cloth glove use								
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation.								
Item No. Code Section Priority Level Comment	COS R							
	nsors on Bravilor Bonamat and							
Sur event co								
de bris/dirt	1013 CUSSED LOOD COMME							
Surfaces m	UST DE MAINIMINE OS LICAN							
to sight a	and touch.							
10 11 Sink -	d cobinets. No change to							
hack flaus.	Capinets coated @factory 00							
10110 +0	be smooth, non-absorbandand							
easily cleanable.								
Person in Charge X Date: X 11-27-19								
Sanitarian () Licensor: () ()								
(Mit Certit								
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2								

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

Name of Facility