## **State of Ohio**

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

Name	e of facility	1 1 ( 1)	Check one			License Number		Date			
	M	idnalk Corporation	□ FSO	<b>⊠</b> RFE		234		9/30//9			
-			011 171 0								
Addi	ess (O I I	Ista Drine	Gity Zip-6	y/Zip-Gode							
	60 V	1sta Drive	/2	Versailles 45380							
Lice	nse holder		Inspection			el Time	Ca	tegory/Descriptive			
		an Brothers Vending	2:			200		CSI			
	>heeh	an States verling	Em /	<u> </u>	ــــــــــــــــــــــــــــــــــــــ		Щ,				
	of Inspection (check				1 -	Follow up date (if requi	red)	Water sample date/result (if required)			
		ontrol Point (FSO) D Process Review (RFE) D Varia	ance Reviev	v □ Follow u	ıb			(ii required)			
□ Fo	oodborne 🛚 30 Day [	□ Complaint □ Pre-licensing □ Consultation									
ECONDORNE IL I NECE DICK FACTORE AND DURING LICAL TU 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										
Mai	rk designated compliar	nce status (IN, OU1, N/O, N/A) for each numbered	compliance C	OU I =n	ot in compliance N/O-	-1101 01	oserved IN/A-riot applicable				
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
	Au HOUT HAVA	Person in charge present, demonstrates knowledge, a	and 23	DIN □ OUT □N/A □ N/O		Proper date marking a	nosition				
$\lfloor 1 \rfloor$	MIN □OUT□N/A	performs duties				Proper date marking a	Soldon				
2	□IN □OUT □•N/A	N □OUT □ NA Certified Food Protection Manager				Time as a public health	control	: procedures & records			
		24	DINA 🗆 N								
3	□IN □OUT-€ N/A	Management, food employees and conditional employee	э; 📗	i i		Consumer Ad					
<b></b> 1						Consumer advisory provided for raw or undercooked foods					
	□IN □OUT □N/A	Proper use of restriction and exclusion		Jen√A							
5	□IN □OUT TANA	Procedures for responding to vomiting and diarrheal even	ents	L		Highly Susceptible	Popula	ations			
-	Z = 0.15 = 1/0	Good Hyglenic Practices	26	I∐IN □OI JEZNA	יוט	Pasteurized foods use	d; proh	ibited foods not offered			
6	★IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		Chemical							
		eventing Contamination by Hands									
-			27	□ IN □ O	UT	Food additives: approv	ed and	d properly used			
8	MN DOUT DN/O	Hands clean and properly washed		ĭ⊠N/A							
		No. 1 and 1	28	□ IN □ O	UT	Toxic substances prope	ntified, stored, used .				
9	□IN □OUT ☑MN/A □N/O	No bare hand contact with ready-to-eat foods or apprealternate method properly followed	Jveu	<b>E</b> N/A							
L					Co	nformance with Appro	oved P	rocedures			
10	DOUT ☐ N/A	ĎIN □OUT □ N/A Adequate handwashing facilities supplied & accessible				Compliance with Reduced Oxygen Packaging, other					
		Approved Source		DN/A		specialized processes, and HACCP plan					
11	IN □ OUT			□ IN □ O ☑N/A □ N	UT	Special Requirements:	Juice Production				
12	□ IN □ OUT	/A ZIN/O Food received at proper temperature		<b>*</b>							
	<del></del>			□ IN □ OUT IKIN/A □ N/O		Special Requirements:	reatment Dispensing Freezers				
13	JEKIN OUT			ДІМ ПО							
14	□IN □ OUT DEN/A □ N/O	Required records available: shellstock tags, parasite destruction	32	Ma □ N	1/0	Special Requirements:	Custon	n Processing			
	<i></i>	Protection from Contamination									
	□IN □ OUT		33			Special Requirements:	Bulk W	/ater Machine Criteria			
15	¹⊠Ñ/A □ N/O	Food separated and protected						1346 V. Di- D.			
	□ IN □ OUT		34		I/O	Special Requirements:   Criteria	ACIGITIE	ed White Rice Preparation			
16	ZIN/A 🗆 N/O	Food-contact surfaces: cleaned and sanitized	_			Ontona					
17	DISIN □ OUT	Proper disposition of returned, previously served,	35		UT	Critical Control Point In	spectic	on			
	/	reconditioned, and unsafe food		JEHVA							
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□IN □O	UT	Process Review					
18	□ IN □ OUT	Proper cooking time and temperatures		j⊇fN/A		<u> </u>					
	DN/A □ N/O		37	, <u> </u>	UT	Variance					
19	□ IN □ OUT	Proper reheating procedures for hot holding		Į₽N/A							
<u> </u>	IN/A □ N/O										
20	□ IN □ OUT	Proper cooling time and temperatures		lisk factors	are fo	od preparation pract	ices a	nd employee behaviors			
-	JEN/A □ N/O	,				is the most significan					
34	□ IN □ OUT	Proper hot holding temperatures	1 1	foodborne illness.							
21	₽N/A □ N/O	1 Topol Hot Holding temperatures		ublic healtl	h inte	terventions are control measures to prevent foodborne					
	V	D		lness or inju							
22	MIN DOUT DN/A	Proper cold holding temperatures	"	<b>y</b>							

## **State of Ohio**

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

GOOD RETAIL PRACTICES  GOOD Retain Priscuss are preventative ineasures to control the introduction of pathogens, preventations and physical depots into foods.  Mark deepprevent complisions states, NOUT, NO, NO, NO, Yor and northered make likely compliance Mid-and compliance Mid-	Nai	ne o	f Facility	Mi	dmal	K Corporation			Туре	Standad	Date 9/30	1/19	
Good Notes Handland and preventions measures to certain the introduction of peliticipans, artificials, and project objects that local with the compliance Microscopies and today.    Market designated compliance addition. Out of the compliance of the compliance Microscopies and today.													
Mask designated compliance status (N. OUT, N.O. NI) for each numbered term (Neth compliance No-mot cleared and virialing.)			··· Good Retail	Practic	es are r				cher	micals, and physical object	ts into toods		
Supplied	M	ark d											able
Signature   Control   Co					and the second second			7.75	200				
Total Composition   Description   Descript	38	1.	•	□ N/O	Pasteuri	zed eggs used where required	54	M IN 🗆 OUT				ıble, pro	perly
do     N     OUT	39		IN 🗆 OUT				55	IN I OUT	¶Ñ/A		alled, maintained	d, used;	test
September   No   Depth   No   Depth   No   Depth   Contract   September   Se		T .		Foo							la a a		
42   IN   OUT   INA   NO   Approved trawing methods used	40		I A/NDCTUO 🗆 NI	□ N/O			56	<u>                                    </u>		l	lean		
As	41		IN 🗆 OUT 🗹 M/A I	□ N/O	Plant for	od properly cooked for hot holding	57	ØN □ OUT □	A/NE	Hot and cold water availabl	e; adequate pr	essure	
Food Identification   Food preparty labelect, ciginal container   Food preparty labelect, ciginal container   Freezous of Food Contamination   Freezous of Contamination   Freez	42		☐ IN ☐ OUT ☐Ñ/A ☐ N/O Approve			d thawing methods used	58	MIN OUT C	backflow device	es			
All   DATN   OUT	43	3 ☑N □ OUT □N/A Thermo			Thermor	meters provided and accurate	59	ZIN OUT C	perly disposed				
Brive after   Contamination					Food Ide	entification	60	Z IN 🗆 OUT 🗆	 ]N/A	Toilet facilities: properly cons	tructed, supplied	i, cleane	d
45   Din   OUT   Out   Display   No   Out   Ou	44	Þ	ÎN 🗖 OUT		Food pro	operly labeled; original container	61	MIN [] OUT [	JN/A	Garbage/refuse properly dispo	osed; facilities m	naintaine	d
Solid   Soli		1		Prevent	ion of Fo	ood Contamination	62	-☐ IN □ OUT		Physical facilities installed, m	aintained, and c	:lean	
Gottleman   Contempre   Cont	45	ð	ÎN □ OUT				63	IN □ OUT		Adequate ventilation and ligh	ting; designated	areas u	sed
Administrative   Admi	ļ	ø	ÎN 🗆 OUT		Contami	nation prevented during food preparation,	64		 ]N/A	-			
49	-	-		T N/O						A.J. J. S. & A.J.			
Proper Use of Utensils    So							1227	l		Administrative			
So	40	<u>  U</u>	и <b>ч</b> <u>Б</u> 661 <u>ј</u> <u>Б</u> (к// (1	04114.05.00000	A-1020 07 12 14 14	_	65	MIN OUT D	IN/A	901:3-4 OAC			
Stin   OUT   N/A   Ditensite, equipment and linens: properly stored, dried, handled   Single-use/single-service articles: properly stored, used   Single-use/single-service article: properly stored, used   Single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/singl	50		IN □ OUT,⊡Ñ/A I				66	☐ IN ☐ OUT 🗷	∄'N/A	3701-21 OAC			
Sz   Zin   Out   N/A   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Observations and Corrective Actions	51	-				, equipment and linens: properly stored, dried,		· .		<u></u>			
Observations and Corrective Actions    New No.   Code Section   Priority Level   Comment   Comme	ļ	ľ				se/single-service articles: properly stored used							
Observations and Corrective Actions    Mark X   Bappropriate box for COS and R: COS=corrected on-site during inspection Respect violation   CoS   R	-	_		□ N/O									
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   Comment   Cos   R		1 = 0					orre	ctive Actio	ns				
Health Switch tested: themometer	•					(" in appropriate box for COS and R: COS=corre				n <b>R</b> ≑repeat violation			
reading high but fridge was opened of closed and dering morning break time and a squage breakfast son drifter and was squage breakfast son drifter and a squage breakfast son drifter and a squage breakfast son drifter and a squage breakfast son drifter and present and chapping point and a squage place monitor and preplace as a capipation of a squage squage and a squage squage squage and a squage squag	Ite	n No	. Code Section	Priorit	y Level		/.	Lasted		tol tor			
during marning break time    Comp method on savsage breakfirst sandwides   Comp	-						1	( ) / s 4		gremoner of	closed		<del> </del>
Curap method on savsage breakfist sandvides and U3°F - Oh and savsage breakfist sandvides and a savsage brea	-					7 0	1	reak dib		Operica r	1105001		-
Person in Charge  Licensor:  Lice						across Markey	24	7/10	<u> </u>			<del> </del>	<del> </del>
Person in Charge    13° F - OK						Wrop method a	gga .	Saucaa	٠,	breakfast n	as of wielo	<del>, -</del>	<del> </del>
Person in Charge  Person in Charge  Sanitarian  Far left Sheeham Vending Microbiane  Severely rusted and chapping paint—  please monitor and replace as a caripount of a normal in good report of of or other charge of the control of other or other						43°F - 0K			• •		LI - vegas		
Severely rusted and chinpsing paint—  pleace monitor and replace as a caripment													
Person in Charge  Person in Charge  Date:  9.30-19  Licensor:  DCHD	For left Sheehan Lending								ing microla	ue.			
Person in Charge    Sanitarian   Sanitarian	Severely rusted and clipping part-									Anto			
Person in Charge  Date: 9.30-19  Sanitarian  Licensor:  DCHD						please monitor	Rr	nd ireal	au	e Vos equi	sound		
Person in Charge  Date: 9.30-19  Sanitarian  Licensor: DCHD						is no longer h	n a	intained		in good repor	1		
Person in Charge  Date: 9-30-19  Licensor: DCHD										y v			
Person in Charge  Date: 9.30-19  Sanitarian  Licensor: DCHD									<del>-,</del>				
Person in Charge  Date: 9.30-19  Sanitarian  Licensor:  DCHD													
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Sanitarian Licensor: DCHD	Per	son	in Charge	A N	2 1			4 a.			19		
DEPOSIT VIEW C. CRITICAL AND AND CRITICAL	Sai	nitari	an A	<i>y</i> • • •	/ * <b>V</b>	Lawrence James		Licensor:	: /	2000	<u> </u>		
			ITV LEVEL C	CDIT!		C. NO CONTION				10/11/	7 . 7		