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

N	ame of facility		Chec	ck c	one	License Number	Date					
	BASK CO	raration - Main	□ F	□ FSO \(\sigma\) FFE \(\sigma\)								
DIST WIFE CONST. 1 CC. IV					ate/Zip Code		1					
1175 MARTIN STREET					GREENVILLE, OH 45331							
Li	icense holder		Inspection Time Travel Time Category/Descriptive									
	ADOXIL	ending co		1	5	5	vending					
T	ype of Inspection (chec					Follow up date (if required)	Water sample date/result					
<b>,</b> 🗷	Standard ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce R	evi	ew □ Follow up	Follow up date (ii requirea)	(if required)					
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		FOODBORNE ILLNESS RISK FACTO	QS A	N	n Bliglic HE	NETH INTERVENTIONS						
N	Mark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it					observed N/A=not applicable					
T		Compliance Status	T	Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	□IN □OUT,Ă N/A	Person in charge present, demonstrates knowledge, ar performs duties	ıd	2	23	Proper date marking and disposition						
2	OIN DOUT D'NA	Certified Food Protection Manager		2	ad IN □ OUT	Time as a public health contr	ral: procedurae & records					
	<u>- 100 800 100 100 100 100 100 100 100 100</u>	Employee Health		-			•					
3	□IN □OUT ⊠(N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		, IN OUT	Consumer Advisor						
4	□IN □OUT ÞÆN/A	Proper use of restriction and exclusion		2	25 21/A 001	Consumer advisory provide	d for raw or undercooked foods					
5	TUN DOUT TOWN	Procedures for responding to vomiting and diarrheal ever	ts			Highly Susceptible Popu	ılations					
ric ·	OVT A N/O	Proper eating, tasting, drinking, or tobacco use	illene.	26	D IN D OUT	Pasteurized foods used; pro	phibited foods not offered					
<b>Z</b> 7_	IN OUT PNO					Chemical						
1	Start pulses the reserve of the second start of the second second start	reventing Contamination by Hands		Sien-	_ □ IN □ <sub>•</sub> ⊙UT	•						
85	OIN OUTENO	Hands clean and properly washed		2	<sup>27</sup> 「图N/A	Food additives: approved a	nd properly used					
9	□ IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ed	2	28 DIN OUT	Toxic substances properly ide	entified, stored, used					
10	TIN FOUT FIGURE	A large broad and the same facilities are same facilities and the same facilit				Conformance with Approved						
10	☐IN ☐OUT ☑(N/A	Adequate handwashing facilities supplied & accessible  Approved Source		2	□ IN □ OUT	Compliance with Reduced C specialized processes, and	Oxygen Packaging, other HACCP plan					
11	TUO □ NÌŒ	Food obtained from approved source		30	TUO II NI II OUT		· · · · · · · · · · · · · · · · · · ·					
12	□IN □ OUT □N/A ☑ N/O	Food received at proper temperature		3,	" -₩N/A □ N/O	Special Requirements: Fresh	Juice Production					
13		Food in good condition, safe, and unadulterated	$\dashv$	3	I DIN DOUT	Special Requirements: Heat	Treatment Dispensing Freezers					
14	□ IN □ OUT	Required records available: shellstock tags, parasite	$\dashv$	-	ПІМ ПОШ							
177	QN/A □ N/O	destruction		32	<sup>∠</sup> -ØN/A □ N/O	Special Requirements: Custo	m Processing					
	IMIN □ OUT	Protection from Contamination		33	3 ☑ N/A □ N/O	Special Requirements: Bulk \	Water Machine Criteria					
15	IN/A IN/O	Food separated and protected		$\vdash$								
16	N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	4 DIN DOUT	Special Requirements: Acidificriteria	ied White Rice Preparation					
17	Æ[N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		38	5 DIN DOUT	Critical Control Point Inspecti	on					
		rature Controlled for Safety Food (TCS food)		36	IN DOUT	Process Review						
18	□IN □OUT □N/A □N/O	Proper cooking time and temperatures		$\vdash$	- İZTİN/A							
19	□ IN □ OUT ;⊠N/A □ N/O	Proper reheating procedures for hot holding		37 口IN 口 OUT Variance								
,20	□ IN □ OUT ⑤N/A □ N/O	Proper cooling time and temperatures	2	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
21	□IN □OUT ☑N/A □N/O	Proper hot holding temperatures										
22	AND OUT DN/A	Proper cold holding temperatures										
							•					

#### **State of Ohio**

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

Type of Inspection

Date

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1440	Cood Patell Prost	GOOD RETAIL	DO LOTHE STORY			745 AKA				
M		ices are preventative measures to control the introc status (IN, OUT, N/O, N/A) for each numbered item: <b>IN</b>					ahle			
		Safe Food and Water	700	表达 化物物合物学的经验合物 医多种原物 计算量	ensils, Equipment and Vending	(Tappilo	dbic			
38	IN I OUT MA I N/O	Pasteurized eggs used where required	54	X(IN □ OUT	Food and nonfood-contact surfaces clear designed, constructed, and used	nable, pro	perly			
39	Ø-IN □OUT □N/A	Water and ice from approved source	55	□ IN □ OUT/IÓN/A	Warewashing facilities: installed, maintain strips	ed, used;	test			
5554			56	ĈÍN □ OUT	Nonfood-contact surfaces clean					
40	Main out on/a on/o	Proper cooling methods used; adequate equipment for temperature control			Physical Facilities	i de la companya da sa				
41	□ IN □ OUT,ĒN/A □ N/O	Plant food properly cooked for hot holding		TSIN □ OUT □N/A	Hot and cold water available; adequate	pressure				
42	☐ IN ☐ OUT ÎÎN/A ☐ N/O	Approved thawing methods used	58	MÍN □OUT	Plumbing installed; proper backflow dev	ices				
43	MIN OUT ON/A	Thermometers provided and accurate		□N/A □ N/O						
		Food Identification	59	□ IN □ OUT TIN/A	Sewage and waste water properly disposed	d				
44	MIN II OUT	Food properly labeled; original container	60	□ IN □ OUT-ĒŃ/A	Toilet facilities: properly constructed, supplied	ed, cleane	ed			
A.	Preven	ntion of Food Contamination		□ IN □ OUTÆÑ/A	Garbage/refuse properly disposed; facilities	maintaine	ed			
45	MIN OUT	Insects, rodents, and animals not present/outer openings protected  Contamination prevented during food preparation,	62	ESIN □ OUT □N/A□ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas					
46	IN □ OUT □N/A	storage & display	63		Adequate ventilation and lighting; designated areas user					
47		Personal cleanliness  Wiping cloths: properly used and stored	64	Ď√N □ OUT □N/A	Existing Equipment and Facilities					
49	□ IN □ OUT.₫N/A □ N/O	Washing fruits and vegetables	2.55	2 4 7 4 7 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Administrative					
Proper Use of Utensils										
50	MIN OUT ON/A ON/O	In-use utensils: properly stored	651	¹ IN □ OUT □N/A	901:3-4 OAC					
51	A/AEKTUO 🗆 NI 🗆	Utensils, equipment and linens: properly stored, dried, handled	66	□IN □ OUT SN/A	3701-21 OAC					
52	□ IN □ OUT ŒN/A	Single-use/single-service articles: properly stored, used								
53	☐ IN ☐ OUT ☐WA ☐ N/O	Slash-resistant, cloth, and latex glove use	650 Kirijan			uarakwi iraa	7841: 1945.0			
		Observations and Co Mark "X" in appropriate box for COS and R: COS=corre	御 きげい 抗絶		R=repeat violation					
Iten	No. Code Section Prior	ity Level Comment	/			cos	R			
		11015/00/100/1		7-10-5-						
		OCCHOTOR OF 9	-	11100	4 1011	<del></del>				
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Por	son in Charge				Date:					
1 GI:	on in Onarye	. 8	4	•	Date.					
San	itarian 🧳	1.		Licensor:	VIII					
	Lector	M			7 7 7 7		[			

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of Facility

#### **State of Ohio**

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

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Na	me of facility		Check o	_		License Number	License Number				
1	SASF COE	2008ation - 3Rafloor	□ FS	JFSO -DIRFE / /3   6/24/							
Ad	Idress	epopation - 3rd Floor etin Street	City/State/Zip Code								
۱, ۱	175 MAR	tin Street	GREENVILLE, OH 45331								
Lic	cense holder	wert is	Inspect			Travel Time		ntegory/Descriptive			
	APEX Lend	lina ca	15	<u>)</u>	] .	S S	1/	CNAINS			
						<del></del>					
	pe of Inspection (chec Standard □ Critical 0	ck all that apply) Control Point (FSO)    □ Process Review (RFE)    □ Varia	nce Revi	ew 🗆 i	Follow up	Follow up date (if requir	ed)	Water sample date/result (if required)			
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		<b>-</b> .	0.1011 25			(**************************************			
							······································				
_		FOODBORNE ILLNESS RISK FACTO			20100-0-100000-19000-0-0		Acres against the				
M	ark designated compile	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=ir	1 compl	iance OU	T=not in compliance N/O=	not o	bserved N/A=not applicable			
		Compliance Status				Compliance S					
	Maline Brown (1997) (1997) (1997) F	Supervision		T 45	Time/Te	emperature Controlled for S	Safety	Food (TCS food)			
1	□IN □OUT;☑(N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2	<sup>23</sup> □N/	position						
2	□IN □OUT ĒN/A	Certified Food Protection Manager  Employee Health	2		OUT A   N/O	Time as a public health o	contro	l: procedures & records			
3	□IN □OUT,⊠,N/A	Management, food employees and conditional employee	s;			Consumer Adv	isory				
		knowledge, responsibilities and reporting	2		_ OUT	Consumer advisory pro	vided	for raw or undercooked foods			
4 5	□IN □OUT ☑N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever			4						
٦	MIN DOOL MANY	Good Hygienic Practices	ils	TILIN	I □ OUT	Highly Susceptible P	****				
6	□IN □ OUT)를 N/O	Proper eating, tasting, drinking, or tobacco use	2			Pasteurized foods used	; proh	nibited foods not offered			
7	□ IN □ OUT ŪN/O·	Control of the Contro		,		Chemical					
		reventing Contamination by Hands			! □ OUT	Food additives: approve	ed and	d properly used			
8	OIN OOT MO	Hands clean and properly washed		', DN/	Α		, <b>G</b>	a proposity dood			
9	│ │ □ IN │ □ OUT  ⊅⊠N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 2	.8 □ IN .21 N//	I 🗆 OUT A	Toxic substances proper	ly ider	ntified, stored, used			
						Conformance with Approx	ved P	Procedures			
10	□IN □OUT 🗹 N/A	Adequate handwashing facilities supplied & accessible		'ai	I □ OUT	Compliance with Reduce					
44	ZÍN □ OUT	Approved Source		10N//		specialized processes,	and H	IACCP plan			
		Food obtained from approved source	3		I □ OUT A □ N/O	Special Requirements: F	resh .	Juice Production			
12	□N/A ☑N/O	Food received at proper temperature		⊿ □ IN	I 🗆 OUT	Chasial Doguiromento: L					
13	⊠IN □ OUT	Food in good condition, safe, and unadulterated		:IEIN//	A 🗆 N/O	Special Requirements, i	leat i	reatment Dispensing Freezers			
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3		A D N/O	Special Requirements: C	Suston	n Processing			
		Protection from Contamination	3	a □ IN	I 🗆 OUT	Special Requirements: B		ater Machine Criteria			
15	Z□-IN □ OUT □N/A □ N/O	Food separated and protected		*EJIN/A	A D N/O						
16	□IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		OUT	Special Requirements: A Criteria	cidifie	d White Rice Preparation			
17	TIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5   IN	OUT	Critical Control Point Insp	pectio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□ IN	□ OUT	Drococo Poview		· · · · · · · · · · · · · · · · · · ·			
18	□IN □OUT N⊒N/A □N/O	Proper cooking time and temperatures	36	- SETIN/Y		Process Review					
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	7 岩 N/A	TUO UT	Variance		- t			
20	□IN □OUT ĒŃ/A □N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
21	TIN OUT	Proper hot holding temperatures	f								
22	石IN □ OUT □N/A	Proper cold holding temperatures	4 1								

#### State of Ohio

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Type of Inspection

Nan	ne of Facil	ity		_					of Inspection	Date	,			
	BAS	F (0)	(PO,	1a+	ion - 3ºd F100v			57	andard	6/24/	/ <u>Z</u>	<u>&gt;</u> ⊘		
ulo s k							ATIALA	- 781, 176 S. Sav	r oo gaar ka ka ka ka ka ay ka ay ay ay ay ay ay ay ay ay ay ay ay ay		t sage over	Terroge gra		
		and the second of the second o	Anna Art., arriver	A 100- 11,000	GOOD RETAIL	- a - 91 ac ac-		A. 12-12 S. 15-12-12			val di e-	94,34		
Ma					preventative measures to control the intro I, OUT, N/O, N/A) for each numbered item: II							able		
William (cl. r-s)			The Secretary	Charles Market Mark	d and Water	53		15.00	nsils, Equipment and Ven	FOR STANDARD TO SERVE				
38	пип	A/ <b>À匣</b> ,TUO	□ N/O	Pasteu	ized eggs used where required	54	-⊊'IN □ OUT		Food and nonfood-contact designed, constructed, and		ıble, pro	perly		
39	89 ☐ IN ☐ OUT ☐ N/A Water and ice from approved			and ice from approved source	-	Warewashing facilities: installed, maintained								
1 - 3 - 3 - 3 C 2 - 3 - 3	Food Temp			erature Control	55	•	JIN/A	strips						
40		] A∖N□ TUC	□ N/O		cooling methods used; adequate equipment perature control	56	MOIN □ OUT		Nonfood-contact surfaces of Physical Facilities	dean		Trite:		
41		A/MPLTUC	□ N/O	Plant fo	od properly cooked for hot holding	57	EUN DOUTE	IN/A	Hot and cold water available; adequate pressure					
42		J A/M TUC	□ N/O	Approv	ed thawing methods used	58	>☑ IN □OUT		Plumbing installed; proper	backflow device	9S			
43	ng(IN □ (	OUT IN/A		Thermo	meters provided and accurate									
	1	7. Š. P. 1954. s.		Food lo	entification As	59	9 IN OUTINA Sewage and waste water properly disposed							
44	NI .IK	TUC		Food p	operly labeled; original container	60	□ IN □ OUT>E	<b>1</b> Ń/A	Toilet facilities: properly constructed, supplied, cleaned					
u Na Sasi			Prevent	tion of F	ood Contamination	61	ZKTUO U NI 🗆	ĮN/A	Garbage/refuse properly disp	osed; facilities m	aintaine	d		
45	MIN D C	TUC		opening	rodents, and animals not present/outer s protected	62	PEŢIN □ OUT		Physical facilities installed, noutdoor dining areas	naintained, and c	lean; do	gs in		
	石 IN D C			storage	ination prevented during food preparation, & display	63	TUO U OUT		Adequate ventilation and ligh	iting: designated	areas II	sed		
47		DUT □N/A DUTÆÍN/A [	□ N/O		al cleanliness cloths: properly used and stored		IN OUT D	JN/Δ	Existing Equipment and Facilit					
49		OUT 🗹 🗓 /A [			g fruits and vegetables									
Proper Use of Utensils				Administrative										
50	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored				65	ZĘŢÍN ☐ OUT ☐	IN/A	901:3-4 OAC						
51	☐ IN ☐ OUT>E[N/A Utensils, equipment and linens: properly stored, dried handled					66	□ IN □ OUT>Ę	]N/A	3701-21 OAC					
52														
53		N/A [☐ T.UC	□ N/O	Slash-re	esistant, cloth, and latex glove use									
					Observations and C									
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   corrected on-site during inspection   Priority Level   Comment   corrected on-site during inspection   Priority Level   Comment							cos	R						
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					10+10+C1C+OPCI	6		2.ba	CHON-					
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Person in Charge :							4.		Date:					
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page $\geq$  of  $\geq$ 

Name of Facility