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

Na	me of f	v.	d = 0	Check				License Number	Date				
Ĺ	sec	22 Ptuk	54m5 grap-Greenville 5410 st Johns Pd	□ FS	SO	₽ RFE		285	10/22/21				
Ad	dress	\(\cdot \)	(10 ())	City/St	tate	/Zip Code		4 4 6	, , , = 0				
	20	U) JOH	suillest Johns 120	006	26	zenvill	le.	OH 4533	31				
Lic	ense h			1		n Time	—←	<u> </u>	Category/Descriptive				
	MI	Lord	Systems inc		2	\nearrow		5	~15°				
Τv	pe of Ir		k all that apply)		<u></u> ^		L	Fallow we date (if we will all)					
7	Standar	d Critical	Control Point (FSO) □ Process Review (RFE) □ Varia	ance Rev	/iev	v □ Follow up	р	Follow up date (if required)	Water sample date/result (if required)				
	Foodbo	rne 🗷 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	9 0									
	Frank.	Habbara talah k	EOODBODNE II NECO DIOVERSO	50 ×4 N		DUDITO 11							
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													
	an dec	ngriated compile		not in compliance N/O=not	observed N/A=not applicable								
11.00	T-98-78-69		Compliance Status	et avere di	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
2.11	33.75.253		Supervision Person in charge present, demonstrates knowledge, a	Charle Div	Service Control			perature Controlled for Safe	ety Food (TCS food)				
1	□IN	□OUT_\D\N/A	performs duties	na	23	DN/A DN/		Proper date marking and d	lisposition				
2	□IN	OULEN/A	Certified Food Protection Manager		24		JT	Time as a sublished by	tools and a second				
			Employee Health		24	□ZnV/A □ N/α	0	Time as a public health cont	troi: procedures & records				
3	□IN I	OUT []/N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;				Consumer Advisor	ry				
4	□IN I	DOUT-2/N/A	Proper use of restriction and exclusion		25	□IN □OU	JT	Consumer advisory provide	ed for raw or undercooked foods				
5		□OUT ☑-N7A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Pop	ulations				
	-		Good Hyglenic Practices	1600	00	-PIN OL	JT	Pasteurized foods used; pr	ohibited foods not offered				
6 7		OUT-LIN/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	□N/A	Lot Str		ormaned reads flot offered				
2 Jul		with the graph of the graph with the	reventing Contamination by Hands		322		in the	Chemical	the state of the s				
8	□IN	□ OUT ☑ N/O	Hands clean and properly washed		27	JEMN □ OL □N/A) į	Food additives: approved a	and properly used				
						JEZ'IN □ OU	IT'		1,				
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or appro	ved	28		, ,	Toxic substances properly ic	dentified, stored, used				
	۱۷/۸	L 14/0	alternate method properly followed				C	onformance with Approved	Procedures				
10	□IN	□OUT 🛂 N/A	Adequate handwashing facilities supplied & accessible		29	□IN □ OU	O 100 (100)	Compliance with Reduced 0	er er i fant Cappagager og dag dan er film i grand Lagrager after og er i filmer				
		H OUT	Approved Source	ALCONOMICS FARSTER AND	2.5	Øħ/A	****	specialized processes, and	I HACCP plan				
11		□ OUT	Food obtained from approved source		30	IN OU	JT O	Special Requirements: Fres	h Juice Production				
12		Ø-N/O	Food received at proper temperature		-								
13		□ OUT	Food in good condition, safe, and unadulterated		31	ÆN/A □ N/C		Special Requirements: Heat	t Treatment Dispensing Freezers				
14		□ OUT □ N/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OU		Special Requirements: Cust	tom Processing				
		TO THE PARTY OF TH	Protection from Contamination	778-1078 10-76-7	\dashv	PN/A D N/G							
	.□#N	□ OUT			33	□ IN □ OU		Special Requirements: Bulk	Water Machine Criteria				
15	□N/A	□ N/O	Food separated and protected					One del De miles and A 11					
16		□ OUT □ N/O	Food-contact surfaces: cleaned and sanitized		34	N/A D N/C		Special Requirements: Acidi Criteria	ified White Rice Preparation				
17	-	□ OUT	Proper disposition of returned, previously served,		35	□IN □ OU	JΤ	Critical Control Point Inspec	tion				
	5-22-2-5	Time/Temne	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)	H2549	-	₽N/A		- Children Control Control Control Control					
	ПІМ	□ OUT			36	□IN □OU ZTN/A)	Process Review					
18	⊠ N/A	□ N/O	Proper cooking time and temperatures				IT						
19		OUT	Proper reheating procedures for hot holding		37	DN/A	•	Variance	6				
		□ N/O			I	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		<u></u>					
20		□ OUT □ N/O	Proper cooling time and temperatures		Ri	sk factore a	are fo	ood preparation practices	and employee hoheviors				
	-				tha	at are identifi	ied a	is the most significant con	ntributing factors to				
21		□ OUT □ N/O	Proper hot holding temperatures		fo	odborne illne	ess.						
								rventions are control me	asures to prevent foodborne				
22	Z IN	☐ OUT ☐N/A	Proper cold holding temperatures		ııır	ness or injury	/ .						

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State of Ohio

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Name of Facility	Type of Inspection Date	1
Beauty systems group - 6 Reev	ruile 30day 10/2	'z/z/_
GOOD RETAIL	PRACTICES	
Good Retail Practices are preventative measures to control the introd	duction of pathogens, chemicals, and physical objects into foo	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN	10、1000年,在10年的19年间,在1960年的日本的1960年的1960年,1960年,1960年,1960年的1960年,1960年,1960年,1960年,1960年,1960年,1960年,1960年,196	not applicable
Safe Food and Water	Utensils, Equipment and Vending	graditation in the
38 ☐ IN ☐ OUT ☑N/A ☐ N/O Pasteurized eggs used where required	54 MIN OUT Food and nonfood-contact surfaces cle designed, constructed, and used	anable, properly
39 ZIN □OUT □N/A Water and ice from approved source Food Temperature Control	55 ☑¹IN ☐ OUT ☐N/A Warewashing facilities: installed, mainta strips	ined, used; test
Proper cooling methods used adequate aguinment	56 IN OUT Nonfood-contact surfaces clean	
40 IN OUT ONA ONO Froper cooling metrious used, adequate equipment for temperature control	Physical Facilities	
41 ☐ IN ☐ OUT, ☐ N/O Plant food properly cooked for hot holding	57 MIN OUT N/A Hot and cold water available; adequate	pressure
42 IN OUT, IN/A N/O Approved thawing methods used	58 ☑ IN □OUT Plumbing installed; proper backflow de	vices
43 ☑ N □ OUT □N/A Thermometers provided and accurate		
Food Identification	59 ☑ OUT ☐ N/A Sewage and waste water properly dispos	ed
44 ► IN □ OUT Food properly labeled; original container	60 ☑ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supp	olied, cleaned
Prevention of Food Contamination	61 IN OUT N/A Garbage/refuse properly disposed; facilitie	s maintained
45	62 MIN OUT Physical facilities installed, maintained, ar outdoor dining areas	nd clean; dogs in
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display		
47 Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designate	ited areas used
48 ☐ IN ☐ OUT ☐ N/O Wiping cloths: properly used and stored	64 1 IN □ OUT □N/A Existing Equipment and Facilities	
49 ☐ IN ☐ OUT ☑Ñ/A ☐ N/O │ Washing fruits and vegetables	Administrative	
Proper Use of Utensils 50 In □ OUT □N/A □ N/O In-use utensils: properly stored	65 MIN DOUT DN/A 901:3-4 OAC	CT P Land Company of the Company of
Litensils equipment and linens; properly stored, dried		
handled	66 IN OUT IN/A 3701-21 OAC	
52 ☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use	·	
Observations and C	orrective Actions	
Mark "X" in appropriate box for COS and R: COS=corre		
Item No. Code Section Priority Level Comment		COS R
Satistacter	(d) therefore	
3001137000	TIDEUM!	
V		
Person in Charge Olivio McWale	Date: 10/22/21	
Sanitarian ()	Licensor:	
DDIODITY LEVEL: C - CDITICAL NC - NON CDITICAL		>

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

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