## State of Ohio

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

			· · · · · · · · · · · · · · · · · · ·						Date				
Name of facility Che							License Number	l .					
Triangle Inc.						IRFE	1169		11/17/21				
Triangle Inc.  Address  4036 St. Rt. 502						ity/State/Zip Code							
Ì	40	136 SI	Rt. 502		Greenville, OH. 45331								
License holder Inspe													
						'	ravel Time	C	Category/Descriptive				
Kelly Wilson						~	10		C25				
Type of Inspection (check all that apply)						\	Follow up date (if require	d)	Water sample date/result				
<u> </u>	Standa -	rd Dritical C	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w □·	Follow up			(if required)				
<u> </u>	F oodbo	orne 🖂 30 Day	□ Complaint □ Pre-licensing □ Consultation										
COODDODNE I INCCCDION CANTODO AND BURNING CONTRACTOR													
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 applicated.													
IVI	ark ue:	signated compli	ance status (IN, OO1, IN/O, IN/A) for each numbered it	em: IN=in	comp	llance OU	I=not in compliance N/O=n	ot c	observed N/A=not applicable				
			Compliance Status		Compliance Status								
	Direction.		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	, ZIN	□OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23		N 🗆 OUT /A 🗆 N/O	Proper date marking and disposition						
2	ΔĺΝ	□OUT □ N/A	Certified Food Protection Manager		<u> </u>	N 🗆 OUT	Time on a public health central and the second						
	90 555 ALC 1		Employee-Health	24	<sup>'</sup> □N	/A □ N/O	Time as a public health control: procedures & records						
3	⊠ÍN	□OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		FT IN	V □ OUT	Consumer Advisory						
4	MIM	□OUT □ N/A	Proper use of restriction and exclusion	25	DIN/		Consumer advisory provided for raw or undercooked foods						
5		□OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	Total		Highly Susceptible Pa	Highly Susceptible Populations					
	100-4	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	Good Hygienic Practices	Sales 1	DĞ1	N 🗆 OUT							
6		□ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	[]N	/A	Pasteurized foods used;	proi	nibited toods not offered				
7	D.IN	OUT   N/O	No discharge from eyes, nose, and mouth	353			Chemical	#Z					
20.141		P)	reventing Contamination by Hands	27	1	TUO 🗆 N	Food additives: approved and properly used						
8	,ÉÍIN	OUT   N/O	Hands clean and properly washed	21	□N/	/A	1 ood additives, approved	ı an	a property asea				
9		OUT .	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	IĴŒ NU□	N 🗆 OUT /A	Toxic substances properly	Toxic substances properly identified, store					
				Conformance will									
10	□IN	ŽÍOUT □ N/A	Adequate handwashing facilities supplied & accessible	29	ll .	TUO 🗆 V	Compliance with Reduce	ompliance with Reduced Oxygen Packaging, other					
			Approved Source	20	· DN/	/A	specialized processes, a	nd F	HACCP plan				
11		□ OUT	Food obtained from approved source	30		TUO   N/O	Special Requirements: Fr	esh	Juice Production				
12		□ OUT . ⊠ N/O	Food received at proper temperature										
13		□ OUT	Food in good condition, safe, and unadulterated	31		N □ OUT /A □ N/O	Special Requirements: He	eat T	reatment Dispensing Freezers				
	□IN	OUT	Required records available: shellstock tags, parasite			V DOUT							
14		. □ N/O	destruction	32		/A 🗆 N/O	Special Requirements: Cu	ustoi	m Processing				
Togate (access)			Protection from Contamination	20		TUO 🗆 V	Special Paguiroments D	ulle 14	Votor Maghine Culti!-				
15		□ OUT	Food separated and protected	33	□N/	/A □ N/O	Special Requirements: Bu	лк У	vater iviacninė Criteria				
		□ N/O	Toda doparated and proteoted		 	TUO 🔲 V	Special Requirements: Ad	cidifi	ed White Rice Preparation				
16	•	□ OUT □ N/O	Food-contact surfaces: cleaned and sanitized	34		/A   N/O	Criteria	, and	od Willie Mee i reparation				
17		□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	[] [N	N 🛮 OUT	Critical Control Point Insp	ectio	on				
TOTAL		Time/Tempe	rature Controlled for Safety Food (TCS food)	25.000	-	V 🗆 OUT							
18	□IN	OUT	Proper cooking time and temperatures	36	QΝ/		Process Review						
10	回N/A	□ N/O			ПІ	N 🗆 OUT							
19		□ OUT	Proper reheating procedures for hot holding	37	ŪΝ/	/A	Variance						
13	Ŋ.N/A 	□ N/O	Tropos reneating procedures for not notaling										
20		□ OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
	ΔÍΛ\V	□ N/O	po. sooming time and temperatures										
21		□ OUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
	I∏N/A	□ N/O	, d tallbalaction		Public health interventions are control measures to prevent foodborne								
22	□IN	□ OUT, ☐N\V	Proper cold holding temperatures		illness or injury.								

## State of Ohio

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

	10,007	7914	J.V	70.			Standard	11 <i>/1-7/</i>	27	
(EEE)/ 1990				GOOD RETAIL I		CHOES -				
	Good Retail	Practic	nes are r	preventative measures to control the introd	13/13/19/19 19/19	200 00 1 00 00 00 00 00 00 00 00 00 00 00	hemicals, and physical objects int	o foode		
Mark				OUT, N/O, N/A) for each numbered item: IN:					icat	ole.
		s	afe Food	and Water			Utensils, Equipment and Vending			
38 🗓	IN □ OUT □N/A	□ N/O	Pasteuri	zed eggs used where required	54	⊠ IN □ OUT	Food and nonfood-contact surface designed, constructed, and used	∍s cleanable, p	rop	erly
				nd ice from approved source	55	M IN □ OUT □N	Warewashing facilities: installed, r	naintained, use	d; te	est
	A IN EL OUT ENVA		AND MEDIC SPORT BY A LAB	cooling methods used; adequate equipment	56	MÍN □ OUT	Nonfood-contact surfaces clean			
	Í IN 🗆 OUT 🗀 N/A 🛭			erature control			Physical Facilities			
41 📮	IN 🗆 OUT: 🗆 N/A 🗈	IJ N/O₄	Plant for	od properly cooked for hot holding	57	IN DOUT DI	I/A Hot and cold water available; add	equate pressur	e	
<del> </del>	2   IN   OUT   N/A   N/O   Approve			d thawing methods used	58	r –	Plumbing installed; proper backfl	ow devices		
43 🗜	Į IN □ OUT □N/A		Thermor	neters provided and accurate		□N/A□N/O				
			Food Ide	entification	59			•		
44 )	IN OUT		Food pro	operly labeled; original container	60	M IN □ OUT □N	N/A Toilet facilities: properly constructed	, supplied, clea	nea	
		Prevent		ood Contamination	. 61	M DOT D				
45 K	Į IN □ OUT			rodents, and animals not present/outer s protected	62		Physical facilities installed, maintair outdoor dining areas	ned, and clean;	dogs	s in
46				nation prevented during food preparation, & display		□N/A□N/O				
47 Î	IN □ OUT □N/A			cleanliness	63	TUO U N I	Adequate ventilation and lighting; d	esignated areas	us	ed
	Í IN 🗆 OUT 🗆 N/A 🛭		Wiping o	cloths: properly used and stored	64	ID TUO D NI D	N/A Existing Equipment and Facilities			
لَّرْ 49 <u>)</u> لَّا	] IN 🗌 OUT 🗌 N/A 🛭			ruits and vegetables	ANTICON NOT UNI		Administrative			
50 K	] IN 🗆 OUT 🗀 N/A 🛭			e of Utensils tensils: properly stored	65	OIN OOUT (PI	N/A 901:3-4 OAC	2 3 4 2 4 monometric C 2 2 days from 19 days	anakaanka I	All markets
				equipment and linens: properly stored, dried,			<del></del>			
	IN OUT ON/A		handled		66	M D OUT DA	N/A 3701-21 OAC			
H	Ĵ IN □ OUT □N/A ] IN □ OUT □N/A [	7 N/O		se/single-service articles: properly stored, used sistant, cloth, and latex glove use						
33   j	TIVE COLEMA		Oldoll-16	Observations and Co	arre	etive Action				
				" in appropriate box for COS and R: COS=corre	CONSTRUCTION OF					
Item N	-1 1		ty Level	Comment			100 00 100 000	co	-	R
10	6.26	IN.	10	Observed no paper		owels in	Men's restroom			
							1		-	
ļ <u>.</u>				Tace 100	Kee	d Very	- Clean		_	
-				<u> </u>			•		-	
				Please out 1	Ac	Ene tree	sh cans for		-+	_
				Please get tels for trash cans for next inspection						
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Person in Charge 7 11/17/21										
<u></u>	Myss L		1 Kar.	<u> </u>			DCH D			
PRIO	RITY LEVEL: C ≠	CRITIC	CAL N	C = NON-CRITICAL			Page 2	of Z		

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