State of Ohio

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

N	ame of f		2 == 1000 () (Ch	eck o		License Number	Date				
	71/	1 410	2 collective (FSC) □ RFE	1 291	9/30/2				
A	ddress		,		ity/State/Zip Code							
						Greenville, OH 45371						
Li	cense h	older		Ine			vel Time	Category/Descriptive				
THE HILL CONDITION CCC					يمسر الصيد	(C)	Voi Tillio	Category/Descriptive				
_	1 () (- HIO			~~~	- Company		c>a				
نسا	y pe of Ir Standar		ck all that apply) Control Point (ESO) - El Process Povio	NW /DEE\	Davida	= =	Follow up date (if required					
☐ Standard - ☐ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation						w ⊔ Follow up		(if required)				
Ara :	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						
7			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	LIN	□OUT □ N/A	Person in charge present, demonstra	ates knowledge, and		-EIN DOUT						
Ľ		*******	performs duties		23	□N/A □ N/O	Proper date marking and	disposition				
2	DIN	□OUT □ N/A	Certified Food Protection Manager	marian was some entre and the	24	□ IN □ OUT	Time as a public health cor	ntral: procedures & records				
2.1.		100112000	Employee Health	A CONTRACTOR OF THE STATE OF TH		-⊡N/A □ N/O	Time as a public health control: procedures & records					
3	□IN I	□OUT □ N/A	Management, food employees and co knowledge, responsibilities and reporti	nditional employees;			Consumer Advis	ory				
4	f IIN I	□OUT □ N/A	Proper use of restriction and exclusion		25	☐ IN ☐ OUT ☐N/A	Consumer advisory provid	ded for raw or undercooked foods				
5	-		Procedures for responding to vomiting		96-1.1 833.10	/ Liw/	Highly Susceptible Populations					
			Good Hyglenic Practices	arra diaminodi ovojiko		□IN □ OUT	713					
6	□,iN	OUT 🗆 N/O	Proper eating, tasting, drinking, or tol	bacco use	26	N/A	Pasteurized foods used; p	prohibited foods not offered				
7	□IN	OUT INO	No discharge from eyes, nose, and n	nouth			Chemical					
		P	eventing Contamination by Hands			□IN □ OUT						
8	□IN	□ OUT □ N/O	Hands clean and properly washed		27	□N/A	Food additives: approved	and properly used				
		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28		Toxic substances properly identified, stored, used					
9				at foods or approved		□ IN □ OUT □N/A						
						Č	onformance with Approve	d Procedures				
10	□IN [⊒OUT □ N/A	Adequate handwashing facilities supp	plied & accessible		DIN DOUT	Compliance with Reduced					
			Approved Source		29	⊡N/A	specialized processes, an	d HACCP plan				
11	1	□ OUT	Food obtained from approved source		30	□ IN □ OUT	Special Requirements: Fre	ah Julaa Dradusti				
12		□ OUT □⁄N/O	Food received at proper temperature			□N/A □ N/O	Special Requirements, Fre	sti Juice Production				
12		<u> </u>			31	□ IN □ OUT .⊡N/A □ N/O	Special Requirements: Heat Treatment Dispensing Freezers					
13		□ OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		_							
14	i N/A	□ N/O	destruction	tags, parasite	32	□.IN □ OUT □N/A □ N/O	Special Requirements: Cus	stom Processing				
	7.00		Protection from Contamination			□IN □ OUT						
15	□ IN .	.₫ OUT			33	□N/A □ N/O	Special Requirements: Bull	k Water Machine Criteria				
10		□ N/O	Food separated and protected				0 115 1					
16		□ OUT □ N/O	Food-contact surfaces: cleaned and s	sanitized	34	□IN □ OUT □N/A □ N/O	Criteria	dified White Rice Preparation				
			Droppy diagosition of vature days in		-	TIN FLOUR						
17	ДIN	OUT	Proper disposition of returned, previous reconditioned, and unsafe food	usiy served,	35	□ IN □ OUT □N/A	Critical Control Point Inspe	ction				
		Time/Tempe	ature Controlled for Safety Food (TC	S food)	001	□ IN □ OUT	B B .					
18	□1N	OUT	Proper cooking time and temperature	S	36	.□N/A	Process Review					
	⊡·N/A	□ N/O	Topol cooking time and temperatures		2.7	□IN □ OUT	No.					
19		□ OUT	Proper reheating procedures for hot h	noldina	37	_□N/A	Variance					
	□N/A	LI N/O		olding								
20		OUT	Proper cooling time and temperatures									
	· · · · · · · · · · · · · · · · · · ·	(I/A □ N/O Troper cooling time and temperatures				Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to						
21		□ OUT					foodborne illness.					
	JZIN/A	LI N/U			Public health interventions are control measures to prevent foodborne							
22	□ IN	□ OUT □N/A	Proper cold holding temperatures		illi	ness or injury.		Passing to bievelit loodbotue				
- 1												

State of Ohio

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

Name of Facility	P (C)18C 4P CC	<u> </u>	Type of Inspection	Date //30/22								
102 1111	The Comment of the Co	No.	-3"C41 ((C1)(<u> </u>								
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												
	ate Food and Water	=in compliance Out=	Utensils, Equipment and Ven	and with the first the season arranged the construction of the season of								
38	Pasteurized eggs used where required	54 ,□ IN □ OUT		surfaces cleanable, properly								
39 □ IN □ OUT □ N/A	Water and ice from approved source	55	Moraugabing facilities, last	alled, maintained, used; test								
Foo	d Temperature Control		strips									
40 ☑ ÎN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces of Physical Facilities	lean								
41 IN OUT ON/A ON/O	Plant food properly cooked for hot holding	57 IN OUT]N/A Hot and cold water available	e; adequate pressure								
42 Î IN OUT N/A N/O	Approved thawing methods used	58 ⊡-IN □OUT	Plumbing installed; proper	Plumbing installed; proper backflow devices								
43 □-IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O										
	Food Identification	59 IIN OUT C	IN/A Sewage and waste water pro	perly disposed								
44 □1N □ OUT	Food properly labeled; original container	60 TIN DOUTE	N/A Toilet facilities; properly cons	tructed, supplied, cleaned								
	on of Food Contamination	61 DIN DOUT	N/A Garbage/refuse properly disp	osed; facilities maintained								
	Insects, rodents, and animals not present/outer openings protected	62 TIN OUT	Physical facilities installed, moutdoor dining areas	aintained, and clean; dogs in								
	Contamination prevented during food preparation, storage & display	□N/A□N/O	outdoor dirining droub									
/	Personal cleanliness	63 🗆 IN 🗆 OUT	Adequate ventilation and ligh	ting; designated areas used								
	Wiping cloths: properly used and stored	64 DIN OUT	IN/A Existing Equipment and Facilit	les								
	Washing fruits and vegetables oper Use of Utensils		Administrative									
	In-use utensils: properly stored	65 6 N D OUT 6	IN/A 901:3-4 OAC	-								
51 FIN FIGURE TIMA	Utensils, equipment and linens: properly stored, dried,	66 IN OUT	IN/A 3701-21 OAC	· .								
	handled Single-use/single-service articles: properly stored, used	00 1 11 1 001 1	110/A 3701-21 OAC									
53												
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								
) ()	1011112D 3000 1	20 CILLO	2 DIVICUS	6 0								
	PARTICLE JOSEPH 1	7/1/0										
	1 1											
Person in Charge Date: 9.76.22												
Sanitarian Licensor:												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page												