State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility					e		License Number	Date ,			
	CUS Pha	Marca #10150	□FSO □RFE			ĺ	1070	1/5/23			
Address MC/N 5/ 90/ 1007 E LOS STORTON DO TO					City/State/Zip Code						
	1007 8	400000000000000000000000000000000000000	GRONUME, OH US33!								
License holder					Inspection Time		l Time	Category/Descriptive			
CUS PHANNACY					- 30 - L		10	CIS			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varian							ollow up date (if required	,			
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revi	iew	V LJ F,ollow up	,		(if required)			
					77/						
		FOODBORNE ILLNESS RISK FACTO	RS AN	D	PUBLIC HE	EALT	H INTERVENTION:	S			
N	lark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN ≕i	in o	compliance O L	UT =nd	ot in compliance N/O=no	ot observed N/A=not applicable			
		Compliance Status		Compliance Status							
			Time/Temperature Controlled for Safety Food (TCS food)								
1	□IN □OUT ☑ N/A	Person in charge present, demonstrates knowledge, as performs duties	nd 2	23			Proper date marking and disposition				
2	□IN □OUT □·N/A	Certified Food Protection Manager		24 □ IN □ OUT			Time as a public health control: procedures & records				
	- 1866 (1861)	Employee Health		24	□N/A □ N/O		Time as a public flealin co	ontroi: procedures & records			
3	□IN □OUT □"N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; [Consumer Advis	ory			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	2	25	□ IN □ OUT □ N/A	Г	Consumer advisory provi	ded for raw or undercooked foods			
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal ever	ts			20072.20	Highly Susceptible Po	mulations			
		Good Hyglenic Practices		T	□IN □ OUT	Т		A Company of the Comp			
6	IN OUT N/C	0, 0,	2	26 .	-ÐN/A		Pasteurized foods used;	prohibited foods not offered			
7	□ IN □ OUT □ N/C						Chemical	1			
8		Preventing Contamination by Hands Hands clean and properly washed	2	27	□IN □ OUT □N/A	T	Food additives: approved	and properly used			
9	□-IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	28	.⊡^fN □ OUT □N/A	г .	Toxic substances properly	'identified, stored, used			
				Conformance with Approved Procedures							
10	¹∐IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	29	□ IN □ OUT □N/A		Compliance with Reduced specialized processes, ar	d Oxygen Packaging, other and HACCP plan			
11	OIN OUT	Food obtained from approved source	[3	30	□IN □ OUT		Special Requirements: Fre	esh Juice Production			
12	□ IN □ OUT □ N/A □ N/O	Food received at proper temperature	-	31	DN/A DN/O	-					
13	.□ IN □ OUT	Food in good condition, safe, and unadulterated			□N/A □ N/O		special Requirements, ne	at Treatment Dispensing Freezers			
14	DN/A DN/O	Required records available: shellstock tags, parasite destruction	3	32	ON O		Special Requirements: Cu	stom Processing			
		Protection from Contamination	2	33	□ N □ OUT		Special Requirements: Bul	lk Water Machine Criteria			
15	/□ IN □ OUT □ N/A □ N/O	Food separated and protected		7	DN/A D N/O						
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	34	□IN □ OUT □N/A □ N/O		Special Requirements: Aci Criteria	idified White Rice Preparation			
17	☑ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□IN □OUT -□ÏN/A	「	Critical Control Point Inspe	ection			
200		erature Controlled for Safety Food (TCS food)	30	K I	□ IN □ OUT	-	Process Review				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		+	DIN DOUT	_	Tocess Iveview				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	37	□IN □ OUT □N/A	\	/ariance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□ IN □ OUT □Ñ/A □ N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.							
22	d in □ out □n/a	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Nan	ne of Facility					Type of Inspection	Date /						
	CUS PVS	CIZAVIC	104 7 6154			SIGNOGA -	11/3/2	3					
CVS PROVINCION # 6/39 51 Chiclosed 1/3/23													
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													
IVI	ark designated compil			N≕In c	ompliance OU T=			oplica	ble				
STREET, STREET	Marian Albania	SECTION AND A CONTRACT OF THE CONTRACT OF T	od and Water	6.05 (8.5) 6.45 (88.5)		Utensils, Equipment and Ven Food and nonfood-contact		nroi	nerly				
38	Ď IN □ OUT □N/A [urized eggs used where required	54	□ N □ OUT	designed, constructed, and		, pro	Jony				
39	☐ IN □ OUT □ N/A	SERVE MICHAEL PROPERTY STATE HARES	and ice from approved source perature Control	55	DIN DOUTE	□N/A Warewashing facilities: Inst	alled, maintained, u	ısed; f	est				
40	☐ IN ☐ OUT ☐N/A ☐	Proper	cooling methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces	clean						
		for terr	perature control			Physical Facilities							
41	IN I OUT IN/A		ood properly cooked for hot holding	57		N/A Hot and cold water availab	ole; adequate press	sure					
42.			/ed thawing methods used	58		Plumbing installed; proper	backflow devices						
43	☐ IN ☐ OUT ☐N/A ☐ The		ometers provided and accurate		□N/A□N/O								
	Food		dentification				operly disposed						
44	4 🗇 IN 🗆 OUT Fo		properly labeled; original container	60									
			Food Contamination s, rodents, and animals not present/outer		61 □ IN □ OUT □N/A Garbage/refuse properly disposed;								
45	openin		gs protected	62	□ IN □ OUT	Physical facilities installed, r outdoor dining areas	naintained, and clea	n; dog	s in				
46			nination prevented during food preparation, e & display	63		Adequate ventilation and lig	https://decignoted.av						
47	☐ IN ☐ OUT ☐ N/A		nal cleanliness	l				us	eu				
48	OUT ON OUT ON/A		cloths: properly used and stored	64	D IN D OUT D	N/A Existing Equipment and Facili	ities						
43						Administrative							
50	Proper Use of Utensils				.⊠ÎN □ OUT □	N/A 901:3-4 OAC							
51	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored □ IN □ OUT □N/A Utensils, equipment and linens: properly stored, dried,			ļ. <u>L.</u>									
52		handle	<u>d</u>	66	OUT E	ĨÑ/A 3701-21 OAC							
<u> </u>			use/single-service articles: properly stored, used										
	53 DIN OUT NA NO Slash-resistant, cloth, and latex glove use Observations and Corrective Actions												
		Mark '	'X" in appropriate box for COS and R: COS=corr										
Iten	No. Code Section	Priority Level	Comment					cos	R				
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Sanitarian Licensor:													
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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