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

			Check or			License Number		Date		
	- Dohar Gerreral F20037 PF				□-RFE		1 d41		11/2//2/	
Ad	dress		City/Stat	/State/Zip Code						
	14467	57 Rt 127 N	ew weston, OHI 453-18							
License holder Inspe					Time	Tra	vel Time	Ca	tegory/Descriptive	
License holder \bigcirc)		5A	ĺ	CK	
							Fallers we date (if we will no		1 /	
Type of Inspection (check all that apply) □ Standard					□ Follow un		Follow up date (if required	1)	Water sample date/result (if required)	
		☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 110110	, , ,	□ 1 0110W up	´			(**************************************	
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 Sta			
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
	Section of the sectio	Person in charge present, demonstrates knowledge, ar	od .	Tr	IN ⊉OU	****	peracure controlled for ca	iery	1000 (1000)	
1	☑ÍN □OUT □ N/A	performs duties	23	³ [JN/A 🗀 N/O)	Proper date marking and	disp	position	
2	⊿Ñ □OUT □-Ñ/A	Certified Food Protection Manager Employee Health	24	4I -	IN □OU IN/A □N/O		Time as a public health co	ntrol	: procedures & records	
0.75	,	Management, food employees and conditional employee	2.73	era.			Consumer Advis	orv		
3	DIN □OUT □ N/A	knowledge, responsibilities and reporting	25	_ L	IN □ OU	T				
4	□ IN □ OUT □ N/A	Proper use of restriction and exclusion		<u>'</u> ן ב	IN/A	***********	Consumer advisory provid	Jea Jea	for raw or undercooked foods	
5	-□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its			Sign at	Highly Susceptible Po	pula	itions	
204		Good Hygienic Practices	26		JIN □ OU	Т	Pasteurized foods used;	proh	ibited foods not offered	
6	ĎIN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	20	L	<u>]N/</u> A	CONTACTOR		75130-41		
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands	Talento	7234			Chemical	14.5	Man 12 - The Control of the Control	
Chapte			27	71	JIN □ OU	Т	Food additives: approved	anc	properiv used	
8	ÚIN □ OUT □ N/O	Hands clean and properly washed		16	∄N/A 					
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28		I'IN □ OU IN/A	T	Toxic substances properly	iden	ntified, stored, used	
	. , 					2000	onformance with Approve	d P	rocedures	
10	·∐in □out □ n/a	Adequate handwashing facilities supplied & accessible	29	aı .	JIN □ OU	Т	Compliance with Reduced	1 Ox	ygen Packaging, other	
44	.⊡IN □ OUT	Approved Source Food obtained from approved source		_	3N/A		specialized processes, ar	10 m	ACCP plan	
11	DIN DOUT	Tood obtained from approved source	30	이분	IN □ OU ŒN/A □ N/Œ)	Special Requirements: Fre	∍sh J	luice Production	
12		Food received at proper temperature		╁	JIN 🗆 OU					
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	31	1 5	N/A D N/C	ò	Special Requirements: He	at Tr	reatment Dispensing Freezers	
14		Required records available: shellstock tags, parasite	32	21	JIN □ OU		Special Requirements: Cu	ston	Processing	
	□Ŋ/A □ N/O	destruction		_ [N/A □ N/C					
	Table 10 To the Common Com	Protection from Contamination	33		IN □ OU		Special Requirements: Bu	lk W	ater Machine Criteria	
15	□·IN □ OUT □N/A □ N/O	Food separated and protected	-	+			, ,			
16	□ IN □ OUT _⊡N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		JŅ □ OU BŇ/A □ N/O		Special Requirements: Aci Criteria	diffe	d White Rice Preparation	
17	⊒-ÍN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35] IN □ OU JÑ/A	Т	Critical Control Point Inspe	ectio	n	
04535	Time/Tempe	rature Controlled for Safety Food (TCS food)	Walle		JIN 🗆 OU	T:				
1.	□IN □ OUT		36	s I	IN/A		Process Review			
18	DNA DNO	Proper cooking time and temperatures		Ţ	JIN □ OU	T	.,,			
19	☐ IN ☐ OUT ☐Ñ/A ☐ N/O	Proper reheating procedures for hot holding	37		3N/A		Variance			
20	□ IN □ OUT	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						
	□N/A □ N/O		── tf							
21		Proper hot holding temperatures								
22	∄ÍN □ OUT □N/A	Proper cold holding temperatures			ss or injury				,	

State of Ohio

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

Name of Facility DOMAR GENERAL FACED 7	Type of Inspection Date								
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									
Safe Food and Water	1: Utensils, Equipment and Vending								
38 √ ☑ ÎN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	54 IN GOUT Food and nonfood-contact surfaces cleanable, prope designed, constructed, and used								
39 - ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	55 ☑ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, used; tes								
Food Temperature Control AD AT IN COLT ENVA ENVO. Proper cooling methods used; adequate equipment	strips 56 □ IN □ OUT Nonfood-contact surfaces clean								
40 IN IDOUT IDN/A ID N/O for temperature control	Physical Facilities								
41 IN OUT NA NO Plant food properly cooked for hot holding	57 / IN OUT ON/A Hot and cold water available; adequate pressure								
42 IN OUT NA NO Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices								
43 J.☑ IN ☐ OUT ☐N/A Thermometers provided and accurate									
Food Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed								
44 √☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT IN/A Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 ☐ IN-1☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained								
45 IN I OUT Insects, rodents, and animals not present/outer openings protected	62								
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display									
47 / IN I OUT IN/A Personal cleanliness	63 N OUT Adequate ventilation and lighting; designated areas use								
48 / ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored 49 / ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	64 IN I OUT IN/A Existing Equipment and Facilities								
49									
50 IN I OUT IN/A N/O In-use utensils: properly stored	65 / IN OUT ON/A 901:3-4 OAC								
51 IN I OUT IN/A Utensils, equipment and linens: properly stored, dried, handled	66 □ IN □ OUT/■N/A 3701-21 OAC								
52 IN OUT IN/A Single-use/single-service articles: properly stored, used									
53 / IN OUT IN/A N/O Slash-resistant, cloth, and latex glove use									
Observations and C Mark "X" in appropriate box for COS and R; COS=corr Item No. Code Section Priority Level Comment									
33 34H C. Ose(ve) half ga	o haif with a usery the								
CALL & NOLLN	1626 10 2027. Pledisted 0								
54 44A NC 2008/20 SER S OY									
VCAY CU/									
2/6/5.411 NC COSELES NO TIC	an trash can in it								
76 × 1001/1.									
Person in Charge (1) (2) (3) (4) (7) (7) (7)									
Den 7)08(let									
Sanitarian (Licensor:									
	7								

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page <u>____</u> of <u>____</u>