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

N	Name of facility			Check one			License Number		Date				
	New Madison Welmarket			□ FSO □ ŔFE			12074		112/19/2				
A	ddress		City/Ştate/Zip Code										
	11/4	N MAIN STREET	$ \Lambda I_{\ell}$	NO(1) MADIEM OUT /1821112									
License holder				Inspection Time		Trove	ravel Time		17740				
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			\circ			IIav	aver time C		ategory/Descriptive				
1011 11 11 11 11 11 11 11 11 11 11 11 11				1			40		<u> </u>				
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (REF) ☐ Variance						F	follow up date (if required	1)	Water sample date/result				
☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					☐ Follow up	Р			(if required)				
		2 To seeming 2 Conduction											
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	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	TI										
		Supervision	844 D	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
4	The Bour Bara	Person in charge present, demonstrates knowledge, ar	nd	T	□-IN □ OU		erature Controlled for Sa	lety	roou (1CS 100a)				
	□ IN □ OUT □ N/A.	performs duties	¹⁴ 2		□N/A □ N/C		Proper date marking and	dispo	osition				
2	□IN □OUT □ N/A	Certified Food Protection Manager		, 1	□JN □ OU	IT	The second the first transfer						
TR.		Employee Health		24 -	ÚN/A □ N/C	<u> </u>	Time as a public health cor	ntrol;	procedures & records				
3	ØÍN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;				Consumer Adviso	ory.					
4	DIN DOUT D N/A	Proper use of restriction and exclusion	2		⊒IN □OU [.] ⊒N/A	Т	Consumer advisory provid	led fo	or raw or undercooked foods				
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal even	ıts .	72.83				Annual States					
		Good Hygienic Practices		1	JIN □ OU.	T	Highly Susceptible Pop						
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	20		ZÍÑ/A	'	Pasteurized foods used; p	rohik	pited foods not offered				
7	☐ IN ☐ OUT ☐ N/O					Cornell C	Chemical						
	P	reventing Contamination by Hands		_ [⊐IN □ OU	т	E 1 100						
8	ÜN □ OUT □ N/C	Hands clean and properly washed	2	ַן וֹי	⊒N/A		Food additives: approved	and	properly used				
		No bare hand contact with ready-to-eat foods or approvalternate method properly followed		. [J∙IN □ OU	Т							
9	ONA OUT		ed 28		ÍN/A		Toxic substances properly	fied, stored, used					
	/	property removed	1			Cor	formance with Approve	d Pro	ocedures				
10	ÚIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		9 [JIN 🗆 OU	T	Compliance with Reduced	Oxv	gen Packaging, other				
		Approved Source		9 [JN/A		specialized processes, an	d HÂ	CCP plan				
11	DIN DOUT	Food obtained from approved source	31		IN □ OUT IN/A □ N/O		Special Requirements: Fre	sh Ju	ice Production				
12		Food received at proper temperature	-	+ "									
13	,≝IN □ OUT	Food in good condition, safe, and unadulterated	3.		IN □ OU1 IN/A □ N/O		Special Requirements: H		at Treatment Dispensing Freezers				
14	□IN □ OUT	Required records available: shellstock tags, parasite		+	JIN 🗆 OUT	_	0. 115						
old (regarded	□N/A □ N/O	destruction	[32	21	JN/A 🗆 N/O		Special Requirements: Cus	tom	Processing				
		Protection from Contamination	30		רטס 🗆 או 🗆		Special Requirements: Bull	c \A/c	ter Machine Criteria				
15	□-IN □ OUT □N/A □ N/O	Food separated and protected		<u> </u>	JN/A □ N/O	2	opoda noquilenta, bull	· vval	o waciile Chteria				
\dashv	□·IN □ OUT		34	<u>ا ا</u>	TUO 🗆 NI 🗆	т :	Special Requirements: Acid	dified	White Rice Preparation				
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		* Ç	⊒N/A □ N/O) (Criteria						
17	□IN □ OUT	Proper disposition of returned, previously served.		_ [TUO II NIE	Т							
180140120		reconditioned, and unsafe food	35		JN/A	'	Critical Control Point Inspec	ction	•				
		rature Controlled for Safety Food (TCS food)	36		TUO 🗆 NI 🗆	г	Process Review						
18	□IN □OUT □N/A □N/O	Proper cooking time and temperatures		15	JN/A	L 100999 VANIEM							
\dashv	tual .		37		IN DOUT	г ,	√ariance						
19	□IN □ OUT	Proper reheating procedures for hot holding			JN/A								
+	OIN OUT		_					_					
20	□N/A □ N/O	Proper cooling time and temperatures		Risk	c factors ar	re foo	d preparation practices	and	employee behaviors				
	□ IN □ OUT		- tr	hat	Risk factors are food preparation practices and employee behaviors nat are identified as the most significant contributing factors to								
21	J⊒N/A □ N/O	Proper hot holding temperatures	fo	ood	borne illnes	38.							
+			P	ub	lic health is	nterv	entions are control me	asu	res to prevent foodborne				
22 [.⊠ÍN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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Nai	me of Facility	MADISON SUPERAVA	alo.	Тур	e of Inspection Date	122	,						
		· in John Joy Con in Co	100	, 32tt	anticio 15/4	166	June .						
GOOD RETAIL PRACTICES													
M	Good Retail Practi ark designated compliance:	ices are preventative measures to control the intro	duction	of pathogens, che	micals, and physical objects into food	3.	;						
		status (IN, OUT, N/O, N/A) for each numbered item: I Safe Food and Water	N=In co		n compliance N/O=not observed N/A=n tensils, Equipment and Vending	ot applic	cable						
38,	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	□ IN Ó OUT	Food and nonfood-contact surfaces clear	nable, pr	operly						
39-	9 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source				designed, constructed, and used Warewashing facilities: installed, maintain	od upod	li toot						
	Fo	od Temperature Control		□ IN □ OUT □N/A	strips								
40	DIN DOUT DN/A DN/O	Proper cooling methods used; adequate equipment for temperature control	56·]·	-□ IN □ OUT	Nonfood-contact surfaces clean Physical Facilities								
41/	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available; adequate	ressure							
42.	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devi	ces							
43,	-□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	☐ IN ☐ OUT ☐N/A	Sewage and waste water properly disposed								
44,	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied	d, clean	ed						
	Preven	tion of Food Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities	maintaine	ed						
45	OUT OUT	Insects, rodents, and animals not present/outer openings protected]	□ IN □ OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; do	ogs in						
46	□ IN ☐ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O	outdoor drilling areas								
47	Ó IN □ OUT □N/A	Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lighting; designate	d areasι	used						
48	IN OUT ONA ONO	Wiping cloths: properly used and stored	64,	□ IN □ OUT □N/A	Existing Equipment and Facilities								
49	.□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative	100							
50		In-use utensils: properly stored	65	□ IN/Ů OUT □N/A	901:3-4 OAC	ACRES SEPTEMBER 121							
51	-É IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,											
52		handled Single-use/single-service articles: properly stored, used	66	□ IN □ OUT □N/A	3701-21 OAC								
53.	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C	orrec	tive Actions									
Item	No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS=corre by Level Comment	ected on	-site during inspection	R=repeat violation	cos							
<u>5</u> 4	1441 N	C Owned sea is	OV)	able	coolers		R						
		1400103 Clean	<u>ea</u> _										
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Pers	on in Charge	h to the			Date:								
Sanitarian 12-08-22													
Licensor:													
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