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

ſ	Name of facility		Ţ. · · ·							
		16 reens 1 103-77	Chec			License Number	Date			
ŀ	Address	J. 11 1 10 11			O □RFE	74	12 12 - 7.2			
1	Address 1000 e Main &				te/Zip Code					
-	1000 6	A A Lee () I	16	Leteralle, of US33/						
	Flocinge Holder		Inspe	cti	on Time		Category/Descriptive			
watgreens co.				2	S	<	Category/Descriptive			
	Type of Inspection (cl	heck all that apply)	ļ	~		T-0	()			
	☐ Standard ☐ Critic	al Control Point (FSO) ☐ Process Review (RFE) ☐ Var	iance Re	vie	w 🗆 Follow up	Follow up date (if required)	Water sample date/result (if required)			
-	□ 1 00dbollle □ 30 Da	ay □ Complaint □ Pre-licensing □ Consultation					(ii required)			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN OUT NO MARK)										
Г	Mark designated com	pliance status (IN OUT N/O N/A) for each numbered	JKS AI	NL	LANBLIC HEY	ALTH 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 applications. Compliance Status										
		Compliance Status		Compliance Status						
		Supervision Person in charge and the		00	Time/Te	mperature Controlled for Safe	ty Food (TCS food)			
	ON DOT.D N/A	Person in charge present, demonstrates knowledge, a performs duties	ind	23	LENN ET OUT	Proper date marking and di				
2	P □IN □OUT.□ N/A	Certified Food Protection Manager		├		The trial trial and an	aposition			
		Employee Health		24	DIAN DOUT	Time as a public health conti	ol: procedures & records			
3	DIN DOUT D N/A	Management, food employees and conditional employee	es;			Consumer Advisor				
4	DÍN DOUT D NA	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□ IN □ OUT					
5			- 1 1		. □N/A		d for raw or undercooked foods			
		Good Hyglenic Practices	nts			Highly Susceptible Popu	lations			
6		Proper eating, tasting, drinking, or tobacco use		26	□IN □ OUT □N/A	Pasteurized foods used; pro	hibited foods not offered			
7	│ □ IN □ OUT □ N/O	and model			/ (Chemical				
_		Preventing Contamination by Hands			□IN □ OUT					
8	L TIN LI OUT LI N/	O Hands clean and properly washed		27	□N/A	Food additives: approved ar	nd properly used			
9	□ĬN □ O∩L	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ed :	28	□IN □ OUT □N/A	Toxic substances properly ide	entified, stored, used			
10	DÍN DOUT NA	Adequate handwashing facilities supplied & accessible			C	onformance with Approved I	Procedures			
		Approved Source		29	□IN □ OUT □N/A	Compliance with Reduced O	xygen Packaging, other			
11	□N □ OUT	Food obtained from approved source		+	□IN □ OUT	specialized processes, and I	ACCP plan			
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fresh Juice Production				
13	DIN DOUT	Food in good condition, safe, and unadulterated	- 3	31	□ IN □ OUT □N/A □ N/O	Special Requirements: Heat T	reatment Dispensing Freezers			
14	│ □ IN □ OUT □ N/A □ N/O	Required records available: shellstock tags, parasite			□ IN □ OUT					
101		destruction Protection from Contamination		52	□N/A □ N/O	Special Requirements: Custor	m Processing			
	☑IN □ OUT		3		□ IN □ OUT	Special Requirements Pollina	John Marilla Original			
15	□N/A □ N/O	Food separated and protected	1 -	-	DN/A DN/O	Special Requirements: Bulk W	ater Machine Criteria			
6	□·IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3		DN/A DN/O	Special Requirements: Acidifie Criteria	d White Rice Preparation			
7	_D-IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:		□IN □ OUT	Critical Control Point Inspection	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)]	JIN □ OUT					
8	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36) [₫Ń/A	Process Review				
9	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	, [JN □ OUT JN/A	Variance				
0	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
1	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.						
2	□ IN □ OUT □N/A	Proper cold holding temperatures	P	Public health interventions are control measures to prevent foodborne illness or injury.						
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HEA 5302A Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio **Food Inspection Report**

Name of Facility Authority: Chapters 3717 and	d 3715 Oh	io Revised	Code								
walgreens 10377		Tvi	pe of Inspection	Date 2 12 - 2 2							
Department of the second of th			The Market	616-66							
GOOD RETAIL	PRACTIC	ES -									
Good Retail Practices are preventative measures to control the intro	duction of pa	athogens, che	emicals, and physical object	ets into foods							
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: If Safe Food and Water	N=in compliar	nce OUT =not	in compliance N/O=not obse	erved N/A=not applicable							
		u	Itensils, Equipment and Vend	ding .							
and a second sec	54, □ ÎN	OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, propei							
39 □ IN □ OUT □ N/A Water and ice from approved source Food Temperature Control	55 FI IN	□ OUT □Ñ/A	Warewashing facilities: insta								
。			strips								
40 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	_56 -⊡-1N	Ц ООТ	Nonfood-contact surfaces o	lean							
41 DIN OUT DN/A N/O Plant food properly cooked for hot holding	57 🗀 IN	OUT 🗆 N/A	Physical Facilities								
42 ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used			Hot and cold water availabl								
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	58 IN	□ N/O	Plumbing installed; proper	packflow devices							
Food Identification			_								
		OUT ON/A	Sewage and waste water pro								
1 334 property labeled, original container	60 □ IN	□ OUT □N/A	Toilet facilities: properly const								
Prevention of Food Contamination	61 🗗 IN	OUT DN/A	Garbage/refuse properly dispo	sed; facilities maintained							
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62□ IN		Physical facilities installed, ma	aintained, and clean; dogs in							
Contamination prevented during food preparation, storage & display	□N/A	□ N/O	outdoor dining areas								
47 IN OUT IN/A Personal cleanliness	63 ☐ IN	□ OUT	Adequate ventilation and light	ng; designated areas used							
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 🗖 IN	□ OUT □N/A	Existing Equipment and Facilitie								
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables											
Proper Use of Utensils			Administrative								
50 🗇 IN 🖂 OUT 🗆 N/A 🗋 N/O In-use utensils: properly stored	65 🗂 IN I	□ OUT □N/A	901:3-4 OAC								
51. □ IN □ OUT □N/A Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN I	□ OÚT □N/A	3701-21 OAC								
52 DIN DOUT DN/A Single-use/single-service articles: properly stored, used			0701-27 OAG								
53											
Observations and Corrective Actions											
Mark "X" In appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation											
Calle Caclary			MCROX Los	COS R							
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Person in Charge											
(X)			Date: /_) / /) /)	7							
Sanitarian ()											
Licensor:											
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL											
HEA 5303B Obje Depositment of the Viv. (1914)											

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