## State of Ohio

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

Name of facility Check one License Number Date														
Lasey's General STaro 43607					RFE		273		5/15/23					
A	ddress		Citv/S	City/State/Zip Code			/ / /							
	706 t m	ara ST	1011 (P) 0H4(380											
Lj	cense holder		Inspe	nspection Time Tra		Tra	vel Time	C	ategory/Descriptive					
The Case & MartoTia Company					)		25		C35					
	/pe of Inspection (che	ck all that apply)	I				Follow up date (if require	d)	Water sample date/result					
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					w 🗆 Follow u	р		•	(if required)					
	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														
2748	The state of the s	Compliance Status	Section 1	Compliance Status										
226		Supervision  Person in charge present, demonstrates knowledge, a	e d	Time/Temperature Controlled for Safety Food (TCS: food)										
1	ÖÍN □OUT□N/A	performs duties	na	23	N/A D N/O		Proper date marking and	dis	position					
2	□IN □OUT □ N/A	Certified Food Protection Manager	VP (4)	24	DIN DOL		Time as a public health co	ontro	l: procedures & records					
		Management food employees and conditional employees	18.55 18.5		□N/A □ N/G		Consumer Advis							
3	DIN DOUT DINA	knowledge, responsibilities and reporting		25	□N □ OU	JT		********	for raw or undercooked foods					
5	OUT N/A		nte		□N/A	10.0		**** ***	erre all the control of the second of					
		Good Hygienic Practices			□IN □ OU	IT	Highly Susceptible Ro	A CONTRACTOR						
6 7	OIN OUT ON/C	7 3, 3, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1,		26	□N/A	DE GALL	Pasteurized foods used;							
	and the second s	Preventing Contamination by Hands					Chemical a	175						
8	DIN DOUT DN/C	Hands clean and properly washed		27	□IN □ OU	' I	Food additives: approved	and	d properly used					
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□N/A □ OU	· · · · · · · · · · · · · · · · · · ·	Toxic substances properly identified, stored, used							
10	DIN DOUT D N/A	Adequate handwashing facilities supplied & accessible					onformance with Approve	Section News	ACCURACY OF THE PROPERTY OF TH					
	A STATE OF THE STA	Approved Source	15	29	DIN DOU	i	Compliance with Reduce specialized processes, as	d Ox nd H	ygen Packaging, other IACCP_plan					
11	DIN DOUT	Food obtained from approved source		30	DIN DOU	T	Special Requirements: Fro	esh .	luice Production					
12	□N/A ·□N/O	Food received at proper temperature		31										
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	DIN DOU		Special Requirements: He	eat I	reatment Dispensing Freezers					
14	│ □JN~ □ OUT   □N/A □N/O	Required records available: shellstock tags, parasite destruction	one manufacture	32	□IN □ OU		Special Requirements: Cu	ıston	n Processing					
15	DÍN DOUT	Protection from Contamination Food separated and protected		33	DIN DOU		Special Requirements: Bu	ılk W	ater Machine Criteria					
16		Food-contact surfaces: cleaned and sanitized		34		T	Special Requirements: Ac Criteria	idifie	ed White Rice Preparation					
17	□N/A□N/O □N/O□OUT	Proper disposition of returned, previously served,		35	□iN □ OU		Critical Control Point Inspe		n					
1,4	Time/Tempe	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)		_	□N/A		Ontrod Control Control							
18	DIN DOUT	Proper cooking time and temperatures		36	□IN □ OU <sup>-</sup>		Process Review							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OU □N/A	F 	Variance							
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors										
21	□N □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.										
22	MIN OUTON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

HEA 5302A Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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Nan	ne of Facility			Type of Inspection	Date								
	TOTAL Ca	Sey I Gouged Stop FI 360		Stanfag	5/18/2								
	ХУ Т												
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  Utensils, Equipment and Vending													
38			54 🔟 IN 🗆 OUT	Utensils, Equipment and Ven Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly								
39	□.IN □OUT □N/A	Water and ice from approved source		Warewashing facilities, inst	talled, maintained, used; test								
	Fo	od Temperature Control	55 DIN DOUT	□N/A strips	aned, maintained, used; test								
40		Proper cooling methods used; adequate equipment for temperature control	56,⊡ÍN □ OUT	Nonfood-contact surfaces of Physical Facilities	clean								
41		Plant food properly cooked for hot holding	57 ,🗔 IN 🗆 OUT	A STATE OF THE PERSON OF THE STATE OF THE ST	ple; adequate pressure								
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 □-IN □OUT	Plumbing installed; proper	backflow devices								
43	□/IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,									
		   Food Identification	59   IN   OUT	□N/A Sewage and waste water pro	onerly disposed								
			60 🔲 IN 🗆 OUT		, , ,,								
44	☐ IN □ OUT	Food properly labeled; original container											
	Preven	tion of Food Contamination	61 Q IN Q OUT										
45	□ OUT □ OUT	Insects, rodents, and animals not present/outer openings protected	62	Physical facilities installed, noutdoor dining areas	maintalned, and clean; dogs in								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	63	Adagusta vantilation and lini									
47		Personal cleanliness			hting; designated areas used								
49		Wiping cloths: properly used and stored  Washing fruits and vegetables	64 IN I OUT	□N/A Existing Equipment and Facili	ties								
10	CATEGORIE CONTRACTOR C	Proper Use of Utensils		Administrative									
50		□MA 901:3-4 OAC											
		In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,	65 ZIN □ OUT	•									
51	IN IN OUT IN/A	handled	66 IN OUT	□N/A 3701-21 OAC									
52 53		Single-use/single-service articles: properly stored, used											
55		Slash-resistant, cloth, and latex glove use		Electrical and the second s									
		Observations and C Mark "X" in appropriate box for COS and R: COS=corr											
Item	No. Code Section Priori	ty Level Comment		( /	COS R								
10	5.10 6	OBSERVED hand wolking	5,41( 4/ C	40mical both	· · · · · · · · · · · · · · · · · · ·								
		in them Plan	bead										
	12 43												
	2.4A) N	C Observed No Opt	munuger 's	CP.Tr Pl									
		3/4/1/d 542 10 al regular	munager 1s	95 11									
D	eon in Charge												
Person in Charge  Date:													
Environmental Health Specialist  Licensor:													
Mary engly													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page ) of )													

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