## State of Ohio

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

Ne	ıma af	facility	**		· · · · · · · · · · · · · · · · · · ·		License Number		D-4					
						Check one □ FSO □ RFE			License Number		Date			
	1.1	L	11(_	1 C FVICE / /					/23		6/1/23			
AC	dress	<u> ()()</u>	6	Main street		ty/State/Zip Code								
									ivel Time		Category/Descriptive			
Excel Petroleum   2							215		5		CZS			
Type of Inspection (check all that apply)							<u>.</u>		Follow up date (if require	d)	Water sample date/result			
□-Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation						iew	☐ Follow up	1			(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														
32 may 200			NAME OF TAXABLE PARTY.	Compliance Status		Compliance Status								
				Supervision		Time/Temperature Controlled for Safety Food: (TCS:food)								
1			□ N/A	performs duties	nd 2	23 IN I OUT			Proper date marking and disposition					
2	L LIN	ПОО	T □ N/A	Certified Food Protection Manager		24			Time as a public health control: procedures & records					
3	ΔÍΝ	□OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			т	Gonsumer Advis					
4	ΔÏΝ	□out	□ N/A	Proper use of restriction and exclusion	2		ON/A	1	Consumer advisory provided for raw or undercooked foods					
5	□IN	□ OUT	_ □ N/A		ts				Highly Susceptible Po	itions				
6	Z IN	ПОИТ	□ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use	2		□IŅ □ OU.	T-	Pasteurized foods used;	proh	ibited foods not offered			
7.			□ N/O	The state of the s		2000			Chemical .					
			P	reventing Contamination by Hands			□IN □OU	Т		MANUFACTOR OF THE PARTY OF THE				
8	/DIN	□ OUT	_ □ N/O	Hands clean and properly washed		27	□·N/A		Food additives: approved	and	properly used			
9		TUO 🗆 N/O	•	No bare hand contact with ready-to-eat foods or approx alternate method properly followed	/ed 2	28	□IN □ OU □N/A	11. T. S.	Toxic substances properly	- Const				
10	IN	TUO 🗆	. □ N/A	Adequate handwashing facilities supplied & accessible			□IN □OUT	C-200	onformance with Approve	中国				
				Approved Source	2	29	□N/A	ı	Compliance with Reduced specialized processes, as					
11	. DIN	TUOUT		Food obtained from approved source					Special Requirements: Fre	esh .	Juice Production			
12		TUO□ N/O□.		Food received at proper temperature	-	-4								
13	□IN	□OUT		Food in good condition, safe, and unadulterated		31 DIN DOUT			Special Requirements: He	eatment Dispensing Freezers				
14		OUT N/O		Required records available: shellstock tags, parasite destruction	3	32 L	□IN □OU1 □N/A □N/O		Special Requirements: Cu	ıston	n Processing			
			Ar Say	Protection from Contamination	7		□IN □OU7		Special Requirements: Bu	II \\	ater Machine Criteria			
15		UOUT O\N□.		Food separated and protected			□N/A □ N/O		- oposiai roquiomonio. Bu		ator Macrime Officia			
16		□ OUT		Food-contact surfaces: cleaned and sanitized	3		□IN □OU1 □N/A □N/O		Special Requirements: Ac Criteria	idifie	d White Rice Preparation			
17		□ OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	3		□IN □OU1 □N/A	Γ	Critical Control Point Inspe	ectio	n			
		Tim	e/Tempe	rature Controlled for Safety Food (TCS food)	3	ا	□IN □OUT	Г	Process Review					
18	□IN □N/A	OU N/C	Γ )	Proper cooking time and temperatures			□N/A		Process Review					
19		□ 0U		Proper reheating procedures for hot holding	3		DIN DOUT		Variance					
20		□ 0U1 □ N/O		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21		□ 0U1 □ N/O		Proper hot holding temperatures	1	that are identified as the most significant contributing factors to foodborne illness.								
22	ΠIN	וטס 🗆	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nar	ne of Facility	0			Type of Inspe	ction	Date							
		e Mayt			5+C/D	acret _	10/1/	23						
COOR PETAIL DRANTING														
	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	-111 00	mpilance OUI-i		quipment and Ven	MADE PARTY AND THE PROPERTY OF	t applica	able					
38	□IN □ OUT □N/A □ N/O	AND THE STATE OF T	54	□ IN □ OUT	Food an	nd nonfood-contact d, constructed, and	surfaces clean	able, pro	perly					
39 .	√⊡'IN □OUT □N/A	Water and ice from approved source		/ D.N. D.OUT.	Marouso	shing facilities: inst		d used:	test					
Tuesday Two-day	Foo	od Temperature Control	55		strips	sining recommon mon	anoa, mamamo	a, aoca,	1001					
40		Proper cooling methods used; adequate equipment for temperature control	56	,□ N □ OUT	SERVICE CONTRACTORS	l-contact surfaces of	olean							
41	_□.IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □	IN/A Hot and	cold water availab	le; adequate p	ressure						
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	.□ IN □OUT	Plumbin	Plumbing installed; proper backflow devices								
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A □ N/O										
		Food Identification	59	☑ IN □ OUT □	IN/A Sewage	and waste water pro	operly disposed							
44	□ IN □ OUT		-	d cleans										
44	Anna ann an t-ann an	Food properly labeled; original container				cilities: properly cons	·							
	Prevent	tion of Food Contamination	61	DIN DOUT D		/refuse properly disp								
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT □N/A □ N/O	Physical outdoor o	facilities installed, n lining areas	naintained, and	clean; do	gs in					
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	63		Adequate	e ventilation and ligh	ating: decignated	l aroan u						
47		Personal cleanliness  Wiping cloths: properly used and stored	64			Equipment and Facili			seu					
49		Washing fruits and vegetables	0-4		S. P. S.		ues	5-10-10-1 Mg/mg	feri ngarawa					
		roper Use of Utensils		i Agendalas (1915) I	, A	dministrative								
50		In-use utensils: properly stored	65	ſĹIN □ OUT □	IN/A 901:3-4 (	DAC								
51	□ IN □ OÙT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		IN/A 3701-21	OAC								
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used	-	I www.										
53	D IN □ OUT □N/A □ N/O													
		Observations and Co Mark "X" in appropriate box for COS and R. COS=correct				at violation								
Iten	No. Code Section Priorit	ty Level   Comment			. ,			cos	R					
7	3 344 (	- Observed Charolale	21	MULA de	149/5	129/25_	15/0	尸						
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Person in Charge  Date: 6-1-2-2														
Environmental Health Specialist  Licensor:														
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ЬK	IORITY LEVEL: C= (	CRITICAL NC= NON-CRITICAL				Page	r 🦈 of	(						

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