State of Ohio

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

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1			Check or ⊿″FSC		EE .	License Number	Date				
Dunny S Macp				4) 1/2/25							
Address City					ity/State/Zip Code						
Address City 308 Seaududy License holder Insp					Green. 110 OH 45331						
License holder				on Time	Tra	vel Time	Category/Descriptive				
Daniel Saintigum			60				<u>(35</u>				
Type of Inspection (check all that apply)						Follow up date (if required					
☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					llow up		(if required)				
ľ											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
. N	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN ≕in	complia	nce OUT=	not in compliance N/O=no	ot observed N/A=not applicable				
Compliance Status				Compliance Status							
	Supervision, 2				Time/Temperature Controlled for Safety Food (TCS food)						
1	.⊒IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2		OUT N/O	Proper date marking and	disposition				
2	,□M □ OUT □ N/A				24 DNA DNO Time as a public health control: procedures & records						
		Employee Health Management food employees and conditional employees:			-4_ Q-N/A Q N/O Filme as a public health control: procedures & records Consumer Advisory						
3	□IN □ OUT □ N/A	IIN □OUT □ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting			25 Consumer advisory provided for raw or undercooked food						
4	OUT DN/A	Proper use of restriction and exclusion		, EZIVA							
5		N/A Procedures for responding to vomiting and diarrheal events Good/Hygienic Practices			Highly Susceptible Populations						
6	□IN □OUT.□N/O	N □ OUT.⊒ N/O Proper eating, tasting, drinking, or tobacco use			26 D-N/A Pasteurized foods used; pronibited foods not offered						
7	DIN DOUT DIN/O					Chemical :					
8	Pi □ OUT,⊡*N/O	Preventing Contamination by Hands □IN □ OUT □ N/O Hands clean and properly washed		□ IN □ OUT Food additives: approved and properly used							
9	□IN □ OUT □N/A,⊡ Ñ/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved 2	3- D-IN D-N/A	□ OUT	Toxic substances properly identified, stored, used					
40	DIN DOUT DN/A	Adequate handwaching facilities conclind 9 engaged		- III	To the state of the special state	onformance with Approve					
10	PER LIGOT LIVA	□ OUT □ N/A Adequate handwashing facilities supplied & accessible Approved Source		D'N/A	OUT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11		Food obtained from approved source	30		OUT	Special Requirements: Fre	esh Juice Production				
12	□IN □OUT □N/A ☑N/O	Food received at proper temperature		- M/A	II N/O	Special Requirements: Fresh Juice Production					
13	DIN DOUT	Food in good condition, safe, and unadulterated	3		□ OUT □ N/O	Special Requirements: Heat Treatment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	33	32 □ IN □ OUT □ Special Requirements: Custom Processing		stom Processing					
. 4	Maria de la companya	Protection from Contamination	3:	4 1	□ OUT	Special Requirements: Pu	lk Water Machine Critoria				
15	.⊠ÍÑ □OUT □N/A□N/O	Food separated and protected		LIN/A	□ N/O	Special Requirements: Bulk Water Machine Criteria					
16	□IN ☑OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	N/A	□ OUT	Special Requirements: Ac Criteria	idified White Rice Preparation				
17	☑N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	□ IN □ N/A	☐IN ☐ OUT ☐ Critical Control Point Inspection						
		rature Controlled for Safety Food (TCS food)	36		□ OUT	Process Review					
18	□IN □ OUT □N/A⊅⊡ N/O	Proper cooking time and temperatures		LIN/A	OUT	_					
19	□IN □ OUT □N/A ⊡~N/O	Proper reheating procedures for hot holding	37	□.N/A		Variance					
20	□IN □ OUT □N/A-□ N/O	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 illness or injury.							
21	DIN DOUT	Proper hot holding temperatures	f								
22	□IN □ OUT □N/A	Proper cold holding temperatures									

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Nan	ne of Facility		Type of Inspection	Date							
	mail Place			Muldurd	5/15/23						
<i>p</i> / "					C.A.						
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											
i de ma		Safe Food and Water	=in compliance Ou1=	-not in compliance N/O=not obse Utensils, Equipment and Vend							
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 □ IN □ OUT	The state of the s	surfaces cleanable, properly						
39	□N □OUT □N/A	Water and ice from approved source	55 Q,IN C OUT C	111 (111 (111)							
600000	Foo	od Temperature Control	1 ucrose	strips							
40	DIN DOUT DN/A DN/O	Proper cooling methods used; adequate equipment for temperature control	56 IN IN OUT	Nonfood-contact surfaces cl Physical Facilities	ean						
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 ,⊠ IN □ OUT □	N/A Hot and cold water available	e; adequate pressure						
42		Approved thawing methods used	58 ☐ IN ☐OUT	Plumbing installed; proper t	oackflow devices						
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O								
		Food Identification	59 JIN OUT D	IN/A Sewage and waste water pro	perly disposed						
44	☐ IN ☐ OUT	Food properly labeled; original container	60 DIN DONLE	N/A Toilet facilities: properly const	ructed, supplied, cleaned						
	Prevent	tion of Food Contamination	61 IN OUT	□N/A Garbage/refuse properly dispo	osed; facilities maintained						
45	NIN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, ma	aintained, and clean; dogs in						
46	D'IN 🗆 OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O	outdoor dining areas							
47	□ IN □ OUT □N/A	Personal cleanliness	63 ,⊒ IN □ OUT	Adequate ventilation and light	ling; designated areas used						
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64 DIN DOUT D	□N/A Existing Equipment and Faciliti	es						
.49	□ IN □ OUT □N/A □•N/O	Washing fruits and vegetables	ME	Administrative							
		roper Use of Utensils									
50		In-use utensils: properly stored	65 IN OUT	N/A 901:3-4 OAC							
51	☐ N/A ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	66 PIN DOUTE]N/A 3701-21 OAC							
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used									
53		Slash-resistant, cloth, and latex glove use	da ka sapasa sa 15 20 % Sababa sa Sapasa sapasa								
		Observations and Co Mark "X" in appropriate box for COS and R: COS≍corre									
Item		ty Level Comment			COS R						
on co	2 3,4 F/b C	Observed prepuniting the	iluhan at 3	4 % PIC disco	udod -						
-		i lemt in Guil									
1.6	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1										
16	2 415 A1 6	- Observed dirty can ope	Har PIC	Seand							
	11000			fi .							
56	2 14.5 M A	C Observed bollow of	Protection STA	was room dity							
Person in Charge Date:											
Environmental Health Specialist Licensor:											
Envi	Licensor:										
PRIORITY LEVEL: (C= CRITICAL NC= NON-CRITICAL Page) of											

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