State of Ohio

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

| Name of facility Ch | | | | | | Z | | License Number | Date | | |
|--|--------------------------------|-------------|--|---------------------------------------|---|--------------------------------|-------------|--|--|--|--|
| | _Rar | HINC | 12t #57 | □FS | SO | Ď RFE | | 2/5 | 7/5/23 | | |
| Ac | dress | 2.5 , | V wagner acence | 01 | of EENULCE, OH 4533 (| | | | | | |
| 1525 N Wagner acene (C License holder per roleum Insp | | | | | | Time | Trav | el Time | Category/Descriptive | | |
| D. | Śtandard | ☐ Critical | ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation | ince Rev | /lew | □ Follow up | , 1 | Follow up date (if required |) Water sample date/result (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 | | | | | | | | | | | |
| Compliance Status Compliance Status | | | | | | | | | | | |
| 1 | | IOUT □ N/A | Supervision Person in charge present, demonstrates knowledge, a performs duties | nd | 22. | Time/ Zin dout Din/adn/o | F | perature Controlled for Sar Proper date marking and c | efy Food (TCS food) | | |
| 2 | organization constraints and a | IOUT □ N/A | Certified Food Protection Manager | | 24 | TUO II OUT | Т | Time as a public health con | trol: procedures & records | | |
| 3 | | IOUT 🗆 N/A | Management, food employees and conditional employee knowledge, responsibilities and reporting | | | JIN □ OUT | р. (-) Г | Consumer Adviso | | | |
| 4 | | OUT 🗆 N/A | | | 25 | □N/A | | | ed for raw or undercooked foods | | |
| 5 6 | 70 00 (100) | IOUT N/A | Good Hygienia Fractices | | [26 [| ⊒IN □ OUT ⊒N/A | , 13 г Г | Highly Susceptible Pop Pasteurized foods used; p | ulations rohibited foods not offered | | |
| 7 | | OUT NO | | | | | | Chemical 2 | | | |
| 8 | | OUT 🗆 N/O | reventing Contamination by Hands Hands clean and properly washed | | 27 | ⊒IN □ OUT ⊒N/A | | Food additives: approved a | | | |
| 9 | | | No bare hand contact with ready-to-eat foods or appro- alternate method properly followed | ved | 28 | ⊒łn □ out ⊐n/a | Γ | Toxic substances properly in | dentified, stored, used | | |
| | | | alternate method properly followed | 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | | | Col | nformance with Approved | l Procedures | | |
| 10 | | OUT N/A | Approved-Source | | วนา | TUO 🗆 NIC ANIC | r | Compliance with Reduced specialized processes, and | Oxygen Packaging, other d HACCP plan | | |
| 11 | | | Food obtained from approved source | : | | TUO 🗆 OUT 2'N/A 🗖 N/O | | Special Requirements: Fres | sh Juice Production | | |
| 12 | □N/A □ | ľŃ/O | Food received at proper temperature Food in good condition, safe, and unadulterated | | 31 | JIN DOUT | - | Special Requirements: Hea | t Treatment Dispensing Freezers | | |
| 14 | | OUT IN/O | Required records available: shellstock tags, parasite destruction | | | IN □ OUT | - | Special Requirements: Cus | tom Processing | | |
| 15 | DIN D | | Protection from Contamination Food separated and protected | | | JIN 🗆 OUT | | Special Requirements: Bulk | : Water Machine Criteria | | |
| 16 | | OUT | Food-contact surfaces: cleaned and sanitized | | | IN □OUT | - | Special Requirements: Acid | lified White Rice Preparation | | |
| 17 | | | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | IN □ OUT | | Critical Control Point Inspec | ation | | |
| | COM DESCRIPTION | Time/Tempe | rature Controlled for Safety Food (TCS food) | | | IN DOUT | | | | | |
| 18 | □IN □ □N/A □ | OUT | Proper cooking time and temperatures | 3 | 16 E | IN/A | | Process Review | | | |
| 19 | □IN □ □N/A □ | | Proper reheating procedures for hot holding | 3 | 37_ |]in □out]n/a - | | Variance | | | |
| 20 | | | 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 | □IN □ ☑N/A □ | | Proper hot holding temperatures | | | | | | | | |
| 22 | | OUT □N/A | Proper cold holding temperatures | | | | | | | | |

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| Droty MART | T/ 67 | | Type of Inspection | Date / 5 / 2 3 | | | | | | | | | |
|--|--------------------------------------|------------------|--|--|--|--|--|--|--|--|--|--|--|
| DARTY MART 757 Standard 7/5/23 | | | | | | | | | | | | | |
| | GOOD RETAIL PRA | CTICES | | | | | | | | | | | |
| Good Retail Practices are preventative m | neasures to control the introduction | n of pathogens, | chemicals, and physical object | ts 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 Vend | | | | | | | | | | |
| 38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used | | DIN DOUT | Food and nonfood-contact s designed, constructed, and u | surfaces cleanable, properly used | | | | | | | | | |
| 39 □ IN □ OUT □ N/A Water and ice from appr Food Temperature Control | 55 | ☑ IN □ OUT □ | N/A Warewashing facilities: insta | Warewashing facilities: installed, maintained, used; test strips | | | | | | | | | |
| | used; adequate equipment 56 | ☑IN □ OUT | Nonfood-contact surfaces of | lean | | | | | | | | | |
| for temperature control 41 □ IN □ OUT □N/A □ N/O Plant food properly cook | and for bot holding | | Physical Facilities | | | | | | | | | | |
| 42 DIN DOUT DN/A DN/O Approved thawing meth- | | | | | | | | | | | | | |
| 43 □ IN □ OUT □N/A Thermometers provided | | DNA DN/O | Plumbing installed; proper I | packflow devices | | | | | | | | | |
| Food Identification | 59 | .⊡·IN □ OUT □ | N/A Sewage and waste water pro | perly disposed | | | | | | | | | |
| 44 IN OUT Food properly labeled; of | original container 60 | ☑ IN ☐ OUT ☐ | | | | | | | | | | | |
| Prevention of Food Contamina | | | | | | | | | | | | | |
| 45 DINDOUT Insects, rodents, and anim | | DIN DOUT | Physical facilities installed, ma | | | | | | | | | | |
| openings protected 46 🗵 IN 🗆 OUT Contamination prevented | 02 | | outdoor dining areas | aintained, and clean; dogs in | | | | | | | | | |
| storage & display 47 □ IN □ OUT □ N/A Personal cleanliness | 63 | □ IN □ OUT | Adequate ventilation and light | Adequate ventilation and lighting; designated areas used | | | | | | | | | |
| 48 DIN DOUT DN/A NO Wiping cloths: properly u | used and stored 64 | - IN OUT O | N/A Existing Equipment and Faciliti | AS | | | | | | | | | |
| 49 IN OUT NA NO Washing fruits and vege | tables | | | | | | | | | | | | |
| Proper Use of Utensils | | | Administrative | | | | | | | | | | |
| 50 DIN OUT DN/A N/O In-use utensils: properly | | | N/A 901:3-4 OAC | | | | | | | | | | |
| handled | | Q TUO O NI O | N/A 3701-21 OAC | | | | | | | | | | |
| | articles: properly stored, used | | | <u> </u> | | | | | | | | | |
| 53 | | | | | | | | | | | | | |
| Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation | | | | | | | | | | | | | |
| Item No. Code Section Priority Level Comment | | 0 | | COS R | | | | | | | | | |
| | TSTATA | 1 (2) | - 10 CAPEL | | | | | | | | | | |
| | 114011 | 1 | 11/3/11 | | | | | | | | | | |
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| Person in Charge Date: | | | | | | | | | | | | | |
| Environmental Health Specialist Licensor: | | | | | | | | | | | | | |
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| 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)