State of Ohio

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

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Name of facility Chec							License Number	Date /				
VFW # 726)						2°FSO □ RFE						
Address City/						ity/State/Zip Code						
219 NO410 ST 6						Greenville OH 45331						
License holder Inspe						spection Time Travel Time Category/Descriptive						
1	FWPO	05/ /26/	()	(<u>/</u>		10	11635				
Type of Inspection (check all that apply) ./☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re							Follow up date (if required)	Water sample date/result (if required)				
		□ Complaint □.Pre-licensing □ Consultation	nce Re	NIGN	/ LI FOIIC	ow up		(ii required)				
糖	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											
IV	ark designated compile	THE CONTRACT OF THE CONTRACT O										
Compliance Status						Compliance Status Time/Temperature Controlled for Safety Food (TCS food)						
2-5-5		Supervision Person in charge present, demonstrates knowledge, and										
1	Jain Dout DN/A	performs duties		23	□N/A □	N/A □ N/O	Proper date marking and disposition					
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health		24	DIN C		Time as a public health control: procedures & records					
793		Management, food employees and conditional employee	ıs'			7 14/0	Consumer Adviso	ry				
3	□IÑ □OUT □ N/A	knowledge, responsibilities and reporting		25	DIN E	OUT	Consumer advisory provide	ed for raw or undergooked foods				
4	DIN DOUT DN/A			20	□N/A		Consumer advisory provided for raw or undercooked					
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices:	AND RESIDENCE		DIN C	1 OUT	Highly Susceptible Pop					
6	□IN □OUT.⊡-N/O	Proper eating, tasting, drinking, or tobacco use		26	.□·N/A		Pasteurized foods used; pr					
7	OVN □ TUO□ NÌ⊡,		20 2524	4	T		Chemical 4					
8	OUT NO	reventing Contamination by Hands Hands clean and properly washed	02.932	27	□IN □] OUT	Food additives; approved a	and properly used				
9	. Ди,	Transc order and properly washed	 - 	-	ZIN C	1 OUT						
	□IN □ OUT □N/A/□ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		28	N/A	1001	Toxic substances properly in	dentified, stored, used				
		akemate metrou properly renewed				C	onformance with Approved	Procedures				
10	DOUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source			□IN □	TUO	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	.⊡N □OUT	Food obtained from approved source		30	-	JOUT						
12	DIN DOUT	Food received at proper temperature		30			Special Requirements: Fresh Juice Production					
13	-dín □out	Food in good condition, safe, and unadulterated		31	□IN □] OUT] N/O	Special Requirements: Heat Treatment Dispensing Freezers					
14	DIN DOUT	Required records available: shellstock tags, parasite		32	DIN E		Special Requirements: Cus	tom Processing				
25.56	ZŪÑ/A □N/O	destruction Protection from Contamination			, ⊡.N/A □		The state of the s	Υ				
	,⊡Ń □OUT			33	□ IN □ □ N/A □		Special Requirements: Bulk	: Water Machine Criteria				
15		Food separated and protected			DIN D	OUT	Special Requirements: Acid	lified White Rice Preparation				
16	□IN .□OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	, D.N/A		Criteria	mod Trinto Trios Proparation				
17	-DOUT NE	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN E □N/A	TUO	Critical Control Point Inspec	etion				
11	. Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □	JOUT	Process Review					
18	□IN □ OUT □N/A □ Ñ/O	Proper cooking time and temperatures			. □:N/A		T TOOCOO TO TOO					
19	□IN □ OUT □N/A ,☑ ~ N/O	Proper reheating procedures for hot holding		37	DIN C		Variance					
20	OIN OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□IN □ OUT □N/A-□*N/Ö	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne								
22	OUT ON/A	Proper cold holding temperatures		illness or injury.								

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

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Name of Facility								Type of Inspection	Date	1 '3		
$\coprod \!$	<u> </u>	W	10	f. (e				Standard	6/6/ a	<u> </u>		
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
l Ma	ark d				OUT, N/O, N/A) for each numbered item: IN		, , ,			applica	able	
			Salah Bala	INVESTIGATION OF	and Water		rkines, envektore	Utensils, Equipment and Ven				
38	ا 🗆	N 🗆 OUT 🗹 Ñ/A 🗆	1 N/O	Pasteuri	zed eggs used where required	54	-B√IN □ OUT	Food and nonfood-contact designed, constructed, and		ble, pro	perly	
39 JOIN OUT ON/A Wa				Water a	nd ice from approved source	55		TN/A Warewashing facilities: inst	alled, maintained	i, used;	test	
Food Temperature Control						strips						
40			Proper cooling methods used; adequate equipment for temperature control		56 DIN DOUT		Nonfood-contact surfaces of Physical Facilities	lean				
41		N □ OUT □N/A,⊡	N/O	Plant foo	od properly cooked for hot holding	57	.⊡ÍN □ OUT □	□N/A Hot and cold water availab	le; adequate pre	essure		
42	O/N D, A/ND TUO D NI D		N/O /	Approved thawing methods used		58 ☑ Ñ □ OUT		Plumbing installed; proper	Plumbing installed; proper backflow devices			
43	☑ N □ OUT □N/A Th		Thermor	neters provided and accurate	□N/A□N/O			4. 4				
1,457,00		Karak Kelandan Apida Ingl	, es	ood Ide	entification	59	DIN DOUTE	□N/A Sewage and waste water pro	perly disposed			
44	. _{[□}	N 🗆 OUT		Food pro	pperly labeled; original container	60	D-IN O OUT C	N/A Toilet facilities: properly cons	tructed, supplied,	, cleane	d	
Preven			ALE CALLMANDED - CA	tion of Food Contamination			☑ N □ OUT □	□N/A Garbage/refuse properly disp	osed; facilities ma	aintaine	d	
45	45 IN II OUT			Insects, rodents, and animals not present/outer openings protected			OUT OUT	Physical facilities installed, noutdoor dining areas	naintained, and cl	lean; do	gs in	
46	OUT OUT			Contamination prevented during food preparation, storage & display		□N/A□N/O						
47	1.1.1	N □ OUT □N/A			I cleanliness	63		Adequate ventilation and ligh		areas u	sed	
					cloths: properly used and stored	64			des	on the state of the	Silator Balilla - V	
49 ☐ IN ☐ OUT ☐N/A ☐ N/O ☐ Washing fruits and vegetables Proper Use of Utensils								Administrative		4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
50	☐ÎN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored				tensils: properly stored	65	J TUO II II II II	INÍA 901:3-4 OAC				
51	<u>_</u>	□ IN □ OUT □ N/A Utensils, equipment and linens: properly stored, dried, handled				66	OUT C	□N/A 3701-21 OAC	·····			
52	-	□ OUT □ N/A Single-use/single-service articles: properly stored, used										
53		N □ OUT □N/A ቪ·	-N/O :	Slash-re	sistant, cloth, and latex glove use	200000000000000000000000000000000000000				E-0302468	GMZER.	
	, et e	2006		Mark "X	Observations and C	10000 10000	THE SALE SALES OF THE SALES OF					
Iten	n/No	. Code Section	Priority	/ Level	Comment ,					cos	R	
	<u> </u>	4,5,41	_(_		Observed dirty ser) /	Mach , ap.	of Copping	<u> </u>	-0		
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<u></u>												
 												
Por	enn.	in Charge	1	<i>-[</i>]]	(francisco)		····	Date:	/2 ~	1 -	<u> </u>	
Person in Charge Shear (Date: 6/6/3												
Env	Environmental Health Specialist Licensor:											
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2												

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