State of Ohio

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

Na	ame of facility	1	Check				License Number	Date		
	Mic	Imark Corporation	¥Q FS	SO_	□ RFE		272	8-7-23		
Ac	Address (a) Vistala			City/State/Zip Code						
	(d) vistation				Versailles OH 45380					
Lie					Time		, , , , , , , , , , , , , , , , , , , ,	Category/Descriptive		
	midmark Corporation				$\hat{}$		20	(4)		
- T	pe of Inspection (chec		~ 10			Follow up date (if required)	Water sample date/result			
	Standard Critical C	nce Rev	view	☐ Follow	up		(if required)			
	Poodboille La 30 Day	□ Complaint □ Pre-licensing □ Consultation					,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
M	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered if	tem: IN=	in co	ompliance	OUT=	not in compliance N/O=not	observed N/A=not applicable		
		Compliance Status		Compliance Status						
			Time/Temperature Controlled for Safety Food (TCS food)							
1	ZIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd		ZTÎN □O □N/A□N		Proper date marking and d	isposition		
2	DIN DOUT DN/A	Certified Food Protection Manager			DIN DO		Time as a public health cont	unali range di una D una anda		
		Employee Health		24	ZTN/A 🔲 N	I/O				
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting				1 1 T	Consumer Advisor			
4	DIN DOUT DINA	Proper use of restriction and exclusion		25	DIN DO Zin/a)U r	Consumer advisory provide	ed for raw or undercooked foods		
5	ZIN DOUT DN/A		nts				Highly Susceptible Pop	ulations.		
6	ØIN □OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26 [DIN DO ZIN/A	UT	Pasteurized foods used; pr	ohibited foods not offered		
7	DIN DOUT DNO						Chemical			
	Pr	eventing Contamination by Hands			Znín □ o	UT				
8	MIN DOUT DN/O	Hands clean and properly washed		27 4	□N/A		Food additives: approved a	and properly used		
9	ØIN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approv alternate method properly followed	ved	28 1	ZIN 🗆 O	UT	Toxic substances properly id	dentified, stored, used		
						Co	onformance with Approved	Procedures.		
10	DIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	A mark	20 I	JIN □0	Particular Annual Control	Compliance with Reduced 0	Oxygen Packaging, other		
11	DIN DOUT	Approved Source Food obtained from approved source		t	ZÎN/A	· 17	specialized processes, and	HACCP plan		
	□IN □OUT				⊒in □o Zin/a□n		Special Requirements: Fres	h Juice Production		
12	LINA (ZINO	Food received at proper temperature		31		UT	Special Requirements: Heat	Treatment Dispensing Freezers		
13	DIN DOUT	Food in good condition, safe, and unadulterated			ZÍNA 🗆 N. Din 🗆 O			Troumont Diopononia , 10020.0		
14		Required records available: shellstock tags, parasite destruction			JIN □O ZÍN/A □ N		Special Requirements: Cust	om Processing		
		Protection from Contamination		ا ۵۵	JIN 🗆 O	UT	Special Requirements: Bulk	Water Machine Criteria		
15	ØIN □OUT □N/A□N/O	Food separated and protected			ZN/A 🗆 N	/0	Openial (Yogunomomo, Dam	Water Machine Officia		
16	ZIN DOUT	Food-contact surfaces: cleaned and sanitized		34	IN □O ZÑ/A□N	UT /O	Special Requirements: Acidi Criteria	ified White Rice Preparation		
17	ZIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □O	UT	Critical Control Point Inspect	tion		
	Time/Temper	rature Controlled for Safety Food (TCS food)		[O NIC	UT	Description	The state of the s		
18	MIN OUT	Proper cooking time and temperatures		36	ÍN/A		Process Review			
19	ZIN OUT	Proper reheating procedures for hot holding		37	JIN DO	UT	Variance	103		
20	ZÍN 🗆 OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	ZIN OUT	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 illness or injury.						
22	ZÍN 🗆 OUT 🗆 N/A	Proper cold holding temperatures								

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Name of Facility	Type of Inspection / Date									
Midmark Corporation	Standard/CCP 8-7	-23								
' GOOD RETAIL	PRACTICES	Z. Marian Paris								
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: II		pplicable								
Safe Food and Water	Utensils, Equipment and Vending									
38 N OUT N/A N/O Pasteurized eggs used where required	54 N OUT Food and nonfood-contact surfaces cleanable designed, constructed, and used	e, properly								
39 S IN □OUT □N/A Water and ice from approved source Food Temperature Control	55 Min I OUT IN/A Warewashing facilities: installed, maintained, strips	used; test								
Proper gooling methods used, adequate equipment	56 NI IN DOUT Nonfood-contact surfaces clean									
40 N IN COUT CHAIN OF THOSE Cooling Themods used, adequate equipment for temperature control	Physical Facilities									
41 S IN OUT OUT N/A N/O Plant food properly cooked for hot holding	57 SIN OUT N/A Hot and cold water available; adequate pres	Hot and cold water available; adequate pressure								
42 'N OUT N/A N/O Approved thawing methods used	- %	Plumbing installed; proper backflow devices								
43 NIN OUT N/A Thermometers provided and accurate										
Food Identification	59 N □ OUT □N/A Sewage and waste water properly disposed									
44 ☐ IN ☐ OUT Food properly labeled; original container	60 🔼 IN 🗍 OUT 🔲 N/A Toilet facilities: properly constructed, supplied, o	cleaned								
Prevention of Food Contamination	61 N. IN OUT NA Garbage/refuse properly disposed; facilities main	ntained								
45 NIN OUT Insects, rodents, and animals not present/outer openings protected	62 N D OUT Physical facilities installed, maintained, and clear outdoor dining areas	an; dogs in								
Contamination prevented during food preparation, storage & display										
47 DIN OUT DN/A Personal cleanliness	63 N IN OUT Adequate ventilation and lighting; designated ar	eas used								
48 ⊠ N □ OUT □N/A □ N/O Wiping cloths: properly used and stored 49 ☑ N □ OUT □N/A □ N/O Washing fruits and vegetables	64 N IN OUT IN/A Existing Equipment and Facilities									
49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables Proper Use of Utensils	Administrative									
50 N IN OUT N/A N/O In-use utensils: properly stored	65 0 IN 0 OUT 0/1/A 901:3-4 OAC									
51 IN I OUT IN/A Utensils, equipment and linens: properly stored, dried, handled	66 Z IN U OUT UN/A 3701-21 OAC									
52 S IN OUT N/A Single-use/single-service articles: properly stored, used										
53 KQ IN OUT ON/A N/O Slash-resistant, cloth, and latex glove use										
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	rected on site during inspection in the epear violation	cos R								
	1000 (a nont									
1011) 700	in spection									
Critical Control Yount										
No Cotto										
/ /	- U 11/CMI)									
Day to 01										
Person in Charge emailed to tamme verta	Date: 0-7-73	,								
emailed to tammeyers	Licensor:)								
Calhanten	DCHD									
PRIORITY LEVEL: C= CRITICAL NC NON-CRITICAL	Page Z of 7	Z								
HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)										