State of Ohio

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

Name of facility Che							e		License Number		Date	
Dairy King						,□ FSO □ RFE			700		8-14-23	
Ac	ddress		-1-		City/S	y/State/Zip Code						
			<u>S(</u>	23 Mactio	(-	Greenville, OH 45331						
Lie	cense l	older	*a.		Inspe	Inspection Time Tr		Tr	ovel Time Ca		tegory/Descriptive	
John Bourgardner									10		(75)	
Type of Inspection (check all that apply)									Follow up date (if required	d)	Water sample date/result	
- N	Standa			Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	eviev	v □ Follo\	w up			(if required)	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
M	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						
				Supervision,		Time/Temperature Controlled for Safety, Food (TCS food)						
1 .	<u> </u>		□ N/A	Person in charge present, demonstrates knowledge, at performs duties	na	23			Proper date marking and	disp	position	
2	NOIN	∐ OU1	□ N/A	Certified Food Protection Manager Employee Health		24,			Time as a public health co	ntrol	: procedures & records	
3	/DIN	□OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;)	OUT	Consumer Advis	oecon-manage		
4	NIC	□OUT	□ N/A	Proper use of restriction and exclusion		25	N/A	001	Consumer advisory provi	ded	for raw or undercooked foods	
5	NO.	□ OUT	□ N/A		nts				Highly Susceptible Po	pula	ations	
6	I □IN	□ out	<u> </u>	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26,	□ IN □	OUT	Pasteurized foods used;	proh	ibited foods not offered	
7.			. □ N/O			To a			Chemical			
		and the same of th	Transfer and the second	reventing Contamination by Hands				OUT		**********		
8	V □IN	□ OUT	. □ N/O	Hands clean and properly washed		27	□ N/A		Food additives: approved	and	properly used	
9		OUT N/O		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□N □ □N/A	Service Control	Toxic substances properly	www.minesis		
10	L N∏IN.	Поит	□ N/A	Adequate handwashing facilities supplied & accessible		2		OUT	Conformance with Approve	ALC: NAME: NO		
		fiction.		Approved Source	is in	29	N/A	001	Compliance with Reduced specialized processes, an	nd H	ygen Packaging, other ACCP plan	
11	- Table 1	TUOUT		Food obtained from approved source	_	30			Special Requirements: Fre	əsh .	Juice Production	
12		TUO		Food received at proper temperature	-							
13	√ □IN	□о∪т		Food in good condition, safe, and unadulterated		31	N/A		Special Requirements: He	at T	reatment Dispensing Freezers	
14		□OUT N/O	•	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ston	n Processing	
				Protection from Contamination	ii) jili	33	DIN D	OUT	Special Requirements: Bu	IL W	ater Machine Criteria	
15		OUT 🔲 OUT	•	Food separated and protected		1	N/A 🗆					
16		DOUT N/O		Food-contact surfaces: cleaned and sanitized		34		N/O	Special Requirements: Ac Criteria	ıdifie	d White Rice Preparation	
17°	√ □IN	□out		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ □N/A	OUT	Critical Control Point Inspe	 ∍ctio	n	
		Tim	e/Tempe	rature Controlled for Safety Food (TCS food)		36		OUT	Process Review			
18	DIN DN/A	OU'	Γ)	Proper cooking time and temperatures		-	N/A	OUT	T TOOGGE NOVICW			
19		□ N/C		Proper reheating procedures for hot holding		37	ON/A		Variance			
20		□ OU		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21		OU ⁻		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.						
22	M	□ OU	T □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						

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Name of Facility		ype of Inspection Date									
Dairy King		Standard 8-14-73									
		714-000									
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											
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered Safe Food and Water	tem: IN=in compliance OUT=no										
		Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly									
38 IN OUT IN/A N/O Pasteurized eggs used where required	54 QIN 🗆 OUT	designed, constructed, and used									
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 D IN 🗆 OUT 🗆 N	/A Warewashing facilities: installed, maintained, used; test strips									
Proper goding mathed a god, advanta and	ent 56 DIN DOUT	Nonfood-contact surfaces clean									
for temperature control		Physical Facilities									
41 IN OUT IN/A IN/O Plant food properly cooked for hot holding	57 IN OUT ON	/A Hot and cold water available; adequate pressure									
42 IN OUT IN/A NO Approved thawing methods used	58 🗐 IN 🗆 OUT	Plumbing installed; proper backflow devices									
43 N OUT N/A Thermometers provided and accurate											
Food Identification	59 DIN DOUT DN	Sewage and waste water properly disposed									
44 S IN □ OUT Food properly labeled; original container	60 KIN DOUT DN	Toilet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination		· · · · · · · · · · · · · · · · · · ·									
Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation	62 Q IN 🗆 OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas									
storage & display	63 \bar{\bar{\bar{\bar{\bar{\bar{\bar{	Adequate ventilation and lighting; designated areas used									
47 N IN ☐ OUT ☐ N/A Personal cleanliness 48 ☐ IN ☐ OUT ☐ N/A N/O Wiping cloths: properly used and stored											
49 ☐ IN ☐ OUT ☐N/A ဩ N/O Washing fruits and vegetables	64 TIN DOUT DN	/A Existing Equipment and Facilities									
Proper Use of Utensils		Administrative									
50 IN OUT N/A N/O In-use utensils: properly stored 65 IN OUT N/A 901:3-4 OAC											
51 DIN DOUT DN/A Utensils, equipment and linens: properly stored, thandled	ied, 66 🗓 IN 🗆 OUT 🗆 N	66 🗓 IN 🗆 OUT 🗆 N/A 3701-21 OAC									
52 N OUT N/A Single-use/single-service articles: properly stored	used										
53 \ 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		COS R									
16,35 4.5 B C Observed by	ld up inside										
	27/05										
PK Cemou	ed all nozzle	ed and Cleaned									
	YARDANIA MARANIA MARAN										
Person in Charge /	/										
Person in Charge Date:											
Environmental Health Specialist	Licensor:										
Tacharden Hotela		DCHU									
PRIORITY LEVEL: Q= CRITICAL NC= NON-CRITICAL	/()	Page 7 of 7									
HEA 5302B Ohio Department of Health (8/22)	\bigcirc										
AGR 1268 Ohio Department of Agriculture (8/22)											