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

· · · · · · · · · · · · · · · · · · ·				Check one ☐ FSO ☐ RFE			License Number		Date (7)					
					□ RFE		194		4106/20					
Address				City/State/Zip Code										
1313 (0013)161 (1)				Greenville			-1 OH CIDS SI							
License holder SUNUAG GRM 1.1.C				spection Time		Tra	vel Time	Caf	tegory/Descriptive					
SUDVUMY OF CASM LLC					$a \rightarrow a$		10		C35					
Type of Inspection (check all that apply) □, Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance I□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					/ □ Follow u	ıp	Follow up date (if required	d)	Water sample date/result (if required)					
		FOODBORNE ILLNESS RISK FACTO	חו	PUBLIC H	ΙΕΔΙ	THINTERVENTION	Ć.							
М	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													
	<u> </u>	Compliance Status		Compliance Status										
Mary 1		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	DIN OOT ONA	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□·IN □ OU		Proper date marking and disposition							
2	□N □ OUT □ N/A	Certified Food Protection Manager  Employee Health		24			Time as a public health control: procedures & records							
3	□IN □OUT □ N/A	Management, food employees and conditional employees;					Consumer Advis	Consumer Advisory						
		knowledge, responsibilities and reporting		25		JT	Consumer advisory provided for raw or undercooked food							
5	DIN DOUT DN/A	□ OUT □ N/A   Proper use of restriction and exclusion □ OUT □ N/A   Procedures for responding to vomiting and diarrheal events		<sup>2</sup> □N/A			Highly Susceptible Populations							
		Good Hygienic Practices		Segrings	DIN DOL	JT	Pasteurized foods used;							
6	□IN □OUT □N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A			prom	ibited 1000s flot Offered					
7		IN ☐ OUT ☐ N/O   No discharge from eyes, nose, and mouth  Preventing Contamination by Hands					Ghemical							
8	☐IN ☐ OUT ☐ N/O			27	□N/A	JT	Food additives: approved	and	properly used					
9		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	□IN □ OU	JT	Toxic substances properly	itified, stored, used						
	Indian III					C	onformance with Approve	ad P	rocedures					
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible Approved Source	)	29	□IN □OU ☑N/A	JT	Compliance with Reduced specialized processes, ar							
11	□ NI□ OUT	Food obtained from approved source		30			Special Requirements: Fre	esh J	luice Production					
12	□IN □ OUT   □N/A □.N/O	Food received at proper temperature	ŀ	ON/A DN/O			Special Requirements: Heat Treatment Dispensing Freezers							
13	.⊒IN □OUT	Food in good condition, safe, and unadulterated		31 N/A N/O			Special Requirements: He	∍at Ir	reatment Dispensing Freezers					
14	□IN □OUT ☑N/A □N/O	Required records available: shellstock tags, parasite destruction	ribaran suri de levi	32	□IN □OU □N/A □ N/		Special Requirements: Cu	ustom	n Processing					
	Ten eque	Protection from Contamination		33	□IN □OU		Special Requirements: Bu	ılk W	ater Machine Criteria					
15	□N/A □N/O	Food separated and protected					Special Requirements: Ac		d White Rice Preparation					
16	□N □ØUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □N/	0	Criteria		a Trino Tioo Troparation					
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □·N/A	JT	Critical Control Point Inspe	ection	n · · · · ·					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □O	JT	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	□.N/A	IT			:					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		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										
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.										
22	/ DIN DOUT DN/A	Proper cold holding temperatures												

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Nan	ne of Facility	W94		Type of Inspection	Date / 20/2	$\overline{\mathfrak{A}}$					
	300			2 IMIT TOOK !	Tallowia	<u> </u>					
		GOOD RETAIL PRA	CTICES								
		ces are preventative measures to control the introduction				MACCONE.					
Ma		status (IN, OUT, N/O, N/A) for each numbered item: I <b>N</b> =in c	compliance OUT=		MINISTER CONTRACTOR OF THE PROPERTY OF THE PRO	ble					
00		Safe Food and Water		Utensils, Equipment and Vend Food and nonfood-contact s		nerly					
38		Pasteurized eggs used where required 54	I D IN D OUT	designed, constructed, and	used						
39	□IN □OUT □N/A Fo	Water and ice from approved source od Temperature Control	E N OUT E	IN/A Warewashing facilities: insta	ılled, maintained, used; te	est					
10		Proper cooling methods used; adequate equipment 56	S I IN I OUT	Nonfood-contact surfaces c							
40	☐ IN ☐ OUT ☐N/A ☐ N/O	for temperature control	The Control	Physical Facilities							
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding 57	6 IN DOUTE	IN/A Hot and cold water availabl	e; adequate pressure						
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used 58	I ☐ IN ☐OUT	Plumbing installed; proper	backflow devices						
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O								
11-70		Food Identification 59		IN/A Sewage and waste water pro	perly disposed	-					
44 ☑ IN ☐ OUT		Food properly labeled; original container 60	DIN DOUTE	IN/A Toilet facilities: properly cons	Toilet facilities: properly constructed, supplied, cleaned						
	Preven	tion of Food Contamination 61	I D.IN DOUTE	1N/A Garbage/refuse properly dispo	Garbage/refuse properly disposed; facilities maintaine						
45	Ó IN □ OUT	Insects, rodents, and animals not present/outer openings protected 62	IN ZOUT	Physical facilities installed, m	aintained, and clean; dog	js in					
46	☐ IN ☐ OUT	Contamination prevented during food preparation,	□N/A □ N/O	outdoor diffiling areas							
47		storage & display  Personal cleanliness  63	B díÑ □ OUT	Adequate ventilation and ligh	ting; designated areas us	sed					
48		Wiping cloths: properly used and stored 64	4 DIN DOUT D	N/A Existing Equipment and Facilit	ies						
49	☑ IN □ OUT □N/A □ N/O	Washing fruits and vegetables		Administrative							
19-15		Proper Use of Utensils	- I IN II OUT É			1001115					
50	IN OUT ON/A ON/O	In-use utensils: properly stored		IN/A 901:3-4 OAC							
.51	□ IN □ OUT □N/A Utensils, equipment and linens: properly stored, dried, handled		OUT C	IN/A 3701-21 OAC							
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used									
53	I IN I OUT IN/A I N/O	Slash-resistant, cloth, and latex glove use  Observations and Corre	etive Actio	ne.		1. F. 1. 1.					
		Mark "X" in appropriate box for COS and R: COS=corrected									
Iten	No. Code Section Priori	tty Level Comment	ICTY IN	KHURO	cos	R P					
(00)	X (0.20(1) 10.			91110001							
50 15AD N		TOBELLE SPORT	r (adde	in sande							
		THE REDUING CI	Cline								
<u> </u>	USC N	C Observed Great 1	acres	MUCHAS CIE	11/25/ 0	Q.					
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		$\mathcal{L}$									
Person in Charge  Date: 9/20/2											
Environmental Health Specialist  Licensor:											
PRIORITY I EVEL: C- CRITICAL NO-NON-CRITICAL											

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

Name of Facility