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

N	ame of facility	(- 0 + 0	Check	one	L	icense Number	Date						
L	TECH	SUB DAIN STORE	☐ FS	O PRFE		JEN .	111/17/3	11/17/23					
A	ddress	C (1.0)	City/St	City/State/Zip Code									
	101	PINE STREET	$ \Omega_{\ell} $	reeh y	<i>(</i> 1533/								
Li	icense holder		Inspec	ection Time Tr		Time	Category/Descriptive						
	APOLO0	15 Dainy Store		05		10	C35						
	ype of Inspection (cl		·		Fo	ilow up date (if require		te/result					
	l Standard ☐ Critic l Foodborne ☐ 30 Da	al Control Point (FSO) □ Process Review (RFE) □ Vari ny □ Complaint □ Pre-licensing □ Consultation	ance Rev	iew □ Follow ι	up		(if required)						
27/2/2/19	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 applicab													
		Compliance Status		Compliance Status									
		Supervision Person in charge present, demonstrates knowledge, a	and l	Tim □IN □ OI	ur I	remperature Controlled for Safety Food (TCS food)							
1	DIN DOUT DN	performs duties		23 N/A N/		Proper date marking and disposition							
2	│ □IN □ OUT □ N			24 DIN DOL		ime as a public health co	introl: procedures & reco	rde					
		Employee Health Management, food employees and conditional employee		²⁴ - □ N/A □ N/	/O	Consumer Advis		as Table and the					
3	DOUT IN	knowledge, responsibilities and reporting		DIN DOL	UT .	Consumer advisory provided for raw or undercooked for							
5	DIN DOUT DIN	- Lawrence		ĻĮŅ/A				ked foods					
5	│□IN □OUT □ N	A Procedures for responding to vomiting and diarrheal evel Good Hyglenic Practices	nts	DIN DOL	LIT	Highly Susceptible Po		Annual Control					
6	DIN DOUT DN	O Proper eating, tasting, drinking, or tobacco use	2	26 N/A 0	Р	asteurized foods used;	prohibited foods not offe	∍red					
7	│□IN □OUT □ NA	O No discharge from eyes, nose, and mouth Preventing Contamination by Hands				Chemical		411					
8	DIN DOUT DIN			27 DIN DOL	UT F	ood additives: approved	and properly used						
		The second and property master			LIT		· · · · · · · · · · · · · · · · · · ·						
9	□N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2	28 🗆 N/A	" T	Toxic substances properly identified, stored, used							
					Confe	ormance with Approve	d Procedures						
10	DIN DOUT DIN	A Adequate handwashing facilities supplied & accessible Approved Source		29 IIN II OL	UT C	ompliance with Reduced pecialized processes, ar	Oxygen Packaging, oth	er					
11	DIN DOUT	Food obtained from approved source		DIN DO	IT								
12	□IN □OUT □N/A □N/O	Food received at proper temperature		D.N/A D N/G	0 8	pecial Requirements: Fre	esh Juice Production	-					
13		Food in good condition, safe, and unadulterated	3	31 IIIN II OL IIIN/A II N/O		pecial Requirements: He	at Treatment Dispensing Freezers						
14	DIN DOUT	Required records available: shellstock tags, parasite		DIN DOU	1.81	pecial Requirements: Cu	stom Processins						
		destruction Protection from Contamination		LIN/A LI N/C	<u> </u>		stom Processing						
45	□IN □OUT		3	33		pecial Requirements: Bul	lk Water Machine Criteria	a					
15		Food separated and protected		⊿ □iN □ OU	JT Si	pecial Requirements: Aci	dified White Bice Broner						
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3	4 N/A N/C	O C	riteria	unied White Rice Prepar	ation					
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	IS DIN DOU	JT Cı	ritical Control Point Inspe	ction						
	Time/Tem	perature Controlled for Safety Food (TCS food)	30	□IN □OU	JT B	ocess Review							
18	.⊠IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		LI N/A		Occas i veview							
19	ZIN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	7 DIN DOU DN/A	JT Va	ariance							
20	ÓIN OUT ON/A ON/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 foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
21	OUT OUT	Proper hot holding temperatures	I										
22	JOIN OUT ON/A	Proper cold holding temperatures	i										

State of Ohio

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	parlin			(Mariller)	THE RESIDENCE OF THE PARTY OF T	ETAIL PRA	CONTRACTOR CONTRACTOR	estalia)	enga Mara	17.00				
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														
IVIE	ark d	esignated compi		and a first of the country of the	, OOT, N/O, N/A) for each numbered I and Water	a item: ii v =in co	mpliance OUT=	7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	COMPANY SERVICE		AND STREET	I/A=not a	ipplica	ble
38	Į Į	N □ OUT □N/A	415.7 VF-105 (X, F) U.S.	CE 10 C 2 C 2 C 2 C 2 C 2 C 2 C 2 C 2 C 2 C	zed eggs used where required	54	1 OUT □ OUT	Fo	od and nonfo	nt and Vend ood-contact s ructed, and u	urfaces	cleanab	le, proj	perly
39		N □OUT □N/A		Water a	nd ice from approved source			10/6		acilities: insta		untained	uood. i	toot
		A supplied to the second state.	distribution of the second	7.154.55E to 10.15	erature Control	55	.⊡'IN □ OUT □	stri	ps			imamed,	usea; i	lest
40	IЩ	N □ OUT □N/A	□ N/O		cooling methods used; adequate equip erature control	oment 56	TUQ. II II I	Nonfood-contact surfa Physical Faciliti			ean			
41	1	N 🗖 OUT 🗆 N/A I	□ N/O	Plant fo	od properly cooked for hot holding	57	□ IN □ OUT □	JN/A Ho	A Hot and cold water available; adequate pressure					
42	42 I IN I OUT IN/A I N/O			Approve	d thawing methods used	58	58 ☐ IN ☐OUT Plumbing installed; proper backflow					v devices	i	
43		N 🗆 OUT 🗆 N/A		Thermometers provided and accurate										
i juha	Foo			Food Id	entification									
44		N 🗆 OUT		Food pr	operly labeled; original container		60 N OUT NA Toilet facilities: properly constructed, sur							
			Preven		ood Contamination		D TUO D NI D			properly dispo				
45	45 ☑ IN ☐ OUT			opening	rodents, and animals not present/outer s protected		IN OUT	Physical facilities installed, maintained, and outdoor dining areas				d, and cle	an; dog	gs in
46		N 🗆 OUT			ination prevented during food preparatio & display	·	□/IN □ OUT	Add	equate ventila	ation and ligh	ting: des	signated a	reas us	sed
47	_	N OUT ON/A			l cleanliness							Jigilatoa a		
48		N 🔲 OUT 🔲 N/A I N 🔲 OUT 🔲 N/A I			cloths: properly used and stored	64	MIN OUT [JN/A Exi	sting Equipme	ent and Faciliti	es			
49	<u>Г</u> Ш 1	N LI OOT LIMA	SPINIEOUSES		g fruits and vegetables e of Utensils	i i			Adminis	trative				
50		N □ OUT □N/A I	-22 - 45-41	ľ	tensils: properly stored	65	-⊡-IN □ OUT [⊒N/A 90°	1:3-4 OAC			•		
51	CINCIOLIT CIN/A Utensil		Utensils	, equipment and linens: properly stored,	dried, 66		□N/A 370	01-21 OAC						
52	nancied						· · · ·							
53 _☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use														
	Observations and Corrective Actions													
14		0-1-0-4	Dulan		("in appropriate box for COS and R: C	COS=corrected.c	on-site during ins	pection: R	repeat viola	tion				
Iten	1 <u>No.</u>	Code Section	Priori	ty Level	Comment 1	N WOO	1000	Prilat) [)	(1).			cos	R
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Pers	Person in Charge Date:											3		
Env	iron	mental Health Sp	ecialist	ľ	$\wedge^{2} \wedge \wedge$	Van Der vertrag van der der vertrag van der ve	Licensor	: 1	4-1)				
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL