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

	4										
Na	me of facility	. 1	Chec				License Number		Date . 1 / /		
	winners	meat maruet	□F	SU	□_RFE		2057		1d/5/23		
Address					City/State/Zip Code						
LUS Main Street La					05G00D CH 40551						
License holder Insp					n Time	Tra	vel Time	Cate	egory/Descriptive		
Tracis wilker					 J		(α)		(35)		
Type of Inspection (check all that apply)							Follow up date (if required	d) (t	Water sample date/result		
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					v 🛮 Follow ι	ıp			(if required)		
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				· · · · · · · · · · · · · · · · · · ·					
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											
Compliance Status					Compliance Status						
		Supervision		Time/Temperature Controlled for Safety. Food (TCS food)							
1	□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a	ınd	23	JOIN DO		Proper date marking and	dienc	eition		
	/	performs duties		120	□N/A □ N/		Tropos date marking and		Janon		
2	ШIN LI OUT LI N/A	□ OUT □ N/A Certified Food Protection Manager Employee. Health			24 DIN DOUT Time as a public health control: procedures & records				procedures & records		
		Management food employees and conditional employees:					Consumer Advisory				
3	OIN DOUT DN/A	knowledge, responsibilities and reporting		25	DE DIN DOUT Consumer adulative provided for re-				or raw or undercooked foods		
4	DIN DOUT DN/A				25 □N/A Consumer advisory provided for raw or undercooked Highly Susceptible Populations						
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal eve Good Hyglenic Practices	ints 		DIN DOI	CONTRACTOR NAMED OF STREET		To all thinks the			
6	□ OUT □ N/O		27.50.200.00	26	DN/A		Pasteurized foods used; p	prohib 	pited foods not offered		
7	□IN □ OUT □ N/O		California	9	+		Chemical •				
W.		eventing Contamination by Hands		27		UT	Food additives: approved	and	properly used		
8	DIN DOUT DN/O	Hands clean and properly washed		-	⊡·N/A						
	□ OUT	No bare hand contact with ready-to-eat foods or appro	ved	28	DIN DOI	UT	Toxic substances properly	ident'	lfled, stored, used		
9	□N/A □ N/O	alternate method properly followed		2.5		a h	onformance with Approve	d Pr	oceduras		
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible	 e		□N □O	CHE PLANT	Compliance with Reduced				
		Approved Source		29	□·N/A		specialized processes, ar				
11	OIN OUT	Food obtained from approved source	_	30		JT O	Special Requirements: Fre	esh Ju	uice Production		
12	□IN □OUT □N/A □/Ñ/O	Food received at proper temperature		-							
13	□IN □OUT	Food in good condition, safe, and unadulterated			31 DNA DNO Special Requirements: Heat Treatment Dispensing Fred				eatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite		32	ÓIN DOL		Special Requirements: Cu	stom	Processing		
		destruction Protection from Contamination		-	DN/A DN/				- .		
	□IN □OUT		<u> 1866 (1861)</u>	33	DW DW		Special Requirements: But	lk Wa	ter Machine Criteria		
15	^□N/A □N/O	Food separated and protected				IT	Special Requirements: Aci	idifiad	White Pice Proparation		
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/	0	Criteria Criteria	unicu	Willie Nice Preparation		
47		Proper disposition of returned, previously served,			DIN DOL	JT					
17	DIN DOUT	reconditioned, and unsafe food		35	□ N/A		Critical Control Point Inspe	ction			
a e		rature Controlled for Safety Food (TCS food)		36	□IN □ OL	JT	Process Review				
18	DIN DOUT	Proper cooking time and temperatures		-		re .					
	DIN DOUT	December 1 Control 1		37	□IN □ OU □N/A	JI	Variance		*		
19	□N/A □ N/O	Proper reheating procedures for hot holding							**		
20	GIN G OUT	Proper cooling time and temperatures		D	isk factore	are f	ood preparation practices	e an	d employee hehoviore		
_	□N/A □ N/O			th	at are identi	ified a	as the most significant co				
21	DIN DOUT	Proper hot holding temperatures			odborne illn						
	usund.				u blic health ness or injur		rventions are control m	easu	ires to prevent foodborne		

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Type of Inspection /

Date , ___

LUMPERS West MARKET	Starcalcl 12/5/1/3								
GOOD RETAIL PRACTICES									
	ol the introduction of pathogens, chemicals, and physical objects into foods.								
,	ered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
Safe Food and Water	Utensils, Equipment and Vending								
38 ☑ IN ☐ OUT ☐ N/A ☐ N/O Pasteurlzed eggs used where required	54 ☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	55 II IN OUT ONA Warewashing facilities: installed, maintained, used; test								
Food Temperature Control	sinps								
40 IN OUT N/A N/O Proper cooling methods used; adequate eq for temperature control	quipment 56 U.IN OUT Nonfood-contact surfaces clean Physical Facilities								
41 IN QUT QN/A N/O Plant food properly cooked for hot holding	57 , IN I OUT IN/A Hot and cold water available; adequate pressure								
42 🖾 IN 🗆 OUT 🗆 N/A 🗀 N/O Approved thawing methods used	58 D-IN DOUT Plumbing installed; proper backflow devices								
43 ☐-IN ☐ OUT ☐N/A Thermometers provided and accurate	□N/A□N/O								
Food Identification	59 🖺 IN 🗆 OUT 🗆 N/A Sewage and waste water properly disposed								
44 ☑ IN ☐ OUT Food properly labeled; original container	60 II IN I OUT IN/A Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 DIN DOUT DN/A Garbage/refuse properly disposed; facilities maintained								
45 IN OUT Insects, rodents, and animals not present/out	OZ El II I OS I I I I I I I I I I								
openings protected 46 🖸 IN 🗆 OUT contamination prevented during food prepare	ration, Outdoor dining areas								
storage & display 47 □ IN □ OUT □N/A Personal cleanliness	63 🖒 IN 🗆 OUT Adequate ventilation and lighting; designated areas used								
48 IN OUT N/A N/O Wiping cloths: properly used and stored	64 IN OUT NA Existing Equipment and Facilities								
49 IN OUT NA NO Washing fruits and vegetables	Administrative								
Proper Use of Utensils									
50 , In U OUT UN/A N/O In-use utensils: properly stored	65								
Utensils, equipment and linens: properly store handled	red, dried, 66 D IN DOUT DN/A 3701-21 OAC								
52 IN OUT IN/A Single-use/single-service articles: properly sto	tored, used								
53 IN OUT IN/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								
Contraction of the second									
i.									
Person in Charge Julia Wilman Date: 12-5-23									
Environmental Health Specialist	Licensor:								
PRIORITY LEVEL & CRITICAL NC NON CRITICAL	Paris Daniel Dan								

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Name of Facility