State of Ohio

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

Name of facility						one		icense Number		Date		
1))(Y)	1110	1,00	SHACCUP + essontialoco	,⊿′FS			1193		12-29 23		
X	ddress	114	1:00	refreche essentialorp	City/State/Zip Code							
	83	5	50	JEHZEL STREET	Greencille OH US33/							
Li	cense	holder		,	Inspect	ion Time	Travel	Time	Cat	egory/Descriptive		
\	NVA	IVC.	300	eltholere + essenticu		0(-16		645		
-	•			ck all that apply)		· · · · · · · · · · · · · · · · · · ·	Fo	ollow up date (if required	1)	Water sample date/result		
	Standa Foodb	ard orne □	l Critical 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varial ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revi	ew 🗆 Follow up	р			(if required)		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN.												
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												
)	1.6		Supervision		Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)						
1	DIN	ПОШ	「 □ N/A	Porcon in charge property demonstrates to the	id .	DIN DOU	ır li					
	/ ·			performs duties				Proper date marking and	dispo	osition		
2		<u>П</u> 001	「□N/A	Certified Food Protection Manager	2	4 DIN DOU		ime as a public health cor	ntrol:	procedures & records		
3	DIN	ПОП	□ N/A	Management, food employees and conditional employees	3;	7		Gonsumer Adviso	ory			
4	/			knowledge, responsibilities and reporting	2		T c		PARTITION TRAFF	or raw or undercooked foods		
5	.□IN		□ N/A	The state of the s	s	~ □N/A		Highly Susceptible. Pop				
			. 17.4	Good Hygienic Practices		DIN DOU	т					
6 7			□ N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		3_ □ N/A		asteurized foods used; p		oiled loods not offered		
		Table of the street of the state of the stat	And the second second	reventing Contamination by Hands		_ IIIN II OU1	-	Chemical :				
8	ΠIN	D OUT	. □ N/O	Hands clean and properly washed	2	7, EN/A	' F	ood additives: approved	and	properly used		
9		OUT N/O		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	28 IN OUT Toxic substances properly identified, stored, used						
10	□IN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible		TUO U NIC	The second second	ormance with Approved	500 Z 100 S			
		eren (Approved Source	2		OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11				Food obtained from approved source	3			pecial Requirements: Fres	sh Ju	ice Production		
12		.□N/O		Food received at proper temperature		CIN COUT	-					
13		OUT		Food in good condition, safe, and unadulterated]3	' □N/A □N/O) 5	pecial Requirements: Hea	it Tre	atment Dispensing Freezers		
14	□IN □N/A	OUT N/O		Required records available; shellstock tags, parasite destruction	32		1.8	pecial Requirements: Cus	tom I	Processing		
	,			Protection from Contamination	33	Пи поит	т	pooled Requirements B. "	. 101 :			
15		□OUT □N/O		Food separated and protected		N/A I N/O) 3	pecial Requirements: Bulk	vvat	ter Machine Criteria		
16	ΠIN	OUT N/O		Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	T Sp Cr	pecial Requirements: Acid riteria	lified	White Rice Preparation		
17	DIN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOUT	Γ Cr	itical Control Point Inspec	tion			
		Time	/Tempe	rature Controlled for Safety Food (TCS food)		ПІЛ ПОЦТ	г					
18	/□IN /□N/A	OUT N/O	•	Proper cooking time and temperatures	36	⊡·N/A	Pr	ocess Review				
19		□ OUT		Proper reheating procedures for hot holding	37	□IN □ OUT □N/A	Va	ariance				
20		OUT		Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors						
21		OUT		Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.						
22 ÁIN 🗆 OUT 🗆 N/A				Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						

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Nan	ne of Facility		/ 0	Type of Inspection	Date									
	ague beat	Samual (CP	172-29-23											
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														
		Safe Food and Water		Utensils, Equipment and Ver										
38-		Pasteurized eggs used where required	54 DIN DOUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly l used									
39	□IN □OUT □N/A	Water and ice from approved source	55 DIN DOUT D	N/A Warewashing facilities: insi	talled, maintained, used; test									
	FOC	od Temperature Control	FO FIN FIGUR	strips										
40	Î IN OUT ON/A N/O	Proper cooling methods used; adequate equipment for temperature control	56 D IN D OUT	Nonfood-contact surfaces Physical Facilities	Clean									
41	·□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 ,⊠ IN □ OUT □	IN/A Hot and cold water availab	ole; adequate pressure									
42	·□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 □ IN □OUT	Plumbing installed; proper	Plumbing installed; proper backflow devices									
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O											
		Food Identification	59 IN OUT C											
44	□ IN □ OUT	Food properly labeled; original container	60 -□ IN □ OUT □	N/A Toilet facilities: properly con	structed, supplied, cleaned									
	Prevent	ion of Food Contamination	61 .□ IN □ OUT □	IN/A Garbage/refuse properly disp	oosed; facilities maintained									
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	Physical facilities installed, routdoor dining areas	maintained, and clean; dogs in									
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display		·										
		Personal cleanliness	63 □ IN □ OUT	Adequate ventilation and light	hting; designated areas used									
	☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ IN/O ☐ N/O ☐ N/O	Wiping cloths: properly used and stored	64 DIN DOUT D	N/A Existing Equipment and Facili	itles									
49		Washing fruits and vegetables		Administrative										
50		In-use utensils: properly stored	65 🗆 IN 🗆 OUT 🗔	IN/A 901:3-4 OAC										
-		Utensils, equipment and linens: properly stored, dried,		11111										
\vdash	□ IN □ OUT □N/A	handled	66 DIN DOUT	IN/A 3701-21 OAC										
\vdash	☐ IN ☐ OUT ☐ N/A ☐ N/O	Single-use/single-service articles: properly stored, used												
55		Slash-resistant, cloth, and latex glove use												
		Observations and Co	Orrective Actio	ns										
ltem	No. Code Section Priorit	y Level Comment	io constanto con a cilitale	edion it-repeat violation	COS R									
		- QMS GHOL	A 10	CAOCLIAN	. 🗆 🗆									
		3/12/00/05/	911	STACTION										
		CRUMCIAL (OLLO)	JULIUCY:	MULL LADIUHOY										
Porc	on in Charge	1 //												
Date: 17.29.23														
Envir	onmental Health Specialist		Licensor:	TVLA	1									
PRIORITY I EVEL: C_ CRITICAL NO. NON CRITICAL														

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