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

			Check	one			License Number		Date			
Nai	me of facility	General STORE			.⊡-RFE		12/29		6/5/29			
ر ما	dross /	UPARZEL 2		State/Zip Code								
Ad /	dress	Main ST	An	10 Cario 0 A 45303								
License holder Inspe					7	Trav	11 / 2 2 3	Cate	egory/Descriptive			
(a(a) \ Madatina (a)						•	3 <i>&gt;</i>	(	C35			
Type of Inspection (check all that apply)						<del>'                                    </del>	Follow up date (if required)	)	Water sample date/result			
La pa	Standard 🔲 Critical C	ontrol Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	ance Re	view	☐ Follow u	р			(if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
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											
Science		Compliance Status	50000000	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
		Supervision  Person in charge present, demonstrates knowledge, a	and	246		-		- Contraction	NAME OF THE OWNER OF THE PROPERTY OF THE PROPE			
1	.ØIN □OUT□N/A	performs duties		23	□N/A □ N/	0	Proper date marking and	dispo	osition .			
2	JUN □OUT□N/A	Certified Food Protection Manager		24	□ĬŅ □ OL □ÑA □ N/	JT O	Time as a public health cor	ntrol:	procedures & records			
		Employee Health  Management, food employees and conditional employe	es:				Consumer Adviso	ory				
3	,√ÍÍN □OUT □N/A	knowledge, responsibilities and reporting		25	DIN DOL	JT	Consumer advisory provid	ded f	or raw or undercooked foods			
4	JÍN □OUT □N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	inte		□N/Å		Highly Susceptible Por					
5	J⊡Ń □OUT □ N/A J	Good Hygienic Practices		5255	□IN □ OI	JT	Pasteurized foods used; p					
6	□IN □OUT□"Ñ/O	Proper eating, tasting, drinking, or tobacco use		26	⊡·N/A			·				
7	_□IN □OUT□N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands			DIN DOI	i <del>n</del>	Chemical /					
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	DIN DOC B\N/A	J 1	Food additives: approved	and	properly used			
-	□IÑ □ OUT	No bare hand contact with ready-to-eat foods or appro	oved	28	DÍN □ OI □N/A	JT	Toxic substances properly identified, stored, used					
9	alternate method properly followed					C	onformance with Approve	d P	ocedures 🧆 🗀			
10	.⊠ÍÑ □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	е	29	DIN DO	JT	Compliance with Reduced specialized processes, ar					
	J.⊡OUT	Approved Source Food obtained from approved source		-	.⊠N/A □IN □OI	IT						
11	□IN □OUT	Food received at proper temperature		30	N/A N/		Special Requirements: Fre	esh J	uice Production			
12	LIN/AZEIN/O	Food in good condition, safe, and unadulterated		31			Special Requirements: He	at Tı	reatment Dispensing Freezers			
14	□IN □OUT ,⊡N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OI □N/A □ N/		Special Requirements: Cu	ston	n Processing			
	-⊡1Ñ □OUT	Protection from Contamination		33	□IN □OI		Special Requirements: Bu	ılk W	ater Machine Criteria			
15	N/A □ N/O	Food separated and protected			DIN DÓ	UT	Special Requirements: Ac	idifie	d White Rice Preparation			
16	MIN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	☑N/A □ N/	/O	Criteria					
17	1.0 PM	Proper disposition of returned, previously served, reconditioned, and unsafe food	are an extended	35	□IN □O •■N/A		Critical Control Point Inspe	ectio	n '			
		rature Controlled for Safety Food (TCS food)		36	□IN □ O	UT	Process Review					
18	B □N/A □, N/O	Proper cooking time and temperatures.		37		UT	Variance					
19	□IN □ OUT □N/A ☑ N/O	Proper reheating procedures for hot holding			□N/A							
20	DIN □ 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	□INÍ □ OUT □N/A □ N/O	Proper hot holding temperatures	i.	foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
22	DIN <sup>of</sup> DOUT DN/A	Proper cold holding temperatures										

## **State of Ohio**

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

Name of Facility		Type of Inspection	Date								
Luser's General STORE		Slandard	Ger 5/2 9								
GOOD RETA	IL 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 Ven									
38 ☐ IN ☐ OUT, ☐ N/O Pasteurized eggs used where required	54 .■\IN □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly used								
39 ☑ ÎN ☐ OUT ☐ N/A Water and ice from approved source	■ 55 ☑ÍÑ □ OUT I		alled, maintained, used; test								
Food Temperature Control		strips									
40   Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OÜT	Nonfood-contact surfaces of   Physical Facilities	ean 1								
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57. ZIN 🗆 OUT	□N/A Hot and cold water availab	le; adequate pressure								
42 IN OUT NA NO Approved thawing methods used	58 I-IN IIOUT	Plumbing Installed; proper	backflow devices								
43											
Food Identification	59 PIN DOUT										
44 ☐ 1Ñ ☐ OUT Food properly labeled; original container	60 ,⊡·IN □ OUT I	□N/A Toilet facilities: properly cons	structed, supplied, cleaned								
Prevention of Food Contamination	61 (☐ÎN ☐ OUT [	□N/A Garbage/refuse properly disp	osed; facilities maintained								
45 PIN □ OUT   Insects, rodents, and animals not present/outer openings protected	62 / 🗀 ÎN 🗆 OUT	Physical facilities installed, noutdoor dining areas	naintained, and clean; dogs in								
46 ☐ N ☐ OUT Contamination prevented during food preparation, storage & display	63 / G IN G OUT	Adequate ventilation and liab	nting; designated areas used								
47 . ☐ N ☐ OUT ☐ N/A Personal cleanliness  48 . ☐ N ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 🖾 IÑ 🗆 OUT I		7								
49 IN OUT N/A N/O Washing fruits and vegetables		Administrative	1103								
Proper Use of Utensils	NE TAXABLE PROPERTY AND THE	The state of the s									
50 ,  In IN OUT IN/A IN/O In-use utensils: properly stored	65 ⊿IN □ OUT [	□N/A 901:3-4 OAC									
51 Utensils, equipment and linens: properly stored, dried handled	, 66 🗆 IN 🗆 OUŢ.J	□N/Á 3701-21 OAC	· <u>····</u>								
52 JIN OUT NA Single-use/single-service articles: properly stored, use	ed										
53 FIN OUT NA NO 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	4	L	COS R								
5643 D MC Dbsorved die .	bold op	in battam of									
beverage Cooler i	GP Crown	cooler by fro	4 D D								
dance and still	196 Schafferform		5 600 0								
	) 100 pm	2.420 fraison Cing									
Person in Ghérge		Date: /									
15 Cla Jelsnack (1-5-24)											
Environmental Health Specialist  Licensor:											
10007 97100											
PRIORITY LEVEL! C= CRITICAL NC= NON-CRITICAL Page of											

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