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

									7			
Name of facility Che							License Number		Date			
Dairy King					□ RFE		200		15/7/24	,		
					y/State/Zip Code							
					Green Ville OH 45 331							
					Time							
License holder					Harrage Communication of the C	ıra	vel Time	Ca	ategory/Descriptive			
Dohn Baingardner)		10		C3J			
Type of Inspection (check all that apply)							Follow up date (if require	ed)	Water sample date/r	esult		
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					☐ Follow L	lb dr			(if required)			
H	Foodbonie Li 30 Day	Complaint Li Pre-licensing Li Consultation			1			<u> </u>				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
N	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								
		Supervision	E SEA	Time/Temperature Controlled for Safety Food (TCS food)								
tiAthe		Person in charge present, demonstrates knowledge, a	nd	2020					·	acion da		
1	.⊠IN □ OUT □ N/A	performs duties		23	DN/A DN/		Proper date marking an	ıd dis	position			
2	□ N/A □ TUO □ N/A	Certifled Food Protection Manager	***************************************	24			Time as a public health of	contro	ol: procedures & records			
		Employee Health		24	☑N/A □ N/	/O						
3	JEIN DOUT DINA	Management, food employees and conditional employee	s;		i i i i		Consumer Adv	isory		44.5		
H	<u> </u>	knowledge, responsibilities and reporting		25	DIN DOI	UT	Consumer advisory pro-	vided	for raw or undercooke	d foods		
5		 	nts				│ │ Highly Susceptible P	SAAM	lations'	iling sys		
		Good Hygienic Practices		10000	0 n, N	UT		1				
6	□IN □ OUT (□*N/O			26	□N/A		Pasteurized foods used	ı; proi	hibited foods not offere	d		
7	ØÑ □OUT□N/O	No discharge from eyes, nose, and mouth					Chemical					
	i serior de la propia de Pi I	eventing Contamination by Hands		27		UT	Food additives: approve	ed an	id properly used			
8	,ØIN □ OUT □ N/O	Hands clean and properly washed			™N/A		Trood additivos. approve	ou un	d proporty dated			
				28°		UΤ	Toxic substances proper	rly ide	antified stored used			
9	☑ÎN □ OUT No bare hand contact with ready-to-eat foods or appro □N/A □ N/O alternate method properly followed		ved	20	□ N/A	***	Toxic substances proper	ly luc	animed, stored, used			
		, , ,				C	onformance with Approv	ved I	Procedures			
10	DIN DOUT NA	Adequate handwashing facilities supplied & accessible	SSERVE SECTION	29	DIN DOI	UT	Compliance with Reduc					
	Z 	Approved Source Food obtained from approved source			, ⊡·N/A		specialized processes,	and I	HACCP plan			
11	"⊠IN □OUT	·		30	□IN □OU ,⊡·N/A □ N/		Special Requirements: F	⁼resh	Juice Production			
12	□N/A.⊡·N/O	Food received at proper temperature	ĺ		DIN DOL	UT			T			
13	r□ĺŃ □OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/		Special Requirements: F	1eat	Treatment Dispensing Fi	eezers		
14	□N □OUT	Required records available: shellstock tags, parasite		32			Special Requirements: 0	Susto	m Processing			
NEW I	J-□Ñ/A □N/O	destruction	1550.00	-	N/A N/							
	FIELD FORT	Protection from Contamination		33	□N □OU □N/A □ N/		Special Requirements: E	3ulk V	Vater Machine Criteria			
15	⊡1Ñ □OUT □N/A □N/O	Food separated and protected		***	LaP14//1 L 14/							
	□IN □/ŐUT			34	□IN □ OU □/N/A □ N/		Special Requirements: A	∖cidifi	ied White Rice Preparati	on		
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized			MIN/A LI IN/		Criteria	- 1	-			
17	□MÍ □OUT	Proper disposition of returned, previously served,		35	DIN DO	JT	Critical Control Point Ins	pectic	on			
81000		reconditioned, and unsafe food	90.000		,⊠N/A		-	,				
1000	1	rature Controlled for Safety Food (TCS food)		36	□IN □ OU □·N/A	JT	Process Review					
18	□IN □ OUT □N/A □-N/O	Proper cooking time and temperatures	İ	-			-					
<u> </u>	□IN □ OUT			37	□N □ OU □N/A	JI	Variance					
19		Proper reheating procedures for hot holding			1							
-	DIN D QUT								<i>x</i> .			
20	□N/A,⊡',N/O	Proper cooling time and temperatures					ood preparation practic			ors		
0.4	JIN □ OUT	Proper het helding temperatures			at are identi odborne illn		as the most significant	cont	induting factors to			
21	□N/A □ N/O	Proper hot holding temperatures					erventions are control	maa	allron to provent for	dhama		
22	DIN D OUT DN/A	Proper cold holding temperatures			iess or injur		i ventions are control	med	anies to bievelit 1000	9HIOGK		

State of Ohio

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Name of Facility	Type of Inspection Date									
Dairy King	Type of Inspection Date 5/1/24									
The state of the s	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 Vending									
38 IN OUT IN NO Pasteurized eggs used where required	54 ·□ ÎN □ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
39 ☑¹Ñ ☐ OUT ☐ N/A Water and ice from approved source	55 . IN OUT ON/A Warewashing facilities: installed, maintained, used; test									
Food Temperature Control	strips									
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipmer for temperature control	56 الأاسيا OUT Nonfood-contact surfaces clean Physical Facilities									
41 DINDOUT N/A M/O Plant food properly cooked for hot holding	57 ,⊒¹N □ OUT □N/A Hot and cold water available; adequate pressure									
42 ☐ IN ☐ OUT ☐N/A,☐'N/O Approved thawing methods used	58 ∠⊡⁻IN □OUT Plumbing installed; proper backflow devices									
43 Jalin OUT IN/A Thermometers provided and accurate										
Food Identification	59 ☑ ÎN ☐ OUT ☐ N/A Sewage and waste water properly disposed									
44 □ IN □ OUT Food properly labeled; original container	60 ,⊡*IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination	61 GIN OUT NA Garbage/refuse properly disposed; facilities maintained									
45 GINDOUT Insects, rodents, and animals not present/outer	62 🗔 N 🗆 OUT Physical facilities installed, maintained, and clean; dogs in									
openings protected Contamination prevented during food preparation,	□ N/A □ N/O 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 QAN OUT NA Existing Equipment and Facilities									
49 IN OUT NA, I'NO Washing fruits and vegetables										
Proper Use of Utensils	Administrative									
50 -⊡ IN □ OUT □N/A □ N/O In-use utensils: properly stored	65 IN IN OUT IN 001:3-4 OAC									
Utensils, equipment and linens: properly stored, dried handled	66 □4Ñ □ OUT □N/A 3701-21 OAC									
52 TIN OUT ONA Single-use/single-service articles: properly stored, us	d									
53 📮 N OUT NA NO Slash-resistant, cloth, and latex glove use										
Mark "X" in appropriate box for COS and R: COS=	Corrective Actions orrected on-site during inspection R-repeat violation									
110 7.5A1 C Observed dirty	blade To can coener E									
PIC had condo	121401, 100 0411 01111									
The or company	1PC Clean can append									
, , , , , , , , , , , , , , , , , , ,										
Person in Charge Date: 5/7/24										
Environmental Health Specialist Licensor:										
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL	Page () -1 ()									
HEA 5302B Ohio Department of Health (8/22)	Pageofof									
AGR 1268 Ohio Department of Agriculture (8/22)										