State of Ohio

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

Na	ame of facility	V)	Main ST		ck one			License Number		Date		
1	Tarry	12 i	vis store bel	FSO PRFE 2009 6/17/2								
A	dress	11	and the second s	City/S	ty/State/Zip Code							
1501 & Main 51						Ven Weston OH 45348						
License holder Inspe						n Time	Trav	el Time	Cat	egory/Descriptive		
Brud Bist)		30		236		
			k all that apply)				Follow up date (if required	i)	Water sample date/result			
			Control Point (FSO)	eview	/ □ Follow up	р			(if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	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							
	To the second se		Supervision		Time/Temperature Controlled for Safety, Food (TCS food)							
1	,⊠ÎN □ OUT		Person in charge present, demonstrates knowledge, a performs duties	nd	23	osition						
2	☑IN □ OUT	□ N/A	Certified Food Protection Manager Employee Health	77 C 77 C	24	□IN □ OU □N/A □ N/C		Time as a public health cor	ntrol:	procedures & records		
			Management, food employees and conditional employee	s:				Consumer Adviso	ory			
3		□ N/A	knowledge, responsibilities and reporting		25	DIN DOU	JT	Consumer advisory provid	ded (or raw or underscooked feeds		
<u>4</u> 5	ZIN □OUT					,[IN/A		Consumer advisory provided for raw or undercooked				
0	LIM LIOUT	LIWA	Good Hygienic Practices	110		□IN □ OU	IT	Highly Susceptible Pop	~~			
6	DIN DOUT				26	□·N/A		Pasteurized foods used; p	orohil	bited foods not offered		
7	☑Ñ □ OUT	AND THE PERSON NAMED IN COLUMN	No discharge from eyes, nose, and mouth eventing Confamination by Hands	65-741-1		## '		Chemical				
8	-□IN □ OUT		Hands clean and properly washed		27	□IN □ OU □N/A	IT	Food additives: approved	and	properly used		
9	□IN □ OUT		No bare hand contact with ready-to-eat foods or appro	ved	28	□IN □ OU	т	Toxic substances properly	iden	tified, stored, used		
	LIN/ALIN/O		alternate method properly followed				Co	nformance with Approve	d Pr	ocedures		
10	ZOIÑ □OUT	□ N/A	Adequate handwashing facilities supplied & accessible		29	DIN DOU	Т	Compliance with Reduced	Оху	gen Packaging, other		
以。 11	-⊡ÍN □OUT		Approved Source Food obtained from approved source		-	PIN □ OU	_	specialized processes, and HACCP plan				
12	□IN □OUT		Food received at proper temperature		30			Special Requirements: Fre	sh Jı	uice Production		
	□N/A√□Ñ/O		Food in good condition, safe, and unadulterated			□IN □OU		Special Requirements: Hea	Heat Treatment Dispensing Freezers			
13	TUO NI		Required records available: shellstock tags, parasite		-							
14	.□N/A □N/O	10.25070734	destruction	A.X. 4	32	,⊡·N/A □ N/O		Special Requirements: Cus	stom	Processing		
	.⊞IN □OUT	1,	Protection from Contamination		33	□IN □OU		Special Requirements: Bull	k Wε	ater Machine Criteria		
15	□N/A □N/O		Food separated and protected		-			On a siel De suite service A 1	11.61	DATE DE L		
16	-™IN □OUT □N/A □N/O		Food-contact surfaces: cleaned and sanitized		34	□IN □OU		Special Requirements: Acid Criteria	altied	d White Rice Preparation		
17	_⊡N □OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU ⁻ □N/A	Т	Critical Control Point Inspe	ction	1		
		/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OU	Т	Process Review				
18	TUO II NIO NIO NIO NIO NIO NIO NIO NIO NIO	i	Proper cooking time and temperatures			☑·N/A □ IN _ □ OU	т					
19	□IN □ OUT →□Ñ/A □ N/O		Proper reheating procedures for hot holding		37	Ø N/A	-	Variance				
20	□IN □ 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	□IN □ OUT □N/A □ N/O		Proper hot holding temperatures		foodborne illness.							
22	DIN DOUT	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Nar	ne of	Facility 🕜	,77	٠. (Type of Inspe	ction	Date		,	
Name of Facility Harry Bitts Store LLC Standard Option Date (6/17)											24	£	
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 applica												able	
22 30 NCS SQ 22 30 1774 3	Safe Food and Water						Utensils, Equipment and Vending Food and nonfood-contact surfaces cle					norty	
38		OUT MÃA			ized eggs used where required	54	OUT OUT		designed, constructed, and used				
39	۱۱۳ اهل	Ì □OUT □N/A	Perchantan		and ice from approved source erature Control	55	.⊡ TUO □ OUT □	IN/A Warewa	Warewashing facilities: installed, maintained, used; test strips				
40					cooling methods used; adequate equipment erature control	56	,๔โท □ out	PRINTER DESCRIPTION	Nonfood-contact surfaces clean Physical Facilities				
41	□ IN □ OUT □N/A.□·N/O Plant f				od properly cooked for hot holding	57	⊡*IN □ OUT □	IN/A Hot and	cold water available	e; adequate pre	essure		
42	□ IN	OUT IN/A	∭ŰÑ/O	Approve	ed thawing methods used	58	☑-IÑ □OUT	Plumbin	Plumbing installed; proper backflow devices				
43	.□^ſÑ □ OUT □N/A			Thermo	meters provided and accurate		□N/A□N/O	***************************************					
		Food			entification	59	JUO IN □ OUT [and waste water pro					
44	_G-1N	I □ OUT		Food p	operly labeled; original container	60 DIN OUT NA Tolk			Toilet facilities: properly constructed, supplied, cleaned				
	ing in		Preven	ion of Food Contamination			√EN □ OUT □]N/A Garbage	Garbage/refuse properly disposed; facilities maintained				
45	Date COLOR DE LA C				rodents, and animals not present/outer s protected	62			facilities installed, m dining areas	ies installed, maintained, and cle areas		gs in	
46	□ IN	ι □∕δυτ		1	ination prevented during food preparation, & display	-	□N/A □ N/O						
47	-	OUT □N/A			al cleanliness		IN OUT		e ventilation and ligh		areas u	ised	
48	4.	Ĭ □ OUT □N/A I I □ OUT □N/A J			cloths: properly used and stored	64			Equipment and Faciliti	les		Fasan M. Serial	
			TOTAL PROPERTY.		se of Utensils	· Name		Α 	dministrative				
50	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored						.ª⊡*IN □ OUT □]N/A 901:3-4	OAC				
51	₽″IN	I 🗆 OUT 🗆 N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	□ IN □ OUT/É	N/A 3701-21	OAC				
52	271	OUT IN/A		Single-u	se/single-service articles: properly stored, used						-		
53	.☐ N ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use										48.032/77/86		
				Mark "	Observations and C In appropriate box for COS and R: COS=core				at violation				
lten	n No.	Code Section	Priori	ty Level		<u> </u>	pirato datag maj	,			cos	R	
40	p	3.1 Q	A Rock	(,,,	Observed syntotos	r-	Confundation C	11 5 10.	70 9 nd 0	14 1661		ev [8] 627	
<u>:</u>					by 3 compartment	5	1416 STO	1001 QV	+low				
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3 44													
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							44646.81.81.81.81.81					 -	
Person in Charge											<u></u>		
12 sul 7 to 6-17-24													
Environmental Health Specialist Mark Capel													
PRIORITY (FVEL: C CRITICAL NC= NON-CRITICAL Page) of)													

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