Na	me of t	acility LC+	101	point finishers	Check o		E	License Number	3 14 24		
Ad	dress) CE	ente	er street	City/Sta	ADFO	PD	10H 453	308		
Lic	ense h	older			Inspecti	on Time	Tra		Category/Descriptive		
-	5 M	20/1	M	brothas vending	4	5		3 G	vendino		
Ту	pe of I			k all that apply)				Follow up date (if required)	Water sample date/result		
	atanda			Control Point (FSO) D Process Review (RFE) D Varia	nce Revie	ew 🗆 Follo	w up		(if required)		
	Foodbo	orne 🗆 :	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							
				FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC	HEAL	TH INTERVENTIONS	William Company of the Company		
M	ark de:	signated	complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=in	complianc	e OUT=	not in compliance N/O=not	observed N/A=not applicable		
				Compliance Status				Compliance State			
			230,00	Supervision		1	ime/Ten	nperature Controlled for Safe	ety Food (TCS food)		
1	□IN	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2	3 DN 0		Proper date marking and d	isposition		
2		□ OUT	□ N/A	Certified Food Protection Manager		. DIN D	OUT	DI S 70			
	1	A CHILDREN		Employee Health	2	1 N/A		Time as a public health cont	rol: procedures & records		
3	mini.	Почт		Management, food employees and conditional employee	s;			Consumer Advisor	у		
4		DOUT	Series Control	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	5 DIN D	OUT	Consumer advisory provide	ed for raw or undercooked foods		
5	DIN	□ OUT,	THE PARTY OF THE P	Procedures for responding to vomiting and diarrheal even	ts	200000000000000000000000000000000000000		Highly Susceptible Popu	ulations		
		001	INIT	Good Hygienic Practices	10	ם אום	OUT	Highly Susceptible Popu			
6	DIN	OUT	TI N/O	Proper eating, tasting, drinking, or tobacco use	26	3 HW/A	001	Pasteurized foods used; pro	ohibited foods not offered		
7		OUT		No discharge from eyes, nose, and mouth				Chemical			
			The second second	reventing Contamination by Hands	55000			Onemical			
8	QIN	□ OUT		Hands clean and properly washed	2	7 DIN D	OUT	Food additives: approved a	nd properly used		
9		OUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 2	8 ON/A		Toxic substances properly id			
	,						C	onformance with Approved	Procedures		
10	_ IN	OUT	□ N/A	Adequate handwashing facilities supplied & accessible	2	9 DIN D	OUT	Compliance with Reduced C	Oxygen Packaging, other		
		entra Lea	26 3 4 7 1	Approved Source		N/A		specialized processes, and	HACCP plan		
11		OUT		Food obtained from approved source	3	O DIN D		Special Requirements: Fresl	h Juice Production		
12	□IN □N/A	DOUT N/O		Food received at proper temperature	3	1 DIN D	OUT				
13,	DIN	DOUT		Food in good condition, safe, and unadulterated	3	' N/A	N/O	opecial Requirements, neat	Treatment Dispensing Freezers		
14	OIN N/A	OUT N/O		Required records available: shellstock tags, parasite destruction	33	2 DIN D	OUT N/O	Special Requirements: Custo	om Processing		
KE	- A 150		62 44	Protection from Contamination		ПІМ П		NAME OF THE PARTY			
15		□OUT □N/O		Food separated and protected	33	3		Special Requirements: Bulk	Water Machine Criteria		
16	ON	□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34	4 DIN D	OUT N/O	Special Requirements: Acidi Criteria	fied White Rice Preparation		
17		OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	5 DIN D	OUT	Critical Control Point Inspect	ion		
25.6	TS SE	Time	Tempe	rature Controlled for Safety Food (TCS food)		JIESON SON	OUT				
18		□ OUT	rempo	Proper cooking time and temperatures	36	OIN O	001	Process Review			
19	□IN	OUT		Proper reheating procedures for hot holding	37	DIN D	OUT	Variance			
20	DIN	□ N/O		Proper cooling time and temperatures							
-0		□ N/O			- ti	hat are ide	ntified a	ood preparation practices as as the most significant con	and employee behaviors tributing factors to		
21	DN/A	□ N/O		Proper hot holding temperatures	foodborne illness. Public health interventions are control measures to prevent foodbor						
22	-DIN	□ OUT	□N/A	Proper cold holding temperatures	il	lness or in	jury.				

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

Name of Facility	on paint finishers	тур 5	te of Inspection HONCLIRC 3/8/	24	
		DDAOTION	· · · · · · · · · · · · · · · · · · ·		
Good Retail Prac	GOOD RETAIL ctices are preventative measures to control the intro				
Mark designated compliance	e status (IN, OUT, N/O, N/A) for each numbered item: I	N=in compliance OUT=not	emicals, and physical objects into foods.	t applie	abla
	Safe Food and Water		Itensils, Equipment and Vending	гаррис	able
38 IN IN OUT ON IN	O Pasteurized eggs used where required	54 ENN OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	perly
39 IN IN OUT IN/A	Water and ice from approved source	55 D IN D OUT DA/A	Warewashing facilities: installed, maintained	d, used;	test
	food Temperature Control	56 IN OUT	strips		
40 IN OUT N/A N/A	for temperature control	36 111 1001	Nonfood-contact surfaces clean Physical Facilities		
41 IN OUT N/A N/O	Plant food properly cooked for hot holding	57 NO OUT ON/A	Hot and cold water available; adequate pr	essure	and an art of
42 IN OUT N/A N/O	Approved thawing methods used	58 EN DOUT	Plumbing installed; proper backflow device	es	
43 IN OUT DN/A	Thermometers provided and accurate	□N/A□N/O			
	Food Identification	59 OIN OUT ON/A	Sewage and waste water properly disposed		
44 IN I OUT	Food properly labeled; original container	60 IN OUT ON/A	Toilet facilities: properly constructed, supplied	l, cleane	ed
Preve	ention of Food Contamination	61 DIN DOUT DN/A	Garbage/refuse properly disposed; facilities m	naintaine	ed
45 O IN O OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, maintained, and coutdoor dining areas	lean; do	gs in
46 IN OUT	Contamination prevented during food preparation, storage & display	63 IN OUT	Adequate ventilation and lighting; designated		-
47 IN OUT N/A N/	Personal cleanliness	2000		areas L	ised
49 IN OUT DN/A N/C	The same of the sa	64 OIN OUT ON/A	Existing Equipment and Facilities		
	Proper Use of Utensils		Administrative		
50 OUT ON/A O N/O	In-use utensils: properly stored	65 IN OUT DAYA	901:3-4 OAC		
51 A IN OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled	66 IN OUT ON/A	3701-21 OAC		
52 DIN OUT ON/A	Single-use/single-service articles: properly stored, used				
53 N O OUT ON/A O N/O			TWO TAKES WE SHALL SHE THE SHE		
	Observations and O		n Perenant violation		
Item No. Code Section Price	prity Level Comment	ected off-site during mapecito	n K-repeat violation	cos	R
	Salsagian	Ains	Declara		
	MATCHULTON		TECTION!		
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				
	2.				
Person in Charge	" John The State of the State o		Date: 3/18/24		
Environmental Health Specialis	'C=ni	Licensor:	DCHD		

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page a of a

Na	me of facility				License Number	Date ,	
1	NIDMAR	K CORP Plant A	Check or	□RFE		59	3/18/24
Ad	46 USt	A PRIVE	Ver	SCUI (25	10H 453	380
Lic	cense holder	1-0-110= .0010	Inspectio	n Time	Tra	vel Time	Category/Descriptive
1	sheeman	byzothers repairs		65		30	vending
0		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Revie	w 🗆 Follow	up	Follow up date (if required)	Water sample date/result (if required)
	and the second s	2 200 20					
		FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC I	HEAL	TH INTERVENTIONS	A PERSONAL PROPERTY.
М	ark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN=in	compliance	OUT=	not in compliance N/O=not	observed N/A=not applicable
		Compliance Status				Compliance Stat	tus
1		Supervision		Tim	ne/Tem	perature Controlled for Safe	ety Food (TCS food)
1	DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23	DNA DN		Proper date marking and d	Iisposition
2	OUT N/A		24	DIN DO		Time as a public health con	trol: procedures & records
		Employee Health	1000000	DN/A D N	/0		
3	OIN OUT N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	es;	Town To	LIT	Consumer Adviso	ry
4	DIN DOUT D N/A		25	O O NI O	UT	Consumer advisory provide	ed for raw or undercooked foods
5	DIN DOUT N/A		nts			Highly Susceptible Pop	ulations
		Good Hygienic Practices			UT	Pasteurized foods used; pr	robibited foods not offered
6	OIN OUT DANC		26	DN/A			ombited foods flot offered
7	OIN OUT DW/C	No discharge from eyes, nose, and mouth	100	XIDAY XIXA		Chemical	
8	ДИ ПОИТПИ/С		27	DAKA O N O	UT	Food additives: approved a	and properly used
9	OUT OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	DIN O		Toxic substances properly id	
	FIN FIGURE FINA					onformance with Approved	
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	OIN OO	UT	Compliance with Reduced specialized processes, and	Oxygen Packaging, other I HACCP plan
11	DIN DOUT	Food obtained from approved source	30	DIN DO	UT		
12	ON/A ON/O	Food received at proper temperature	31		COMPANY T	Special Requirements: Fres	
13	-DIN DOUT	Food in good condition, safe, and unadulterated	31	N/A D N	0	Special Requirements: Hear	t Treatment Dispensing Freezers
14	□N/A □N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cust	tom Processing
		Protection from Contamination	33	DIN DO		Special Requirements: Bulk	Water Machino Critoria
15	OIN OUT	Food separated and protected			State of		ified White Rice Preparation
16	DHN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	ON/A ON/	0	Criteria	mos vinte rice i reparation
17	ДМ ПОИТ	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DN/A DO		Critical Control Point Inspec	tion
	Commence of the Commence of th	erature Controlled for Safety Food (TCS food)	36	DIN DO	UT	Process Review	
18	DN/A D N/O	Proper cooking time and temperatures	37	N/A	UT	MODELLE CONTROL	
19	DIN DOUT	Proper reheating procedures for hot holding	37	□N/A		Variance	
20	□IN □ OUT ØN/A □ N/O	Proper cooling time and temperatures	R	isk factors	are fo	ood preparation practices	and employee behaviors
21	DIN DOUT	Proper hot holding temperatures	fo	odborne illn	ess.	s the most significant cor	*
22	DIN OUT ON/A	Proper cold holding temperatures		ublic health ness or injui		rventions are control me	asures to prevent foodborne

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

Nan	ne of Facility	01.	1	75 Olaval A			Туре	of Inspection	Date	1-11	
	MOME	2K	COK	P Plant A			36	anduka	13/18	24	
		6 - 610	0100	GOOD RETAI	DDA	CTICES					
	Good Retai	l Practi	ces are i	preventative measures to control the int			chem	icals and physical obje	ets into food		
Ma				OUT, N/O, N/A) for each numbered item:							able
	The partitions			d and Water				nsils, Equipment and Ver	Committee of the second		
38	AND TUO ONE	DE BOUVERS	Lace and the second	ized eggs used where required	84	D IN D OUT		Food and nonfood-contac designed, constructed, and	t surfaces clear I used	nable, pro	perly
39	BIN DOUT, DN/A	246	-	and ice from approved source	55	□ IN □ OUT		Warewashing facilities: ins strips	talled, maintain	ed, used;	test
40	IN 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment erature control	56	□ IN □ OUT		Nonfood-contact surfaces Physical Facilities	clean		D'spa
41	☐IN □ OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding	57	OIN OUT D	□N/A	Hot and cold water availal	ole; adequate	pressure	
42	IN OUT ON/A	□ N/O	Approve	d thawing methods used	58	DIN DOUT		Plumbing installed; proper	backflow dev	ices	
43	□ IN □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O					
	h		Food Id	entification	59		□N/A	Sewage and waste water p	roperly disposed	i	
44	□ IN □ OUT		Food pr	operly labeled; original container	60	D IN D OUT D	□N/A	Toilet facilities: properly con	structed, supplie	ed, cleane	ed
		Preven	tion of F	ood Contamination	61	DIN DOUT D	□N/A	Garbage/refuse properly dis	posed; facilities	maintaine	ed
45	□ OUT		opening	rodents, and animals not present/outer s protected	62	□ IN □ OUT		Physical facilities installed, outdoor dining areas	maintained, and	clean; do	gs in
46	DIN OUT ONA		storage a	ination prevented during food preparation, & display I cleanliness	63	DUN DOUT		Adequate ventilation and lig	hting; designate	ed areas u	ised
0.00000	D IN OUT ON/A	□ N/O		cloths: properly used and stored	64	D UT UO UT U	□N/A	Existing Equipment and Faci	lities		
49	N OUT ON/A	□ N/O	Washing	fruits and vegetables				Administrative	ZET THE TANK		
		P	Proper Us	e of Utensils					Solling XSS (O)		
50	IN OUT ON/A	□ N/O		tensils: properly stored	65	D IN D OUT D	⊒N/A	901:3-4 OAC			
51	□ IN □ OUT □N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	IN OUT C	□N/A	3701-21 OAC			
	IN OUT ON/A			se/single-service articles: properly stored, used	1						
53	OUT ON/A	□ N/O	Slash-re	sistant, cloth, and latex glove use			000000000000000000000000000000000000000				
			Mark "X	Observations and "in appropriate box for COS and R: COS=co				R=reneat violation			
Item	No. Code Section	Priori	ty Level	Comment	110000	on one during map	DOGGOTT	TT-TOPOUT VIOLETON		cos	R
				COLX ACTED	16	2ns	WA	FIDIO			
				Set 11 Store loke	TIV	0 (1)	10	C1107)			
_					V						
_											
					=1.5						
Pers	on in Charge							Date: 3/15/	24		
Env	ronmental Health Sp	ecialist	Ci	: M:		Licensor	: I	OCHD			
								•			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page Z of Z

Na	lame of facility Check one License Number Date										
1	MID	MARY	swep plant C	⊉ FSC	□RFE		ID	3/18/24			
Ad	ddress	171540	1 DRIVE	City/State	SCUII(35	, 04 45	390			
Li	cense h	older		Inspection	n Time	Trav	vel Time	Catagory/Departments -			
~	100	Jorain 10	WITHOR IPHDING	1.	15	1	30	Category/Descriptive			
T	ne of l	nepection (che	ck all that apply)	D			- 11	W/W/16			
Q	Standa	rd ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w □ Follow ι	Jp.	Follow up date (if required	d) Water sample date/result (if required)			
	Foodbo	orne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
III SE	102.00		ECODBODNE II I NESS DISK EACTO	DC AND	DUDUICI	IFAL	THE INTERVENITION				
N/	lark das	signated compli	FOODBORNE ILLNESS RISK FACTO								
10	iain uo.	signated compl	iance status (IN, OUT, N/O, N/A) for each numbered if	em. IN-in	compliance	001=1					
892	100000	NO. THE	Compliance Status		Compliance Status						
			Supervision Description		page of a contribution of		perature Controlled for Sa	fety Food (TCS food)			
1		OUT N/A	periorms duties	nd 23			Proper date marking and	disposition			
2	□IN	OUT 1 N/A		24	DIN DOI		Time as a public health co	ntrol: procedures & records			
		ALBERT STATE	Employee Health		DN/A D N/	O	AP .	100 Discours Recommendato 498 200450118			
3	□IN	OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting			IT	Consumer Advis				
4	□IN	□OUT TN/A	Proper use of restriction and exclusion	25	PA/A	01	Consumer advisory provid	ded for raw or undercooked foods			
5	□IN	□ OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible Po	pulations			
			Good Hygienic Practices	000	DIN DOI	JT	Pasteurized foods used:	prohibited foods not offered			
6		OUT ENVO	0, 0,	26	DH/A	to continue		sombited loods flot offered			
7 OUT NO No discharge from eyes, nose, and mouth Preventing Contamination by Hands							Chemical				
8		OUT N/O		27	□IN □ OU	JT	Food additives: approved	and properly used			
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed 28	ON/A OI		Toxic substances properly				
220	7	DOUT DAVA				Co	nformance with Approve	d Procedures			
10	MN	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	DIN DOL	JT	Compliance with Reduced specialized processes, an	Oxygen Packaging, other			
11	DIN	OUT	Food obtained from approved source		DIN DOL	ΙΤ		•			
12	DIN	DOUT	Food received at proper temperature	30	BN/A DN/		Special Requirements: Fre	sh Juice Production			
	THE PERSON NAMED IN	□N/O		31	DIN DOL		Special Requirements: Hea	at Treatment Dispensing Freezers			
13	Total Transport	□OUT □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		EN/A D N/			at Fredericht Dispensing Freezers			
14		□N/0	destruction	32			Special Requirements: Cus	stom Processing			
			Protection from Contamination	33	DIN DOL	JT	Consist Beguirements, But	LVALL VALLEY CO.			
15	□IN □N/A	□OUT □N/O	Food separated and protected		□N/A □ N/0		Special Requirements: Bull				
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized	34		D C	Special Requirements: Acid Criteria	dified White Rice Preparation			
17	OIN	DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OU	JΤ	Critical Control Point Inspe	ction			
		Time/Tempe	rature Controlled for Safety Food (TCS food)	36	DIN DOL	IT	December Devilor				
18	N/A	OUT N/O	Proper cooking time and temperatures	30	DIN DOL	T.	Process Review				
19,		OUT	Proper reheating procedures for hot holding	37	DIN DOU		Variance				
20		□ OUT □ N/O	Proper cooling time and temperatures	Ri	sk factors a	are foo	od preparation practices s the most significant co	and employee behaviors			
21	□IN □N/A	OUT N/O	Proper hot holding temperatures	foo	odborne illne	ess.		35. 35.55.255			
22	Public health interventions are control measures to prevent foodborne illness or injury.										

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

Nam	ne of Facility	79 (C. C. C	27-1/	^		Type of Ins	pection	Date	, ,	N.
V	MIPMARY	5 (0)	rp plant (Stav	dara	3/18	124	1
								1 1 1	() - <u>(</u>)	
E				RETAIL PRAC		Miles				
Ma			preventative measures to contro							
IVIa	ark designated compliand		, OUT, N/O, N/A) for each number d and Water	ered item: IN=In co	mpliance OUI=		Equipment and	THE RESERVE OF THE PARTY OF THE	ot applica	able
38	O IN O OUT ON/A O N	A PROPERTY OF TAXABLE	ized eggs used where required	54	DN DOUT	Food		ntact surfaces clea	nable, pro	operly
39	□ IN □ OUT ♣ N/A	Water a	and ice from approved source	222				s: installed, maintair	ned used:	tost
	227		erature Control	55	□ IN □ OUT □	strips		W. C.	ieu, useu,	lest
40	□ IN □ OUT ØN/A □ N		cooling methods used; adequate eq erature control	quipment 50	HIN L COI		Physical Facility			
41		O Plant fo	od properly cooked for hot holding	57	DHN D OUT D]N/A Hot a	nd cold water a	vailable; adequate	pressure	
42	□ IN □ OUT □N/A □ N	O Approve	ed thawing methods used	58	LIN DOUT	Plum	bing installed; p	roper backflow dev	rices	
43	□ IN □ OUT □ N/A	Thermo	meters provided and accurate		□N/A □ N/O					
		Food Id	entification	59	D TUO D NITE			iter properly dispose		
44	DIN D OUT	Food pr	operly labeled; original container	60	THO D OUT D	N/A Toilet	facilities: properly	y constructed, suppl	ied, cleane	ed
	Prev		ood Contamination	61	DTN 0 OUT 0			ly disposed; facilities		
45	OUT OUT	opening	rodents, and animals not present/out s protected	02	DIN OUT	Physi- outdo	cal facilities insta or dining areas	illed, maintained, and	d clean; do	gs in
46	□-M □ OUT	storage	ination prevented during food prepara & display	63	TUO U.AHG	Adequ	uate ventilation a	and lighting; designate	ed areas i	ised
47			al cleanliness cloths: properly used and stored	64	IN DOUT D		ng Equipment and	And May		
49	□ IN □ OUT □₩/A □ N/		g fruits and vegetables	- 01	B 11 B 00 E	TON EXION				-
		N-100 P	se of Utensils			A STATE OF THE STATE OF	Administrative	0		
50	□ IN □ OUT □N/A □ N/	O In-use	itensils: properly stored	65	□ IN □ OUT	N/A 901:3	-4 OAC			
51	DHY OUT ON/A	Utensils	, equipment and linens: properly store	red, dried, 66	IN OUT]N/A 3701	-21 OAC			
52	□ IN □ OUT □N/A	Single-u	se/single-service articles: properly sto	ored, used						
53	☐ IN ☐ OUT ☐N/A ☐ N	O Slash-re	esistant, cloth, and latex glove use							
			Observations (" in appropriate box for COS and R				peat violation			
Item	No. Code Section Pr	iority Level	Comment						cos	R
			CALLY LANGE	e) ex l)) (200	MXIL			
-			2011 210010			Syc	0119			
				0						
Pers	on in Charge						Date:	1		
1	alitem						3/10	8/24		
Env	ironmental Health Special	list	~ M		Licensor:	100	+17			
						, ,			7	

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page of of

Na	me of facility		Check on	The second secon		License Number		Date 1 1
6	meenuille t	ech. Main breakroom	FSO	□ RFE	E	22		3/18/24
Ac	ldress	- 1	City/State	Zip Code	1			
	5755	+ Rt 571	(O.R	00 nc	1166	PIOHC	15	533 /
Lie	cense holder		Inspectio	n Time	Tra	vel Time	Ca	tegory/Descriptive
.<	SIM IMIA	MALAK IPMIN	11	<	1.55%	20	J	Pario
-	merul !	er who whilly	7					MIDINE
	pe of Inspection (che Standard Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	aca Paviou	U Follow	w tup	Follow up date (if required	d)	Water sample date/result (if required)
1000		☐ Complaint ☐ Pre-licensing ☐ Consultation	ice i teviev	V LI FOIIO	w up			(ii required)
		FOODBORNE ILLNESS RISK FACTOR	RS AND	PUBLIC	HEAL	TH INTERVENTIONS	S	
M	lark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered it	em: IN =in	compliance	e OUT=	not in compliance N/O=no	ot ot	served N/A=not applicable
		Compliance Status				Compliance Sta	atus	
		Supervision		T	ime/Ten	perature Controlled for Sa	0022-61522-	
4	OUT N/A	Person in charge present demonstrates knowledge and	d oo	D ME	OUT	Vicinian		
		performs duties	23	□N/A □	N/O	Proper date marking and	disp	osition
2	OUT OUT NA		24	DIN D		Time as a public health co	ntrol	procedures & records
		Employee Health	-/	DN/A D	N/O		10/2/5	. procedures & records
3	DIN DOUT NA	Management, food employees and conditional employees knowledge, responsibilities and reporting	3;		ESSENCE:	Consumer Advis	ory	
4	DIN DOUT-D'N/A	4	25	DIN D	OUT	Consumer advisory provide	ded	for raw or undercooked foods
5	DIN DOUT DIN/A		ts			Highly Susceptible Po	nula	tions
		Good Hygienic Practices		DIN D	OUT			
6	DIN DOUT WINC		26	DA/A		Pasteurized foods used;	proni	bited foods not offered
7	OUT OUT N/C					Chemical		
		Preventing Contamination by Hands	27		OUT	Food additives: approved	and	properly used
8	OUT N/C	Hands clean and properly washed	21	□N/A		1 ood additives, approved	anu	properly used
9	OIN OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	ON/A	OUT	Toxic substances properly	iden	tified, stored, used
					C	onformance with Approve	d Pr	rocedures
10	OIN OUT N/A		29		OUT	Compliance with Reduced	(xO l	gen Packaging, other
11	DIN DOUT	Approved Source Food obtained from approved source	WAR	DN/A	OUT	specialized processes, ar	Id H/	ACCP plan
	DIN DOUT		30	BIN B	OUT N/O	Special Requirements: Fre	esh J	uice Production
12	□N/A □N/O	Food received at proper temperature	31	O N O	OUT	0 110 11		
13	TUO UI	Food in good condition, safe, and unadulterated	31	DIN D	N/O	Special Requirements: He	at Ir	eatment Dispensing Freezers
14	DIN DOUT	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cu	stom	Processing
		Protection from Contamination	33	DIN D		Special Requirements: Bul	IL W	ator Machina Critoria
15	ON OUT	Food separated and protected			192			
16	ON OUT	Food-contact surfaces: cleaned and sanitized	34		N/O	Special Requirements: Aci Criteria	атте	d White Rice Preparation
17	DOUT DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		OUT	Critical Control Point Inspe	ection	i
	Time/Tempe	erature Controlled for Safety Food (TCS food)	36	DIN D	OUT	Process Review		
18	DIN DOUT	Proper cooking time and temperatures	30	DNA		Frocess Neview		
19	□IN □ OUT	Proper reheating procedures for hot holding	37	DIN D	OUT	Variance		
20	□IN □ OUT	Proper cooling time and temperatures						ag v: as na ve
20	ANA O N/O	ropor cooming time and temperatures	th:	at are ider	ntified a	ood preparation practices as the most significant co	s an ontri	d employee behaviors buting factors to
21	DIN DOUT	Proper hot holding temperatures		odborne il ıblic hea l		rventions are control ma	leasi	Ires to prevent foodbarns
22	MU OUT ONA	Proper cold holding temperatures	Public health interventions are control measures to prevent foods illness or injury.					

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

Greenville tech mair meachroom **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 Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required 54 DIN OUT designed, constructed, and used IN DOUT DN/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test IN OUT ONA Food Temperature Control DIN DOUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ☐ IN ☐ OUT ☐N/A ☐ N/O for temperature control Physical Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O D'IN DOUT DN/A Hot and cold water available; adequate pressure 41 Plant food properly cooked for hot holding ☐ IN ☐ OUT ZIN/A ☐ N/O Approved thawing methods used 58 BIN DOUT 42 Plumbing installed; proper backflow devices □N/A □ N/O DUN OUT ON/A Thermometers provided and accurate 43 59 PIN OUT ON/A Food Identification Sewage and waste water properly disposed ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned N D OUT Food properly labeled; original container ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer Physical facilities installed, maintained, and clean; dogs in D'IN OUT DIN OUT 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 storage & display DIN DOUT Adequate ventilation and lighting; designated areas used 47 IN OUT N/A Personal cleanliness ☐ IN ☐ OUT ☐N/A ☐ N/O 48 Wiping cloths: properly used and stored OUT OUT ON/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT □N/A 901:3-4 OAC ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, □IN □ OUT □N/A 51 ☑IN □ OUT □N/A 3701-21 OAC handled □IN □ OUT □N/A 52 Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use □ /N □ OUT □N/A □ N/O 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 Person in Charge **Environmental Health Specialist** Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL
HEA 5302B Ohio Department of Health (8/22)

AGR 1268 Ohio Department of Agriculture (8/22)

Name of Facility

Na	me of facility	ecla Oraxtoclean	Check or			License Number	Date			
Q	reenville +	ear production		1000		3	3/18/24			
Ac	dress	1 0-1	City/Stat	e/Zip Code		01/ 150	2/			
	5755SH R	* 511	Ore	910111	e,	04 433	51			
Lic	cense holder	1	Inspection	n Time	Trav	vel Time	Category/Descriptive			
4	sheerin	protters vending	4	5		30	denting			
Ту	pe of Inspection (chec	k all that apply)				Follow up date (if required) Water sample date/result			
1000		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w □ Follow ι	JD.		(if required)			
П	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
MG	No. of the last of	FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC F	IFΔI	TH INTERVENTIONS				
M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered if			-					
- 80	am accignates compile	CONTRACTOR OF THE CONTRACTOR O		compliance	001					
50/53		Compliance Status		Time	- CT	Compliance Sta				
		Supervision	nd I	N O OI		perature Controlled for Sa	fety Food (ICS food)			
1	OUT O N/A	Person in charge present, demonstrates knowledge, a performs duties	na 23			Proper date marking and	disposition			
2	OIN OUT N/A	Certified Food Protection Manager Employee Health	24	N/A D N/	UT O	Time as a public health cor	ntrol: procedures & records			
3	DIN DOUT NA	Management, food employees and conditional employee	es;			Consumer Adviso	ory			
4	DIN DOUT N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	OIN OI	UT	Consumer advisory provid	led for raw or undercooked foods			
5	DIN DOUT TN/A	Procedures for responding to vomiting and diarrheal ever	nts		Mary III	Highly Susceptible Pop	oulations			
		Good Hygienic Practices		DIN DOI	UT		prohibited foods not offered			
6	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use	26	AMA		r asteurized roods used, p	notibiled loods flot offered			
7	DIN DOUT DAVO		100			Chemical				
	200	reventing Contamination by Hands	27		UT	Food additives: approved	and properly used			
8	DIN DOUT DIN/O	Hands clean and properly washed		DA/A		тот авинов арротов	and properly dised			
9	OUT OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	DN/A	UT	Toxic substances properly	identified, stored, used			
						onformance with Approve				
10	OUT ON/A		29	□IN □ OU	JT	Compliance with Reduced specialized processes, an	Oxygen Packaging, other			
11	DIN DOUT	Approved Source Food obtained from approved source		DIN DOL	IT	specialized processes, an	d TIACCF plan			
	□IN □OUT		30	N/A DN/		Special Requirements: Fre	sh Juice Production			
12	□N/A □N/O □UN □ OUT	Food received at proper temperature Food in good condition, safe, and unadulterated	31	□IN □OU		Special Requirements: Hea	at Treatment Dispensing Freezers			
13.	OIN OUT	Required records available: shellstock tags, parasite		ПІМ ПОІ	1100	7.00 NOW NOW NOW NO 100				
14	MYA N/O	destruction	32	N/A DN/	0	Special Requirements: Cus	stom Processing			
3/1/1	C	Protection from Contamination	33	DIN DOL		Special Requirements: Bull	k Water Machine Criteria			
15	DN/A DN/O	Food separated and protected		N/A LI N/		72				
16	ĎN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	DIN DOL		Criteria	dified White Rice Preparation			
17	бім поит	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OL	JT	Critical Control Point Inspe	ction			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		DIN DOL	JT					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	M/A		Process Review				
19	DIN DOUT	Proper reheating procedures for hot holding	37	N/A OL	JT	Variance				
20	DIN DOUT	Proper cooling time and temperatures	R	isk factors	are fo	od preparation practices s the most significant co	and employee behaviors			
21	DIN DOUT	Proper hot holding temperatures	fc	odborne illn	ess.		easures to prevent foodborne			
22	DIN DOUT DN/A	Proper cold holding temperatures	ill	ness or injur	y.	ventions are control me	casures to prevent foodborne			

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

Name of Facility Type of Inspection Grenville term **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 Vending Food and nonfood-contact surfaces cleanable, properly IN OUT ON/A ON/O Pasteurized eggs used where required OIN OUT designed, constructed, and used IN DOUT IN/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control 56 DIN DOUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 40 ☐ IN ☐ OUT ☐N/A ☐ N/O for temperature control **Physical Facilities** ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding 41 DHN OUT N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐ N/A ☐ N/O 42 Approved thawing methods used AN DOUT Plumbing installed; proper backflow devices □N/A □ N/O IN OUT GHTA 43 Thermometers provided and accurate IN OUT N/A Food Identification Sewage and waste water properly disposed IN OUT N/A MIN IT OUT Toilet facilities: properly constructed, supplied, cleaned 44 Food properly labeled; original container IN OUT ON/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer BIN OUT ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, IN D OUT storage & display DIN DOUT Adequate ventilation and lighting; designated areas used IN OUT ON/A 47 Personal cleanliness □ IN □ OUT □N/A □ N/O 48 Wiping cloths: properly used and stored IN OUT NA Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O 49 Washing fruits and vegetables Administrative Proper Use of Utensils ☐ IN ☐ OUT ☐N/A 901:3-4 OAC DHN OUT ON/A NO 50 In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 B IN OUT ON/A ■N □ OUT □N/A 3701-21 OAC □-IN □ OUT □N/A 52 Single-use/single-service articles: properly stored, used □N □ OUT □N/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 Code Section | Priority Level | Comment cos Person in Charge **Environmental Health Specialist** Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Na	me of	facility	ila	1000 0 00000	Check on			License Number	Date 2 (15/2)
W	10	4101	116	teen shipping	Named State	ille-make Marketon		50	3/19/24
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S	rense l	ha	N	proflers consing	Inspectio	n Time	Tra	vel Time 30	Category/Descriptive
1	Standa	ird 🗆	Critical C	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Reviev	v □ Follow	up	Follow up date (if required) Water sample date/result (if required)
18 7	25 7 7 7 7	PETER	Control of the Contro	ECODBORNE II I NESS BISK EACTOR	DC AND	DUDUIC	LIEAL	TH INTERVENTIONS	
D.A	ark do	eignatod	Loomplie	FOODBORNE ILLNESS RISK FACTOR ance status (IN, OUT, N/O, N/A) for each numbered it					
IVI	ark de	signated	Compile	OPPORT DE CONTROL DE C	em. m-m	compliance	001-	0000 - 20	
0.00				Compliance Status			1000	Compliance Sta	
	200		7/100	Supervision		The second second	200	perature Controlled for Sa	fety Food (TCS food)
1	00100000	DOUT		Person in charge present, demonstrates knowledge, ar performs duties	23		V/O	Proper date marking and	disposition
2	ПІИ	OUT	∐ N/A	Certified Food Protection Manager Employee Health	24			Time as a public health cor	itrol: procedures & records
				Management, food employees and conditional employee	S.	THE PARTY IN		Consumer Adviso	NO. S. O. D. STOLEY MAY PROMITED WITH SHOTT HAND THE STOLEY AND TH
3		OUT	•	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25		DUT		led for raw or undercooked foods
5	Enterpress	OUT	tight with the	Procedures for responding to vomiting and diarrheal even	ts	7,11.	111488	Highly Susceptible Por	ulations
	20000			Good Hygienic Practices	0998	DIN DO	DUT		
6	□IN	OUT	D-N/O	Proper eating, tasting, drinking, or tobacco use	26	EN/A		Pasteurized foods used; p	rohibited foods not offered
7	□IN	OUT	-	No discharge from eyes, nose, and mouth	100			Chemical	
				reventing Contamination by Hands	27		TUC	Food additives: approved	and properly used
8	OIN	OUT	□ N/O	Hands clean and properly washed	21	□N/A		1 ood additives, approved	and properly used
9		OUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	DN/A		Toxic substances properly	18
	LIM	FOUT	ET NI/A		100			onformance with Approve	
10	/ IN	L 001	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	□IN □ C	DUT	Compliance with Reduced specialized processes, an	Oxygen Packaging, other d HACCP plan
11	DIN	OUT		Food obtained from approved source	30			Special Requirements: Fre	sh Juice Production
12	□IN □N/A	DOUT DOUT		Food received at proper temperature	31		DUT		at Treatment Dispensing Freezers
13	MI	DOUT		Food in good condition, safe, and unadulterated		DN/A DN	1/0	opedia requirements. Hea	at Treatment Dispensing Freezers
14	DIN DIN/A	OUT N/O		Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cus	stom Processing
			7.9%	Protection from Contamination	33	DIN DO		Special Requirements: Bull	Water Machine Called
15		OUT N/O		Food separated and protected	33			DEC	
16	The state of the state of	OUT N/O		Food-contact surfaces: cleaned and sanitized	34	ON/A ON	WO	Criteria	dified White Rice Preparation
17	OIN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □C	TUC	Critical Control Point Inspec	ction
		Time	e/Temper	rature Controlled for Safety Food (TCS food)	36		DUT	Process Review	
18		□ OUT		Proper cooking time and temperatures	36	DIN D	NIT	Flocess Review	
19		OUT		Proper reheating procedures for hot holding	37	DIN DO	, o i	Variance	
20		OUT		Proper cooling time and temperatures	Ri	sk factors	are fo	ood preparation practices	and employee behaviors
21		OUT		Proper hot holding temperatures	fo	odborne ill	ness.	as the most significant co	-
22		□ OUT	□N/A	Proper cold holding temperatures		ness or inju		rventions are control me	easures to prevent foodborne

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

Nam	ne of Facility	ollue tech shipping			Type of Inspection Da	ate //8/20	1
	CHECKY (near shipping			SIGICURE	0110/0	7
		GOOD RETA	IL PRA	CTICES			
		tices are preventative measures to control the in					
Ma	irk designated compliance	status (IN, OUT, N/O, N/A) for each numbered item Safe Food and Water	: IN=in c	ompliance OUT=r	not in compliance N/O=not observed Utensils, Equipment and Vending		able
38	□ IN □ OUT ØÑ/A □ N/O	Pasteurized eggs used where required	54	DIN DOUT	Food and nonfood-contact surfa designed, constructed, and used	ices cleanable, pro	operly
39	□ IN □ OUT • N/A	Water and ice from approved source	55	□ IN □ OUT	147 12 7 1111		test
6-0	F	ood Temperature Control			strips		
40	D OUT ON/A O N/O	Proper cooling methods used; adequate equipment for temperature control	56	OIN OUT	Nonfood-contact surfaces clean Physical Facilities		
41	IN OUT ON/A ON/O	Plant food properly cooked for hot holding	57	DHN D OUT D	N/A Hot and cold water available; a	dequate pressure	
42	- IN OUT ON/A ON/O	Approved thawing methods used	58	AIN DOUT	Plumbing installed; proper back	flow devices	
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O			
		Food Identification	59	OIN OUT O	N/A Sewage and waste water properly	y disposed	
44	DUN OUT	Food properly labeled; original container	60	OUT O	N/A Toilet facilities: properly construct	ed, supplied, clean	ed
	Preve	ntion of Food Contamination	61	MIN OUT O	N/A Garbage/refuse properly disposed	; facilities maintaine	ed
45	DHN D OUT	Insects, rodents, and animals not present/outer	62	□IN □ OUT	Physical facilities installed, mainta	ained, and clean; do	ogs in
	ØIN □ OUT	openings protected Contamination prevented during food preparation,	-	□N/A□ N/O	outdoor dining areas		
	DIN DOUT PR/A	storage & display	63	OUT OUT	Adequate ventilation and lighting;	designated areas u	used
		Personal cleanliness Wiping cloths: properly used and stored	64	DIK OUTO	N/A Existing Equipment and Facilities		
_				1001			2000
		Proper Use of Utensils		The State of	Administrative		
50	NO U N/O	In-use utensils: properly stored	65	□ IN □ OUT □	N/A 901:3-4 OAC		
51	□ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	OUT O	N/A 3701-21 OAC		8
52	DIN □ OUT □N/A	Single-use/single-service articles: properly stored, use	d	1			
53	OIN OUT ON/A O N/O	100 100 100 100 100 100 100 100 100 100					
		Observations and Mark "X" in appropriate box for COS and R: COS=c					
Item	No. Code Section Prior	rity Level Comment	onected	on-site during inspe	ection K-repeat violation	cos	R
		COLDE COCLEM	10) June	00/1200		
		2001/2/4/000	1		2CTU /		
		' /			,		
						. 0	
							-
Pers	on in Charge				Date: 3/18/24	es.	
Envi	ronmental Health Specialis	'C= ni		Licensor:	DCHD		
PRI	ORITY LEVEL: C=	CRITICAL NC= NON-CRITICAL			Page	2 of 2	

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

NC= NON-CRITICAL

Page ____ of ___

Na	me of f	acility	(Check or				License Number		Date /
(1CP	noil	0	technology	□ FSC	N	RFE		323		3/18/24
Ad	dress	11011		1 50111 60 00	City/Stat	e/Zip C	ode			_	3/10/
	57	55	5	Rt 571	Cer		NUI	U	R, OH C	15	133/
Lic	ense h	older			Inspection	n Tim	е	Trave	el Time	Cat	egory/Descriptive
<	shec	eha	n	brothers lending	L	15			30		CIS
		35		k all that apply)					ollow up date (if required)	Water sample date/result
-	Standa			Control Point (FSO) Process Review (RFE) Varia	nce Revie	w □ F	follow up	р			(if required)
	COUDE	лие ப	30 Day	□ Complaint □ Pre-licensing □ Consultation			_			\perp	
180	PREMI	Z B. IF		FOODBORNE ILLNESS RISK FACTO	RS AND	PHB	LIC H	FALT	H INTERVENTIONS		
M	ark des	signated	compli	ance status (IN, OUT, N/O, N/A) for each numbered it					THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO I		convod M/A=not englishle
101	ark dec	signated	Compile	Compliance Status	em. nv -m	compi	larice O	701-110	Compliance Sta		served N/A=not applicable
			In Folks	Supervision			Time	/Temp	erature Controlled for Sat	fety	Food (TCS food)
1	ØÑ	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, and performs duties	nd 23	DAM DIN	The second second	JT	Proper date marking and		and the second s
2	□IN	OUT	□ N/A	Certified Food Protection Manager Employee Health	24	HIN	OU'	т	Time as a public health cor	ntrol:	procedures & records
								No Decision	Consumer Adviso	orv	
3	□IN	DOUT	N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	·	DIN	□ ou	т			
4	DIN	DOUT	T N/A	Proper use of restriction and exclusion	25	DRI		"	Consumer advisory provid	led f	for raw or undercooked foods
5		OUT		Procedures for responding to vomiting and diarrheal even	ts				Highly Susceptible Pop	oula	tions
		2271	0	Good Hygienic Practices			□ OU	IT	Pasteurized foods used; p	robi	bited feeds not offered
6			D N/O		26	DN/	A		r asteurized 10003 used, p	TOTIL	bited foods flot offered
7	DIN	OUT	□ N/O	No discharge from eyes, nose, and mouth					Chemical		
94	The last	2888		reventing Contamination by Hands	27		□ on	IT	Food additives: approved	and	properly used
8	DIN	□ out	□ N/O	Hands clean and properly washed	21	DAN	A	1	r ood additives, approved	anu	properly used
9		OUT	e e	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	ZW	The state of the s	ΙΤ	Toxic substances properly i	idení	tified, stored, used
	/	UMPHER CONTRACTOR		and the first of the state of				Cor	nformance with Approved	d Pr	ocedures
10	DIN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible	29		OU.		Compliance with Reduced		
	_/			Approved Source	2.0	N/	(65)	_	specialized processes, an	d HA	ACCP plan
11	DIN	OUT		Food obtained from approved source	30	ZIN	OV.	T	Special Requirements: Fre	sh J	uice Production
12	A CONTRACTOR OF THE PARTY OF TH	DOUT N/O		Food received at proper temperature		-	V 10000 15 4 5 16	122		_	
13	DÍN	DOUT	S C	Food in good condition, safe, and unadulterated	31	O N	OV.		Special Requirements: Hea	at Tre	eatment Dispensing Freezers
	ΠİΝ	OUT		Required records available: shellstock tags, parasite		DIN	□ ou	Т		(4)	128 0.29
14		□N/O		destruction	32		A D N/O		Special Requirements: Cus	stom	Processing
	TIN	OUT		Protection from Contamination	33		00 D		Special Requirements: Bull	k Wa	ater Machine Criteria
15		□N/O		Food separated and protected		-		-			Walter March - March 122 of Statement Walter
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34	₽N/	00°		Special Requirements: Acid Criteria	dified	d White Rice Preparation
17	PIN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	2 2 2	0U ⁻	Т	Critical Control Point Inspe	ction	
	10	Time	/Tempe	rature Controlled for Safety Food (TCS food)	00	DIN	□ OU	Т	D		
18	OIN ON/A	OUT		Proper cooking time and temperatures	36	DNI	Α		Process Review		
19		OUT		Proper reheating procedures for hot holding	37	R.V.	A DOUT		Variance		
20		OUT		Proper cooling time and temperatures	R	isk fa	ctors a	are foo	od preparation practices the most significant co	an	d employee behaviors
21 DIN DOUT Proper hot holding temperatures				fc	odbor	ne illne	ess.			ures to prevent foodborne	
22 N OUT N/A Proper cold holding temperatures							or injury		rendons are control me	รสรีโ	ares to prevent toodborne

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

Type of Inspection

Date /

Ivai	GREENOIL	2.	technology		5	and 3/18	174	[
						1197	- 1			
83	0-10-110-	-41	GOOD RETAIL		TABLE FAMILIES					
М			preventative measures to control the intro. N, OUT, N/O, N/A) for each numbered item:					oblo		
	The state of the s		od and Water			tensils, Equipment and Vending	л арриса	anie		
38	OIN OUT DAYAON	/O Pasteu	rized eggs used where required	54	1 □ OUT	Food and nonfood-contact surfaces clear designed, constructed, and used	nable, pro	perly		
39	□ IN □ OUT □ N/A	Water	and ice from approved source	55	□ IN □ OUT ØN/A	Warewashing facilities: installed, maintain	ed, used;	test		
1 889		1	perature Control			strips				
40	DAIN OUT ON/A ON		cooling methods used; adequate equipment perature control	56	DUN DOUT	Nonfood-contact surfaces clean Physical Facilities	Title (V)	C 70/13		
41	IN O OUT ON/A O N	O Plant fo	ood properly cooked for hot holding	57	DIN OUT ON/A	Hot and cold water available; adequate p	pressure			
42	IN OUT ON/A ON	O Approv	red thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devi	ces			
43	D IN OUT ON/A	Thermo	ometers provided and accurate	1	□N/A □ N/O					
13		Food Id	dentification	59	1 IN OUT ON/A	Sewage and waste water properly disposed				
44	☐ IN ☐ OUT	Food p	properly labeled; original container	60	₽ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied	d, cleane	ed		
	Prev	ention of F	Food Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities	maintaine	ed		
45	☑ IN □ OUT		, rodents, and animals not present/outer	62		Physical facilities installed, maintained, and outdoor dining areas	clean; do	igs in		
46	₽ N □ OUT	Contan	nination prevented during food preparation,		EN/A II N/O	outdoor diffing areas				
47	☑NIN ☐ OUT ☐N/A		al cleanliness	63	OUT OUT	Adequate ventilation and lighting; designate	d areas u	sed		
48	IN OUT ON/A ON/		cloths: properly used and stored	64	ON OUT ON/A	Existing Equipment and Facilities				
49	D IN D OUT DN/A D N/		ng fruits and vegetables			Administrative				
50			se of Utensils utensils: properly stored	65	OUT DN/A	901:3-4 OAC				
51			s, equipment and linens: properly stored, dried,							
52	DHN D OUT DN/A	handled Single-	f use/single-service articles: properly stored, used	66	IN OUT ON/A	3701-21 OAC				
53			esistant, cloth, and latex glove use	1						
		799	Observations and (
Iten	n No. Code Section Pri	Mark " ority Level	X" in appropriate box for COS and R: COS=cor Comment	rected	on-site during inspection	R=repeat violation	cos	ACREASE.		
			10000000		5VMCV20	12110		R		
			SOHOLINGUY	0	MACE	7101				
			3011		1					
Per	son in Charge		1			Date: / /				
32/200	Valelgen					3/18/24				
Env	rironmental Health Special	onmental Health Specialist Licensor: THE								
					C					

PRIORITY LEVEL: C= CRITICAL HEA 5302B Ohio Department of Health (8/22)

Name of Facility

NC= NON-CRITICAL

Page____of____

Name of to 1944.					Charle an	Check one License Number Date								
					Check one ☐ FSO ☐ RFE			244	244 3					
Address						City/State/Zip Code								
5755 St 121 571 6						Greenuice, of 45331								
Shelhan brothers (pinting						Spection Time Travel Time Category/De			ategory/Descriptive					
Type of Inspection (check all that apply)								Follow up data (if sometim		W-1				
	Standa			Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Review	/ DF	ollow up	Follow up date (if requir	ea)	Water sample date/result (if required)				
	Foodbo			☐ Complaint ☐ Pre-licensing ☐ Consultation			10							
E S	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 S	itatu	s				
	thatall	Sino.		Supervision			Time/T	emperature Controlled for	Safet	y Food (TCS food)				
1	□IN	OUT	□-N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23	DIN/	OUT	Proper date marking ar	nd dis	sposition				
2	□IN	OUT	₽N/A	Certified Food Protection Manager	24		□ OUT	Time as a public health	contr	ol: procedures & records				
			98	Employee Health	24	DN/	N/O	Time as a public fleature	JOHUL	oi, procedures & records				
3	□IN	□out	1 N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	1		Consumer Adv	isory					
4			-	911	25		□ OUT	Consumer advisory pro	vided	for raw or undercooked foods				
5		OUT		Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts	PE INT		Highly Susceptible F						
	EVOY:			Good Hygienic Practices		ПІМ	OUT		and the con-					
6	□IN	OUT	∕DN/O		26	DNI		Pasteurized foods used	; pro	hibited foods not offered				
7 DIN DOUT N/O No discharge from eyes, nose, and mouth								Chemical						
			Pi	reventing Contamination by Hands	3 (0.3)	OHN.	□ OUT							
8	□₩	□ OUT	□ N/O	Hands clean and properly washed	27	ON/		Food additives: approve	ed an	nd properly used				
9		OUT		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	LIN/A 1 , , , , , , , , , , , , , , , , , ,				Up to the way and a second post of the second				
		FOUT	E 11/11			Conformance with Approved Procedures								
10	29 E					xygen Packaging, other								
11	ПІМ	OUT		Approved Source Food obtained from approved source	100000		AND TAKEN OF THE PARTY.	specialized processes,	and r	HACCP plan				
11		DOUT			30		OVI D	Special Requirements: F	resh	Juice Production				
12		□N/O		Food received at proper temperature		□IN	□ OUT							
13	DIN	□out		Food in good condition, safe, and unadulterated	31		N/O	Special Requirements: F	leat	Treatment Dispensing Freezers				
14	DIN/A	OUT N/O		Required records available: shellstock tags, parasite destruction	32		OUT N/O	Special Requirements: 0	Custo	m Processing				
	1000			Protection from Contamination	000	-	□ OUT	NAME OF STREET						
15		OUT		Food separated and protected	33	QN/A	N/O	Special Requirements: E						
16		OUT		Food-contact surfaces: cleaned and sanitized	34		OUT N/O	Special Requirements: A Criteria	Acidifi	ed White Rice Preparation				
17	'D IN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	O IN	OUT	Critical Control Point Ins	pection	on				
		Time	/Tempe	rature Controlled for Safety Food (TCS food)	00	□IN	□ OUT	D. D. I						
18	□IN □N/A	OUT N/O		Proper cooking time and temperatures	36	D WIF	\ <u></u>	Process Review						
19	DIN	OUT		Proper reheating procedures for hot holding	37	O N/A	OUT	Variance						
20	□IN □N/A	OUT		Proper cooling time and temperatures	Ri	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	MIN	□ оит	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

Nan	ne of Facility GREEN	sicce technology i	nc		e of Inspection Date 3	1/2	24	
		GOOD RETAIL	PRA	CTICES		I.S.	Ne by	
Ma	ark designated compliance s	ices are preventative measures to control the intristatus (IN, OUT, N/O, N/A) for each numbered item:	oductio	on of pathogens, che compliance OUT =not i		applica	able	
38	□ IN □ OUT_₽N/A □ N/O	Pasteurized eggs used where required	54		Food and nonfood-contact surfaces cleana	ble, pro	perly	
39	□ IN □OUT,□N/A	Water and ice from approved source	1		designed, constructed, and used Warewashing facilities: installed, maintained	Lucadi	lant	
H.		od Temperature Control	55	IN OUT ON/A	strips	, useu,	test	
40	□ IN □ OUT 1 N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 OHN OUT Nonfood-contact surfaces clean Physical Facilities					
41	□ IN □ OUT N/A □ N/O	Plant food properly cooked for hot holding	57	DIN OUT ON/A	Hot and cold water available; adequate pre	essure		
42	IN OUT ON/A ON/O	Approved thawing methods used	58	DIN DOUT	Plumbing installed; proper backflow devices			
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O				
		Food Identification	59	OUT ON/A	Sewage and waste water properly disposed			
44	DIN OUT	Food properly labeled; original container	60	BIN OUT ON/A	Toilet facilities: properly constructed, supplied, cleaned			
	Preven	ition of Food Contamination	61	DIN DOUT DN/A	Garbage/refuse properly disposed; facilities m	aintaine	ed	
45 '	OIN OUT	Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	62	DIN OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas			
46	Ø IN □ OUT	storage & display	63	B IN OUT	Adequate ventilation and lighting; designated	areas I	unad	
47		Personal cleanliness Wiping cloths: properly used and stored	64	/		ned areas used		
49		Washing fruits and vegetables	- 62	E IN LI OUT LIN/A	THE PERSON OF TH	SUPPLIA		
		Proper Use of Utensils			Administrative	100		
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	OUT ON/A	901:3-4 OAC			
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT-□N/A	3701-21 OAC			
52	MN D OUT DN/A	Single-use/single-service articles: properly stored, used						
53	Z'IN OUT ON/A ON/O	Slash-resistant, cloth, and latex glove use						
		Observations and (Mark "X" in appropriate box for COS and R: COS=col			n P-report violation			
Iten	n No. Code Section Priori	ity Level Comment	Tobled	on-site during mapecuo	III N-repeat violation	cos	R	
		Calis Carrol	1	(A) > AS	Dection			
_		20112/010401	4	0 11) (Let 10 r			
			V					
-								
					-			
-								
Por	son in Charge				Detai			
	Male Bellen				Date: 3/18/24			
Env	ironmental Health Specialist	CIN		Licensor:	ACHP			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

MIDMARCA CORP building &						₹FE	License Number	3/18/24				
Ac	Idress			City/State	ity/State/Zip Code							
5	155	St	RA 571	VE	VELSCUILES OH USZEI							
Lic	cense holder			Inspectio	n Time		Travel Time	Category/Descriptive				
(1. 00100	711	no HIROS LENNIA	111			3 ×	CIS				
_	Sheek	101	DECIVORE OF MIT	7	2_		<u> </u>					
			ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nee Berieu		ollow up	Follow up date (if required	(if required)				
J.				nce Reviev	/ LIF	ollow up		(ii 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											
	100							25				
NECOS.		NEWSTER	Compliance Status		Compliance Status							
			Supervision	260	-		emperature Controlled for Sa	fety Food (TCS food)				
1	DIN DOUT	With the second	Person in charge present, demonstrates knowledge, at performs duties	nd 23		OUT N/O	Proper date marking and disposition					
2	DIN DOUT	LLN/A		24	DIN	OUT	Time as a public health control: procedures & records					
2151	Call and Charles		Employee Health		LI N/A	U N/O						
3	□IN □OUT	D-N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	I I	C OUT	Consumer Advise	ory				
4	DIN DOUT	1 N/A	Proper use of restriction and exclusion	25	□N/A	□ OUT	Consumer advisory provide	led for raw or undercooked foods				
5	Professional Professional	D-N/A	Procedures for responding to vomiting and diarrheal even	its		ES. 184	Highly Susceptible Por	nulations				
			Good Hygienic Practices		DIN	□ OUT						
6	□IN □ OUT	DAI/O	Proper eating, tasting, drinking, or tobacco use	26	DNYA		Pasteurized foods used; p	prohibited foods not offered				
7	□IN □ OUT	□ N/O	No discharge from eyes, nose, and mouth				Chemical					
		P	reventing Contamination by Hands		DIN	□ OUT	The state of the s					
8	DIN OUT	□ N/O	Hands clean and properly washed	27	DK/A		Food additives: approved	and properly used				
9	OUT		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	O N/A	OUT	Toxic substances properly	identified, stored, used				
						ia ea	Conformance with Approve	d Procedures				
10	DOUT	□ N/A		29 Sompliance With Redded Oxygen rackaging, othe								
44	DW DOUT		Approved Source Food obtained from approved source	200	N/A	2)	specialized processes, an	d HACCP plan				
11			Prood obtained from approved source	30		OUT NO	Special Requirements: Fre	sh Juice Production				
12	DN/A DN/O		Food received at proper temperature	<u>,</u>	1	503.500,000						
13	OUT		Food in good condition, safe, and unadulterated	31	N/A	OUT N/O	Special Requirements: Heat Treatment Dispensing Freeze					
14	□IN □OUT		Required records available: shellstock tags, parasite		DIN	□ OUT	Casalal Day 1					
14	■N/A □N/O		destruction	32		□ N/O	Special Requirements: Cus	stom Processing				
Protection from Contamination					DIN	OUT	Special Popular and Date	k Water Machine Collect				
15	ONA ON/O		Food separated and protected	33	100		Special Requirements: Bul					
16	N/A N/O		Food-contact surfaces: cleaned and sanitized	34	DIN/A	OUT N/O	Criteria	dified White Rice Preparation				
17	SIN DOUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	O IN	OUT	Critical Control Point Inspe	ction				
300	Time	e/Tempe	rature Controlled for Safety Food (TCS food)	20	□IN	□ OUT	D D					
18	IN OUT	Γ	Proper cooking time and temperatures	36	D-N/A		Process Review					
19	DIN DOUT		Proper reheating procedures for hot holding	37	N/A	OUT	Variance					
20	OIN OUT		Proper cooling time and temperatures	Ri	Risk factors are food preparation practices and employee behaviors							
21	DIN DOUT	Γ 5	Proper hot holding temperatures	foo	that are identified as the most significant contributing factors to foodborne illness.							
22	-EM □ OUT	Γ□N/A	Proper cold holding temperatures	illr	Public health interventions are control measures to prevent foodborne illness or injury.							

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility

MIDMARY (ORD)ROHON WIDING STOWNEY 3/18/24

12		6001	D RETAIL PRA	CTIC	ree .				
	Good Retail Practi	ces are preventative measures to conf				minals and physical abia to take to			
М	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numb	pered item: IN=in c	omolia	paulogens, cher ance OUT =not in	nicals, and physical objects into foods	t applie	ablo	
		Safe Food and Water				ensils, Equipment and Vending	таррис	abic	
38	The state of the s	Pasteurized eggs used where required	54		TUO UT	Food and nonfood-contact surfaces clean designed, constructed, and used	able, pro	perly	
39	□ IN □OUT □N/A	Water and ice from approved source	55	Пп	N OUT DINA	Warewashing facilities: installed, maintaine	d, used;	test	
	Foo	od Temperature Control	60,000,000			strips	remune expedit	- Storethale	
40	ON D OUT DWAD N/O	Proper cooling methods used; adequate of for temperature control	equipment 56		TUO U	Nonfood-contact surfaces clean	E STATE	147 146 14	
33	□ IN □ OUT □N/A □ N/O					Physical Facilities			
41		Plant food properly cooked for hot holding		19 (2000)	A/N □ OUT □ N/A	Hot and cold water available; adequate p	ressure		
42	IN OUT N/A N/O	Approved thawing methods used	58		TUO V	Plumbing installed; proper backflow device	ces		
43	JAIN O OUT ON/A	Thermometers provided and accurate		□N/A □ N/O					
		Food Identification	59	59 ☐ OUT ☐ N/A Sewage and waste water properly disposed					
44 -	TUO IN II OUT	Food properly labeled; original container	60	60 □ OUT □N/A Toilet facilities: properly constructed, su					
1 18	Preven	tion of Food Contamination	61	61 OUT N/A Garbage/refuse properly disposed; facilities main					
45	D IN D OUT	Insects, rodents, and animals not present/o openings protected	uter 62	DI	N □ OUT	Physical facilities installed, maintained, and c		gs in	
46	IN OUT	Contamination prevented during food prepa	ration,	□N/	/A □ N/O	outdoor dining areas			
47	□ IN □ OUT □N/A	storage & display Personal cleanliness	63	DIN	V DOT	Adequate ventilation and lighting; designated	areas u	ised	
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	40 Ti	A/N D OUT DN/A	Existing Equipment and Facilities			
49	□ IN □ OUT,□N/A □ N/O	Washing fruits and vegetables	(4.4)			Administrative		EVE AN	
	P	roper Use of Utensils	65			, and an analysis	150,95	Ary the	
50	Control Contro				A/N D TUO D N/A	901:3-4 OAC			
51	-Ø IN □ OUT □N/A	Utensils, equipment and linens: properly sto handled	ored, dried, 66		N D OUT ON/A	3701-21 OAC			
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly s	stored, used						
53	IN OUT ONA ON/O	Slash-resistant, cloth, and latex glove use							
		Observation Mark "X" in appropriate box for COS and						, Proper	
Iten	No. Code Section Priorit	ty Level Comment	IX. COS-corrected	OH-Site	during inspection	K-repeat violation	cos	R	
		Caris Cou	Jan 1	7	1-00	00013010			
		20412741	JULY 1	9		PECTON			
			V						
Pers	on in Charge					Date: 3 //8/24			
Envi	ronmental Health Specialist	Co Mi			Licensor:	DCHD			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL