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

Name of facility Chec						eck one		License Number		Date			
Amprican begins 15140 AT Address 325 Nohio ST						□ RFE		1003 1/24/2		1/24/24			
Ad	dress			Clty/Stat	State/Zip Code								
	3) 5	11	Maca ST	G	Greened's OH 45331								
<u> </u>	ense holder	/{/_	(MIV)	Inspection	pection Time Travel Time Category/Descriptive								
LIC	Λ	/		/1/	· · · ·		irav	rei Time	Cate	egory/Descriptive			
	TWO/ C	in b	195104	7	<u>></u>			10	_	V(3)			
			k all that apply)					Follow up date (if required))	Water sample date/result			
			Control Point (FSO)	nce Revie	W	☐ Follow up	'			(if required)			
ᆢ	□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation												
	FOODBORNE LUNESSERISK FACTORS AND PUBLIC HEALTHINT TRYENTIONS												
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								
5 %30					Time/Temperature/Controlled for Salety af Scot (16) (1004)								
3:3130			Person in charge present, demonstrates knowledge, ar			ZIN □ OU				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			
1	-™ □ OUT	「 □ N/A	performs duties	[™] 2		IN/A □ N/C		Proper date marking and o	dispo	sition			
2	END COUT	ſ 🖺 N/A	Certified Food Protection Manager		, [3IN □ OU	т	Time as a multiple health asin					
			s, cas Employée Health John 1999	2	4 [⊒N/A □ N/C)	Time as a public health con	itroi:	procedures & records			
3	,⊡N □OUT		Management, food employees and conditional employee	s; 🖺				Consumer Adviso	Ŋ,				
			knowledge, responsibilities and reporting	25	3 [DIN ∐OU' Zivîa	Т	Consumer advisory provid	led f	or raw or undercooked foods			
4		N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	10	,	ZIV/A	W.Co.						
5	TUO UIDS	□ N/A	Cood Bygiene Practices	11S 7	Г	JIN □ OU	<u>т</u>	-chighiyosusceptible.Por 	uua				
6	DIN. DOUT	N/O	Proper eating, tasting, drinking, or tobacco use	26		JIN LI OU JIN/A	'	Pasteurized foods used; p	rohll	pited foods not offered			
7	TUO □ NI			1	磁			Sui_Chemical's					
		34 . Pi	eventing. Contamination by Hande			JIŅ □OU	T						
8	~®IN □ OUT	r □ N/O	Hands clean and properly washed] [2 ⁻	7 [ďŃ/Α		Food additives: approved	and	properly used			
			No bare hand contact with ready-to-eat foods or approve			∄1Ñ □ OU	т			<u> </u>			
9 .	TOO DOUT			ved 2		□N/A				ified, stored, used			
-			alternate method properly followed				Ċ.	informatice with Approve	i Pi	oventinos e e e e e e e			
10	-๒เฟ็ □ ๐บา	ſ □ N/A	Adequate handwashing facilities supplied & accessible	846	. [JIN 🗆 OU	*******	Compliance with Reduced		CONTRACTOR AND ADDRESS OF THE PARTY OF THE P			
		de proper	a Eapproved Source of 551 Let 2.7 the Eastern	2	⁹ [JN/A		specialized processes, an	d HĀ	CCP plan			
11	TUO□ NIEL		Food obtained from approved source	3				Special Requirements: Fre	sh Ji	lice Production			
12			Food received at proper temperature		-1	∏N/A □ N/Ω							
13	UN/A-⊞N/O		Food in good condition, safe, and unadulterated	— з	1.	⊒N/A □ N/O	T)	Special Requirements: Hea	at Tro	eatment Dispensing Freezers			
			Required records available; shellstock tags, parasite		٦,	JIN 🗖 OU							
14	- □N/A □N/O		destruction	3:	² [JN⁄A □ N/O	,	Special Requirements: Cus	stom	Processing			
		1	Brotection from Contamination seem = "1-20 1 2015		r	JIN □ OU.		Canalal Dawdenness 5	L 167	des Machine Oder de			
15	ַדַעסם אוֻם	-	Food separated and protected	3:	3 [JN/A □ N/C)	Special Requirements: Bull	K VVE	iter Machine Criteria			
10	N/A N/O		rood separated and protested		.	TIN MOU	т	Special Requirements: Acid	dified	White Rice Preparation			
16	TUO□ N∳⊡, O\N□ A\N□		Food-contact surfaces: cleaned and sanitized	34	4 ,[⊒N/A 🗀 OU')	Criteria		Tittle Filos I Topalation			
	سموه		Decree disposition of activated provides the party of	—- 		JIN 🗆 OU.	т		_				
17	J⊠N □OUT	•	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:		1N/A	•	Critical Control Point Inspe	etlon	ı			
	Tun	e/Tenipe	rature.Controlled for Barety. Food (TCS food)(4:28:2		-†	JIN □OU	Т	D	•				
18	DIN DOU	T	Proper cooking time and temperatures	36		⊇N/A		Process Review					
'8	ON/A, OTN/C	<u> </u>	roper cooking time and temperatures	3	, [JWA DOU	Т	Variance					
19	□IN □ OU		Proper reheating procedures for hot holding	3.	,C	J.M/A.		variance		•			
	□N/A-□\N/C			Г				<u> </u>					
20	□IN □ OU		Proper cooling time and temperatures		⊋ie!	k factors o	re fo	nod preparation practices	ne s	d employee behaviore			
\dashv	□N/A, ② \N/C		Proper hot holding temperatures	į į	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.								
21	□N/A√⊒·*ÎN/C												
		,		F	•ub	lic health	inte	rventions are control me	eası	ares to prevent foodborne			
22	JEÏŃ □ OU	T 🗆 N/A	Proper cold holding temperatures	i	illness or injury.								

State of Ohio

Food Inspection Report
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GOOD RETAIL PRACTICES	Name of Facility		Type of Inspection	Date // // //			
Cool Retail Practices are preventable measures to control the introduction of pathogens, chemicals, and physical objects into footing. Set Food and Wester. Set Food and Set Food and accourage. Set Food and accourage. Set Food and set Food and accourage. Set Food and accourage. Set Food and accourage. Set Food and set Food and accourage. Set Food and set Food and accourage. Set Food and accourage of Food accounts and accourage. Set Food and accourage of Food Food and ac	American beging \$140) andwood	1/24/24			
Cool Retail Practices are preventable measures to control the introduction of pathogens, chemicals, and physical objects into footing. Set Food and Wester. Set Food and Set Food and accourage. Set Food and accourage. Set Food and set Food and accourage. Set Food and accourage. Set Food and accourage. Set Food and set Food and accourage. Set Food and set Food and accourage. Set Food and accourage of Food accounts and accourage. Set Food and accourage of Food Food and ac			Sec. W. To a second state of the second state	,			
Many designated complaines states (th, OUT, NO, NIA) for each numbered term Neith complaines OUT-not no complaines NiG-red places with Vestilia. Section OUT_DNA NIO Protection again used where required Section S							
Safe Faced and Water Commonwealth Commonwealth							
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Company Continued Contin		₅₅ D.IN DOUT (
## DN DUT DNA DNA DNA Contract DNA DNA	Food Temperature Control		sulps				
42 IN OUT INA privo Approved thewing methods used			and and following the second received about 424.	, in the second second of the second			
As DIN OUT DINA Termometers provided and accurate Food identification Food identification Food properly labelled; original container Frevention, of Food Containation Free Food Conta	41 DINDOUT DN/A DN/O Plant food properly cooked for hot holding	57 ,⊡ IN □ OUT I	□N/A Hot and cold water availal	ble; adequate pressure			
Food identification Food properly labeled; original container Food container Food properly labeled; original container Food properly labeled; original container Food container Food properly labeled; original container Food container Food properly labeled; original container Food container Food container Food container Food properly labeled; original container Food cont	42 IN OUT IN/A IN/O Approved thawing methods used	58 ☑·IN □OUT	Plumbing installed; proper	r backflow devices			
44 DIN OUT Food properly labeled; original container 60 DIN OUT DINA Direct facilities; properly decoded; facilities maintained 61 DIN OUT DINA Direct facilities; properly decoded during lood preparation, and clean, dogs in out of the contained of the properly decoded during lood preparation, and clean, dogs in out of the contained of the properly decoded during lood preparation, and clean, dogs in out of the contained of the properly decoded during lood preparation, and clean, dogs in out of the contained decontiness of the contained decontaines of the contained decontaines of the contained decoded DIN OUT DINA D	43 PIN OUT ONA Thermometers provided and accurate	□N/A□N/O					
Prevention; of Foed Contamination Section Province Section S	Food Identification	59 - 121 IN 1 OUT (□N/A Sewage and waste water p	roperly disposed			
Prevention; of Foed Contamination Section Province Section S	44 ☐ ÎN ☐ OUT Food properly labeled; original container	60 /E'IN COUT	□N/A Toilet facilities; properly con	natructed, supplied, cleaned			
45		61 JUN II OUT (□N/A Garbage/refuse properly dis	posed; facilities maintained			
Combination prevented during food preparation, storage & display Containination prevented during food preparation. Containinatio		SOLD IN EROUT	Physical facilities installed	maintained, and closes does in			
Storage & display Stor	openings protected	1 1 ' '		maintained, and clean, dogs in			
A Color NA D-N Wiping cloths: property used and stored S In OUT NA Existing Equipment and Facilities	storage & display	63 ☑ÎN ☐ OUT	Adequate ventilation and lig	ahting; designated areas used			
So		64 MÍN FLOUTI	□N/A Existing Equipment and Facil	lities			
Profession out the property stored that the property stored the store of the property stored that the property stored to the pro				an ang kalikakanan nagalaran menang s			
St. BTN OUT N/A Ulenells, equipment and linens: properly stored, dried, handled Single-service articles: properly stored, used Single-service Single-s	Proper Use of Utenalis		Administrative				
State Stat	50 IN OUT IN/A [2]*N/O In-use utensils: properly stored	65 🗀 IN 🗀 OUT.I	☑Ñ/A 901:3-4 OAC				
Solution State S		66 DIN DOUT	□N/A 3701-21 OAC				
See No. Code Section Priority Level Comment Content Code Section Priority Level Comment Code Section Code Section Priority Level Comment Code Section Code		I"					
Mark V. in appropriate box to COS and R. COS storaged encounted survive the proposity violation. No. Code Section Priority Level Comment Cose Repair (Cose Cose Cos	53 IN OUT IN/A IN/O Stash-resistant, cloth, and latex glove use						
Mark V. in appropriate box to COS and R. COS storaged encounted survive the proposity violation. No. Code Section Priority Level Comment Cose Repair (Cose Cose Cos	Observations and C	orrective Actio	ons .				
Code 6,4 A W Observed Critics in Warr wash your falling	Mark "X" in appropriate box for COS and R. COS=con						
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	PRIORITY LEVEL C CRITICAL NC = NON-CRITICAL		Pag	e_d_of_al_			

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