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

			<u> </u>											
Name of facility Chec							License Number	Date						
Dominos P.772 2-684 0F					IFSO p RFE $ 192 \rangle$									
Ã	dress		1		City/State/Zip Code									
ĺ	515	Was	ne Ave	6	Greenville OH 45 331									
Li	cense h			Inspect	tion	Time Tra		Category/Descriptive						
EUBA Corp. DBA Dominus P. tta)	10	(3)						
Type of Inspection (check all that apply)						<u></u>	Follow up date (If required)	Water sample date/result						
l.	Standa		Control Point (FSO)	ance Rev	iew	☐ Follow up		(If required)						
屵	robucc	ome Li 30 Day	□ Complaint □ Pre-licensing □ Consultation		•									
鑿	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									
			supervision 2		interemberature Controlled for Sarety Food: (TCS/root)									
1	DIŅ	□OUT □ N/A	Person in charge present demonstrates knowledge a		23	DIN DOUT DNADN/O	Proper date marking and disposition							
2		□ OUT □ N/A	Certified Food Protection Manager		24	□IN □ OUT □M/A □ N/O	Time as a public health cont	rol: procedures & records						
3	⊒JN	□OUT □ N/A	Management, food employees and conditional employee	श्कास्त्र 98;			Consumer advisory provided for raw or undercooked foods							
4		□OUT □ N/A	knowledge, responsibilities and reporting		25	□IN □ OUT □N/Å								
5	1 20	□OUT □ N/A		nts			cerighly:Suggentible:Pop	ilaubne produce de la company						
***		DOUT D'N/O	Gbod Plygianic Practices Proper eating, tasting, drinking, or tobacco use		26	DIN □ OUT □N/A	Pasteurized foods used; pr	ohibited foods not offered						
7			· · · · · · · · · · · · · · · · · · ·	[
		ANALOS CARANCESANOS RESISTANOS	reventine .Contempation by Hands		****	□IN □ OUT								
8	"IIIN.	□ OUT □ N/O	Hands clean and properly washed		27	I⊒N/A	Food additives: approved a	ind properly used						
9		OUT	No bare hand contact with ready-to-eat foods or appro afternate method properly followed	ved	28	DIN DOUT	Toxic substances properly identified, stored, used							
	<i>-</i>	·					entamance villi Apprevad	Eroceomes						
10	Div	OUT N/A	Adequate handwashing facilities supplied & accessible	CAN AND AND	29	□IN □OUT □N/A	Compliance with Reduced (specialized processes, and							
11	_DIN	OUT	Approved Source Food obtained from approved source		:	DIN DOUT								
12		DOUT	Food received at proper temperature	_	30 	DIM/A □ N/O	Special Requirements: Fres	h Juice Production						
13	·	DOUT DOUT	Food in good condition, safe, and unadulterated		31	□IN □ OUT □N/A □ N/O	Special Requirements: Heat Treatment Dispensing Freezers							
13	□IN	DOUT	Required records available: shellstock tags, parasite	─ ┤			Special Requirements: Custom Processing							
14	,⊵Ñ/A	\ □N/O	destruction		32 	DIN DOUT	эреская кедагегледта: Сца	on Frocessing						
	, PIÍN	□out	Frotenicis from Companination (* 1994). 		33	DNA DN/O	Special Requirements: Bulk	Water Machine Criteria						
15	□N/A	N/O	Food separated and protected	[OIN OUT	Special Requirements: Acid	fied White Rice Preparation						
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34 	□N/A □ N/O	Criteria Criteria	ned Wilke Alee Preparation						
17	-DIÑ	□out	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOUT DN/A	Critical Control Point Inspec	tion						
		CONTRACTOR AND	rature Controlled for Safety Food (TCS (5001)			DIN DOUT	Process Review							
18	□IN □N/A	□ OUT √⊒″N/O	Proper cooking time and temperatures	<i>'</i>		ÖN/A DIN □OUT								
19		□ OUT □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT □M/A	Variance							
20		□ OUT -□ 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 foodborne illness.									
21		.□ out .□∕Ñ/o	Proper hot holding temperatures											
22	-0N	OUT IN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio

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Type of Inspection

Nar	me of Facility				Туре	of Inspection Undard	Date	. //	
	Jomin OS Pi	7-70 #2684			51	and and	1/20/0	<u>~ 4</u>	
380		GOOD RETAIL	PRA	CTICES				in the second	
	Good Retail Practi	ices are preventative measures to control the introd			chem	nicals, and physical objec	ts into foods.	<u> 200 - 20 - 00 - 0</u>	
М		status (IN, OUT, N/O, N/A) for each numbered Item: IN						olicable	
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Safe-Food and Water	P/2-1		Ute	ensils, Equipment and Vend	, and a second s		
38		Pasteurized eggs used where required	54	□ IN ☑ OUT		Food and nonfood-contact surfaces cleanable, prope designed, constructed, and used			
39	□ N/A □ OUT □ N/A □ N/A □ N/A	Water and ice from approved source od Temperature Control	55	55 DIN DOUT DNA		Warewashing facilities: installed, maintained, used; tes			
12.2.1	1	Proper cooling methods used; adequate equipment	56	56 EIN EI OUT		Nonfood-contact surfaces clean			
40	□ IN □ OUT □N/A □ N/O	for temperature control				Physical Facilities			
41	D IN D OUT DN/A D N/O	Plant food properly cooked for hot holding	57		IN/A	Hot and cold water available	e; adequate pressu	ıre	
42	MIN OUT ONA ONO	Approved thawing methods used	58	□ IN □OUT		Plumbing installed; proper backflow devices			
43	DAN D OUT DN/A	Thermometers provided and accurate		□N/A □ N/O					
		Food Identification	59	Ø`IN □ OUT □	A/NE	Sewage and waste water properly disposed			
44	ZIN 🗆 OUT	Food properly labeled; original container	60 □4N □ OUT □N/A			Toilet facilities: properly constructed, supplied, cleaned			
	Preven	tion of Food Contamination	61	61 ☑ IN ☐ OUT ☐N/A Garbage/refuse properly			disposed; facilities maintained		
45	.₪ďN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	- -		Physical facilities installed, moutdoor dining areas	aintained, and clean	; dogs in	
46	☑ N □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O						
47	JZNIN □ OUT □N/A	Personal cleanliness	63	□1Ñ □ OUT		Adequate ventilation and lighting; designated areas use			
48		Wiping cloths: properly used and stored	64	рый □ о∪т ⊑	A\NE	Existing Equipment and Faciliti	es		
49	□ IN □ OUT □N/A,□AŃ/O	Washing fruits and vegetables Proper Use of Utensils				Administrative			
50	D'IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	.⊡″iÑ □ OUT □	IN/A	901:3-4 OAC			
51	□,IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,		☐ IN ☐ OUT,⊡		3701-21 OAC			
52		handled Single-use/single-service articles: properly stored, used	- 00						
53	O/NEG AND TUO DI NI D	Slash-resistant, cloth, and latex glove use							
		Observations and Co				P-repaid violation			
lten	n No. Code Section Priori	ty Level Comment		Attains and a Mark	(SINGINE)	Transportation of the second		OS R	
51	4 4.4 A N	C Observed dumage	d	seal	01	1 walk in			
		door.							
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Per	son in Charge	1 New				Date: 7-22	294		
Eny	ironmental Health Specialist			Licensor:			Non-1		
1	Lattor Gar	W. Comments of the Comments of				CHP			
PR	IORITY LEVEL; C=	ÉRITICAL NC≔ NON-CRITICAL				Page	2. of .)		

Name of Facility