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

l N	ame of facility				icense Number		Date						
			Check €	FSO DRFE		1/18 3		7/21/) (/					
	<u> </u>	7,100-IN	/ ···· · ·	100/ ///									
^	1/1/) AA	Pa	1 22	ty/State/Zip Code									
-/		plt.		reenville 0H 45331			·						
	cense holder / c : //	0 11	Inspect	pection Time Tra		Time	Ca	ntegory/Descriptive					
1	Nillic 0	2601	``1	/)				<u>C35</u>					
	y pe of Inspection (ch ed i"Štandard □ Critical	ck all that apply) Contro! Point (FSO) □ Process Review (RFE) □ Varia	tace Davi	T College	Fol	llow up date (if requ	uired)	Water sample date/result (if required)					
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	NUCA LAN	.ew ∟irollow a	up			(H required)					
HOODBORNE ILLINESS RISK FACTORS AND PUBLIC HEAUTH INTERVENTIONS													
IV.	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 Lime/Temperature Controlled for Safety Figor (FCS (cod))									
		Supervision				ature Controlled to	C Safety	fibat (fips tood) and a re					
1	J□IN □ OUT □ N/A	performs duties	nd]	23 DN/A DN/		roper date marking	and disp	position					
2	,□IN □ OUT □ N/A		- CARREST	24 DIN DOL		Time as a public health control: procedures & records							
		Employee Health S. 2. 1988		²⁴ □N/A □ N/O		See General Control procedures a records							
3	DIN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	· "	S DIN DO	UT			and the second s					
4	DIN OUT N/A			25 DIN DOC	OI C	onsumer advisory p	rovided	for raw or undercooked foods					
5	DIN DOUT DN/A	CONTROL OF A CONTR	its			Highly Susceptible	Popul	None of Section 1					
6	DIN DOUT D-N/O	Proper eating, tasting, drinking, or tobacco use	2	□IN □ OL 86 □N/A	UT Pa	asteurized foods us	ed; proh	ibited foods not offered					
7	DN □ OUT □ N/O					er Gh e mio							
		Devening Contamination by Hands 1911 1811 1911		_ DIN DOU	UT _			The state of the s					
8	DIN DOUT DNO	Hands clean and properly washed		27 DN/A	F0	ood additives: appro	wed and	f properly used					
	 ~⊡N □ OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed		28,⊡N □ OU	UT TO	oxic substances prop	arly ider	hiffed stored used					
9	□N/A □ N/O		Yeu	¯ □N/A	EDUCATION CONTRACTOR	ODE CHILIFOLD CONTROL TO SERVICE AND ADDRESS OF THE CONTROL OF THE	:	TOTAL FORMALIA.					
10	DIN DOUT NA	Adequate handwashing facilities supplied & accessible	3			John A. Villi Alfe	DISCOURSE OF STREET	Management of the South State of					
		Approved Source	2	29 DN/A	st st	ompliance with Redu pecialized processes	uced Ox 3, and H	ygen Packaging, other AGCP plan					
11		Food obtained from approved source		30 DIN DOU	υτ e,		····						
12	□in □out □nva,≥n7ō	Food received at proper temperature		T PN/A D N/C	-	Special Requirements: Fresh Juice Production							
13	'⊡IN □OUT	Food in good condition, safe, and unadulterated	[3	BINA DIN		Special Requirements: Heat Treatment Dispensing Freezers							
14	DIN DOUT	Required records available: shellstock tags, parasite	[e	DIN DOU	1 240	pecial Requirements:	Custon	n Proceeding					
	N/A LIN/O العر	destruction Projection contamination (33)			-	700m 1 toqui 51,151,151	-	ii Fitotooniig					
Anner to	-⊟тЙ □о∪т	The state of the s	3	J3 ,∭N/A □ N/C	1 50	ecial Requirements:	: Bulk W	ater Machine Criteria					
15	□N/A □N/O	Food separated and protected					· A -tuis -	VIAMAL EN BALLETIN					
16	DN/A DN/O	Food-contact surfaces: cleaned and sanitized	3	UOU DINIOU 4 /DINIA DINIO	이 않	citeria Piteria	. Acione	d White Rice Preparation					
17	ДІЙ ШООТ	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	IS DIN DOU	JT Cr	ritical Control Point In	nspectio	n					
		ratura controllad (oli Safery Food ((CS Tood))		TIN FLOU	JT D.								
18	JOIN □ OUT □N/A □ N/O	Proper cooking time and temperatures	30	o □Ñ∖v	Pr	ocess Review							
19	DIN DOUT	Proper reheating procedures for hot holding	з	7 □IN □ OU □N/A)T V8	ariance							
	□N/A,⊡ Ñ/O	Proper tenesting procedures for not floraling					-						
20	□N/A □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□N/A □ N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.									
22	.⊠IN D OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio

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Nai	ກe of Facility	T	Type of Inspection	Date								
<u></u>	Sous Drive) and and	7/31/24							
7798												
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												
38	DIN DOUT, DNA DNO	100 July 100 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	54 - IN II OUT	Food and nonfood-contact	surfaces cleanable, properly							
39	☑1N □OUT □N/A	Water and ice from approved source		designed, constructed, and used Warewashing facilities: installed, maintained, used; test								
	Foo	od Temperature Control	55 11N 12 OUT C	strips	strips							
40	ON DAMA TUO DAMA	Proper cooling methods used; adequate equipment for temperature control	56 IN OUT	Nonfood-contact surfaces of Physical Facilities	lean							
41		Plant food properly cooked for hot holding	57 IN OUT C	N/A Hot and cold water available	le, adequale pressure							
42	DIN ON ON/A DIN/A	Approved thawing methods used	58 DIN DOUT	Plumbing installed; proper	backflow devices							
43	D'IM, ONL DINVY	Thermometers provided and accurate	□N/A□N/O									
		Food identification	59 IN OUT									
44	M □ OUT	Food properly labeled; original container	60 MIN OUT		Toilet facilities: properly constructed, supplied, cleaned							
		ion of Food Contamination	61 DIN DOUT	I/A Garbage/refuse properly disposed; facilities maintained								
45 .	P☐ ÎÑ □ OUT	Insects, rodents, and animals not present/outer openings protected	62- 1 IN OUT OUT N/O	Physical facilities installed, moutdoor dining areas	naintained, and clean; dogs in							
46	-عN □ OUT	Contamination prevented during food preparation, storage & display	63 PTN DOUT	Ad								
47	DAND OUT DN/A D N/O	Personal cleanliness Wiping cloths: properly used and stored	64 - 10 IN I OUT I	Adequate ventilation and ligh	<u> </u>							
49		Washing fruits and vegetables	94 PLIN LI OUT L		les							
	24 12 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1	roper Use of Utensils		Adminiştrative								
50	- OUT ON/A ON/O	In-use utensils: properly stored	65 DIN DOUT. 2	Ñ/A 901:3-4 OAC								
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66 -231Ñ □ OUT □	N/A 3701-21 OAC								
52	52 ZÍN OUT N/A Single-use/single-service articles: properly stored, used 53 ZÍN OUT N/A N/O Slash-resistant, cloth, and latex glove use											
20.04 20.04 20.04		Slash-resistant, cloth, and latex glove use Observations and C										
		Mark "X" in appropriate hox for COS and R: COS corre	octed on-site during insp	ill S ection -R≒rebest violation								
Item	7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	y Level Comment		and the	COS R							
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	1/8/											
Person in Charge Date: 7.31.211												
Environmental Health Specialist Licensor:												
Matter Engl												
PRIORITY/LEVEL: C= CRITICAL NC= NON-CRITICAL Page) of)												

HEA 53028 Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)