State of Ohio

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

Name of facility			Check one			License Number		Date					
Party Mart #57				☐ FSO ☐ RFE			100		185 . 24				
Address					City/State/Zip Code								
1525 N Wasker archice					ee n (,	11	18 011	$\langle \cdot \rangle$	<i>(\$3</i> 57				
License holder in									Category/Descriptive				
Jan PRIVOPENO				30 L			16		- $<$ $<$ $>$				
Type of Inspection (check all that apply)							Follow up date (If required)		Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					☐ Follow u	ip			(if required)				
	Todoonie 130 bay	Companie D 718-licensing D Consultation											
		TREATHER THE NEST THE PACETO											
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								
8 Supervisión - Company de la													
1	DIN OUT NA	performs duties	nd	23 N/A N/O			Proper date marking and disposition						
2	I □IN □ OUT □ N/A	/A Certified Food Protection Manager			DIN □ OL DIN/A □ N/		Time as a public health control: procedures & records						
A COL		Management food ampleyees and conditional arreleves					e						
3	OIN OUT NA	Miowicego, responsibilities and reporting	<u> </u>	25	□ій □ ог			4404	A STATE OF THE PARTY OF THE PAR				
5	OIN DOUT DIN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events			□N/A		Consumer advisory provided for raw or undercooked foods Highly Susceptible Ropulations						
Ď		Good Hyperint Braciles			DIN DOL	WEAR JT							
6		Proper eating, tasting, drinking, or tobacco use		26	□ N/A	felikalak artis	Pasteurized foods used;	La series					
7 短期		No discharge from eyes, nose, and mouth Symples contamination by Hands					Chemica						
8	□IN □ OUT □ N/O			1.7.7	□IN □ OU □N/A	JΤ	Food additives: approved	and	properly used				
9	Í∐ÍN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 ☐ IN ☐ CUT Toxic substances properly identified, stored, used				ntified, stored, used					
							olomanse viin Approve		kongonia ja karantar it				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approvedisource	244224	129	□IN □OU □N/A	ŧΤ	Compliance with Reduced specialized processes, an	XO L	ygen Packaging, other				
11	□IN □OUT	Food obtained from approved source				JT							
12	□IN □OUT □N/A ⊡N/O	Food received at proper temperature			DIN DOU DN/A DN/O DIN DOU		Special Requirements: Fresh Juice Production						
13	·□IN □OUT	Food in good condillon, safe, and unadulterated			DN/A DN/G))	Special Requirements: Heat Treatment Disper		reatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			□IN □OU □N/A □ N/C		Special Requirements: Cu	ston	n Processing				
		Promotion from Explanation 154 at 148.					Special Requirements: But	lk W	ater Machine Criteria				
15	□·IN □·OUT □N/A □ N/O	Food separated and protected		\vdash									
16	ON DOUT	Food-contact surfaces: cleaned and sanitized			IN OU		Special Requirements: Aci Criteria	idifie	d White Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OU □N/A	IT	Critical Control Point Inspe	etio	n				
		auro Controlled for Satety Rood (Tr.S. food)		136	DIN DOU	IT	Process Review						
18	DNA D N/O	Proper cooking time and temperatures			⊡N/A □IN □OU	IT.			<u> </u>				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			DN/A		Variance						
20	□IN □ OUT _□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
22	.⊡N □ OUT □N/A	Proper cold holding temperatures											

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Name of Facility	Mary 1377		Type of Inspection	/ Da	ate ジュミシンク	,-								
<i>j</i>	1 1 1 1 1 1		37 47 473	· 44. /	Q cox	_								
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						cable								
Safe Food and			Utensile, Equipm	and the control of the first of the control of the	the control of the co	1402								
38-	ggs used where required	54 IN OUT		food-contact surfa structed, and used	nces cleanable, pr I	roperly								
39- IN OUT NA Water and ice	from approved source	55 🗖 IN 🗆 OUT [JN/A Warewashing	Warewashing facilities: installed, maintained, used; tes strips										
40 FIND OUT DNA DNO Proper cooling	methods used; adequate equipment	56 ☐ IN ☐ OUT	And the second of the second o	ict surfaces clean	I	Ties aging a								
41 OUT N/A N/O Plant food pro	perly cooked for hot holding	57 □ IN □ OUT [<u> Previous de la constantación de la constanta</u>	Facilities	dequate pressure									
				alled; proper back										
43 IN OUT N/A Thermometers	provided and accurate	58 □ IN □OUT			. ,									
Food (den)trie	ation	59, 4□ IN □ OUT □	⊒N/A Sewage and w	este water properly	/ disposed									
44, □ IN □ OUT Food properly	labeled; original container	60 IN OUT	N/A Tollet facilities:	properly construct	ed, supplied, clean	ber								
Prevention of Food D		61 DIN DOUT [; facilities maintain									
openings prote	s, and animals not present/outer cted prevented during food preparation,	62 DIN DOUT	Physical facilities outdoor dining a		ained, and clean; d	logs in								
storage & displa	ау	63 🗆 IN 🗆 OUT	Adequate venti	lation and lighting:	designated areas	used								
47 OUT N/A Personal clear 48 OUT N/A N/O Wiping cloths:	properly used and stored	64 D IN D OUT [ent and Facilities										
49 DIN OUT N/A N/O Washing fruits	and vegetables		7.55 ' /	strative:		afilia (in								
Proper Use of U	tensile		e e e e e e e e e e e e e e e e e e e	suative .										
50 IN I OUT IN/A I N/O In-use utensils	properly stored	65 TIN DOUTE]N/A 901;3-4 OAC											
51 D IN D OUT DN/A Utensils, equip	ment and linens: properly stored, dried,	66 IN OUT	N/A 3701-21 OAC			-"								
	le-service articles: properly stored, used		·											
53 ☐ IN ☐ OUT ☐N/A ☐ N/O ☐ Slash-resistant	, cloth, and latex glove use		and the second state of the second											
	Observations and Co propriate box for Cos and P Cos cone	orrective Actic	ns .											
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Para an la Chang	20 1		1			<u> </u>								
Person in Charge Date: 8-5-24														
Environmental Health Specialist Licensor:														
														

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page___ of <u>C_</u>