State of Ohio

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

Name of facility				eck one			License Number	Date			
	Starbucks 833						3//	1//4/)(/			
			y/State/Zip Code								
$1 \land 1 \land 1 \land 1 \land \dots \land 1$					DIRECHOITS OH 45 331						
License holder Insp					n Time	Tra	avel Time Category/Descriptive				
The Kruger Company)		10	635			
Type of Inspection (check all that apply)					<u>, </u>	<u>'</u>	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					v □ Follow up	p		(if required)			
l Valley or								<u></u>			
IFOODBORNE ILL NESS RISK FACTORS AND PUBLIC HEAD IN INTERVENTIONS 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											
<u> </u>	nark designated compl		em: IN								
Compliance Status					Compliance Status (Unite temperature Controlleditor Safety (Food))						
1	PIN □OUT □ N/A		nd	23		Т	Proper date marking and o				
2	1 OUT □ N/A		Secretary .	24			Time as a public health con	ifml: procedures & records			
		Hinpibyee (ealth) Management, food employees and conditional employee			, e'Ñ/A □ N/C						
3	→□N □OUT □N/A	knowledge, responsibilities and reporting	3,	25	DIN DOU	T		The second of the second secon			
5	DIN DOUT DN/A	`······	**	20.	- □N/A			ed for raw or undercooked foods			
		Content of the conten			DIN DOU	T	A Habiy Susceptibles of				
6 7	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26		descar e.	Tura Tial	rohibited foods not offered			
	COLUMN TO THE RESIDENCE OF THE PARTY OF THE	revenues consideration avisands			DIN DOU	т	Chamicals:				
8	,ETÍN □ OUT □ N/O	Hands clean and properly washed		27	ØN/A		Food additives: approved a	and properly used			
9	OUT DINA DINA	No bare hand contact with ready-to-eat foods or approvalemate method properly followed	ed	28	□N/A □N/A	Ţ	Toxic substances properly is	dentified, stored, used			
10	DIN DOUT NA	Adequate handwashing facilities supplied & accessible	_				integrica sentre supraveo	**************************************			
		Acetoxical military		29	□IN □ OU* -□:N/A	Г	Compliance with Reduced of specialized processes, and	Oxygen Packaging, other 5 HACCP plan			
11	-□N □OUT	Food obtained from approved source		30	□IN □OU		Special Requirements: Fres				
12	DIN DOUT DN/A DN/Ø	Food received at proper temperature	ļ	F							
13	- TUOLT MIE	Food in good condition, safe, and unadulterated		31	□N/A □N/O		Special Requirements: Hear	t Treatment Dispensing Freezers			
14		Required records available: shellstock tags, parasite destruction	min mar	32	DIN DOUT		Special Requirements: Cust	tom Processing			
15	J⊒IÑ □OUT	Front separated and protected		33	□in □out □n/a □n/o		Special Requirements: Bulk	Water Machine Criteria			
16	□N/A□N/O □N/OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU1 □IN/A □ N/O	Γ	Special Requirements: Acidi Criteria	lified White Rice Preparation			
17	ZINA LIN∕O ZIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	\dashv	35	וטסם אום		Critical Control Point Inspec	dion			
	re de Martinello	(AULOCOMORIS (CISSALETY POOR ((TOSAGO))			□N/A □IN □OUT						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	37554	36	EIN/A		Process Review	····			
19	DNA D N/O	Proper reheating procedures for hot holding	\dashv	37	DIN DOUT		Variance				
20	□IN □ OUT □N/A.□ 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. Public health interventions are control measures to prevent foodborne							
21	DIN DOUT DN/A D N/O	Proper hot holding temperatures									
22	a/N□ TUO □ NÌŒ,	Proper cold holding temperatures		illness or injury.							

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Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code													
Name of Facility			Type of Inspection	Date /									
Sturbulles # 833			> landard	111747)	9								
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 Disnetile From New Mark and Market													
	<u> </u>		Viensils, Equipment and Ver Food and nonfood-contact	もでし 悪イター・ヴェルン こうべい とることさい									
	54	.⊠¹N □ OUT	designed, constructed, and	1 used	obeus								
39 OIN OUT ON/A Water and ice from approved source	55	.⊒πVO □ Mr⊡.	N/A Warewashing facilities: ins	Warewashing facilities: installed, maintained, used; test strips									
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate eq for temperature control	quipment 56	□ N □ OUT	Nonfood-contact surfaces	clean	Olivani ye se								
41 IN OUT IN/A NO Plant food properly cooked for hot holding	57	D TUO D NED	Physical Facilities N/A Hot and cold water availa	ble: adequate pressure	<u> </u>								
42 IN OUT IN/A IN/O Approved thawing methods used	58	⊡'ÍN □OUT	Plumbing installed; proper										
43 归 N 口 OUT □N/A Thermometers provided and accurate		□N/A□N/O	<u></u>										
Food Identification	59			· · · ·									
44 .□ IN □ OUT Food properly labeled; original container	60												
Prevention of Food Contamination	61												
45 .☑ IN ☐ OUT Insects, rodents, and animals not present/out openings protected		□·IN □ OUT □N/A □ N/O	Physical facilities installed, outdoor dining areas	Physical facilities installed, maintained, and clean; dogs loutdoor dining areas									
46 ☐ N ☐ OUT Contamination prevented during food prepara storage & display		.⊒″M □ OUT	Adequate ventilation and lig	shting designated areas u	leed.								
47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness 48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored		, ⊆'IÑ □ OUT□		_	1960								
49 ☐ IN ☐ OUT ☐N/A,☑ N/O Washing fruits and vegetables	Sant's			nios Ciercollos arriginas arriginas	Safe area s								
Proper Use of Utensils			Administrative										
50 PIN OUT NA NO In-use utensils: properly stored	65	₽ NIN □ OUT □	N/A 901:3-4 OAC										
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly store handled	ed, dried, 66	DIN DOUT D	N/A 3701-21 OAC										
52	ored, used												
53 PIN OUT NA NO Slash-resistant, cloth, and latex glove use		TO SECURITION OF SECURITION OF THE SECURITION OF											
Observations	and Corre	ctive Action	18										
Mark % triappropriate 56% for QOS and B. Item No. Code Section Priority Level Comment	и сов =сопес на , г	on-site during inape	schon R=repeat violation	cos									
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Person in Charge Date:													
100 6/10/1 13 com													
Environmental Health Specialist Make Make													
PRIORITY LEVEL: C CRITICAL NC= NON-CRITICAL Page of													

Page ____ of___

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