## State of Ohio

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

								:					
Name of facility Che			1	eck one			License Number	Date	Date				
1010 1201 23 113				Fig. 1. $\frac{1}{3}$				15/24					
Ad j	Idress	Russ Rd	١٠,٠٠٠	Greenville OH45331									
License holder Inspe					Time		vel Time	Categor	y/Descriptive				
Cantina Hospitallity 6					<b>)</b>		10	(, (	( )				
Type of Inspection (check all that apply)  ,□ Standard .□ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re					. III Follow w		Follow up date (if required		er sample date/result quired)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation	aview	LI FOIIOW U	Р		,,,,,,	· ·					
Mark designated compilance status (IN; OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compilance N/O=not observed N/A=not applicable													
	ici i designated complic	Compliance Status	Compliance Status										
		Supervision		3 Imenemperative Controlled Lord Stety Afrecd (Ind. Joed)									
1	-EIÎN □OUT□N/A	Person in charge present, demonstrates knowledge, and			23 DIN DOUT Proper date marking and disposition								
2	DÍN DOUT DN/A	performs duties  Certified Food Protection Manager		-									
		A   Certified Food Protection Manager					Time as a public health control: procedures & records						
3	-⊠IN □QUT □N/A	Management, food employees and conditional employees;					esi esecitomentorillores es estate estate estate es						
4	ADIN, OUT ON/A	kilowiedge, responsibilities and reporting			.©ik- □ ol	JT	Consumer advisory provided for raw or undercooked foods						
5	ZIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	nts		78/6/5		szitlőhlő sőssosáláló (Fő)	appropri					
6	□IN □OUT □ÎVO	Proper eating, tasting, drinking, or tobacco use		26	□JN/A □ OL  ⊠N/A	JT	Pasteurized foods used; p	prohibited	foods not offered				
7	ДОЙ □ОИТ □ М/О	No discharge from eyes, nose, and mouth					(3) 17: 18: 18 (Chemical se						
	1	eventing contamination ex Pantil		27		ĴΤ	Food additives: approved	and prop	erly used				
-8-	DIN □ OUT □ N/O	Hands clean and properly washed			.⊡N/A								
	ADIN □ OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	yed	28	,⊡1Ñ □ OU □N/A	JT	Toxic substances properly	identified,	, stored, used				
9	N/O □ A/O				of specifical sections (makes)		ontouristice regital supplier	in House	(0)(3)				
10	☑N □OUT □N/A	Adequate handwashing facilities supplied & accessible	e B	29	□ĬЙ □or	C C MINISTER	Compliance with Reduced	Oxygen	Packaging, other				
	/din □out	Food obtained from approved source			DIN DO	IT.	specialized processes, an	Id HACCE	<sup>9</sup> plan				
11	DIN DOUT	Food received at proper temperature		30	EN/A IN/O		Special Requirements: Fresh-Juice Production						
12	□N/A·□N/O	Food in good condition, safe, and unadulterated		31	□IN □ OUT □N/A □ N/O		Special Requirements: Heat Treatment D		ent Dispensing Freezers				
13	/□M □OUT	Required records available: shellstock tags, parasite		-			Consider Boundary Con						
14	,⊡N/A □N/O	destruction		32	. ⊠'Ñ/A □ N/	0	Special Requirements: Cu	Storn Prot	essing				
	r <b>⊡</b> in □out	Ricieration Japon sportion allon		33		JT O	Special Requirements: But	lk Water N	Machine Criteria				
15		Food separated and protected		-			Special Requirements: Aci	diffied Wh	ita Pica Pranaration				
16	TUN DOUT	Food-contact surfaces: cleaned and sanitized		34			Criteria	Cilled Wil	ile Nice Freparation				
17	DIN □OUT *	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	P∃1N □ OU DBN/A	JT	Critical Control Point Inspe	ection					
	l 指导数:Alications	emeleculos sue versus de la completa del completa de la completa de la completa del completa de la completa del la completa del la completa de la completa del la completa de la completa del la completa de la completa del la comple			DIN DOL	JT	Droppes Bayley						
18	ZIN □ OUT	Proper cooking time and temperatures		36	. ØN/A		Process Review						
F				37	□IN □OU □1N/A	JT	Variance						
19	DNA □ OUT	Proper reheating procedures for hot holding		$\vdash$		<del></del>							
20	EIN D'OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	,⊡IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.									
22	MIN OUT ON/A	Proper cold holding temperatures											

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Nan	ne of Facility	23-23(11)		Type of Inspection Date		,				
$\Box I_{\epsilon}$	aco Bell H	35/95		Type of Inspection  Transfer CO 105	$\mathcal{L}$					
F02903	51 - 51 572, 2 505 W 2 V 1 5 5 1 6 5 5		DBACTICES	f Ferrill Busherstyre and Follow means two weeks	angan ang	j-7175				
\$000.50p	Good Retail Practic	GOOD RETAIL ces are preventative measures to control the introduced		chemicals, and physical phicats into foods	10/48/0	<u> </u>				
l Ma		status (IN, OUT, N/O, N/A) for each numbered item: th				able				
	તુવાર કહ્યું હતા. તે તે તે કરત માલ્યું અને ફેક્સન ફુલ્ફેન ફુલ્ફેટ ફોર્ટને પ્રતામ માર્ગ હતી, કો ફોર્ટી વિફેટનન	Safe Food and Water		Utensils, Equipment and Vending		in in the				
38		Pasteurized eggs used where required	54 <b>,⊡</b> 1N □ OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	perly				
39	☑N □OUT □N/A	Water and ice from approved source	55 DIN 0 OUT D	N/A Warewashing facilities: installed, maintaine	d, used;	lest				
3,00	Fo	od Temperature Control		strips						
40	□ IŅ □ OUT □N/A ☐'N/O	Proper cooling methods used; adequate equipment for temperature control	56 ☑ÍN □ OUT	Nonfood-contact surfaces clean   Physical Facilities						
41	DIN DOUT DN/A ZÍN/O	Plant food properly cooked for hot holding	57 ,⊡ ÎN □ OUT □	<u> </u>	ressure					
42	□ÍN □ OUT □N/A □ N/O	Approved thawing methods used	58 2 ÎN DOUT	Plumbing Installed; proper backflow device	es					
43	DIN DOLL DINA	Thermometers provided and accurate	□N/A □ N/O							
		Food Identification	59 1 IN 1 OUT C	IN/A Sewage and waste water properly disposed						
44	□ IN □ OUT	Food properly labeled; original container	60 MIN □ OUT □	IN/A Toilet facilities: properly constructed, supplied	d, cleane	od				
	en e	tion of Food Contamination	61 <b>(</b> IN   OUT	IN/A Garbage/refuse properly disposed; facilities n	A Garbage/refuse properly disposed; facilities maintained					
45	☑ N □ OUT	Insects, rodents, and animals not present/outer	62 월 ÎN ☐ OUT	Physical facilities installed, maintained, and	clean; do	gs In				
46		openings protected  Contamination prevented during food preparation,	□N/A □ N/O	outdoor dining areas						
47		storage & display Personal cleanliness	63 ੴ IN □ OUT	Adequate ventilation and lighting; designated	l areas u	sed				
48		Wiping cloths: properly used and stored	64 6 IN 🗆 OUT 🛭	IN/A Existing Equipment and Facilities						
49		Washing fruits and vegetables		Administrative						
50	DAU □ OUT □N/A □ N/O	roper Use of Utensils In-use utensils; properly stored	65 IN I OUT-E	₫Ñ/A 901;3-4 OAC	13.17					
H	JE IN □ OUT □N/A	Utensils, equipment and linens; properly stored, dried,								
51 52	ZIN DOUT DN/A	handled Single-use/single-service articles: properly stored, used	66 MIN DOUTE	IN/A 3701-21 OAC						
53		Slash-resistant, cloth, and latex glove use								
		Observations and C	orrective Actio	ins						
Iton	No. Code Section   Priori	∵Mark "X" in appropriate box for COS and Rx CØS≐com ty Level	šetěď on slte during Insp	section - Rarepeat violation						
- item	TNO. Code Section Friori	ty Level Comment			COS	<u>                                   </u>				
		Satistution C. 7	Time of	Taspec Tion	-					
			7 . 17	The state of the s						
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		Critical Contral 1	Will I	nsport ion		□				
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		No all yealst in	1 4 17	up of inspection						
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<u> </u>	igester									
—	son in Charge			Date: ,		_ <u></u>				
	W. J.Ma	e_A		11.5.24						
Env	ironmental Health Specialist		Licensor	: O(H0						
$\mathbb{Z}_{L}$	LAND EAR	.s.or	<u>l</u>	······································						
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page > of >									

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