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

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Name of facility Chec							License Number	Date					
114 (0701) 24,14 51016					DFSO PRFE $2098 7/8/2$								
Ac	Idress	for my management	City/S	ity/State/Zip Code									
	101 Pin	0) /	0	9/P0/16 (O O \ 4\S 3)				3 <u>3 1</u>					
Lic	ense holder	n con	Inspec	tior	ı Ilme	Tra	vel Time (Sategory/Descriptive					
\prod	Paturds.	Dairy Storp			<i></i>	<u> </u>	_/0	(3)					
	pe of Inspection (chec Standard	ik all that applý) Control Point (FSO) - □ Process Review (RFE) - □ Varia	ince Re	view			Follow up date (if required)	Water sample date/result (if required)					
_		☐ Complaint ☐ Pre-licensing ☐ Consultation	ince (to	* 10 **	<u> П 1 0110¥</u>	up	•	()					
Hood BORN - INNESS RISKS ACTORS AND PUBLIC HEAPTH INTERVENTIONS. Mark designated compliance status (IN CUT N/O N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not enviloable.													
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 Umb/tsmosraure Controlled to Salety (160) (160) (160)									
4		Person in charge present, demonstrates knowledge, a	nd nd		.⊡NI⊡								
Ľ	A/N D TUO D N/A	performs duties		23			Proper date marking and di	sposition					
2	DIN □ OUT □ N/A	Certified Food Protection Manager		24			Time as a public health cont	rol: procedures & records					
-		Management, food employees and conditional employee	15:				i Consufficient Advisor						
3	JOIN COUT CN/A	knowledge, responsibilities and reporting		25		TUC	Consumer advisory provide	d for raw or undercooked foods					
4	OIN OUT ON/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte		□N/A		 - Aughly suiteepukle: Pos						
		Good Lyglanic aracidas		222		OUT							
6	DIN DOUT PAYO			26	⊠Ñ/A		Pasteurized foods used; pr	de de la superior de la companya de					
7	☑IN □ OUT □ N/O	No discharge from eyes, nose, and mouth exerting companies on py Harry 5					Period Chemical Co.						
8	I	Hands clean and properly washed		27	□N/A·	201	Food additives: approved a	nd properly used					
Ė		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	-		A DUT							
9	DINA DI OUT			28	DN/A		Toxic substances properly id	entified, stored, used					
						, O	anio manga Pangi Aspiro (sa	The second secon					
10	,□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	DIN DO .DIN/A	DUT	Compliance with Reduced C specialized processes, and						
11	din □out	Food obtained from approved source		30		OUT							
12	DIN DOUT	Food received at proper temperature					Special Requirements: Fres	Juice Production					
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat	Treatment Dispensing Freezers					
14	i⊒IN □OUT	Required records available: shellstock tags, parasite		32	DIN D		Special Requirements: Cust	om Processina					
	,⊡N/A □N/O	destruction		<u> </u>			The second is a second	o ropodotila					
		Broteoiléirefróm Contambratión a 💥 💢 🐺		33			Special Requirements: Bulk	Water Machine Criteria					
15	□N/A □ N/O	Food separated and protected		Г			Special Requirements: Acidi	fied White Rice Proporation					
16	J@1N □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized		³⁴ .	. D.N/A D.N	WO	Criteria	ned white type Flebalation					
17	DIN" DOUT	Proper disposition of returned, previously served,		35	ם אום	OUT	Critical Control Point Inspec	ion					
		reconditioned, and unsafe food rainte controlled to Safety Pood (10Safety)		<u> </u>	ØN/A		Critical Control Point Inspec						
	DIN DOUT	DESCRIPTION OF THE PROPERTY OF A STATE OF THE PROPERTY OF THE		36	□IN □C , ⊡ :N/A	JU 1	Process Review	•					
18	□N/A □ N/O	Proper cooking time and temperatures		<u>`</u>		DUT	Madana						
19	ON OUT	Proper reheating procedures for hot holding		37	□N/A′		Varlance						
\vdash	□N/A,⊡-N/O		\dashv										
20	□N/A, □ -N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	DIN DOUT	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.									
	□N/A □ -Ñ/O	Topol not nothing temperature											
22	DIN" 🗆 OUT 🗆 N/A	Proper cold holding temperatures											

State of Ohio

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Nan	me of Facility	0.5%			Type of Inspection	Date							
7	eaterds 1)	airy Store		<u></u>	STandard	7/18/14							
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M		tatus (IN, OUT, N/O, N/A) for each numbered item; IN											
200	\$	afe Food and Water			Utensils, Equipment and Ven								
38	O'N O A'MQ TUO O NI O	Pasteurized eggs used where required	54	тио 🗆 иј.Щ	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly used							
39	J⊒HN □ OUT □ N/A	Water and ice from approved source	55			talled, maintained, used; test							
Tessy:	(429)	d Temperature Control	-	DIN BOUT	strips								
40		Proper cooling methods used; adequate equipment for temperature control	30	,⊒-IN □ OUT	Nonfood-contact surfaces Physical Facilities	ciean Magazia							
41	□ IN □ OUT □N/A ☑⁄Ñ/O	Plant food properly cooked for hot holding	57	□ тио □ иг□	The second secon	e; adequate pressure							
42	O/N D A/ND TUO OUT	Approved thawing methods used	58	□-IN □OUT	Plumbing installed; proper	backflow devices							
43	DIN OUT ON/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	,□ TUO □ NI~□,	N/A Sewage and waste water pr	operly disposed							
44	□JN□ OUT	Food properly labeled; original container	60	,⊡ruo □ nr⊡,	N/A Toilet facilities; properly con	Toilet facilities; properly constructed, supplied, cleaned							
	Prevent	ion of Food Contamination	61		N/A Garbage/refuse property disp	oosed; facilities maintained							
45	-⊡-IN □ OUT	insects, rodents, and animals not present/outer openings protected	62	□ IN □-ØUT	Physical facilities installed, i	lled, maintained, and clean; dogs in							
46	TUO [] (A) [].	Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas								
47		storage & display		D∙IN □ OUT	Adequate ventilation and lig	hting; designated areas used							
48		Personal cleanliness Wiping cloths: properly used and stored	64										
49	IN OUT ON/A DAN/O	Washing fruits and vegetables	8,838			inco Contra e la							
	Note the control of t	roper Usa of Utensils	2833		Administrative								
50		In-use utensils: properly stored	65	ши поотр	N/A 901:3-4 OAC								
51	(21N □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		N/A 3701-21 OAC								
52	D'IN OUT ON/A	Single-use/single-service articles: properly stored, used	 	<u> </u>	·								
53	DIN OUT ON/A ON/O	Slash-resistant, cloth, and latex glove use											
7.3		Observations and C											
Item	n No. Code Section Priorit	_Mark X In appropriate box for COS and R. COS∋com y Level Comment	ected?	in-site dunng inspe	ction R=repeat violation								
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Person in Charge 7-18-24													
Environmental Health Specialist Licensor:													
Matter Epol													
PRIORITY LEVEL: 6 = CRITICAL NC= NON-CRITICAL Page) of)													

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