## **State of Ohio**

## **Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

						1		
Name of facility  D'S			Krso □ RFE	113	9	12-30-16		
Gold Magner Av	e.		Greenville	Category	Descriptive	•		
License holder		•	Inspection time (min)	Travel tim	ne (min)	Other		
Type of visit (check) ☐ Follow up ☐ Foodb	orne		l 30 day	Follow-up	date (if required)	Sample date/result (if required)		
Complaint Prelicensing Consu	ltatic	n	☐ Other <i>specify</i>					
3717-1 OAC Violation Checked Management and Personnel			,	Poi	sonous or Toxic Ma	nterials		
2.1 Employee health		4.4	Maintenance and operation		7.0 Labeling and id	entification		
2.2 Personal cleanliness			1 · · · · · · · · · · · · · · · · · · ·	┨ ├─				
2.3 Hygienic practices	Category/Descriptive C44S   Travel time (min)   Travel time (min)   Other							
2.4 Supervision	A   Category/Descriptive   C44    C44			spiay separation				
	-	_	1	- Spe	cial Requirements			
Food	L	4.0	Trotection of clear items		8.0 Fresh juice prod	duction		
3.0 Safe, unadulterated and honestly presented	Wa				8.1 Heat treatment	dispensing freezers		
3.1 Sources, specifications and original containers		5.0	Water		8.2 Custom process	sing		
3.2 Protection from contamination after receiving	X	5.1	Plumbing system		8.3 Bulk water mad	hine criteria		
3.3 Destruction of organisms	1	5.2	Mobile water tanks		8.4 Acidified white	rice preparation criteria		
3.4 Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwater		9.0 Facility layout a	and equipment specifications		
3.5 Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables		20 Existing facilities	es and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	DI.							
3.7 Special requirements for highly susceptible populations								
Equipment, Utensils, and Linens					<b>-</b>			
4.0 Materials for construction and repair		-	-	_ L	3/01-21 UAU			
4.1 Design and construction		-		_				
		┿						
4.2 Numbers and capacities		6.4	Maintenance and operation		2.00	No Sandare		
4.3 Location and installation								
					•			
•								
Violation(s)/Comment(s)								
13116) (NSPNA) 4-	tro	1	15 of Shrings d	nLo	1 1212	7 Dic.		
9. 901) ODJETVEH	•		19 01 21111111 0	WAL	1 1 4	1110		
L discarded shrimp	(	71	time of insp	oect	ron, t	t11 168 1		
DTC Buda Shall	V	٦Λ	dia di Maria	HW	PM h.	1 1/100		
NIE TOOOS Shall		K.	CISCUTURA / LVIIS	MILL	CU D	TYIC		
7th day Critical			•		,	•		
The control of the co								
1345) Mosphiod tart	or	2	MIRP CONTAINS MY	ntzi	rd 301	uce being 1		
		ر م سا	MICOTOLICITY IN	<u> </u>	1 1 0	vico ponto		
1 Nela at 50°F. All		I(	3 KIE toods 8	<u>mal</u>	1 120 1	<u>namtamea  </u>		
01 AIOT OC HOLDE	0	11	Violendoril . 1	100	arded 1	them att		
MT II F IN DITTO	1	Ť,	C VOIM MAY TO C	127	HILL	11, 1		
I time of inspection	15	•	Corrected MOMIT	0r	Whit I	multiple times		
a day 40 0100 110 110	ملا	h.	MOMING ILLO	h	MAIN			
TO DAY TO FIDATE MI	$\mathcal{I}$	77	MILMIND ALL ON	( <i>)</i>	riuv.			
Inspected by			B C /SIT # , It :					
Inspected by			Install To a licensor	706	$\langle II \rangle$			
KAMUO KAWLEN	***************************************		147027	16/	11-			
received by			Title		Pho	ne :		
Kun Judget								
HEA 5302 2/12 Ohio Department of Health	Dis	tribu	tion: Top copy—Operator, Bottom copy—Loc	cal health	department	$\sim$ of $\gtrsim$		

## State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date 12-30-11
Violation(s)/Comment(s)	· ·	
5.10) observed ice in hand	sink. A handu	vashing
5.10) Observed ice in hand SINK may not be used than handwashing.	for purposes	other
J. M. Tomovocstrived		
Notes. New visors have been	ordered	
Discussed imployee body fluid spill kit	health policy	/
Doc. given.	3 managers +	raining
		A .
		A la
Inspected by R.S./SIT,#	Licensor	
Rederved by Title	2 Phone	ille of the state
HEA 5351 2/12 Ohio Department of Health Distribution: Top copy—Operator, AGR 1268 Cont. 2/12 Ohio Department of Agriculture	Bottom copy—Local health department	

## **Critical Control Point Inspection**

Authority: Chapter 3717 Ohio Revised Code

Name of facility  License number  139  Date  12-30-19
Address To Wagner Ave Greenville CHS
License-holder Inspection time (min) Travel time (min)
Comments:
VI) Observed 4 trays of shrimp dated 12/17 PIC discarded
shrimp at time of inspection All TCS RTE foods shall be discarded / consumed by the 7th day. Critical.
be discarded [ consumed by the 7th day. Critical.
VI) observed sauces being held at 50 F. All TCS RTE Page
shall be maintained at 41F or below. PIG Voluntarike
discarded them at time of inspection. Monitor unit to ensure it maintains 41'F or below.
unit to ensure it maintains 41'F or below.
III) Observed ice in hand sink. A handwashing sink may not be used for any other purpose
SINK may not be used for any other purpose
than handwashing

**Temperature Log** 

Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature	Food item		(receivii preparati	ig, storage, on, cooling,	Temperature
nothold	1459	-Macz Che	De 1	Old.	hold	42'F
not hold	141'F	tarter sa	uce	COID	hold	50.F
frozen	13 F					
cold hold	42F					
not hold,	151 1-1					
cold hold	40.F					
not hold	179°F					
lin -	R.S./SIT#120	Licensor DC+[[	$\supset$			
M		Title			Phone	
	(receiving, storage, preparation, cooling, holding, reheating, etc.)	receiving, storage, preparation, cooling, holding, reheating, etc.)  NOMODO 1415 NOT NOIO 1415 FYOZEN 13:F COLO NOIO 42:F NOT NOIO 151:F COLO NOIO 40:F NOT NOIO 179:F NOT NOIO 179:F	receiving, storage, preparation, cooling, holding, reheating, etc.)  NOMODO 1415 VOC, 9 (NOC)  NOT NOTO 1415 TOVER SO FROZEN 13 F  COLO NOLO 151 F  COLO NOLO 151 F  COLO NOLO 179 F  NOT NOLO 179 F  R.S./SIT# Licensor DC F-15  Title	receiving, storage, preparation, cooling, holding, reheating, etc.)  NOMODO 1415 MIC? (NOU)  NOT NOIO 1415 TOYTEN SOUCE  Frozen 13 F  COLO NOIO 42 F  NOT NOIO 151 F  COLO NOIO 40 F  NOT NOIO 179 F  WHAT R.S./SIT# DE Licensor DC FID	receiving, storage, preparation, cooling, holding, reheating, etc.)  Imperature Food item (receiving preparation, cooling, reheating, etc.)  Inchange of the properties of the preparation of the properties of the properties of the properties of the preparation, cooling, reheating, etc.)  Inchange of the preparation, etc.)  Inchange of the preparation of the pre	receiving, storage, preparation, cooling, holding, reheating, etc.)  NOMODA 1457 MUC. 7 CARDL Old NOID NOID NOID NOID NOID NOID NOID NOID

HEA (Rev. 5350 2/12) Ohio Dept. of Health

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