## **State of Ohio**

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

	iity. Chapters 3717 ai				
Name of facility		Check one	License number		Date
CIVCIE MICH		☐ FSO RFE			19.17.10
Address \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	7 (Trop)	willo	Category/Desc	riptive	
License holder	i. Auch	Inspection time (min)	Travel time (mi		Other
Ralla Datra	leum	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		•••	
Type of visit (check)	100111		Follow-up date	(if required)	Sample date/result (if required)
Standard					
	intation . Other specin	у			<u> </u>
3717-1 OAC Violation Checked Management and Personnel			Poisonou	s or Toxic Ma	nterials
2.1 Employee health	4.4 Maintenance and operation		7.0 Labeling and identification		
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils			7.1 Operational supplies and applications	
2.3 Hygienic practices	4.6 Sanitizing of equipmen	t and utensils	7.2	Storage and display separation	
2.4 Supervision	4.7 Laundering		Special F	lequirements	
Food	4.8 Protection of clean iter	ns		Fresh juice prod	duction
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		-		dispensing freezers
3.1 Sources, specifications and original containers	5.0 Water		8.2	Custom process	sing
3.2 Protection from contamination after receiving	5.1 Plumbing system			Bulk water mad	
3.3 Destruction of organisms 3.4 Limitation of growth of organisms	5.2 Mobile water tanks				rice preparation criteria
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid w 5.4 Refuse, recyclables, ar	<del></del>		· · · · · · · · · · · · · · · · · · ·	and equipment specifications es and equipment
3.6 Discarding or reconditioning unsafe, adulterated		ia returnables			es and equipment
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administ		
Equipment, Utensils, and Linens	6.0 Materials for construct			:3-4 OAC	· · · · · ·
4.0 Materials for construction and repair	6.2 Numbers and capacities		_ 3/0	1-21 OAC	
4.1 Design and construction	6.3 Location and placemen		-		
4.2 Numbers and capacities	6.4 Maintenance and oper				
4.3 Location and installation			<del></del>		
Violation(s)/Comment(s)					
DIO CANA BO	MARIA TARIA	10001	ANIL	ا ام	00 /10
1. 110 210140 DO	1002 VION	5 Deen	<u> </u>		D Service
the cold bo	Idina II	nit. Pi	(, (	1050	1 unit T
resterday at 1	INS have Lion	3 4 15	$C_{-}$	. 11	Manatanail
16 Cray and	HODERALOU	17 13	$\tau_{\zeta}$	111	maintain
_ 6+1845 F. We	reccomend	<u> +nat</u>	daily	$\sim V \Omega$	onitorina
of the unit	MAMINS AS	CAD 3 N	locui.	100101	L Mag J
Company of the compan	100 0100 140	+ A100120	i de la	11(_V)	The Contract of the Contract o
- Femperatures	LO ELDINE	, tempe	1 CHIL	61 K	emain 2
41 For below	N. PIG S	statea	In +V	It, I	sast the
COVIDY MAS book	noen 74	1/7 5010	axta	A ha	Insuna it
- COVEY VICE V	1 1/11/	1/ 1: 31/9	TCSIC	U (	1031119 7
at night 3h	inen not	<u> DUSY.</u>			.,
/					
Inspected by	R.S./SIT #	Licensor	1010		
Julia knula	104	UZY	ノレコレ	) 	
Received by 3 - H	Title			Phor	ne
HEA 5302 2/12 Ohio Department of Health	Dietribution: Ton serve Com	protor Bottom !-	oal baalth -l	tmost	
AGR 1268 2/12 Ohio Department of Health (7)	Distribution: Top copy—Ope	наки, воттот соруLo	cai neaith depai	unent	pgof

## **State of Ohio** Standard Inspection Report

Author	ity: Chapters 3/17 an	d 3/15 Onio Revi	sea Coae				
Name of facility		Check one	License number	Date			
Circle, Mart		☐ FSO 🔭 RFE	177	12.13.14			
Address			Category/Descriptive	~ ^ ^ ^			
100E. Main St. Gr	a ana silla		725	12(2)			
TOUE. MAIN ST. CIN	SCLINILO	Inspection time (min)	Translation of the	Othor			
License holder		inspection time (min)	Travel time (min)	Other			
Bath Petroleur	$\wedge$			S* Y'			
Type of visit (check) Standard Follow up Foodb	orne 🔲 30 day		Follow-up date (if required)	Sample date/result (if required)			
Complaint Prelicensing Consu	•	,					
			L.,,				
3717-1 OAC Violation Checked							
Management and Personnel		Poisonous or Toxi		· · · · · · · · · · · · · · · · · · ·			
2.1 Employee health	4.4 Maintenance and opera		7.0 Labeling and identification				
2.2 Personal cleanliness	4:5 Cleaning of equipment		7.1 Operational supplies and applications				
2.3 Hygienic practices	4.6 Sanitizing of equipment	and utensils	7.2 Storage and dis	splay separation			
2.4 Supervision	4.7 Laundering		Special Requirements				
Food	4.8 Protection of clean item	\$	8.0 Fresh juice prod	fuction			
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		<del></del>	dispensing freezers			
3.1 Sources, specifications and original containers	5.0 Water		8.2 Custom process				
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3 Bulk water mad	CONTRACTOR OF THE PARTY.			
3.3 Destruction of organisms	5.2 Mobile water tanks			rice preparation criteria			
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid wa	aste and rainwater		and equipment specifications			
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and	<del></del>		es and equipment			
3.6 Discarding or reconditioning unsafe, adulterated	0.4   Herase, recyclables, and	1 seturiables	ZU LAISUNG RACINUS	es and equipment			
3.7 Special requirements for highly susceptible populations	Physical Facilities		<u>Administrative</u>				
	6.0 Materials for constructi	on and repair	901:3-4 OAC				
Equipment, Utensils, and Linens	6.1 Design, construction, ar	nd installation	3701-21 OAC				
4.0 Materials for construction and repair	6.2 Numbers and capacities	3					
4.1 Design and construction	6.3 Location and placement						
4.2 Numbers and capacities	6.4 Maintenance and opera	tion					
/ 4.3 Location and installation							
Violation(s)/Comment(s)							
4.2I) PIC had Qu	iat based to	est strips	s for a chi	iorine			
based solution. Prease aguire the chlorine based test							
Strips to use with the bleach. Sanitize food contact							
surfaces 3 equipment at 50-99ppm.							
1 5 0 1 1/2 5015 0 2 0	la : 1 d	C 1 - 1-	0 0 11	· (-(C-0			
45A) Observed a	build up	of deb	ris on th	ie (OHEE			
machines 3 other	Self servir	ce mad	nines. El	Juipment_			
food-contact surfaces 3 utensils shall be clean to							
Sight 3 touch.		·					
JIMAII , 10 VICE							
	TD O IOTT II	Th é					
Inspected by	R.S./SIT #	Licensor	MU				
XIIMIX XCMMM	1641	1/41	MUND .				
Received by	Title		Phor	ne			
Jenno () WW							
HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture	Distribution: Top copy-Ope	rator, Bottom copy—Lo	cal health department	pgof <u>S</u>			

## State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility  Ar Cle May-	Standard	Date 12.13.16
Violation(s)/Comment(s)		
4.58) Observed a build up of debris o	n the pop n	ozzles.
PIC cleaned the nozzles at the time	ne of inspect	ion.
Please clean the machine nozzies a		
basis to limit the growth of bacter		
J		
4.6A) PIC stated donut shelves 3 ott	ner items w	ere
being washed and dried. All foot		
and utensils shall be Sanitized. P	lease implem	ent
wash, rinse 3 Sanitize for all food	contact surface	33.3
utensils.		
		۵.
Notes		
- Discussed body fluid spill clean	up kit 3	employ
health policy. Will drop off do	cuments at	a later
date.		
	<u> </u>	
医安全性原则 医克里克 经工工工程 医克里克氏 医克里克氏征 医二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲		
新学校教育的 <del>通信的特色的特色的特殊和基本要组织的一种</del> 自己的企业。由于		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Inspected by R.S./SIT # 40.29 Licenson	D(H)	
Received by Title	Phone	
HEA 5351 2/12 Ohio Department of Health  AGR 1268 Cont. 2/12 Ohio Department of Agriculture  Distribution: Top copy—Operator, Bottom copy—	-Local health department	2 of 2