State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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Name of facility		Check one	License numb	er — C	Date	
FOE #21/7		X FSO □ RFE	105	8	1-09-11	
Address			Category/Desc	criptive		
FOE #2177 Address 113 E. Third St.	Greenvi.	11e	NC	45		
License holder		Inspection time (min)	Travel time (m	in)	Other	
FOE	:					
Type of visit (check)			Follow-up date	e (if required)	Sample date/result (if required)	
Standard Follow up Foodb		,				
	illation Other specify					
3717-1 OAC Violation Checked						
Management and Personnel				us or Toxic Ma		
2.1 Employee health	4.4 Maintenance and opera			7.0 Labeling and identification		
2.2 Personal cleanliness	4.5 Cleaning of equipment a		→	7.1 Operational supplies and applications 7.2 Storage and display separation		
2.3 Hygienic practices 2.4 Supervision	4.7 Laundering	and drensus		Storage and dis	play separation	
	4.8 Protection of clean items	8	Special :	Requirements		
Food			8.0	8.0 Fresh juice production		
3.0 Safe, unadulterated and honestly presented 3.1 Sources, specifications and original containers	Water, Plumbing, and Waste			-	dispensing freezers	
3.1 Sources, specifications and original containers 3.2 Protection from contamination after receiving	5.0 Water		8.2	Custom process		
3.3 Destruction of organisms	5.1 Plumbing system		8.3	Bulk water mac		
3.4 Limitation of growth of organisms	5.2 Mobile water tanks 5.3 Sewage, other liquid wa	ata and using atau			rice preparation criteria	
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid wa 5.4 Refuse, recyclables, and				nd equipment specifications	
3.6 Discarding or reconditioning unsafe, adulterated		Teturidules		Existing facilitie	s and equipment	
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administ	rative		
Equipment, Utensils, and Linens	6.0 Materials for construction			1:3-4 OAC		
4.0 Materials for construction and repair	6.1 Design, construction, and	d installation	370)1-21 OAC		
4.1 Design and construction	6.2 Numbers and capacities					
4.2 Numbers and capacities	6.3 Location and placement		_			
4.3 Location and installation	0.1 Wallitoliance and operation					
Violation(s)/Comment(s)						
* Previous Violation	OC BAKIACI	ad Tall	701 1	Innize	muda	
APREVIOUS VIOLUTION	113 - COPPLET	ta. tuu	///y /	<u>00K5</u>	111001	
better.			,			
ATTION FOR THE GO	Landidad :	h /	11	2 2/	11/2-11-15-0	
AFROMI TYCE WE SC	heduled i	0 pe. 7	naw	CA I	Mednesday	
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VIOLED 2 training	1 Appartur	11 all	v)			
* Wel & trainin	g opportuni	H giver	1.			
<u> </u>	, , ,	9				
				A		
Properties by Ann I aloud	R.B./917#12	Licensor	MINIO) [[) L/N	
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Received by Title Phone						
July fulls						
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State of Ohio

Standard Inspection Report

Autho	rity: Chapters 3717 an	d 3715 Ohio Revis	ed Code)	
Name of facility		Check one	icense num	ber	Date
ENE 2177		M CO FIRE	11)5	2	12-27-16
Address		X FSO □ RFE	100	<u>O</u>	10) 01/4
113 F. Third St.	- Granini	110	Category/De		
113 E. INIVU SI.	CHECKIVI	110	NC	40	
License holder		Inspection time (min)	ravel time (r	min)	Other
F.O.E.					
Type of visit (check)		<u> </u>	ollow-up da	te (if required)	Sample date/result (if required)
Standard 🔲 Follow up 🔲 Foodl	-	1_	2 11	PORG	
☐ Complaint ☐ Prelicensing ☐ Cons	ultation		<u> </u>	un	
3717-1 OAC Violation Checked					
Management and Personnel			Poison	ous or Toxic Ma	terials
2.1 Employee health	4.4 Maintenance and opera	ition	7.0	0 Labeling and id	entification
2.2 Personal cleanliness	4.5 Cleaning of equipment		7.		oplies and applications
2.3 Hygienic practices	4.6 Sanitizing of equipment			7.2 Storage and display separation	
2.4 Supervision	4.7 Laundering		_		
	4.8 Protection of clean item	IS	Special Requirements		
Food	<u> </u>		-	D Fresh juice prod	
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		8.1		dispensing freezers
3.1 Sources, specifications and original containers	5.0 Water		8.2		
3.2 Protection from contamination after receiving	5.1 Plumbing system			Bulk water mac	
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4		rice preparation criteria
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid wa		9.0		nd equipment specifications
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and	d returnables		Existing facilitie	es and equipment
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities		Δdmini	strative	
3.7 Special requirements for highly susceptible populations	6.0 Materials for constructi	on and renair		01:3-4 OAC	
Equipment, Utensils, and Linens	6.1 Design, construction, ar			701-21 OAC	
4.0 Materials for construction and repair	6.2 Numbers and capacities			701-21 OAG	NY.
4.1 Design and construction	6.3 Location and placement				
4.2 Numbers and capacities	6.3 Location and pracement 6.4 Maintenance and operation				
4.3 Location and installation	Viantonance and opera				
Violation(s)/Comment(s)					
(0.11) (1.11)	us of ica is	Janla Cu	317010	α Ω is	NUCCO A L
(3.24) Observed a build	up of ice in	both fro	Ller	5. Dis	cussea to
defract/cloan fromzore	and often	DE MARALE	7111		event
altrost/cuan treezers as often as necessary to prevent					
Louila up to protect	TVOMI CONTUN	III (UD) OY	1TO 1	100a' jj	mavas.
134 Obspired SAIR A	LADIN MILLAT	6 WHA 116	e las	LOLD	Nf 4-11-10
Con Jordan Court	run pure.	2 WIIV VIZ	Upy	MUIC	7 0 1 11 14
TUNA 0122U SIUCE WITH	a use by	Nate 11-30	111	Hetriae	erator in
Main Vitchen AHA A	iscalled All	TCC DIT	An	de de	1011 /20
mun ricran area D	13CUSKA WA	115 KIT	100	U > I	un Pe
I discarded offer the	-Hh day t	o limit a	H LIM	th. IV	itical, PIC I
MANUATORIAL DICCOVOLAD	clanac of to	man AP ina	nash'	20 (3)	rmalad
VIIVIIUNIY AIDUNULA	17 11/19 (AT 1)	I'VU OT IND	Xan)/[. [.01	recited.
(24) Observed OwnHh	in 01771 &	GALLED CA	ntail	nova	STOPPE IN
the wall-in home Discussed sheese itema shall be discarded					
ITVU MUK-IVI 1'DOUR.	Discussed	THEY	19 51	<u>1411 (</u>	RI algavara
Inspected by	R.S./SIT#	Licensor	rVn	(1)	H1)
ITUWWY THANKS	14717	K IM	IK	W	110
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(Man Lunas					
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AGR 1268 2/12 Ohio Department of Agriculture		:			pgof

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State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

	Name of Facility Type of visit Date
	F.O.E. 2177 Standard 12.21-16
	Violation(s)/Comment(s)
	(34 cont.) if growth accumulates to protect from bacteria.
	No date available when cans were open. Discussed all
	TCS RTE foods shaw be dated for 7 days and the
	day the item is prepared counts as day I. critical. PIC
	voluntarily discarded items at time of inspection corrected.
X	(35E) No consumer advisory statement available on the menu
	for under cooked products served. Discussed if raw,
	undercooked, or not otherwise processed to eliminate
	pathogens are served, a consumer advisory is required.
	Example statement: Consuming raw or undercooked meats,
	poulty, scatood, shell fish, or eggs may increase your nisk
	of foodborne illness. Please add a consumer advisory
	to the meny.
)	(45) Observed a build up of debris inside refrigerator, ice machine
	microwave, polato slicer, outside fryers, cart holding fryer
	haskets, & sides of equipment under the hood. Discussed
NY	-food contact surfaces shall free of an accumulation of
	dust, food residue, or any other debris tood contact
	Surfaces shall be cleaned signt to touch. Please
	plean equipment little as often as necessary to protect
	from contamination, critical.
\	Inspected by $\frac{R.S./SIT}{4}$ Licensor $\frac{Licensor}{4}$
	Received by Title Phone
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State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit STANGARA	Date
FUE 3177	Standara	12-29-14
Violation(s)/Comment(s)		
(6.4) Hood ventilation system If inspection, PIC stated it ju To get it serviced Hood ventila	not working ad	time
If inspection, PIC stated it in	15t broke a they	1 neld
to get it serviced Hood ventile	ation systems sha	u be
I remained in and repair. Plea	ase notify when	hood
maintained is fixed Reminder	to see when h	ood
was last cleaned.	- Section	enter Egiste in provincia de la constitución de la constitución de la constitución de la constitución de la co La constitución de la constitución
NOHES: DISCUSSED NEW rule given. If any question	changes. Hand	outs
given. If any question	15 puase call	at
937-548-4194 x 206	,	
	·	
		· .
Inspected by $A = A = A = A = A = A = A = A = A = A $	Licensor (O	+10
Received by Title	Phone	, , <u>(</u>
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Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility	License number	Date
FOE 2177	1058	12-29-16
Address C O O O O O O O O O O O O O O O O O O	Category/Descriptive	
113 E 3rd St. Greenville		
F.O.E.	Inspection time (min)	Travel time (min)
Comments:		
VI. Observed sour Cream pack	ets with use b	1 date of #
4-11-14, p122a sauce with	Use by date	of 11-30,
no date on pizza sauce or in cooler. Discussed all To	cheese savo	e in walk
in cooler Discussed all To	S RTE foods	shall be.
date marked for 7 day.	s & discarda	d after the
7th day.		
VII. Observed a build up in	side i'Cl machir	re and
potato Slicer Discussed	tood Contact	SURFACES
Shall be cleaned sigh	it to touch	7.
VIIII. NO CONSUMER advisory a		mence for
under cooked foods. Discuss	^	a consumer
advisory of undercoursed	toods are	sewed.
	·	,
11 liked all reminder	NOHS PUST	ED!
Temperature Log		

Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)

AUSAGE ARAVY HOT HOLD 184 F

SAVAILE DATHY HOT HOLD 179 F

DACON HOT HOLD 38 F

LICENSON AUCL COLD HOLD 38 F

UNITED SAUCE COLD HOLD 37 F

Unspected by MARAMAR KOLDU RESPIRATE Licenson ARAMAR Phone