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

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Name of facility	4	Check one	License number		Date			
Greenville Tech C	afe.	FSO RFE	137		2-1-17			
			Category/Des	criptive				
5755 St Ot 571	E. Green	111110	Mendina					
Liganda holdar	E. CHILL	VIII	11/10	11/16	Loui			
C 2 VIII 22 C - 1		Inspection time (min)	Travel time (min)		Other			
Derringer								
Type of visit (check)				e (if required)	Sample date/result (if required)			
☐/Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify								
Complaint I Trelicensing I const	attetion Li Other specify							
3717-1 OAC Violation Checked			-					
Management and Personnel	<u> </u>	Poisonous or Toxic Materials						
2.1 Employee health	4.4 Maintenance and operat	7.0 Labeling and identification						
2.2 Personal cleanliness	4.5 Cleaning of equipment a	4.5 Cleaning of equipment and utensils			7.1 Operational supplies and applications			
2.3 Hygienic practices	4.6 Sanitizing of equipment	7.2	Storage and dis	play separation				
2.4 Supervision	4.7 Laundering	Charles Bourisaments						
Food	4.8 Protection of clean items	, , , , , , , , , , , , , , , , , , , ,		Special Requirements				
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		-	8.0 Fresh juice production 8.1 Heat treatment dispensing freezers				
3.1 Sources, specification and original containers	5.0 Water	:						
3.2 Protection from contamination after receiving	5.1 Plumbing system	4		Custom processi				
3.3 Destruction of organisms	5.2 Mobile water tanks			Bulk water mach				
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid was	to and sain antes	8.4		rice preparation criteria			
3.5 Identity, presentation, on premises labeling					nd equipment specifications			
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and	returnapies		Existing facilities	s and equipment			
3.7 Special requirements for highly susceptible populations	Physical Facilities		Adminis	trative	÷ 4.			
•	6.0 Materials for construction	n and repair	901:3-4 OAC					
Equipment, Utensils and Linens	6.1 Design, construction and	installation	370	01-21 OAC				
4.0 Materials for construction and repair	6.2 Numbers and capacities	<u> </u>		*				
4.1 Design and construction	6.3 Location and placement				* *			
4.2 Numbers and capacities	6.4 Maintenance and operation							
4.3 Location and installation				•	* .			
					i e			
Violation(s)/Comment(s)	***************************************				*			
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FORD 3=310°F Health homer ou								
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Inspected by	R.S./SIT #	Licensor	101/2	110	110			
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AGR 1268 12/10 Ohio Department of Agriculture					pg/ of /			

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State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Carlle		To: 1						
Greenville Tech Eate, Plant		Check one Check one RFE	icense number		2-1-17			
Greenville Tech Catte, Plant & FSO REAddress 5755 St. Rt. 571 E. Greenville License holder Inspection time (min			Category/Descriptive					
Derringer		Inspection time (min)	Travel time (min)		Other			
Type of visit (check) Standard Follow up Foodb			Follow-up dat	e (if required)	Sample date/result (if required)			
☐ Complaint ☐ Prelicensing ☐ Consu	Itation	ify						
3717-1 OAC Violation Checked Management and Personnel			Poisono	us or Toxic Ma	terials			
2.1 Employee health	4.4 Maintenance and ope	4.4 Maintenance and operation		7.0 Labeling and identification				
2.2 Personal cleanliness	4.5 Cleaning of equipmer	Cleaning of equipment and utensils		Operational sup	pplies and applications			
2.3 Hygienic practices	4.6 Sanitizing of equipme	Sanitizing of equipment and utensils		Storage and dis	play separation			
2.4 Supervision	4.7 Laundering	.7 Laundering		0 10				
Food	4.8 Protection of clean items			Special Requirements				
3.0 Safe, unadulterated and honestly presented	Water Direction and Mark			Fresh juice prod				
3.1 Sources, specifications and original containers	Water, Plumbing, and Waste	3	8.1		dispensing freezers			
3.2 Protection from contamination after receiving	5.0 Water		8.2	Custom process				
3.3 Destruction of organisms	, , , , , , , , , , , , , , , , , , ,	5.1 Plumbing system		Bulk water mac				
3.4 Limitation of growth of organisms	5.2 Mobile water tanks		8.4		rice preparation criteria			
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid		9.0		nd equipment specifications			
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, a	and returnables		Existing facilitie	s and equipment			
3.7 Special requirements for highly susceptible populations	Physical Facilities		Adminis	Administrative				
	6.0 Materials for constru	ction and repair	90	1:3-4 OAC				
Equipment, Utensils, and Linens	6.1 Design, construction, and installation		⊣ ⊢	3701-21 OAC				
4.0 Materials for construction and repair	6.2 Numbers and capacities							
4.1 Design and construction	6.3 Location and placement							
4.2 Numbers and capacities	6.4 Maintenance and operation							
4.3 Location and installation								
Violation(s)/Comment(s)								
Food- 28:5					ı			
- TUUI - 30 F								
= +lealth timer								
11100111 11114								
Coffee 1= PIC (Wayd Coffee Container at time of								
2.47 6 7 7 1 1 1								
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POFFED CONTRIBERG. DISCUSSED ADDMINATE SHALL be STARD								
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111 a Way 1101 10 La	VI CONTIUN	<u> </u>	16 1	W/0/12	a chaner			
Inspected by	ID C POIT II	h: 0		· .				
Inspected by	R.S./SIT#	2/a Licensor	r1D	(10)	+10			
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