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

	Jilly.	CH	ahreis 3/1/ aii	u 3715 Onio nev	visec	i Code	3			
Name of facility				Check one		License number		Date		
DOPPOLIVAY # 1032		☐ FSO 🕱 RFE		20P	39	4.11.16				
Address					Cate	gory/De	scriptive			
all Woomer Ave Greenville							(! 35			
				Inspection time (min)	Trav	Travel time (min)		Other		
Specdyay Super America			10	75mins			Sum			
Type of visit (check)			•		Follow-up date (if required			Sample date/result (if required)		
Standard 🔲 Follow up 🐪 🔲 Foodb			☐ 30 day				· · · · ·	,		
Complaint Prelicensing Consultation Other specify										
3717-1 OAC Violation Checked										
Management and Personnel						Poisonous or Toxic Materials				
2.1 Employée health	4.4 Maintenance and operation					7.0 Labeling and identification				
2.2 Personal cleanliness	4.5 Cleaning of equipment and							plies and applications		
2.3 Hygienic practices	4.6 Sanitizing of equipmen			and utensils		7.	2 Storage and disp	play separation		
2.4 Supervision		4.7	Laundering Protection of clean items	n		Specia	l Requirements			
Food			Protection of clean item	S		-	O Fresh juice produ	uction		
3.0 Safe, unadulterated and honestly presented	Wa		lumbing, and Waste			8.	1 Heat treatment of	dispensing freezers		
3.1 Sources, specification and original containers			Water			8.3	2 Custom processi	ing .		
3.2 Protection from contamination after receiving 3.3 Destruction of organisms	\rightarrow	5.1	Plumbing system				3 Bulk water mach			
3.4 Limitation of growth of organisms	<u> </u>		Mobile water tanks					rice preparation criteria		
3.5 Identity, presentation, on premises labeling	-	5.3			_			nd equipment specifications		
3.6 Discarding or reconditioning unsafe, adulterated	<u> </u>	5.4	Refuse, recyclables, and	returnables		20	Existing facilities	s and equipment		
3.7 Special requirements for highly susceptible populations Physical Factorial Physical Physical Factorial Physical Physical Physical Factorial Physical			************************************	Facilities .			Administrative			
harmonia de la companya del la companya de la compa			6.0 Materials for construction and repair			901:3-4 OAC				
Equipment, Utensils and Linens 4.0 Materials for construction and repair		6.1	Design, construction and			3	701-21_OAC			
4.0 Materials for construction and repair 4.1 Design and construction		6.2	Numbers and capacities	·						
4.2 Numbers and capacities	6.3 Location and placement									
4.2 Numbers and capacities 4.3 Location and installation 6.4 Maintenance and operation										
I TO A SECURITY OF THE PROPERTY OF THE PROPERT										
Violation(s)/Comment(s)										
Illian Abancad animal and I make the										
44A) Observed Several Seals broken / loose on the large										
COOLER EQUIPMENT Shall be in good remir and condition										
+ that meets the manufacturer's specifications. Please repair										
or replace the seals and doors 1.3 4 10.738 as soon										
The state of the s										
as possible.										
15.1) Observed front Mind Sink leaking Discussed to										
VANALY ON HOUSE OF A SUCTION OF A										
- repair su that plumbing system is in a good										
State nt repair ** REPEAT*										
[UD] Observed a build up of delonic an dia dain.										
W. T. J. VISTIVELL & WALLE UP OF CIEPLES VII THE CHUNCH										
L SUDIA CUDIEN FOND. THE VENTUATION SUSTEN) Shall be I										
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State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4.11.16

Speedway #4331	Type of inspection Standard
Violation(s)/Comment(s)	
Danicleaned so they are not contamination by dust,	a source of
Contamination by dust.	dirt and other
materials,	
New Equipment: A new	i nacho/chili
dispensor is being used.	Discussed to monitor
New Equipment: A new dispensor is being used. So the temperature hold	's at 135 or higher
	· · · · · · · · · · · · · · · · · · ·
Body Fluid Spill 3 E Sheots were given	mployee Policy
sheots were given	at inspection.
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Inspected by R.S./SIT#	Ollienser a 1 / 1
Inspected by Schwilten CC R.S./SIT# 405	19 Darke Co Health Dept

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