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

Auth	ority	: Ch	apters 3717 an	id 3715 Ohio Rev	ised Co	ode			
Name of facility			^	Check one	License number		Date		
11801 1101	C	11	0	FSO RFE	19	13	1/2-8-15		
Address Martin	St Greenville					Category/Descriptive			
License holder //Caty City	(	a	HE	Inspection time (min)	Travel tim	ne (min)	Other		
Type of visit (check)  Standard   Follow up   Food	lborno sultati		☐ 30 day ☐ Other specify	,	Follow-up	date (if required)	Sample date/result (if required)		
3717-1 OAC Violation Checked	ouitati	011	Other specify	,					
Management and Personnel					Dai	sonous or Toxic Ma	4		
2.1 Employee health	18	7 4.4	Maintenance and opera	tion	7 (7)	7.0 Labeling and ide			
2.2 Personal cleanliness			Cleaning of equipment a				plies and applications		
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils				7.2 Storage and display separation				
2.4 Supervision		4.7	Laundering			· · · · · · · · · · · · · · · · · · ·	pray separation		
Food	<b>-</b>	4.8	Protection of clean item	S	Special Requirements				
3.0 Safe, unadulterated and honestly presented	 		I		J [	8.0 Fresh juice prod	uction		
3.1 Sources, specification and original containers	Wa		lumbing, and Waste			8.1 Heat treatment	dispensing freezers		
3.2 Protection from contamination after receiving		5,0	. Water			8.2 Custom processi	ng .		
	$\lambda$	13.1	Plumbing system			8.3 Bulk water mach	nine criteria		
3.3 Destruction of organisms	1		Mobile water tanks			8.4 Acidified white	ice preparation criteria		
3.4 Limitation of growth of organisms		5.3	Sewage, other liquid wa	ste and rainwater		9.0 Facility layout ar	nd equipment specifications		
3.5 Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and	returnables		20 Existing facilities	and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Ph	veical	Facilities		A.J				
3.7   Special requirements for highly susceptible populations			Materials for construction	on and ronair	— Aum	Administrative			
Equipment, Utensils and Linens	-	6.1	Design, construction and		-	901:3-4 OAC			
4.0 Materials for construction and repair	-	6.2	Numbers and capacities			3701-21 OAC			
4.1 Design and construction		6.3	Location and placement		_				
4.2 Numbers and capacities	-	6.4	Maintenance and operat	in	$\dashv$				
4.3 Location and installation	L	0.4	ivialiteitalice allu uperat	1011					
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*									
Violation(s)/Comment(s)									
(+ 18) (V)	201	0	and ic	e in h	and	Wash.	M SINK		
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30700 MOVA. 10	1	Al	CUIUM	114 30	<u> </u>	76.	436		
Bork Walt	) Dl	7	1211111 22 2	21 1711 (VIII	<u> </u>	<u> </u>	PRINCO		
Inspected by	· ·	1	IB.S./\$UT#	Licensor	`\	1			
Theyour / al	1-6		1775/	SC Cicenson	UNI	KC	(O + D)		
Received by			Title			Phone			
HEA 530212/10 Ohio Department of Health AGR 1268 12/10 Ohio Department of Agriculture	Dis	tributi	on: Top copy—Opera	itor, Bottom copy—Loc	al health de	epartment	pg of		

## **Critical Control Point Inspection**

Authority: Chapter 3717 Ohio Revised Code

	<u> </u>	
Name of facility TYPAM CITY PAFE	License number	Date 2-8-/5
851 Martin St. Green	Category/Descriptive	
License holder THUHHU CITY PAFE	Inspection time (min)	Travel time (min)
Comments:		
Satistactory	at tin	Ll .
or mospe	ch'on.	
All and the second seco		
		*
e de		
Temperature Log	50.0	

Food item	Indicate state food is in {receiving, storage, preparation,cooling, holding, reheating, etc.}	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Wattle batter	Cold Hold	340F			
MIK	Court Hold	32"F			
COU SIANI	Cold + lold	38F			en rouse total
Sliced Tomated	Ma Hod.	38 F	ne di Language, di generali di Salah Maria di Language, di generali di Salah Maria di Language, di Generali di Salah Maria		
Shredded, lettuce	COIA +10,14.	374			
Sliced ham	Cold. Hold.	360F		3.34	
Sliced turkey	6010 +1010	359	er en		
Inspected by AAAA K	aiser	RS/BIT#36	Licefisor WH ()	HD	
Received by			Title	Phone	
HEA (Rev. 5350 2/12) Ohio Dept. of Hea	alth Distribution	Top copy—opera	tor, Bottom copy—Local health departme	ent pg of	, /s, / + 44 (