State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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Na	me c	f facility				Check one		License n	umb	er 1	Date	-11-	
		UCKEYP. Keverao	e,			☐ FSO	X RFE		$)^{L}$	+	3/20	2/11/	
Buckeye, Reverage HT Wagner Greenville						1		Category/l	Desc	riptive	· · · · · · · · · · · · · · · · · · ·		
	06	Magner Green	lille.				C.1S						
Lic	r ense	holder	(1)	10		Inspection time (min)		Travel time	e (m	in)	Other		
						moposition and annual		Travor arrio (triin)		5 (1.15.)			
Douglas Schmid-													
Type of visit (check) Standard Follow up Foodb					☐ 30 day			Follow-up date (if required)		(if required)	Sample date/result (if required)		
		mplaint	ultatio				}						
27	17 4	OAC Violation Charles						•					
3717-1 OAC Violation Checked Management and Personnel								Daio		ıa ar Tavia Mai	tariala		
IVIA	2.1 Employee health			4.4 Maintenance and operation			on			Poisonous or Toxic Materials 7.0 Labeling and identification			
-	2.2	Personal cleanliness	4.5 Cleaning of equipment and utensils				$\dashv \vdash$	7.1 Operational supplies and applications					
		Hygienic practices	4.6 Sanitizing of equipment and utensils					7.1 Operational supplies and applications 7.2 Storage and display separation					
\vdash	-	Supervision	4.7 Laundering						<u> </u>				
			4.8 Protection of clean items				Spec	Special Requirements					
Food										Fresh juice produ			
	3.0	Safe, unadulterated and honestly presented	Wa		lumbing, and Waste			_ [dispensing freezers		
-	3.1	Sources, specifications and original containers	L	5.0						Custom processi			
-	3.2	Protection from contamination after receiving		5.1	Plumbing system					Buik water mach			
	3.3	Destruction of organisms		5.2					1		rice preparation crit		
-	3.4	Limitation of growth of organisms Identity, presentation, on premises labeling		5.3			er	_	-		nd equipment specif	fications	
-	3.6	Discarding or reconditioning unsafe, adulterated				and returnables			20	0 Existing facilities and equipment			
-	3.7 Special requirements for highly susceptible populations			Physical Facilities				Adm	inist	istrative			
3.7 Special requirements for highly susceptible populations			6.0 Materials for construction and repair				901:3-4 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	o. i Maintenante dia operation											
4.3 Location and installation													
Violation(s)/Comment(s)													
Salaco													
Satisfactory at time of inspection.													
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_													
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Inspected by / R.S./SIT # Licensor													
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Maria Mariatera 10.4029 DCHP													
Received by Title Phone													
K Esthed Schmedt													
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