State of Ohio

Standard Inspection Report

| . Auth | ority: Chapters 3717 an | d 3715 Ohio Revis | sed Co | de | | |
|--|---|--|------------------------------|--|----------------------------------|--|
| Name of facility | e of facility Chi | | License number | | Date | |
| 11 reporting David March | | □ FSO \ RFE | 120 | | 2/12/17 | |
| Address Address | | _ / _ | Category/Descriptive | | 17/17/1 | |
| I IKOG NIII. | | | Category, | > C | , | |
| 1020 N. Wagner | · Greenvi | 116. | (' | <u> 72</u> | | |
| License holder | | Inspection time (min) | Travël tim | e (min) | Other | |
| Greenville Party | Mart | | | | | |
| Type of visit (check) | | | Follow-up date (if required) | | Sample date/result (if required) | |
| Standard | | | | | | |
| Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify | | | | | | |
| 3717-1 OAC Violation Checked | | | | | | |
| anagement and Personnel | | | Poisonous or Toxic Materials | | | |
| 2.1 Employee health | 4.4 Maintenance and operation | | 7 | 7.0 Labeling and identification | | |
| 2.2 Personal cleanliness | 4.5 Cleaning of equipment and utensils | | | 7.1 Operational supplies and applications | | |
| 2.3 Hygienic practices | 4.6 Sanitizing of equipment | 4.6 Sanitizing of equipment and utensils | | 7.2 Storage and display separation | | |
| 2.4 Supervision | 4.7 Laundering | | | | | |
| Food | 4.8 Protection of clean items | | - Spe | Special Requirements | | |
| 3.0 Safe, unadulterated and honestly presented | | | | 8.0 Fresh juice production | | |
| 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 | | |
| | 5.1 Plumbing system | | - | 8.3 Bulk water mach | | |
| 3.3 Destruction of organisms | 5.2 Mobile water tanks | | 4 | | rice preparation criteria | |
| 3.4 Limitation of growth of organisms | 5.3 Sewage, other liquid waste and rainwater | | 4 L | | nd equipment specifications | |
| 3.5 Identity, presentation, on premises labeling | 5.4 Refuse, recyclables, and returnables | | | 20 Existing facilitie | s and equipment | |
| 3.6 Discarding or reconditioning unsafe, adulterated | Physical Facilities | | Adm | inistrative | | |
| 3.7 Special requirements for highly susceptible populations | cial 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 | | 1 — | 3701-21 OAC | | |
| 4.0 Materials for construction and repair | 6.2 Numbers and capacities | | ┥ | 3701-21 OAG | | |
| 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 | | | | | | |
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| Violation(s)/Comment(s) | | | | | | |
| Violation(3)/Comment(3) | | | | | | |
| Datistactory at time of inspection | | | | | | |
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| Notes. En Discussed employee health Dolicy. | | | | | | |
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| Inspected by () / I R.S./SIT # Licensor | | | | | | |
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| Full Granterna 16.4029 DCHD | | | | | | |
| Received by Title The Phone | | | | | | |
| the yar Storkinger | | | | | | |
| HEA 5302 2/12 Ohio Department of Health Distribution: Top copy—Operator, Bottom copy—Local health department AGR 1268 2/12 Ohio Department of Agriculture | | | | | | |