## **State of Ohio** Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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1 4 7			Chec			License Number	Date				
	Greenville Roller Kink			SC	RFE	1077	Inlaalie				
			City/2	ity/Zip Code							
805 Sater Street					Greenville, OH 45331						
License holder Insp				ctic		avel Time	Category/Descriptive				
Hazel Mercer				90	) min		<i>C38</i>				
	Type of Inspection (check all that apply)					Follow up date (if required					
	Standard ☐ Critical Foodborne ☐ 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	ince Re	evie	w □ Follow up	*	(if required)				
	Toodbollio Li oo bay										
7	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	=in	compliance OUT	=not in compliance N/O=no	t observed N/A=not applicable				
		Compliance Status		Compliance Status							
Supervision					Time/Temperature Controlled for Safety-Food (TCS food)						
1	MN DOUT N/A	Person in charge present, demonstrates knowledge, a	nd	22	JZJIN □ OUT						
Ľ		performs duties		23	□N/A □ N/O	Proper date marking and	aisposition				
2	DOUT IN/A	Certified Food Protection Manager		24	□ IN □ OUT	Time as a public health cor	ntrol: procedures & records				
	*	Employee Health			Ü∭N/A □ N/O		-				
3	□IN MOUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	;.		Пи поит	Consumer Adviso	лу				
4	MN DOUT N/A	Proper use of restriction and exclusion		25	□IN □ OUT IMIN/A	Consumer advisory provid	led for raw or undercooked foods				
5	MN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	2.4		Highly Susceptible Por	pulations				
	f	Good Hygienic Practices		26	DIN DOUT	Pasteurized foods used: p	rohibited foods not offered				
<u>6</u> 7	MU DOUT DN/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		26	DOWA.						
_/_		reventing Contamination by Hands				Chemical	And the second s				
8-	□IN □ OUT 🕍 N/O			27	□IN□OUT  DOMNA	Food additives: approved	and properly used				
		Trained cloud cities properly wasting		$\vdash$	MU □ OUT						
9	□ IN □ OUT	No bare hand contact with ready-to-eat foods or appro-	ved	28	I BANN LI OUT	Toxic substances properly i	dentified, stored, used				
•	I □N/A 🖍 N/O	alternate method properly followed				Conformance with Approved	l Procedures:				
10	. MIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			DIN DOUT	Compliance with Reduced					
	1 10	Approved Source		29	ÌIÌN/A	specialized processes, and					
11	ĎN □ OUT	Food obtained from approved source		30	□IN □ OUT	Special Requirements: Free	sh Juice Production				
12	□IN □OUT □N/A DONO	Food received at proper temperature		-	MA □ N/O						
13	MIN □ OUT	Food in good condition, safe, and unadulterated		31	□IN □OUT □N/O □N/O	Special Requirements: Hea	t Treatment Dispensing Freezers				
14	□IN □ OUT	Required records available: shellstock tags, parasite			DIN DOUT	Canalal Baguitana - ta 2	tom Driceseine				
14	D <b>X</b> N/A □ N/O	destruction		32	ØNA □ N/O	Special Requirements: Cus	nom Processing				
	2-0-1	Protection from Contamination		33	IN I OUT	Special Requirements: Bulk	Water Machine Criteria				
15	Î <b>ȘI)</b> ÎN □ OUT □N/A □ N/O	Food separated and protected		$\vdash$	N/A □ N/O						
16	IN NOUT	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT ☑N/A □N/O	Special Requirements: Acid	lified White Rice Preparation				
		Proper disposition of returned, previously served,		H	ПІМ ПОЦТ						
17	□ IN □ OUT	reconditioned, and unsafe food		35	□IN □OUT pan/a	Critical Control Point Inspec	etion				
a a		rature Controlled for Safety Food (TCS food)		36	□ IN □ OUT	Process Review					
18	□IN □OUT □N/A MN/O	Proper cooking time and temperatures			ŞIÑ/A						
	□ IN □ OUT			37	□IN □OUT MANA	Variance					
19	Ďľy/A □ N/O	Proper reheating procedures for hot holding	1	$\coprod$	<i>r</i>	<u> </u>					
	□ IN □ OUT	Droppy cooling time and torre		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
20	ĎN/A □ N/O	Proper cooling time and temperatures									
21	□ IN □ OUT	Proper hot holding temperatures									
- 1	□N/A 🗐N/O	Tropor not notating temperatures .									
22	<b>浏</b> IN □ OUT □ N/A	Proper cold holding temperatures									

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Name of Facility	Type of Inspection	Date									
Greenville Roller Kink		Standard	<u> 10 23 18</u>								
GOOD RETA	IL PRACTICES		<del>-</del>								
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicab											
Safe Food and Water  38	54 <b>M</b> IN 🗆 OUT	Food and nonfood-contact su designed, constructed, and us	ırfaces cleanable, p	properly							
39 VIN □ OUT Water and ice from approved source	and ice from approved source		ed, maintained, use	d: test							
Food Temperature Control			strips								
40   MIN   OUT   IN/A   N/O   Proper cooling methods used; adequate equipment for temperature control			Nonfood-contact surfaces clean   Physical Facilities								
41 N IN OUT ONA NO Plant food properly cooked for hot holding	57 M IN [] OUT [	1.4									
42 NIN OUT N/A N/O Approved thawing methods used	58 <b>M</b> IN □ OUT [	N/A Plumbing installed; proper ba	ackflow devices								
43 ☐ IN DOUT ☐N/A Thermometers provided and accurate	meters provided and accurate 59 🕻 IN 🗆 OUT 🗆			Sewage and waste water properly disposed							
Food Identification	60 Mg IN □ OUT [	IN/A Toilet facilities: properly constru	ucted, supplied, clea	ned							
44 N OUT Food properly labeled; original container	61 10 IN OUT [	N/A Garbage/refuse properly dispos	ed; facilities maintai	ned							
Prevention of Food Contamination	62 KJ IN □ OUT	Physical facilities installed, mai	ntained, and clean								
45 IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	63 <b>⋈</b> IN □ OUT	Adequate ventilation and lighting	ng; designated areas	used							
46 M IN □ OUT Contamination prevented during food preparation, storage & display	64 KI IN 🗆 OUT [	□N/A Existing Equipment and Facilities	s								
47   10 IN □ OUT											
48   □ IN □ OUT □ N/A □ N/O   Wiping cloths: properly used and stored   49   □ IN □ OUT □ N/A □ N/O   Washing fruits and vegetables		Administrative									
Proper Use of Utensils		N/A 901:3-4 OAC									
50 IN OUT IN/A N/O In-use utensils: properly stored	66 120 IN □ OUT □	]N/A 3701-21 OAC									
51 ☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried handled											
52 NIN OUT OUT ONA Single-use/single-service articles: properly stored, use	ed										
53   IN   OUT   N/O   Slash-resistant and cloth glove use											
Observations and  Mark "X" in appropriate box for COS and R: COS=											
Item No. Code Section Priority Level Comment  3 2.4 C C Observed no employee health vici	Co. St. Land		cos								
	act they recome	ong constraint subrontes.	dance -								
with this chanter to the person	o in Charac. interme	wing about their health as	<i>'\</i>								
relates to diseases transmiss	intermed in a yeritiable manner at their responsibility to report in accordance with this charact to the person in charge, intermation about their health as it relates to diseases transmissible through tood.										
110 4.5B C Observed the you marzles to	Observed the map marzles to have a build-up of mold. Discussed in equipment										
Such as beverage dispensing	Such as beverage dispensing norcles shall be cleaned at a trequency necessary										
to prelime accumulation of anales.	to mechale accumulation of Soil or mold. PIC is currently southing trusce										
18)8:54(2)			3 0								
43 4.2 G NC Observed no food thermometers	Observed no food thermometers available at the time of inspection. Discussed										
	food temperature measuring devices shall be provided and readily accessible for										
use in possering attainment	use in ensuring attainment and maintenance of food temperatures.										
		•									
Person in Charge		D-4									
Person in Charge Alan Floward 10/23/18											
Person in Charge    Date: 10/23/18											
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page 2 of 2											

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)