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

	A Company of the Comp													
Na	ame of facility		Check o	ne	T	License Number	Date							
Lazys Corner Wart			□ FS0	□ FSO □)RFE		3057	12-10-18							
Address			City/Zip	Code			-							
	103 W.	rrigin St	100	GETYSburg										
Joe & Mary Lary				on Time	Trave	I Time	Category/Descriptive							
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				ew □ Follow up		ollow up date (if required)	Water sample date/result (if required)							
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
N	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 applicable													
	ann acoignates comp.	Compliance Status		Compliance Status										
7, 4		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, and performs duties	nd 2	3 DNA DNA	JT ,	Proper date marking and d								
2	ĬĠĮN □OUT □ N/A	Certified Food Protection Manager Employee Health	2	4 DIN DOU		Time as a public health control: procedures & records								
	BEIN COLT CAY	Management, food employees and conditional employee		] <u>= "", = ""</u>		Consumer Advisor	ry							
3	MIN □OUT □ N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		5 DNA DOU	JT (	Consumer advisory provide	ed for raw or undercooked foods							
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Popu	ulations							
6	O/N 🗆 TUO 🗆 NCE	Proper eating, tasting, drinking, or tobacco use	20	□IN □ OU	JT.	Pasteurized foods used; pr	ohibited foods not offered							
7	NO IN IDOUT ID N/O			<b>7'\</b> '''		Chemical								
	P	reventing Contamination by Hands			JT ,									
8	MIN OUT NO	Hands clean and properly washed	2	/ DN/A	1 1	Food additives: approved a	and properly used							
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	/ed 2	8 IMN I OU	JT ,	Foxic substances properly id	dentified, stored, used							
	□N/A □ N/O	alternate method properly followed			Con	formance with Approved	Procedures							
10	MIN DOUT DN/A	Adequate handwashing facilities supplied & accessible Approved Source	2	9 DIN DOU		Compliance with Reduced Capecialized processes, and								
11	XD)IN □ OUT	Food obtained from approved source	3		JT ,	Special Requirements: Fresi	h Juice Production							
12	IN □OUT	Food received at proper temperature					· · · · · · · · · · · · · · · · · · ·							
13	TUO II VIDE	Food in good condition, safe, and unadulterated	3	1 DIN DOU	0	Special Requirements: Heat	Treatment Dispensing Freezers							
14	DIN DOUT	Required records available: shellstock tags, parasite destruction	3:			Special Requirements: Cust	om Processing							
1	<b>™</b> AN □ OUT	Protection from Contamination	3:	IN OU		Special Requirements: Bulk	Water Machine Criteria							
15	□N/A □ N/O	Food separated and protected				Special Requirements: Acidi	ified White Rice Preparation							
16	近小N □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	DIN DOU	o d	Priteria	ined White Nice / (cparation							
17	DON 🗆 OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	IN/A	,	Critical Control Point Inspect	tion							
		rature Controlled for Safety Food (TCS food)	36	IN DOU	<sup>)T</sup>   F	Process Review	$\frac{d}{dt} = \frac{dt}{dt} + \frac{dt}{dt} = \frac{dt}{dt} + \frac{dt}{dt} = \frac{dt}{dt} + \frac{dt}{dt} = \frac{dt}{dt} + \frac{dt}{dt} = \frac{dt}$							
18	DIN DOUT	Proper cooking time and temperatures	37	, DIN DOU	IT ,	/ariance								
19	□IN □ OUT □N/A TYN/O	Proper reheating procedures for hot holding		S)N/A		шинос								
20	□ IN □ OUT □N/A □N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors										
21	DNA DNO	Proper hot holding temperatures	fe	that are identified as the most significant contributing factors to foodborne illness.										
22	NU DOLL NA	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

## State of Ohio

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Lazy	5 Corner Mart		tandard 12/1	0-18	<b>,</b>							
GOOD RETAIL PRACTICES  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 applicable												
Т.	Safe Food and Water		Itensils, Equipment and Vending Food and nonfood-contact surfaces clea	nable or	onerly							
38 MIN OUT ONA ONO		54 <b>A</b> ) IN 🗆 OUT	designed, constructed, and used	nabio, pre								
39 MJ IN □ OUT	Water and ice from approved source od Temperature Control	55 IN DOUT IN/A	Warewashing facilities: installed, maintair strips	ıed, used;	; test							
40   IN   OUT   DN/A 🍎 N/O	Proper cooling methods used; adequate equipment for temperature control	56	Nonfood-contact surfaces clean  Physical Facilities									
41 IN I OUT IN/A PANO	11 □ IN □ OUT □N/A ◘N/O Plant food properly cooked for hot holding		Hot and cold water available; adequate	pressure								
42   IN   OUT   IN/A   N/O	Approved thawing methods used	58 A IN OUT ON/A	Plumbing installed; proper backflow dev	rices								
43 MIN OUT ON/A	Thermometers provided and accurate	59 10 IN ID OUT IDN/A	Sewage and waste water properly dispose	d								
	Food Identification	60 M IN OUT ON/A	Toilet facilities: properly constructed, suppli	ed, cleane	ed							
44 M IN 🗆 OUT	Food properly labeled; original container	61, IN OUT ON/A	Garbage/refuse properly disposed; facilities	maintaine	ed							
Prever	ition of Food Contamination	62 □ IN 🗘 OUT	Physical facilities installed, maintained, and	d clean								
45 10 IN 🗆 OUT	Insects, rodents, and animals not present/outer openings protected	63 <b>M</b> ON □ OUT	Adequate ventilation and lighting; designate	ed areas ι	used							
46 <b>¾</b> IN □ OUT	Contamination prevented during food preparation, storage & display	64 A IN OUT ON/A	Existing Equipment and Facilities									
47 1 N OUT N/A N/O	Personal cleanliness  Wiping cloths: properly used and stored		Administrative									
49   IN   OUT   IN/A   N/O	Washing fruits and vegetables		T									
	Proper Use of Utensils	65 🗆 IN 🗆 OUT. 📆 M/A	901:3-4 OAC									
50 DO IN OUT ON/A ON/O	In-use utensils: properly stored	66 JOIN OUT ON/A	3701-21 OAC									
51 🗓 IN 🗆 OUT 🗆 N/A	Utensils, equipment and linens: properly stored, dried, handled											
52 1 IN OUT ON/A	Single-use/single-service articles: properly stored, used											
53 II IN II OUT DINA II N/O	Slash-resistant and cloth glove use											
	Observations and C Mark "X" in appropriate box for GOS and R. COS=corr		n P≃repeat violation									
	ity Level   Comment			cos	R.							
Va UIM NO		behind the	e rlang Sink,		<i>Y</i> ⊟′							
	3 Jank Sink, Wor	rens 17. Troop	m. & Slicer to	12								
	be chipping. DISC	uscof the	wall shall be									
	smooth & Pasiy Cu	ranable.	•									
55 421 N	C No tell chaps as	miable for	15/17 tect									
701	Show used to	Noch the	OUN TEKS SI									
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	Where unable to	5 1500 00	7 We 02									
	Inspection.	777 00 1001	0									
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- A												
Person in Charge  Date: 12-10-10												
Sanitarian MACM AULUI Licensor: WO (D) +/D												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page of of												

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