State of Ohio

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

Name of facility			Check	Check one			License Number		Date 0/3 4/.C				
Marcold			□ FSO DYRFE				213		9/20/19				
Address C				City/Zip Code									
Name of facility Confunction Confunctio			Gethysburg Off										
1 Century Dr.													
License holder			Inspec	Inspection Time		Tra	ravel Time C		ategory/Descriptive				
Maumee Vending Co				75			30		CIS				
Type of Inspection (check all that apply)					*	LT	Follow up date (if required)	n	Water sample date/result				
Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					w □ Follow up	o	(′	(if required)				
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
		FOODBORNE ILLNESS RISK FACTO				40,000		*********					
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													
		Compliance Status		Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	MIN DOUT D N/A	Person in charge present, demonstrates knowledge, a	nd	23 N/A N/O			Proper date marking and	rking and disposition					
Ė		performs duties											
2	DIN DOUT DEN/A	Certified Food Protection Manager		24			Time as a public health con	ntrol:	procedures & records				
	T 7	Employee Health			ZIN/A D N/O	<u>)</u>			,				
3	DIN DOUT NA	Management, food employees and conditional employee knowledge, responsibilities and reporting	;			-	Consumer Adviso	ry					
4	□IN □OUT A N/A	Proper use of restriction and exclusion		25	IDIN DOU Domania	UI	Consumer advisory provided for raw or undercooked						
5	DIN DOUT PN/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Pop	nulat	ions				
		Good Hygienic Practices			□IN □ OU	ΙŢ							
6	,ÆÍN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	ØN/A		Pasteurized foods used; p	rohit	oited foods not offered				
7	□4N □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical						
	Pi	reventing Contamination by Hands		0.7	□IN □OU	IT							
8	□IN □ OUT, k(N/O	Hands clean and properly washed		27	MIN/A		Food additives: approved	and	properly used				
		No bare hand contact with ready-to-eat foods or approv		1	□IN □ OU		Γ						
9	IN □ OUT □ NN □ OUT		ved	28	28 E N/A		Toxic substances properly identified, stored, used						
	PANALY IN INC	alternate method properly followed		Conformance with Approved Procedures				ocedures					
10	□IN □OUT 🖭 N/A	□IN □OUT ☑N/A Adequate handwashing facilities supplied & accessible			□IN □ OU	gen Packaging, other							
		Approved Source			29 Shi/A specialized processes, and HACCP plan								
11	TUO U NDE	Food obtained from approved source		30	טס 🗆 או 🗖	Т	Special Requirements: Fres	sh Jı	rice Production				
12	□ IN □ OUT	Food received at proper temperature			MNA 🗆 N/C								
13	□N/A □ OUT	Food in good condition, safe, and unadulterated		31	□IN □ OU ■N/A □ N/C	T C	Špecial Requirements: Hea	at Tre	eatment Dispensing Freezers				
13	LIN LIONI	Required records available: shellstock tags, parasite					1						
14	DINA D N/O	destruction		32	N/A N/C	,	Special Requirements: Cus	tom	Processing				
		Protection from Contamination			□IN □ OU								
ar.	□ IN □ OUT	Food congrated and protected		33	N/A N/C		Special Requirements: Bulk	∢Wa	ter Machine Criteria				
45.	DN/A □ N/O	Food separated and protected			Д IN □ OU	т	Special Requirements: Acid	dified	White Pice Preparation				
16	☐ IN ☐ OUT	Food-contact surfaces: cleaned and sanitized		34	N/Q I N/C	o'	Criteria	Jilleu	white Rice Freparation				
_	DANJA □ N/O			-									
17	DECEN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ ÎN □ OU ■ÎN/A	1	Critical Control Point Inspec	ction					
	Time/Tempe	rature Controlled for Safety Food (TCS food)			□IN □ OU	T							
	DIN DOUT			36	ØN/A	*	Process Review						
18	ØN/A □ N/O	Proper cooking time and temperatures				т							
40	□IN □ OUT	Proper reheating precedures for het halding		37	IN/A □	•	Variance						
19	DN/A □ N/O	Proper reheating procedures for hot holding					<u> </u>						
20	□ IN □ OUT	Proper cooling time and temperatures		_									
20	DN/A □ N/O	Libbor cooming rime and rembetatrites		Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT	Proper hot holding temperatures			that are identified as the most significant contributing factors to foodborne illness.								
<u> </u>	N/A □ N/O	Troper not noturing temperatures				too to provent feedbare							
00	SEAN ELOUTERIA	Barrer and tradition to an extension			Public health interventions are control measures to prevent food liness or injury.				nes to brevent toodborne				
22	I I OUT □ N/A	Proper cold holding temperatures		minoso or injury.									

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Nor	cdd		Standard	9/20	/19	1							
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													
	Food and Water		Utensils, Equipment and Vend	ling									
38 □ IN □ OUT 🕅 N/O Pas	steurized eggs used where required	54 Þ ÎN □ OUT	Food and nonfood-contact s designed, constructed, and t		e, pro	perly							
	ater and ice from approved source	55 🗆 IN 🗆 OUT 🏂	Warewashing facilities: insta	lled, maintained,	used;	test							
	emperature Control	56 Æ IN □ OUT	Strips	loon									
	oper cooling methods used; adequate equipment temperature control	29 Marin 17 001	Nonfood-contact surfaces of Physical Facilities	lean									
41 IN OUT DN/A N/O Pla	ant food properly cooked for hot holding	57 MIN - OUT -	IN/A Hot and cold water available	e; adequate pres	sure								
42 IN OUT MAD N/O App	proved thawing methods used	58 MIN OUT 0	IN/A Plumbing installed; proper I	backflow devices									
43 □N □ OUT □N/A The	ermometers provided and accurate	59 □① □ OUT □	IN/A Sewage and waste water pro	perly disposed									
Foo	od Identification	60 □ IN □ OUT JE	N/A Toilet facilities: properly const	tructed, supplied, o	cleane	d .							
44 SIN □ OUT Foo	od properly labeled; original container	61 MIN OUT [sed; facilities mai	ntaine	d								
Prevention	of Food Contamination	62 AN OUT	Physical facilities installed, man	aintained, and clea	 an								
	ects, rodents, and animals not present/outer	63 万 (N □ OUT	Adequate ventilation and light	ting; designated ar	eas us	sed							
46 ININ II OUT COI	ntamination prevented during food preparation, rage & display	64 QAN 🗆 OUT 🗆	IN/A Existing Equipment and Faciliti										
47 ☐ N ☐ OUT Per	rsonal cleanliness	V	Trivit Existing Equipment and Facility										
	ping cloths: properly used and stored	T	Administrative	4.3									
A	ashing fruits and vegetables er Use of Utensils	65 PIN - OUT -	IN/A 901:3-4 OAC										
50 IN OUT, MA NO In-L	use utensils: properly stored	66 □ IN □ OUT 🕏	N/A 3701-21 OAC										
	ensils, equipment and linens: properly stored, dried,												
	gle-use/single-service articles: properly stored, used												
53 IN OUT IN NO Sla	sh-resistant and cloth glove use												
Observations and Corrective Actions Mark 'X' in appropriate box for COS and R. COS=corrected on-site during inspection R=repeat violation													
Item No. Code Section Priority Le	evel Comment	cred off-site during insp	ection :K-repeat violation		cos	R							
	<i>O A</i> (<i>a</i>												
23 3.44 (A couple of	items u	144 9/19/19	dates,									
	FIC said drivers	7 .	daily deliverie	s and									
	pull items with		الوستسوييس . ر	R									
	prince from of	time of j-	rspection. The	-1. York									
· Health lines Tested a working properly													
· Wrap method temp on chili cheese dous													
read 41°F													
e License Preted - Thanks													
Person in Charge	701		Date:										
9-20-19													
Sanitarian Licensor:													
La			DCHI)	A									
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of													

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