State of Ohio

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

,				Check one			License Number	I	Date I I		
Chillz Frozen Yogurt UC				¶) FSO □ RFE			1 205		12/26/2019		
Address					City/Zip Code						
331 S. Broodway St.					Greenville, OH 4533)						
License holder J.				tio	n Time		avel Time	Cate	gory/Descriptive		
	Tail	0	اما	Λ		'''	F .	Jaco	η ο ο ο ο ο ο ο ο ο ο ο ο ο ο ο ο ο ο ο		
	10ma r	Yenny	<i>W</i>	N	MIU		3 min		000		
Type of Inspection (check all that apply)			nca Pav	ce Paview . 🗆 Follow u		_	Follow up date (if required) Water sample date/res (if required)		Nater sample date/result		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					v 🗀 i Oliow uj	۲		'	,		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
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, ar performs duties	nd	23	MIN OL ON/A ON/		Proper date marking and	dispo	sition		
2	MIN OUT NA	Certified Food Protection Manager		24	□IN □ OL		Time as a public health con	ntrol: p	rocedures & records		
	T	Employee Health			N/A □ N/O	0	Consumer Adviso				
3	YAJIN □OUT □ N/A	Management, food employees and conditional employee; knowledge, responsibilities and reporting			пи поп	iT	Consumer Adviso	n y			
4	MN DOUT N/A	Proper use of restriction and exclusion		25	Manya 🗆 ou	,,	Consumer advisory provid	ed fo	r raw or undercooked foods		
5	N DOUT NA	Procedures for responding to vomiting and diarrheal ever	nts		•		Highly Susceptible Pop	oulati	ons		
-/-	Mulaurana	Good Hygienic Practices		26	MÍN □OU □N/A	JT	Pasteurized foods used; p	rohibi	ted foods not offered		
<u>6</u> 7	MIN OUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		20	Шім/А	-5	Chambral				
1	1. / 7	reventing Contamination by Hands					Chemical				
8	MN DOUT DNO	T		27	DIN □ OU	<i>,</i>	Food additives: approved	and p	roperly used		
9	MÎIN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed :	28	ZÓN/A □N/A	JT	Toxic substances properly i	dentif	ied, stored, used		
	. ^	anomate method properly followed				С	onformance with Approved	d Pro	cedures		
10	MIN DOUT D N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU						
11	Main □ OUT	Food obtained from approved source		30	☐ IN ☐ OU	JΤ	Special Requirements: Fres	ch lui	co Production		
12	□ IN □ OUT	Food received at proper temperature			-		Opecial Requirements, Fres				
13	□N/A 🗖 N/O 10 IN □ OUT	Food in good condition, safe, and unadulterated	;	31	□IN □OU		Special Requirements: Heat Treatment Dispensing Freez				
14	DIN DOUT	Required records available: shellstock tags, parasite			□ IN □ OU						
14	MN/A □ N/O	destruction		32	MN/A □ N/C		Special Requirements: Cus	tom P	rocessing		
		Protection from Contamination		33	□IN □ OU		Special Requirements: Bulk	k Watı	er Machine Criteria		
15	MIN □ OUT □N/A □ N/O	Food separated and protected			ÌØN/A □ N/C	<u> </u>			Tradition of the state of the s		
16	IN OUT	Food-contact surfaces: cleaned and sanitized		34	□IN □ OU	TI O	Special Requirements: Acid Criteria	lified \	White Rice Preparation		
17	MIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU Mana	T	Critical Control Point Inspec	ction			
	Time/Tempe	rature Controlled for Safety Food (TCS food)			□IN □ OU	IT					
18	MIN OUT	Proper cooking time and temperatures]	36	™ N/A		Process Review				
19	MIN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	37	□IN □ OU	'1	Variance				
<i>;</i> 20	□IN □ OUT-	Proper cooling time and temperatures		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							
21	DIN DOUT	Proper hot holding temperatures									
22	MIN OUT ONA	Proper cold holding temperatures		illness or injury.							

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Name of Facility	Type of Inspection	Date								
Chillz Frozen Yogurt LLC	Standard - C3S	12/26/19								
J										
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the intro		=								
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN Safe Food and Water										
38 □ IN □ OUT 噴N/A □ N/O Pasteurized eggs used where required	Utensils, Equipment and Food and nonfood-cordesigned, constructed,	ntact surfaces cleanable, properly								
39 MIN ☐ OUT Water and ice from approved source	1	: installed, maintained, used; test								
Food Temperature Control	55 Auth Li OUT LIN/A strips	motanica, mantanica, doca, tool								
40 NIN DOUT DN/A DN/O Proper cooling methods used; adequate equipment for temperature control	56 1 N OUT Nonfood-contact surface Physical Facilitie									
41 IN OUT N/A N/O Plant food properly cooked for hot holding	57 M IN □ OUT □N/A Hot and cold water av	railable; adequate pressure								
42 NIN OUT NA NO Approved thawing methods used	58 N □ OUT □N/A Plumbing installed; pr	oper backflow devices								
43 N OUT NA Thermometers provided and accurate	59 MiN □ OUT □N/A Sewage and waste wat	er properly disposed								
Food Identification	60 MIN □ OUT □N/A Toilet facilities: properly	constructed, supplied, cleaned								
44 N □ OUT Food properly labeled; original container	61 N □ OUT □N/A Garbage/refuse properly	disposed; facilities maintained								
Prevention of Food Contamination	62 N □ OUT Physical facilities install	ed, maintained, and clean								
45 N D OUT Insects, rodents, and animals not present/outer openings protected	63 MIN □ OUT Adequate ventilation an	d lighting; designated areas used								
46 NIN □ OUT Contamination prevented during food preparation, storage & display 47 NIN □ OUT Personal cleanliness	64 IN OUT NA Existing Equipment and	Facilities								
47 鄭IN □ OUT Personal cleanliness 48 □ IN □ OUT阆N/A、動N/O Wiping cloths: properly used and stored	Administrative									
49 □ IN □ OUT NANA □ N/O Washing fruits and vegetables										
Proper Use of Utensils	65 ☐ IN ☐ OUT 🗐 N/A 901:3-4 OAC									
50 IN MOUT IN/A IN/O In-use utensils: properly stored	66 Min □ OUT □N/A 3701-21 OAC									
Utensils, equipment and linens: properly stored, dried, handled										
52 IN OUT NA Single-use/single-service articles: properly stored, used										
53 In Out Kn/A N/O Slash-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 Level Comment	11	Lengik Ohell 🗆 🗆								
	the cocoa mix. Discussed dispensing u									
	TCS with their handles above the top	of the food								
within containers or equipment the	CON DE CIOSECI-									
** Notes: Dease continue to work	on replacing single-use containers u									
ando containor Romindor dato.	arking is 7 days including day of po	\Box \Box \Box \Box \Box \Box								
Thaining can be done by north	of the continuous microbians in	nder runnigg								
Waler of 70°F or under valvia a	or the cooking process, microbave, v	Mari Tolmina								
William at 10 1 at Miner Schilder	7.191.									
		0 0								
Person in Charge Date: 12/26/19										
Sanitarian Muttation (H)										
PRIORITY LEVEL: C = CRUNCAL NC = NON-CRITICAL Page 2 of 2										

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