# Ohio Food Inspection Report

**Name of facility:** Chillz Frozen Yogurt LLC  
**Address:** 331 S. Broadway St.  
**License holder:** Tonia R. Perry  
**City/Zip Code:** Greenville, OH 45331  
**License Number:** 205  
**Date:** 12/26/2019

## Type of Inspection (check all that apply)
- [ ] Standard  
- [ ] Critical Control Point (FSC)  
- [ ] Process Review (RFE)  
- [ ] Variance Review  
- [ ] Follow up  
- [ ] Foodborne  
- [ ] 30 Day  
- [ ] Complaint  
- [ ] Pre-licensing  
- [ ] Consultation

## Follow up date (if required)  
**Travel Time:** 5 min  
**Water sample date/result (if required)**

## Foodborne Illness Risk Factors and Public Health Interventions

**IN** = in compliance  
**OUT** = not in compliance  
**N/O** = not observed  
**N/A** = not applicable

### Compliance Status

#### Supervision
1. IN OUT N/A  
Person in charge present, demonstrates knowledge, and performs duties

#### Employee: Health
3. IN OUT N/A  
Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. IN OUT N/A  
Proper use of restriction and exclusion

5. IN OUT N/A  
Procedures for responding to vomiting and diarrheal events

6. IN OUT N/O  
Preventing Contamination by Hands

7. IN OUT N/O  
No discharge from eyes, nose, and mouth

8. IN OUT N/O  
Hands clean and properly washed

9. IN OUT N/A N/O  
No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. IN OUT N/A  
Adequate handwashing facilities supplied & accessible

#### Approved Source
11. IN OUT  
Food obtained from approved source

12. N/A N/O  
Food received at proper temperature

13. IN OUT  
Food in good condition, safe, and unadulterated

14. IN OUT N/O  
Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
15. IN OUT N/A N/O  
Food separated and protected

16. IN OUT N/A N/O  
Food-contact surfaces: cleaned and sanitized

17. IN OUT  
Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/temperature Controlled for Safety Food (TCS food)
18. IN OUT N/A N/O  
Proper cooking time and temperatures

19. IN OUT N/A N/O  
Proper reheating procedures for hot holding

20. IN OUT N/A N/O  
Proper cooling time and temperatures

21. IN OUT N/A N/O  
Proper hot holding temperatures

22. IN OUT N/A  
Proper cold holding temperatures

23. IN OUT N/A N/O  
Proper date marking and disposition

24. IN OUT N/A N/O  
Time as a public health control: procedures & records

25. IN OUT N/A  
Consumer advisory provided for raw or undercooked foods

26. IN OUT N/A  
Pasteurized foods used, prohibited foods not offered

27. IN OUT N/A  
Food additives: approved and properly used

28. IN OUT N/A  
Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures
29. IN OUT N/A  
Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. IN OUT N/A N/O  
Special Requirements: Fresh Juice Production

31. IN OUT N/A N/O  
Special Requirements: Heat Treatment Dispensing Freezers

32. IN OUT N/A N/O  
Special Requirements: Custom Processing

33. IN OUT N/A N/O  
Special Requirements: Bulk Water Machine Criteria

34. IN OUT N/A N/O  
Special Requirements: Acidified White Rice Preparation Criteria

35. IN OUT N/A  
Critical Control Point Inspection

36. IN OUT N/A  
Process Review

37. IN OUT N/A  
Variance

## Risk Factors
Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

## Public Health Interventions
Public health interventions are control measures to prevent foodborne illnesses or injury.
## 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 = in compliance; OUT = not in compliance; N/O = not observed; N/A = not applicable)

### Safe Food and Water

<table>
<thead>
<tr>
<th>#</th>
<th>Code</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>N/O</th>
<th>Item Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>32</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td>33</td>
<td>N</td>
<td>O</td>
<td>N/A</td>
<td>N/A</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>#</th>
<th>Code</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>N/O</th>
<th>Item Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>34</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td>35</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td>36</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td>37</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/A</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>#</th>
<th>Code</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>N/O</th>
<th>Item Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>38</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>#</th>
<th>Code</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>N/O</th>
<th>Item Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>39</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/A</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td>40</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td>41</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/A</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td>42</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Wiping clothes: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td>43</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>#</th>
<th>Code</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>N/O</th>
<th>Item Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>44</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td>45</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td>46</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td>47</td>
<td>N</td>
<td>O/</td>
<td>N/A</td>
<td>N/O</td>
<td>Slash-resistant and cloth glove use</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark "COS" in appropriate box for COS & R: COS-Corrected on-site during inspection; R= repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>3.2 (X)</td>
<td>NC</td>
<td>Observed a scoop handle touching the cocoa mix. Disposed dispensing utensils shall be stored in food that is not TLC's with their handles above the top of the food within containers or equipment that can be closed.</td>
</tr>
</tbody>
</table>

**Notes:** Please continue to work on replacing single-use containers with food grade containers. Reminder date for #9 is 7 days including day of prep as day 1. Thawing can be done by: part of the cooking process, microwave, under running water at 70°F or under refrigeration.

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**Person In Charge:**

**Sanitarian:**

**Licensor:** OCHD

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**PRIORITY LEVEL:** C = CRITICAL, NC = NON-CRITICAL

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