## Food Inspection Report

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

### Name of Facility
Greenville Technology, Inc

### Address
5755 St. Rt. 571

### License Holder
Sheehan Brothers Vending

### License Number
244

### Date
02/06/2020

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

### Compliance Status

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

#### Employee Health
- 2. [ ] IN  [ ] OUT  [ ] N/A
  - Certified Food Protection Manager

#### Good Hygiene Practices
- 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 diarrhea events

#### Preventing Contamination by Hands
- 6. [ ] IN  [ ] OUT  [ ] N/A
  - Proper eating, tasting, drinking, or tobacco use
- 7. [ ] IN  [ ] OUT  [ ] N/A
  - No discharge from eyes, nose, and mouth

#### Approved Source
- 8. [ ] IN  [ ] OUT  [ ] N/A
  - Hands clean and properly washed
- 9. [ ] IN  [ ] OUT  [ ] N/A
  - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

#### Protection from Contamination
- 10. [ ] IN  [ ] OUT  [ ] N/A
  - Adequate handwashing facilities supplied & accessible
- 11. [ ] IN  [ ] OUT  [ ] N/A
  - Food obtained from approved source
- 12. [ ] IN  [ ] OUT  [ ] N/A
  - Food received at proper temperature
- 13. [ ] IN  [ ] OUT  [ ] N/A
  - Food in good condition, safe, and unadulterated
- 14. [ ] IN  [ ] OUT  [ ] N/A
  - Required records available: shelf stock tags, parasite destruction

#### Time/Temperature Controlled for Safety Food (TCS food)
- 15. [ ] IN  [ ] OUT  [ ] N/A
  - Food separated and protected
- 16. [ ] IN  [ ] OUT  [ ] N/A
  - Food-contact surfaces: cleaned and sanitized
- 17. [ ] IN  [ ] OUT  [ ] N/A
  - Proper disposition of returned, previously served, reconditioned, and unsafe food

### Compliance Status

#### Time/Temperature Controlled for Safety Food (TCS food)
- 18. [ ] IN  [ ] OUT  [ ] N/A
  - Proper cooking time and temperatures
- 19. [ ] IN  [ ] OUT  [ ] N/A
  - Proper reheating procedures for hot holding
- 20. [ ] IN  [ ] OUT  [ ] N/A
  - Proper cooling time and temperatures
- 21. [ ] IN  [ ] OUT  [ ] N/A
  - Proper hot holding temperatures
- 22. [ ] IN  [ ] OUT  [ ] N/A
  - Proper cold holding temperatures
- 23. [ ] IN  [ ] OUT  [ ] N/A
  - Proper date marking and disposition
- 24. [ ] IN  [ ] OUT  [ ] N/A
  - 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
- 29. [ ] IN  [ ] OUT  [ ] N/A
  - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- 30. [ ] IN  [ ] OUT  [ ] N/A
  - Special Requirements: Fresh Juice Production
- 31. [ ] IN  [ ] OUT  [ ] N/A
  - Special Requirements: Heat Treatment Dispensing Freezers
- 32. [ ] IN  [ ] OUT  [ ] N/A
  - Special Requirements: Custom Processing
- 33. [ ] IN  [ ] OUT  [ ] N/A
  - Special Requirements: Bulk Water Machine Criteria
- 34. [ ] IN  [ ] OUT  [ ] N/A
  - 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
- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions
- Control measures to prevent foodborne illness 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, OUT, N/O, N/A) for each numbered item; IN= in compliance  OUT= not in compliance  N/O= not observed  N/A= not applicable

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>16</td>
<td>4.5A1</td>
<td>C</td>
<td>Observed build up of coffee debris on coffee machine dispenser nozzles. Need to keep food contact surfaces clean to sight touch.</td>
</tr>
</tbody>
</table>

**Observations and Corrective Actions**

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection  R=repeat violation

**Person In Charge**

Sanitarian: [Signature]

**Licensor**

DCHD

**Priority Level**: C = Critical  NC = Non-Critical

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)