#### **State of Ohio**

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

N	ame of facility ;	- 00 1	Check	one		License Number	Date	-		
İ	Lavus	Corner Mart Main St.	□ F	O 🗹 RFE		2057	01/28/200	^		
A	ddress		City/St	tate/Zip Code			120/2020			
	10311	Main St	City/Gi	ate/Zip Code	L	~ /WC308	,			
L	100000	7700171 31.	(26	11451	OUR	-g/45328				
	icense holder	nary Lavy	٠,	tion Time	Tra	vel Time	Category/Descriptive			
ľ	JOE 4/1	lary Lavy	1 .	<i>ス〇</i>		20	C3S			
	ype of Inspection (che	ck all that apply)	1 110 -			Follow up date (if required	) Water sample date/res	ult		
1	Standard	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	riew 🗆 Follow	up		(if required)			
닏	Foodborne 🗓 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
		FOODBORNE ILLNESS RISK FACTOR	DC AL	ID DURING	LIE AT	TUINTERVENTION				
	Aark designated compli	iance status (IN, OUT, N/O, N/A) for each numbered it								
H	assignated compi		enn. nv-	in compliance	001-			able		
		Compliance Status	-			Compliance Sta				
		Supervision				perature Controlled for Sa	fety Food (TCS food)			
1	-ZIN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	id			Proper date marking and	disposition			
2	de In □out □ n/a	Certified Food Protection Manager	$\dashv$				-			
		Employee Health		24 N/A 🗆 N		Time as a public health cor	trol: procedures & records			
3	ŽIN DOUT D N/A	Management, food employees and conditional employees	s;			Consumer Adviso	iry			
		knowledge, responsibilities and reporting		25 IN O	UT	Consumer advisory provid	ed for raw or undercooked for	oode		
<u>4</u> 5	MÛN □OUT□N/A	Proper use of restriction and exclusion		JAIN/A	Seal Section			oous		
0	TEN DOOLD MA	Procedures for responding to vomiting and diarrheal even  Good Hyglenic Practices	ıs		U.T	Highly Susceptible Pop	pulations			
6	□ IN □ OUT;⊒ <b>£</b> N/O			□ IN □ O 26 XQN/A	101	Pasteurized foods used; p	rohibited foods not offered			
7	□ IN □ OUT, ■ N/O					Chemical				
	P	reventing Contamination by Hands			UT					
8	AZIN OUT NO	Hands clean and properly washed		27 <b>32</b> N/A		Food additives: approved	and properly used			
				JELIN □O	UT					
9	DNA □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28		Toxic substances properly i	dentifled, stored, used			
				5. 11. 14	Co	onformance with Approved	l Procedures			
10	Ç⊠IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29 DIN DO	UT	Compliance with Reduced	Oxygen Packaging, other			
•	MIN FIGUR	Approved Source		AN/A		specialized processes, and	HACCP plan			
11	j⊈.IN □ OUT	Food obtained from approved source	;	30 ZEIN/A IIN		Special Requirements: Fres	sh Juice Production			
12	□N/ACELN/O	Food received at proper temperature					Fs.			
13	2É√IN □ OUT	Food in good condition, safe, and unadulterated				Special Requirements: Hea	t Treatment Dispensing Freez	ers		
14	□IN □ OUT ☑N/A □ N/O	Required records available: shellstock tags, parasite	$\neg \mid \mid$	DIN DO		Special Paguiromenta: Cue	tona Duoannaina			
	Min Hinto	destruction	`	PRINA LIN		Special Requirements: Cus	iom Frocessing	_		
	Ď IN □ OUT	Protection from Contamination			UT	Special Requirements: Bulk	Water Machine Criteria			
15		Food separated and protected	-	TENDIA LI N	/					
10	XQIN □ OUT	Food and a section of the section of	-	IN DO	UT		ified White Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	_	JEIN/A D N	/0	Criteria				
17	TUO 🗆 NI 🔯	Proper disposition of returned, previously served,		B5 KIN/A	UT	Critical Control Point Inspec	tion			
	   Time/Temne	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)				This are the same map of				
8:32.5	MIN OUT		3	6 IN I O	UT	Process Review				
18	□N/A □ N/O	Proper cooking time and temperatures	1  -			· · · · · · · · · · · · · · · · · · ·				
40	□IN □ OUT		<u> </u>	.7 □ IN □ OI JQN/A	וט	Variance				
19	IN/A □ N/O	Proper reheating procedures for hot holding						-		
20	□ IN □ OUT	Proper cooling time and temporatures								
	ĴÚN/A □ N/O	Proper cooling time and temperatures	]  .	Risk factors are food preparation practices and employee behat that are identified as the most significant contributing factors to						
21	,ÉÍN □ OUT	Proper hot holding temperatures		foodborne illn		a me moar agnincant cor	minuming ractors to			
	□N/A □ N/O	- Inpolataroo	Public health interventions are control measures to prevent foodborn							
22	ZIN OUTON/A	Proper cold holding temperatures	i	llness or injur	y.	volutions are control me	asures to bievent 100000	⊞e		
		,		-						

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Type of Inspection
Standard Date 01/28/2020 Name of Facility / orner

				GOOD RETAIL	PRA	CTICES						
				preventative measures to control the introd				action engage				
Mark	designated comp	1, 3,500, 190, 190	The second second	N, OUT, N/O, N/A) for each numbered item: <b>iN</b>	l=in c	医蛋白的特殊 医二氯化石酸 电发光电 电影的 化二	ENTRE ENTERN TEATHER DESIGNATION AND ENGINEER PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE P	applic	able			
38 🙀	,IN □ OUT □N/A	11/1/2 10 11/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2/	59-1909-95398	od and Water  irized eggs used where required	54	. /	ensils) Equipment and Vending  Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	operly			
39 🕦	IN OUT NA	1	Water	and ice from approved source			Warewashing facilities: installed, maintained	. used:	: test			
		Foo	2. Living to make ( a game of	perature Control		N IN I OUT IN/A	strips	, 4004,	, 1001			
40 🗆	IN 🗆 OUTXÉN/A	□ N/O		cooling methods used; adequate equipment perature control	56	J□ INCAÍ OUT	Nonfood-contact surfaces clean  Physical Facilities					
41 🗆	IN □ OUT <b>DE</b> (N/A	□ N/O	Plant f	ood properly cooked for hot holding	57	ÍÍ IN □ OUT □N/A	Hot and cold water available; adequate pre	ssure				
			Approv	ved thawing methods used	58	⊠ IN □OUT	Plumbing installed; proper backflow device	s .				
43 🖄	IN □ OUT □N/A		Therm	ometers provided and accurate		□N/A □ N/O	N/O					
			Food I	dentification	. 59	.Á.IN □ OUT □N/A	Sewage and waste water properly disposed					
44 🞾	IN 🗆 OUT		Food p	properly labeled; original container	60	⊠ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied, cleaned					
Angels (		Prevent	ion of	Food Contamination	61	☑ IN □ OUT □N/A	/A Garbage/refuse properly disposed; facilities maintained					
	IN 🗆 OUT		openin	r, rodents, and animals not present/outer gs protected nination prevented during food preparation,	62	□ IN 迫 OUT □N/A □ N/O	Physical facilities installed, maintained, and clean; dog outdoor dining areas					
sto			storage	e & display	63	ÆIN □ OUT						
47 点 IN OUT ON/A Personal				al cleanliness	64							
48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables					04	MIN D CO! DIMA	Existing Equipment and Facilities		eras Walla			
		P	roper U	se of Utensils	(3.5)		Administrative		1316			
50 泊	IN □ OUT □N/A	□ N/O		utensils: properly stored	65	A'N D OUT DN/A	901:3-4 OAC					
51 1 OUT N/A Utensils, equipment and linens: properly stored, dried, handled			66	□ IN □ OUT)ÓN/A	3701-21 OAC							
	IN □ OUT □N/A		Single-	use/single-service articles: properly stored, used								
_53 □	IN □ OUT <b>)</b> ĆN/A I	□ N/O	Slash-r	esistant, cloth, and latex glove use		1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2						
			Mark	Observations and Co			R=repeat violation					
Item No	Social Section	Priorit	y Level		100	aves as s	ood on floor of	cos	R			
	7/20	/ /				beside						
				food boxes. Di	</th <th>USSED OF</th> <th>11 Coods shall be</th> <th></th> <th></th>	USSED OF	11 Coods shall be					
				stored 6" abou		floor to		7				
							,					
<u>54</u>	4.4A	N	C	door Discuss	al	haraina	office machine					
				door. Discuss	ed	equiomen	A shall be in good					
				repair w/intact	- 5	rals.						
~ /	11502	1		,	, , ,	<del></del>						
56	4.5A3	N	-	Observed ice buil	1d	on bo	thececrean					
				treezers, Visc	100	ged equi	prient shall be					
				cleaned as	1 +·	ten asn	eccessary to maintain.					
62	6.4B	111	<i>r</i>	Observed Freet 1:	c .	h.:/	12 12 14 1					
62 6.4B NC Observed frost/ice wask-infreezer			<u>ا مب</u> سرزم	nico up o	ced Carilly							
Person	in Charge	<u> </u>		1011116	·V	003003	Date:					
	1.28.20											
Sanitari	anitarian Chris Guato Licensor: DCHD											
	CO VON COURT											

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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### **State of Ohio** Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility ,	Corner	Mart	to a with the	Type of Inspection Standard	Date 01/28/2020
<del></del>	7. 7. 7. 7. 7. 7. 7. 7. 7. 7. 7. 7. 7. 7	,		0,000	

	<u> </u>				
			Observations and Corrective Actions (continued)		
Item No.	Code Section	Mark "X Priority Level	in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation  Comment		(1)
	- /	Thomas Level	shall be cleaned as often as necessary	cos	R
	7 5 6 2 4		to maintain.		
			TO Maintain.		
62	6.1A	NC	Observed chipping paint in both restrooms		<b>X</b> ,
	(C) (mSelf A	70	acound city of Objectived as a lab color of		<del>-</del>
			around sinks. Obscived paint chipping and warped wall around 3-compartment sink. Discussed walls/ceiling/floore shall be		
			Discussed is the keiller to the and the		
			Cimposta deacity classifications shall be		
	·		smooth deasily clearable to prevent accumulation.		
			accomoration.		
62	6,4A	NC	Directed by load and date of the said	_	, <u>⊠</u>
100	61 171	700	Observed broken door to basement, Discussed facility shall be maintained in good repoint		<u> </u>
			tacility shall be maintained in good repail.		
				붑	
		$\sim$	15. Ituic exceptionally stoom		
		7	(facility is exceptionally clean.		
				<u> </u>	
		→ /.	* (reat tood temps tor		
			R OTCAT (OOA)		
			cold that holding		
		\ \ <b>x</b> \ 1	111 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
		XX	EX EXCEllent Gate MONKing		
		7	The Light Concell 1045	-	
			Mank-your your		
			1 1 1 1 1 data		
			help & knowledge.		-
		-	Please watch for damaged ceiling tiles.		
		-	Please watch for damaged ceiling tiles		
		,	Please remember to include ventin hack when cleaning other vents.	_	
.			man with creating office verits.		
Person in	Charge:	7	Date:		
		-+0	W 7 m		
Sanitarian	://	1	Licensor: Y CLLY		
	( Way	Cens	DCTD		
			/		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)