# Food Inspection Report

**State of Ohio**

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Palestine Community Store</td>
<td>113</td>
<td>02/12/2020</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/State/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>102 E Cross St.</td>
<td>Palestine/45352</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Les Crowell</td>
<td>60</td>
<td>30</td>
<td>CIS</td>
</tr>
</tbody>
</table>

### Type of Inspection (check all that apply)
- [x] Standard  
- Critical Control Point (FSC)  
- 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

2. **IN** ☐ OUT ☒ N/A  
   Certified Food Protection Manager

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

#### Employee Health
- Good Hygienic Practices
- Preventing Contamination by Hands
- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed

#### Approved Source
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: shelfstock tags, parasite destruction

#### Protection from Contamination
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

#### 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

### Compliance Status

#### Time/temperature controlled for safety food (TCS food)
23. **IN** ☐ OUT ☒ N/A  
    Proper date marking and disposition

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

#### Consumer Advisory
25. **IN** ☐ OUT ☒ N/A  
    Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations
26. **IN** ☐ OUT ☒ N/A  
    Pasteurized foods used; prohibited foods not offered

#### Chemical
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  
    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
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 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>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>54 IN OUT</td>
</tr>
<tr>
<td></td>
<td>55 IN OUT N/A N/A Waressing facilities: Installed, maintained, used; test strips</td>
</tr>
<tr>
<td></td>
<td>56 IN OUT Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>Food Temperature and Control</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>40</td>
<td>57 IN OUT N/A Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td></td>
<td>58 IN OUT N/A Plumming installed; proper backflow devices</td>
</tr>
<tr>
<td></td>
<td>59 IN OUT N/A Sewage and waste water properly disposed</td>
</tr>
<tr>
<td></td>
<td>60 IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>Food Identification</td>
<td>61 IN OUT N/A Garbage/refuse properly disposed, facilities maintained</td>
</tr>
<tr>
<td>44</td>
<td>62 IN OUT N/A Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td></td>
<td>63 IN OUT N/A Existing Equipment and Facilities</td>
</tr>
<tr>
<td>In-use utensils: properly stored</td>
<td>Administrative</td>
</tr>
<tr>
<td>50</td>
<td>64 IN OUT N/A 901-34 OAC</td>
</tr>
<tr>
<td></td>
<td>66 IN OUT N/A 3701-21 OAC</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.

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>09</td>
<td>9.4.A</td>
<td>NC</td>
<td>Observed seal on freezer allowing frost on outside and cracking seal on coke machine cooler. Discussed need to keep equipment in good repair.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Please keep food as received</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Very clean</td>
</tr>
</tbody>
</table>

#### Person in Charge

Signed: [Signature]

Date: 2/27/20

Sanitarian: [Signature]

Licensor: [Signature]

### PRIORITY LEVEL:

C = CRITICAL  NC = NON-CRITICAL

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