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

Name of facility Che				Check one			License Number		Date			
	Dury alen Gizil - Chill I			D RFE □ RFE			260	14/16/200				
Address					ty/State/Zip Code							
Parey acer 6211 - Chill DA Address Cityl 1510 Wagner AUR (6)					GREENVILLE OH 4533/							
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				Δ		irav	/()	Ca	tegory/Descriptive			
Chamber Management In ()			<u> 80</u>	<u>U</u>			10					
	pe of Inspection (chec				,		Follow up date (if required	i)	Water sample date/result			
☐Standard ☐Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				ew	/ □ Follow up	'	e e		(if required)			
Li reducino Li de Day Li Compiania Li i reflicensing Li Consultation												
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)								
	A	Person in charge present, demonstrates knowledge, a	nd .		☑IN □ OU	55.481.58.461.	And the second s	Section Sec	***************************************			
1	DIN DOUT DINA	performs duties		23	□N/A □ N/C		Proper date marking and	disp	position			
2	TOUN DOUT D N/A	Certified Food Protection Manager		24	4□IN □ OU		Time as a public health cor	ntrol	· nrocedures & records			
	I	Employee Health		- 1	□N/A □ N/C)			, precodured a resorde			
3	ÜДÍN □OÜT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;				Consumer Adviso	ory				
4	√SIN □OUT □ N/A	Proper use of restriction and exclusion	2	25	□IN □ OUT	Ī	Consumer advisory provide	ded	for raw or undercooked foods			
5	ZIN DOUT N/A	Procedures for responding to vomiting and diarrheal eve	nts				Highly Susceptible Po	pula	ntions			
		Good Hygienic Practices		T	_⊡√N □ OU	T						
6	ON OUT NO	Proper eating, tasting, drinking, or tobacco use	2	26	□N/A		Pasteurized foods used; p	oron	ibited loods not offered			
7	□IN □ OUT 🖎 N/O	No discharge from eyes, nose, and mouth		_			Chemical					
		eventing Contamination by Hands		27	- OU.	T	Food additives: approved	and	l properly used			
8	DIM DOLD N/O	Hands clean and properly washed			□N/A							
		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	, od 2	28	☑IN □ OU	Т	Toxic substances properly	ider	tified, stored, used			
9	ÆIN □OUT □N/A □N/O		ved		O ON/A POAR SUSSEMISES Properly Identified, stored, used							
						Co	nformance with Approve	d P	rocedures			
10	ĎIN □OUT□N/A	Adequate handwashing facilities supplied & accessible	- 2	29		Т	Compliance with Reduced specialized processes, an					
11	ĎŁIN □ OUT	Approved Source Food obtained from approved source		+		-	specialized processes, an	iu i i	ACCE plati			
- 1 1	□IN □ OUT		 3	30	□IN □ OUT		Special Requirements: Fre	sh .	Juice Production			
12	□N/A ဩ.N/O	Food received at proper temperature		31	□ IN □ OUT	Г	Cassial Danishawanta Ha	-4 T	and the set Disease in a Farmer			
13	DUD □ OUT	Food in good condition, safe, and unadulterated		2	.⊡fN/A □ N/O)	Special Requirements, nea	al II	reatment Dispensing Freezers			
14	□IN □ OUT	Required records available: shellstock tags, parasite	3	32	□ IN □ OUT		Special Requirements: Cus	ston	n Processing			
	□N/A □ N/O	destruction	1000	_	ĎN/A □ N/O		· · · · · · · · · · · · · · · · · · ·					
	DIN □ OUT	Protection from Contamination	3	33	☐ IN ☐ OUT		Special Requirements: Bul	k W	ater Machine Criteria			
15		Food separated and protected		\dashv								
10	√D'ÎN □ OUT	Food-contact surfaces; cleaned and sanitized	₃	34	□ IN □ OUT		Special Requirements: Acid	difie	d White Rice Preparation			
16	ĎN/A □ N/O	Food-contact surfaces, cleaned and samilized	—— -	4	·							
17	TUO II NII	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□N/A □DI/A □ OU1	Г	Critical Control Point Inspe	ctio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	-	+		г	<u> </u>					
	□-IN □ OUT		3	6	☑N/A	'	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		Ť	□IN □ OU1	г						
	□IN □ OUT		3	37	1ZIN/A	'	Variance					
19	□N/A ;⊒ N/O	Proper reheating procedures for hot holding			•							
2,	□ IN □ OUT	Proper cooling time and temperatures	 .									
20	□N/A □=N/O	Tropol cooming time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	☑(IN ☐ OUT	Proper hot holding temperatures		foodborne illness.								
- '	□N/A □ N/O		,	Public health interventions are control measures to prevent foodborne								
22	□√ÍN □ OUT □N/A	Proper cold holding temperatures			ess or injury.				and to provent toogbotto			
44	7 11 11 001 111//A	Tropo: Join Holaling temperatures										

State of Ohio

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

Nan	ne of Facility				Type of Inspection	Date							
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	V					•							
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													
使装	TO A STATE OF STATE O	Safe Food and Water	220	7	Utensils, Equipment and Ver	the property of the party of the second of t	14. C						
-38	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54	□ IN Æ OUT	Food and nonfood-contact designed, constructed, and		prop	eriy					
39	□ IN □ OUT □ N/A	Water and ice from approved source	55	IN □ OUT □	INIA	Warewashing facilities: installed, maintained, used; test strips							
	FOL		56	Ó IN ☐ OUT		Nonfood-contact surfaces clean							
40	. IN OUT ON/A N/O	Proper cooling methods used; adequate equipment for temperature control	135		Physical Facilities								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	57 汩 IN □ OUT □N/A Hot and cold water available; adequate									
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58		Plumbing installed; proper backflow devices								
43	<□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A□N/O									
		Food Identification	59			rater properly disposed							
44	□ IN □ OUT	Food properly labeled; original container	60		IN/A Toilet facilities: properly cor	structed, supplied, cle	eanec	i					
	Prevent	tion of Food Contamination	61	D IN D OUT D	IN/A Garbage/refuse properly dis	posed; facilities maint	ained						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, outdoor dining areas	maintained, and clean	; dog	s in					
46	`□ IN □ OUT	Contamination prevented during food preparation,		□N/A□N/O									
47	IN OUT IN/A	storage & display Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lig	hting; designated area	as us	ed					
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64	DIN DOUT D	N/A Existing Equipment and Faci	ities							
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables	dia		Administrative								
		Proper Use of Utensils	2-5-0-2-										
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65	□ IN □ OUT-□	[N/A 901:3-4 OAC								
51	1 IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	IN OUT 🗆	IN/A 3701-21 OAC								
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used											
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use				200.000	Marie Co.						
		Observations and C											
Itor	n No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=corre	ected	on-site during insp	ection R=repeat violation		os	R					
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Per	rson in Charge				Date:	0/2020)						
Sai	nitarian			Licensor:	Par								

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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