State of Ohio

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

Approved Source Approved Source												
Address C C C C C C C C C	N	ame of facility		Check one			License Number	1 1				
Consideration Control Control Point (FISC) Discoses Review (FISC) Variance Review Follow up date (if required) Ware rample delevireuit	'	Palestine	- Community store	□ FS	SO	\ Ų-RFE	113	7/9/2020				
License holder Lice	A	ddress	· ·	City/St								
Inspection (check all flat apply)		102	E C0059 5t	Q	Pa 105+1/12 6H 45 257							
Type of Interpretation Caheck all that apply	Li	cense holder/	C 6/2032 31 2	Inspec	tio	3111						
Type of Interpretation Caheck all that apply	_	Les	[Con d	1				Category/Descriptive				
Continue Control Point (PSC) Process Review (RFE) Variance Review Fellow up	L				<u></u>		20	<u></u>				
				D		. 5 5	Follow up date (if required)					
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. M/A-mot applicable	1	Foodborne 30 Day	□ Complaint □ Pre-licensing □ Consultation	new	v ⊟ Follow up		(ii required)					
Supervision												
Compliance Status												
Circle Continued and property Person in churge present, demonstrates knowledge, and profit in churge present and exclusion Proper date matricin and exclusion Proper date matricin and exclusion Proper date matricin procedures a records Proper date matricin profit in churge present demonstrates knowledge, and proper date and temporary to knowledge, responsibilities and temporary to knowledge, and the first profit in the province of the knowledge of the profit in	M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	in d	compliance OUT	=not in compliance N/O =not	observed N/A=not applicable				
District Dut			Compliance Status									
Proper date marking and disposition Proper date marking and darking Proper date marking and date proper Proper date marking and darking Proper date marking and darking Proper date date Proper date Pro			Supervision									
Security	1	EÑN DOUT D N/A		ıd	THIN FLOUR		Proper date marking and a	lianguition				
Sell Out No Proper use of realizing to ventring and damheal events Sound Highling Practices Sound Highling Preventing Contamination By Hands clean and properly washed Sound Individual Preventing Contamination By Hands clean and properly washed Sound Individual Preventing Contamination By Hands clean and properly washed Sound Individual Preventing Contamination By Hands clean and properly washed Sound Individual Preventing Contamination By Hands clean and properly washed Sound Individual Preventing Contamination By Hands clean and properly washed Sound Individual Preventing Contamination Sou			· · · · · · · · · · · · · · · · · · ·				Troper date marking and t	insposition				
Selicition Management, food employees and conditional employees: knowledge, responsibilities and reporting the selection and exclusion Selicition Management, food employees and conditional employees: knowledge, responsibilities and reporting Selicition Management, food employees Strowledge, responsibilities and reporting Selicition Management, food employees Strowledge, responsibilities and reporting Selicition Seliciti					24	-	Time as a public health con	trol: procedures & records				
BIN OUT NA Procedures for responsibilities and reporting Proper call Prope	(388800)		T	,								
Bill OUT NA Proper use of restriction and exclusion Dilly OUT NA Proper entire of restriction and exclusion Dilly OUT NA No Proper entire of the state OUT NA OUT NA OUT NA OUT NA OUT NA OUT OUT NA OUT O	-3-	-KUN-EIOUT-EI N/A-	knowledge, responsibilities and reporting			-EIN □ OUT						
Coord Hygienic Practices Coord Hygienic Prac	-				25	□Ñ/A	Consumer advisory provided for raw or undercooked foods					
State Out Divo Proper eating, tasting, drinking, or tobacco use To Chin Out Divo No discharge from eyes, nose, and mouth Chemical Chemical Preventing Contamination by Hands Requirements Preventing Contamination by Hands Requirements Requirement	5	□ TUOUT □ N/A		ts		4	Highly Susceptible Pop	ulations				
Chemical Proventing Contamination by Hands Proventing Contamination Proventi	-	MIN FLOUTFING			26		Pasteurized foods used; pr	ohibited foods not offered				
Preventing Contamination by Hands S						ПИА						
S		A CONTRACTOR OF THE PARTY OF TH			T		Greinica					
9 No bare hand contact with ready-to-eat foods or approved 10 QIN QIV QIV	8	□IN □ OUT □ N/O	Hands clean and properly washed		27		Food additives: approved a	and properly used				
9 No bare hand contact with ready-to-eat foods or approved 10 QIN QIV QIV			No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	-	4 IN DOUT						
Conformance with Approved Procedures 29	9				28							
Approved Source SiN OUT Food obtained from approved source SiN OUT Food from condition, safe, and unadulterated SiN OUT Required records available: shellstock tags, parasite destruction Approved Source Special Requirements: Heat Treatment Dispensing Freezers Approved Source		PETAN PIAC			Conformance with Approved Procedures							
Approved Source No OUT Food obtained from approved source	10	UN □OUT □ N/A	Adequate handwashing facilities supplied & accessible									
12					29	□N/A	specialized processes, and HACCP plan					
12	11		Food obtained from approved source	:	30		Special Requirements: Fres	h Juice Production				
13 SJN OUT Food in good condition, safe, and unadulterated 14 OV OV OV OV OV OV OV O	12		Food received at proper temperature	1	+							
14	13	□JN □ OUT	Food in good condition, safe, and unadulterated		31		Special Requirements: Heat	Treatment Dispensing Freezers				
Protection from Contamination Special Requirements: Custom Processing	14		Required records available: shellstock tags, parasite		_		Charles Described 2	D				
Special Requirements: Bulk Water Machine Criteria Special Requirements: Acidified White Rice Preparation Criteria Special Requirements Special Requirements: Acidified		LIN/A LI N/O	destruction				Special Requirements: Cust	on Processing				
15		STIN FLOUR	Protection from Contamination	la			Special Requirements: Bulk	Water Machine Criteria				
16	15		Food separated and protected		- -	RIMA II NAO	, ,	Jinolia .				
N/A N/O Proper disposition of returned, previously served, reconditioned, and unsafe food N/A N/O Critical Control Point Inspection	10		Food soutest suffered all the state of the s	₃	34	□IN □ OUT		fied White Rice Preparation				
Time/Temperature Controlled for Safety Food (TCS food) Time/Temperature Controlled food	10	□N/A □ N/O	roou-contact surfaces: cleaned and sanitized			TAINA II NO	Criteria					
Time/Temperature Controlled for Safety Food (TCS food) 18	17	□ N □ OUT		3			Critical Control Point Inspect	ion				
18		Time/Tempe		-	_							
19	<u>.</u>			3			Process Review					
Proper teneating procedures for not noting Proper teneating procedures for not noting	18	ĎN/A □ N/O	Proper cooking time and temperatures									
Proper teneating procedures for not noting Proper teneating procedures for not noting	10		Proper reheating procedures for het helding	3	37	MNA DOO	Variance					
20 ☑N/A ☐ N/O Proper cooling time and temperatures Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne	פו	ØÑ/A □ N/O	reper reneating procedures for not notding	_								
Proper hot holding temperatures SIN/A N/O Proper hot holding temperatures Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions Public health inter	20		Proper cooling time and temperatures		Dish 6-story or 6-story							
Proper hot holding temperatures SIN/A IN/O Proper hot holding temperatures Fublic health interventions are control measures to prevent foodborne	-			_ ;	KISK Tactors are tood preparation practices and employee behaviors that are identified as the most significant contributing factors to							
Public health interventions are control measures to prevent foodborne	21	24 LIN LIOU! Drawer bet helding to any automatical lines.										
		- HOVE - HOVE	·	_	Pul	blic health inte	erventions are control mea	asures to prevent foodborne				
	22	AND TUO D NE	Proper cold holding temperatures					,				

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A 00-05			(3	DDA	CTICES				Daniel Dec		
E ANGE			preventative measures to control the introd		- 3 - 4.3 - 4.4 (4.5 (4.5 (4.5 (4.5 (4.5 (4.5 (4.5	1777 Bank 1, 187	ANTIOTICAL TRANSPORTATIONS	cal objects into foods.			
Ma			, OUT, N/O, N/A) for each numbered item: IN					-	applica	able	
		Safe Food	l and Water	1.15		Contract March	sils, Equipment	and Vending d-contact surfaces cleana	blo pro	norly	
38	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Pasteur	ized eggs used where required	54	□ OUT		esigned, constru		bie, pro	репу	
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control					EIN O OUT OI	lities: installed, maintained	l, used;	test			
		E	cooling methods used; adequate equipment	strips 56 1 IN □ OUT Nonfood-contact surfaces clean							
40			erature control	Phys			Physical Facilities				
41	IN □ OUT □N/A □ N/O	Plant fo	od properly cooked for hot holding	57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adea				er available; adequate pro	essure		
42	`⊠:IN □ OUT □N/A □ N/O	Approve	d thawing methods used	58 IN OUT Plumbing insta			lumbing installed	d; proper backflow device	98		
43	☑(IN ☐ OUT ☐N/A	Thermo	meters provided and accurate								
		Food Id	entification	59	I□ TUO □ NI 🗹	N/A S	ewage and waste	e water properly disposed			
44	N □ OUT	Food pr	operly labeled; original container	60	ID TUO DI NI ZI	N/A To	Toilet facilities: properly constructed, supplied, clea				
	Preven	ntion of F	ood Contamination	61	□ TUO □ NI □	N/A G	Garbage/refuse properly disposed; facilities maintain				
45-	N □ OUT		Insects, rodents, and animals not present/outer openings protected		UN □ OUT		Physical facilities installed, maintained, and clean; outdoor dining areas			gs in.	
46	DUT OUT	Contam	tamination prevented during food preparation,		□N/A □ N/O	0.	Outdoor diring areas				
47	/☐ IN ☐ OUT ☐N/A		& display I cleanliness	63	□ IN □ OUT	Ad	dequate ventilatio	on and lighting; designated	areas us	sed	
48	ŤI IN □ OUT □N/A □ N/O	Wiping	cloths: properly used and stored	64 □ IN □ OUT □N/A Existing Equipment and Facilities				and Facilities			
49	Ď IN □ OUT □N/A □ N/O	AL IMPORTATIONS	g fruits and vegetables	11.0		ıtive					
	 American II., etc. mich mention has been alleged and to viville design of the left. Company 	o Jacobanopaca a	e of Utensils tensils: properly stored	65	□ IN □ OUT □	N/A 90	01:3-4 OAC		The same of the sa		
50	M IN OUT ON/A ON/O		<u> </u>								
51	`■ IN □ OUT □N/A	handled	, equipment and linens: properly stored, dried,	66 ZIN DOUT DN/A 3701-21 OAC							
52 53	D IN DOUT DN/A N/O		se/single-service articles: properly stored, used sistant, cloth, and latex glove use								
			Observations and C	orre	ctive Action	n s	355 AS 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5				
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Person in Charge							Date:	-9-2020			
Sani	itarian (V	11		Licensor:		OID.				

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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