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

Na	me of facility  5 COUNT	try store	Check o		,Ò:RFE	Lie	cense Number		Date		
Ad	dress		City/Sta	ity/State/Zip Code							
	45471	aysuille St John Rd Liampest		Greenville, OH U533/							
Lic	ense holder	11 -000	Inspecti	on	ד Time ד	Travel T	ime	Ca	tegory/Descriptive		
	Co (Crio	Harrest					ZO = 1		CUN		
Tvi	pe of Inspection (chec					Foll	ow up date (if required	۳	Water sample date/result		
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	ew	Follow up	1 011	ow up date (ii required	4)	(if required)		
		☐ Complaint ☐ Pre-licensing ☐ Consultation									
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
М	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										
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
	*	Person in charge present, demonstrates knowledge, a	nd 🚉	Τ	MN □ OUT		nare contioned for oa	icty	1 000 (103 1000)		
1	☐IN ☐OUT ☐ N/A	performs duties	2	3	□N/A □ N/O	Pr	oper date marking and	disp ——	position		
		Certified Food Protection Manager  Employee Health	2	4	□ IN □ OUT □ N/O	Tir	me as a public health co	ntrol	: procedures & records		
		Management, food employees and conditional employee	· C ·			155 - 54A	Consumer Advis	orv			
3	DIN DOUT D N/A	knowledge, responsibilities and reporting						for raw or undercooked foods			
<u>4</u> 5	☐IN ☐OUT ☐ N/A ☐IN ☐OUT ☐ N/A	Proper use of restriction and exclusion									
5							itions				
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	6	□ IN □ OUT □ N/A	Pasteurized foods used; prohibited foods not offered					
7											
	Pı	reventing Contamination by Hands		T	□ IN □ OUT		Chemical	1910/1-1900	The state of the s		
8	□IN □ OUT □ N/O	Hands clean and properly washed	2	7	□N/A	Fo	Food additives: approved and properly used				
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□ IN □ OUT □N/A	То	Toxic substances properly identified, stored, used				
					Confo	rmance with Approve	d P	rocedures			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible 29 IN OUT Compliance with Reduced Oxygen Packaging, other						ygen Packaging, other			
11	□IN □OUT	Approved Source Food obtained from approved source	20.00	+	□N/A		ecialized processes, ar	10 H	ACCP plan		
		1 ood obtained from approved source	3	0	□ IN □ OUT □ N/O	Sp	ecial Requirements: Fre	∍sh 、	Juice Production		
12	□N/A □ N/O	Food received at proper temperature		+	□ IN □ OUT						
13	□IN □ OUT	Food in good condition, safe, and unadulterated	3	1	□N/A □ N/O	Sp	ecial Requirements: He	at T	reatment Dispensing Freezers		
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3.	2	□ IN □ OUT □ N/A □ N/O	Sp	Special Requirements: Custom Processing				
W. 53		Protection from Contamination	81.099	+		.					
15	□IN □ OUT	Food separated and protected	3	3	□ IN □ OUT □N/A □ N/O	Sp	ecial Requirements: Bu	lk W	ater Machine Criteria		
13	□N/A □ N/O	1 ood separated and protected			□IN □ OUT	Sn	necial Requirements: Ac	idific	d White Rice Preparation		
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	4	□N/A □ N/O		iteria	iume	d Write Rice Preparation		
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5	□ IN □ OUT □N/A	Cr	itical Control Point Inspe	∍ctio	n		
22	Time/Tempe	rature Controlled for Safety. Food (TCS food)	Standard Standard Standard	+	□ IN □ OUT				, <u>, , , , , , , , , , , , , , , , , , </u>		
18		Proper cooking time and temperatures	36	3	□N/A	Pr	ocess Review				
	□N/A □ N/O		3.	7	□ IN □ OUT □N/A	Va	ırlance		•		
19	□N/A □ N/O	Proper reheating procedures for hot holding									
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	F	Ris	sk factors are	e food	preparation practice	s ar	nd employee behaviors		
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.							
22	□IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.								

#### State of Ohio

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

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			· · · ·	- (								11///	<u> </u>	
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														
IVIa	rk a	esignated compi	Health of Manual 1991	West of the later of	, OU⊺, N/O, N Iand∶Water	V/A) for each numb		in co	and the second reserve to the second	Carrier and American			ot applica	able
20		N □ OUT □N/A	aktorer eta liena raerusa d	Section of the section of the section of	NATIONAL PROPERTY OF THE PROPERTY OF THE PROPERTY OF	d where required		HALLE	AND THE PERSON OF THE PERSON OF	Mary House Street Line	Equipment and V and nonfood-cont	amount worder prints by	nable, pro	perly
								54	□ IN □ OUT	desig	ned, constructed, a	and used		
39		V □OUT □N/A	edia granina di una ast	Georges Colonius Colonius	nd ice irom ap erature Contr	proved source		55	□ IN □ OUT □N/A	A Ware strips	washing facilities: i	nstalled, maintain	ed, used;	test
4.0	Pispinzi.		engride a menanga	1	CONTRACTOR OF THE PROPERTY OF THE PARTY OF T	ds used; adequate of	equipment	56	□ IN □ OUT	i	ood-contact surface	es clean		
40	U II	N 🔲 OUT 🔲 N/A	□ N/O		erature contro					F	Physical Facilities			
41		A/N TUO TUO	□ N/O	Plant fo	od properly co	oked for hot holding	9	57	□ IN □ OUT □N//	A Hot ε	and cold water ava	ilable; adequate	pressure	
-		N 🔲 OUT 🔲 N/A	□ N/O	Approve	d thawing me	thods used		58 I IN OUT Plumbing installed; proper backflow devices						
43		N  OUT  N/A	terre vitamos al	Thermor	meters provide	d and accurate			□N/A □ N/O					
				Food Id	entification			59	□ IN □ OUT □N//	A Sewa	ge and waste water	properly disposed	t .	
44		TUO 🗆 I		Food pr	operly labeled	original container		60	☐ IN ☐ OUT ☐N//	A Toilet	facilities: properly of	constructed, suppli-	ed, cleane	d
			Preven		ood Contamii			61	□ IN □ OUT □N/A	A Garba	age/refuse properly	disposed; facilities	maintaine	d
45		N □ OUT			rodents, and a s protected	nimals not present/o	uter	62	□ IN □ OUT		cal facilities installed or dining areas	d, maintained, and	clean; do	gs in
46		N 🗆 OUT		Contami	nation prevent	ed during food prepa	aration,		□N/A □ N/O	Odido	or diffing areas			
47		N 🗆 OUT 🗀 N/A			& display			63	□ IN □ OUT	Adeq	uate ventilation and	lighting; designate	ed areas u	sed
$\vdash$		N □ OUT □N/A I				y used and stored		64		A Existir	ng Equipment and Fa	acilities	- "	
49		N □ OUT □N/A I	wier wy in all minig		fruits and ve	ation of the constant of the c					Administrative			
50		N □ OUT □N/A I	onter the Mark	i	e of Utensils	STERROST STREET, STREE		65	□ IN □ OUT □N//	A 901:3	-4 OAC		THE N. P. STREET, S. S. ST	alina annië
$\vdash$		N OUT ON/A	□ N/O		tensils: proper , equipment an	d linens: properly sto	ored, dried,			-				
				handled	so/single servi	ao artiglas: properly	stored used	66	□ IN □ OUT □N/	A 3701	-21 OAC		<del></del>	
	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													
					BRUILDINGS TO STREET	- A CONTRACTOR OF THE CONTRACTOR ASSESSMENT O	ns and Co	rre	ctive Actions					
				Mark ">	(" in approprial				n-site during inspecti		peat violation			
Item	NO.	Code Section	Priori	ity Level	Comment								cos	R
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Pers	on i	l n Charge	J	(1)	· 0	M	<u> </u>				Date: //	/		
	Person in Charge Storie (1) - Chargest Date: 1/14/2/													
Sani	Sanitarian Licensor:													

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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### State of Ohio

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

Na	ime of facility		Check			License Number	Date				
	<u>)5 COUN</u>	HM 5-1018	□ FS	0	<u>D</u> RFE	2/07	12/2//2020				
Ac	Idress	1	City/Sta	City/State/Zip Code							
	4541	Joysuille Si James Rd	6/2	6	encille	,04 45	3 <i>₹</i> /				
Lie	cense holder	,	Inspect	ioi	n Time Tra	avel Time C	ategory/Descriptive				
	6/66.91	tigipest	-F	$\overline{}$	$^{\prime}$	ZC	$\mathcal{L}(\mathcal{L})$				
Ту	pe of Inspection (chec	k all that apply)	·	a marin		Follow up date (if required)	Water sample date/result				
	Standard	Control Point (FSO) , ☑ Process Review (RFE) ☐ Varia	nce Revi	iew	/ 🗆 Follow up	TRIN	(if required)				
	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	·			11312					
2.12		LTH 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 applicate											
		Compliance Status		Compliance Status							
	Commence of the Commence of th	Supervision			Time/Ter	mperature Controlled for Safe					
1	□IN □OUT □ N/A	□OUT □ N/A Person in charge present, demonstrates knowledge, and performs duties				Proper date marking and di	The second secon				
2	.∕Q́IN □OUT□N/A	Certified Food Protection Manager  Employee Health	and the second	24	, ☐ IN ☐ OUT ☐ N/A ☐ N/O	Time as a public health contr	ol: procedures & records				
3	ĎN □OUT □ N/A	Management, food employees and conditional employee	s;	90000 		Consumer Advisor					
	ĎÍN □OUT □ N/A	knowledge, responsibilities and reporting			図IN □ OUT □N/A	Consumer advisory provide	d for raw or undercooked foods				
5	DIN DOUT DN/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nts		DIVA	│ │ Highly Susceptible Popu	WALES OF THE PARTY				
		Good Hyglenic Practices	erst.		⊠ IN □ OUT						
6					Pasteurized foods used; prohibited foods not offered						
7	<sub>/</sub> □IN □OUT□N/O	No discharge from eyes, nose, and mouth  eventing Contamination by Hands		6.199		Chemical	Southern Commission Commission Commission Commission Commission Commission Commission Commission Commission Co				
8	ÒN □ OUT □ N/O		2	27	TUO □ NPĒ □N/A	Food additives: approved and properly used					
9	Ø.IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed 2	28	□ IN ÞKOUT □ A\N□	Toxic substances properly id					
10	IN □OUT□N/A	Adaguata handugahing fasililia ayanli d		27.5		conformance with Approved	Control of the second of the s				
10	[AM DOT D NA	I □OUT □ N/A Adequate handwashing facilities supplied & accessible  Approved Source			□ IN □ OUT □N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	चिं।N □ OUT	Food obtained from approved source		ПІМ ПОІТ							
12	☑(IN □ OUT   □N/A □ N/O	Food received at proper temperature		4	□ IN □ OUT	N/A N/O Special Requirements: Fresh Juice Production					
13	ŬIN □OUT	Food in good condition, safe, and unadulterated		31	⊠Ņ/A □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers				
14	□N/A □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	32	□ IN □ OUT ;□N/A □ N/O	Special Requirements: Custo	om Processing				
		Protection from Contamination		33	□ IN □ OUT	Special Requirements: Bulk	Water Machine Criteria				
15	□N/A □ N/O	Food separated and protected		+	□N/A □ N/O	Special Requirements: Acidif					
16	D(N □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	34	□N/A □ N/O	Criteria Criteria	led writte Nice Freparation				
17	/□ NI □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□ IN /ÍS\OUT □N/A	Critical Control Point Inspect	on				
		rature Controlled for Safety Food (TCS food)	3	6	☐ IN ☐ OUT	Process Review					
18	□N/A ☑ N/O	Proper cooking time and temperatures		7	.□N/A □ OUT	Voice					
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			⊠N/A	Variance					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	☑¶N □ OUT. □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
22	,ÉIN □ OUT□N/A	Proper cold holding temperatures									

#### **State of Ohio**

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

Nan	e of Facility	zous A				Type of Inspection	Date		
	<u> </u>	COUN	114 STOR			SCHOOLIGE >	12/2/12	021	$\int$
		ALT U. SNOW OF THE SAME BUILDINGS			The state of the s		recommendation of the property of the second		
N A c			preventative measures to control the introd						
IVI	irk designated compilanc	W. S. Chengaharan and S. P.	, OUT, N/O, N/A) for each numbered item: IN	I=In co	ompliance OUT=	NAMES OF THE PERSON OF THE PER	・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・	pplica	ble
38	☑ N/I □ OUT □N/A □ N		ized eggs used where required	54	□ IN 🕱 OUT	Utensils, Equipment and Vend Food and nonfood-contact s designed, constructed, and t	urfaces cleanab	le, prop	perly
39	□IN □OUT □N/A	Water a	and ice from approved source			Management of allitications		uoo di 4	
		ramanister engels a samala l	erature Control	55		strips .		usea; 1	est
40	□ IN □ OUT □N/A □ N		cooling methods used; adequate equipment erature control	56	□IN ÞEÇOUT	Nonfood-contact surfaces c			
41		I/O Plant fo	od properly cooked for hot holding	57	□ IN □ OUT □	IN/A Hot and cold water available	e; adequate pres	ssure	
42		I/O Approve	ed thawing methods used	58	GIN □OUT	Plumbing installed; proper I	packflow devices	3	
43	☐ IN ☐ OUT ☐N/A	Thermo	meters provided and accurate		□N/A □ N/O				
		Food Id	entification	59	IN DOUT D	IN/A Sewage and waste water pro	perly disposed		
44	□ IN □ OUT	Food pr	operly labeled; original container	60	□ OUT □	IN/A Toilet facilities: properly const	ructed, supplied,	cleane	d ——
	Prev	Production of the Charles	ood Contamination	61	IN OUT C		<del></del>		
45	□ IN □ OUT		rodents, and animals not present/outer s protected	62		Physical facilities installed, m outdoor dining areas	aintained, and cle	an; dog	ıs in
46	□.IN □ OUT		ination prevented during food preparation, & display	-	□N/A□N/O			_	
47	ĎJN □ OUT □N/A		al cleanliness	63	□ IN Œ-OUT	Adequate ventilation and light	ing; designated a	reas us	sed
48	IN I OUT IN/A I NA	<u>'</u>	cloths: properly used and stored	64	Z IN OUT C	N/A Existing Equipment and Faciliti	es		
49		HERE ENGLISHE FRANCES	g fruits and vegetables e of Utensils	5 (1)		Administrative			in At
50 \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \					□ IN □ OUT/É	N/A 901:3-4 OAC			
51	A/N D OUT DN/A		, equipment and linens: properly stored, dried,	66		IN/A 3701-21 OAC			
52	,⊡.IN □ OUT □N/A	handled Single-u	use/single-service articles: properly stored, used		10012	3701-21 040	-		
53	☐ IN ☐ OUT ☐N/A ☐ N/		esistant, cloth, and latex glove use						
			Observations and C	orre	ctive Actio	ns			
		Mark ")	(" in appropriate box for COS and R: COS=corre	ected	on-site during insp	pection R=repeat violation			
iten	No. Code Section Pr	riority Level	Comment SARIA	1-4-	* 11.3's 6	S 1 1 0000		cos	R
			ASSENT COLES	7 N. 21 Z.	<u> </u>	<u>) /c/ /c///-                            </u>	21		N D
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			1 100 10/C 7 C 1/13 De		T()(),				
Person in Charge  Date:  Duc 21, 2020									
								ر	
Sanitarian Licensor:									

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 I		1 1 1		of Inspection	Date
	J	S (a.	CALY SUCCE SIC	releasifice >	12/8/1/2020
		***************************************	J		
			Observations and Corrective Actions (continu	ed)	
		Mark "X"	In appropriate box for COS and R. COS=corrected on-site during inspection. F		
Item No.	Code Section	Priority Level	Comment		COS R
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28	700	<u> </u>	Observed 1622 A meer - Coverns Room On Juli	<u> 1190 d. 17.</u>	
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			SCORPT S 15 2020	King Z. Coll / Coll / Coll	· · ·
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			- HOUSE YEAD SURGETIES	860 263	
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			X. Chemical,		
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			TOUCH,		
Person in	Charge: 📆	f	•	Date:	\
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Sanitaria	n: / /	0 1		Licensor:	1,
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL