## State of Ohio

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

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Name of facility.					4 .	License Number	Date / /		
Walgreen 5 # 10377   💷				SO	Ä∖RFE	74	3/1/21		
Address City/					y/State/Zip Code				
1000 E Main St 3					Greenville Oh 45331'				
Lie	cense holder		Inspec	<u>ب</u> tio:	n Time	Travel Time	Category/Descriptive		
walgreen Co				1/	<b>ク</b>	5	1) 1 <		
Tv						<u> </u>	<u> </u>		
Type of Inspection (check all that apply) ☑ Standard   □ Critical Control Point (FSO)  □ Process Review (RFE)  □ Variance R					v IT Follow up	Follow up date (if required	d) Water sample date/result (if required)		
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			, = 1011011 up		(1110411104)		
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									
g		Compliance Status		Compliance Status					
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)					
1	ÄQÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	ind	23	DN/V □ N/O	Proper data marking and	disposition		
2	□IN □OUT \$\(\n/\)A	Certified Food Protection Manager	2	24	TUO U NI-D		ontrol: procedures & records		
		Employee Health	12-73		□N/A □ N/O				
3	MIN DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		DIN DOUT	Consumer Advis	ory		
4	A\N □ TUO□ NÌŒĹ	Proper use of restriction and exclusion		25	□IN □OUT VZÍN/A	Consumer advisory provi	ided for raw or undercooked foods		
5	MIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	nts			Highly Susceptible Po	pulations		
		Good Hyglenic Practices		2	ATIN COL	Pasteurized foods used:	prohibited foods not offered		
6	DIN DOUT MANO	Proper eating, tasting, drinking, or tobacco use		26	□N/A	Add of the first of the second second			
	- You have been been as the control of the first of	No discharge from eyes, nose, and mouth	79-20-20		Carry Silver Commit	Chemical			
8	ZIN OUTONO		San Street	27	ZHN □ OUT □N/A	Food additives: approved	I and properly used		
	MW 17001 1700	Traines steam and property washed		H					
9	DUN DOUT	No bare hand contact with ready-to-eat foods or appro	ved	28	`⊠'`IN □ OUT □N/A	Toxic substances properly	/ identified, stored, used		
	□N/A □ N/O	alternate method properly followed		6702 2703		Conformance with Approve	ed Procedures		
10	N/A DOUT D N/A	Adequate handwashing facilities supplied & accessible	9	aure.	דטס ֹם או ֹם	10 control (decimal and 1000 colors (4000) from control (1000) (400 colors)	d Oxygen Packaging, other		
		Approved Source	16-27-1715 26-27-1715 36-3-35-741	29	\⊠N/A	specialized processes, a	nd HACCP plan		
11	ZÍ-IN □ OUT	Food obtained from approved source		30	□IN □OUT ⊠N/A □N/O		esh Juice Production		
12	□N/A □ N/O	Food received at proper temperature							
13	□ IN YE OUT	Food in good condition, safe, and unadulterated		31	□ IN □ OUT □ N/A □ N/O	Special Requirements: He	eat Treatment Dispensing Freezers		
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32	□ IN □ OUT O\N □ A\N̈Œ	. Special Requirements: Cu	ustom Processing		
30-07	The second secon	Protection from Contamination		-					
A F	ZÍN □ OUT	The state of the s	2.5.77	33	□,IN □ OUT ,ĎN/A □ N/O	Special Requirements: Bu	ılk Water Machine Criteria		
15	□N/A □ N/O	Food separated and protected			□ IN □ OUT	Special Paguiromento: 4-	oldiflod White Dies Description		
16	™IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	ZÍN/A □ N/O	Criteria	cidified White Rice Preparation		
17	NATIV 🗆 ONI	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	TUO U OUT	Critical Control Point Inspe	ection		
		rature Controlled for Safety Food (TCS food)		36	□IN □ OUT	Process Review			
18	□ IN □ OUT □N/A ☑-N/O	Proper cooking time and temperatures			>ÓN/A				
19	□ IN □ OUT □N/A ☑-N/O	Proper reheating procedures for hot holding		37	□IN □OUT	Variance			
20	□N/A,È∵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 illness or injury.					
21	□ IN □ OUT	Proper hot holding temperatures							
22	JE√IN □ OUT □N/A	Proper cold holding temperatures							

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Name of Facility	Type of Inspection Date							
Walareen 3 # 10327								
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  Safe Food and Water  Utensils, Equipment and Vending								
	Utensils, Equipment and Vending  Food and nonfood-contact surfaces cleanable, properly							
	designed, constructed, and used							
39   ☑-IN □ OUT □ N/A   Water and ice from approved source   Food Temperature Control	55 □区-IN □ OUT □N/A   Warewashing facilities: installed, maintained, used; test strips							
	56 ☑-IN ☐ OUT Nonfood-contact surfaces clean							
40   姓 IN □ OUT □ N/A □ N/O   Proper cooling methods used; adequate equipment for temperature control	Physical Facilities							
41 IN OUT ONA NO Plant food properly cooked for hot holding	57 卢·IN □ OUT □N/A Hot and cold water available; adequate pressure							
42 ÄIN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58 焰-IN 口OUT Plumbing installed; proper backflow devices							
43 ဩ IN ☐ OUT ☐N/A Thermometers provided and accurate								
Food Identification	59 ☑ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed							
Food properly labeled; original container	60 1. N OUT N/A Toilet facilities: properly constructed, supplied, cleaned							
Prevention of Food Contamination	61 ☑-IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained							
45   ☐ IN □ OUT   Insects, rodents, and animals not present/outer openings protected	62 ☑-IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas							
46 YE IN COUT  Contamination prevented during food preparation,	□N/A □ N/O Culdoor drilling areas							
storage & display  47 ASIN DOUT DN/A Personal cleanliness	63 ► OUT Adequate ventilation and lighting; designated areas used							
48 7 IN OUT ONA NO Wiping cloths: properly used and stored	64 ☑IN □ OUT □N/A Existing Equipment and Facilities							
49 1 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	Administrative							
Proper Use of Utensils								
handled	66 □ IN □ OUT ÚN/A 3701-21 OAC							
52   1/2   IN   OUT   DN/A   Single-use/single-service articles: properly stored, used								
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation								
Item No.   Code Section   Priority Level   Comment	COS R							
15 3.1 NC Doserved A con	OB Chicken Noodle Soup X 0							
	around the rim.							
DIC PUT discord								
	, <u> </u>							
Fa/11. L. 1, 100 1	( PX1 / 3/23 p)							
Facility was								
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Person in Charge  ACULICA MATCH  3-1-21								
Sanitarian	Licensor:							
meur Den Darke								
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL