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

Dale Stine Jam Mullity Store					Check one ☐ FSO ☐ RFE		License Number		Date 5 19 7				
					/Zin Code				1711102				
	100 E	lross of	Da	ty/State/Zip Code									
	JJX E	1022 14	1()	10	Stine	r	004506	X.					
License holder In				tion	ı Time	Trav	vel Time	Caf	tegory/Descriptive				
132 34011511				$\mathcal{T}$	)		175		116				
					/		<u>1')                                    </u>	Щ,	113				
Type of Inspection (check all that apply)  ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance						ļ	Follow up date (if required	d)	Water sample date/result				
	Foodborne . [] 30 Day	Complaint C Pre-licensing C Consultation	ance Revi	iew	✓ ☐ Follow up		Maria13t	ł	(if required)				
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ 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)									
,	Au Barren	Person in charge present, demonstrates knowledge, a	nd	Τ	□ IN □ OUT			HC57	1,628 (1,50,1004)				
2	TOIN DOUT N/A	performs duties	2	<sup>23</sup> □N/A □ N/O			Proper date marking and disposition						
	LIN LIOUT LINA	Certified Food Protection Manager	ramina 2	24	LNO I N/O		Time as a public health co	ontrol <sup>,</sup>	: procedures & records				
630		Employee Health	1988465	7923	LINA LINO		Control of the later of the lat						
3	- MIN □ OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;   <u>□</u>	Т	10 market		Consumer Advis	ory					
4	YEIN OUT NA	Proper use of restriction and exclusion	2	25	☐ IN ☐ OUT ☐N/A	Γ	Consumer advisory provi	ded	for raw or undercooked foods				
5	MIN DOUT NA	Procedures for responding to vomiting and diarrheal eve	nts	of the second	7		Libbly Charactica Da	/ESTA					
		Good Hygienic Practices			√ZIN □ OUT	r	Highly Susceptible Po	pula	itions				
6	⊠ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2	26	N/A	'	Pasteurized foods used;	prohi	ibited foods not offered				
7	DIN OUT NO			1,500		-75335	Chemical	1027475	$m{J}_{ij}$				
	the section of the Control of the Co	reventing Contamination by Hands	Constant A	2400		Scotte	Gnemicar	31.20.3	of Line and the control of the contr				
0		The state of the s	2000000	27	MYN □ OUT	Γ	Food additives: approved	land	properly used				
8	AIN DOUT N/O	Hands clean and properly washed	L		□N/A 		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		property accu				
9	LD IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 2	28	IZI.IN □ OUT	Γ	Toxic substances properly identified, stored, used						
						Co	onformance with Approve	∌d Pi	rocedures				
10	□IN DOUT □ N/A	Adequate handwashing facilities supplied & accessible	, ]		□ IN □ OUT	Γ	Compliance with Reduced	d Ox	vgen Packaging, other				
		Approved Source i	- 100 m 4	29	ДN/A		specialized processes, ar	nd H	ACCP plan				
11	YDIN □ OUT	Food obtained from approved source	,	30	□ IN □ OUT		Special Paguiromento, Fr	ا ماه	Indea Duadoutia				
12	ĢIN □ OUT	Food received at proper temperature		30	☑N/A □ N/O	)	Special Requirements: Fre	38N J	ruice Production				
	□N/A □ N/O		3	31	□,IN □ OUT		Special Requirements: He	at Tr	reatment Dispensing Freezers				
13	IN □ OUT	Food in good condition, safe, and unadulterated		1	.ĎįN\V □ N\O				outmont biopensing i reezers				
14	☑ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite		32	□ IN □ OUT		Special Requirements: Cu	ıstom	Processing				
84 XXX	LINA LINO	destruction	SSD-85	1	₩N/A □ N/O		, , , , , , , , , , , , , , , , , , , ,						
CT (		Protection from Contamination		33	□ IN □ OUT		Special Requirements: Bu	ılk W	ater Machine Criteria				
15	'∭ IN □ OUT □N/A □ N/O	Food separated and protected		_	√⊠N/A □ N/O	)	operati i tequilottotto. Da		ater Macrime Officia				
$\vdash$	☑N/A ☐ N/O		,	34	□ IN □ OUT	Г	Special Requirements: Ac	idifie	d White Rice Preparation				
16		Food-contact surfaces: cleaned and sanitized		24	ƊN/A □ N/O		Criteria		- Trime river reparation				
17	TUO □ NI IŲ	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□ IN □ OUT □ N/A	Γ	Critical Control Point Inspe	ectior	n				
Time/Temperature Controlled for Safety Food (TCS food)					□IN □ OUT	r	_						
4.5	□ IN □ OUT		3	6	☑N/A		Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures		$\dagger$	□ IN □ OUT	_							
19	□ IN □ OUT ¬N/A □ N/O	Proper reheating procedures for hot holding	3	37	ĢN/A		Variance						
20	□IN □OUT	Proper cooling time and temperatures	$\dashv$										
20	ДМ/А □ М/О	roper cooling time and temperatures		Ris	sk factors ar	e fo	ood preparation practices and employee behaviors						
21	□ IN □ 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	°Д-IN □ OUT □N/A	Proper cold holding temperatures											

## State of Ohio

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Type of Inspection

me satisfil	munity Store	St	andurd   5/19/2	1_									
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													
	Food and Water	N. S. C.	tensils, Equipment and Vending Food and nonfood-contact surfaces cleanab	lo pror	orly								
	steurized eggs used where required	54 \$△ IN □ OUT	designed, constructed, and used	ne, prop	Jeny								
Construction and the second se	ater and ice from approved source	55 / IN OUT-ON/A	Warewashing facilities: installed, maintained, strips	used; t	est								
	oper cooling methods used; adequate equipment temperature control	56 🖆 IN 🗆 OUT	Nonfood-contact surfaces clean  Physical Facilities										
41 1 OUT ON O Pla	ant food properly cooked for hot holding	57 IN OUT NA	Hot and cold water available; adequate pressure										
42 IN OUT N/A N/O App	proved thawing methods used	58 ₪ IN □OUT	Plumbing installed; proper backflow devices										
43 / IN OUT N/A The	ermometers provided and accurate	□N/A□N/O											
Foc	od Identification	59 JUIN OUT ON/A	Sewage and waste water properly disposed										
44 ;□ IN □ OUT Foo	od properly labeled; original container	60 , IN I OUT IN/A	Toilet facilities: properly constructed, supplied,	cleane	d								
Prevention	of Food Contamination	61 IN OUT ON/A	Garbage/refuse properly disposed; facilities ma	intaine	d								
1 45 FELINELLOUI	sects, rodents, and animals not present/outer	62 □ IN □ OUT	Physical facilities installed, maintained, and cle	ean; dog	js in								
46 DIN DOUT Co	enings protected ontamination prevented during food preparation, rage & display	□N/A□N/O	outdoor dining areas										
	rsonal cleanliness	63 IN I OUT	Adequate ventilation and lighting; designated a	areas us	sed								
	ping cloths: properly used and stored	64 DIN DOUT DN/A	Existing Equipment and Facilities										
Control of Santon Control of the Association of the Control of the	ashing fruits and vegetables		Administrative										
filotofini i i i i i i i i i i i i i i i i i i	er Use of Utensils	65 IN I OUT-ÉN/A	901:3-4 OAC	20.000.00									
Lite	use utensils: properly stored ensils, equipment and linens: properly stored, dried,		00110 1 0710										
51 /E IN E OUT EIN/A har	ndled	66 TO IN OUT ON/A	3701-21 OAC										
<del>                                      </del>	ngle-use/single-service articles: properly stored, used												
53 🔼 IN 🗌 OUT 🗆 N/A 🗆 N/O   Sla	ash-resistant, cloth, and latex glove use  Observations and Co	Vroctive Actions											
	ark "X" in appropriate box for COS and R: COS=corre		n R≕repeat violation										
Item No. Code Section Priority Lo	evel Comment	N SIMIL IN	Instance Malu	cos	R								
100	temping a voit	DISCUSSED W	I ha DIC trut										
	not water must be	INDENSES ON	TO THE TAIL THE										
	(4) (2)	was for	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1										
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1113111 4001													
20													
Person in Charge	- <del>-   -   -   -   -   -   -   -   -   -</del>		Date:										
191/XVVX													
Sánitarian Licensor:													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2													

Date

Name of Facility