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

Name of facility				Check one			License Number	Date				
Dairy Queen Gall & Chill Address 1510 Wagner Ave. License holder				⊠, FSO □ RFE			260 9/13/		9/19/21			
Address				City/State/Zip Code								
1510 Wagner Ave.				Greenville, on. 45331								
License holder				on T	· ·		vel Time	Cź	tegory/Descriptive			
				90				1	C 45			
<u></u>		anagement Inc.		10			5					
Type of Inspection (check all that apply) ☑ Standard ☑ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varian				Poviou II Followus			Follow up date (if require	d)	Water sample date/result (if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				J V V	ш г опож цр				(ii roquirou)			
2.00		FOODBORNE ILLNESS RISK FACTOR						20.00	and the second s			
M	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								
	and the second s	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	図IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2	23 □N/A □ N/O			Proper date marking and disposition					
2	☑IN □OUT □ N/A	Certifled Food Protection Manager	2.	, [JIN 🗆 OU	Т	Time as a wildlish salth sautul.					
		Employee Health		" Þ	O/N 🗆 A/NKQ P		Time as a public health control: procedures & record					
3	⊠IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;				Consumer Advisory					
4	☑IN □OUT □ N/A	Proper use of restriction and exclusion	25	25 DIN OUT		T	Consumer advisory provi	ded	for raw or undercooked foods			
5	MIN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts	TOWN TOWN			Highly Susceptible Populations					
		Good Hygienic Practices	Trutt.	X	ÍIN 🗆 OU	T						
6	☑ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	26	6 [ÌN/A		Pasteurized foods used; prohibited foods not offered					
7_	☑IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	(2.2.1.10)	27/1	A Company		Chemical					
200,2	Preventing Contamination by Hands		2		区IN 口OUT		Food additives: approved and properly used					
8	MIN DONLD N/O	Hands clean and properly washed]N/A				s property dood			
	点IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28		IN DOU	Т	Toxic substances properly identified, stored, used					
9			/cu	28 IN/A Toxic substances properly identified, stored, used				Carlo Ca				
10	THE TOUT THE	Adamsta handurakin falikin andlad O	- E	Conformance with Approved Procedures								
10	¹QIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29		JIN □ OUT ŽIN/A	T Compliance with Reduced Oxygen Packaging, othe specialized processes, and HACCP plan			ygen Packaging, other			
11	☑IN □ OUT	Food obtained from approved source	45359	1	JIN DOUT	т	*					
12	ØIN □ OUT	Food received at proper temperature	30	31 DIN DOUT			Special Requirements: Fre	ments: Fresh Juice Production				
	□N/A □ N/O								reatment Dispensing Freezers			
13	Ď.IN ☐ OUT	Food in good condition, safe, and unadulterated			ŪŅ/A □ N/O		oposiai requiromente. Fie		Todament Dispensing Preezers			
14	□IN □OUT ĭ©N/A □ N/O	Required records available: shellstock tags, parasite destruction	33	וכי	IN □ OU1 ¶N/A □ N/O		Special Requirements: Cu	ıstor	m Processing			
	TO COME TO THE REPORT OF THE PROPERTY OF THE P	Protection from Contamination	6473464 5 EXXXX		·							
15	□IN ☑ OUT □N/A □ N/O	Food separated and protected	3:	33 AN/A N/O			Special Requirements: Bulk Water Machine Cri		/ater Machine Criteria			
16	□ IN ☑ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		IN □ OUT		Special Requirements: Ac Criteria	idifie	ed White Rice Preparation			
17	MIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38		IN DOUT	T	Critical Control Point Inspe	ectic	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	REST.	 _	IN DOUT	 T						
18	☑IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	5 5	₫N/A		Process Review					
19	□ IN □ OUT □N/A 1⁄4 N/O	Proper reheating procedures for hot holding	37		IN DOUT	ľ	Variance					
20	□IN □ OUT □N/A ⊠ N/O	Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors								
21	⊠IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fe	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	Ä(IN □ OUT □N/A	Proper cold holding temperatures										

State of Ohio

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Nan	ne of Facility	*			Type of Inspection	Date			
	Dairy Ducer	Coult & Chill			Standard /CCP	9/13/2	1		
SCHOOL STREET			Markey and the later	o na proposal na p		PROTE COMPANY OF THE PROTECTION OF THE PROTECTIO	rainting William	Cid & parent service	
	04-0-4-0	GOOD RETAIL	1525/958195-041-04	busia signatratranum saprio papipaka p					
 M		ces are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: If						-1-1-	
IVIC		Safe Food and Water	N-III CC	Minimance OUT=	-not in compliance N/O≒not obse	THE REAL PROPERTY AND ADDRESS OF THE PARTY AND	applica	able	
38	ÍN □ OUT □N/A □ N/O	○ 計算機能力 中央 1 (2) (2) (2) (2) (3) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	54	□ IN)Ó OUT	The state of the s	Food and nonfood-contact surfaces cleanab			
39	ÄIN □OUT □N/A	Water and ice from approved source		[] IIV (E) OO1	designed, constructed, and u				
39	Marine Marine Commission of the Commission of th	od Temperature Control	55	55 III IN DOUT DN/A Warewashing facilities; insta			, used;	test	
Proper and			cooling methods used; adequate equipment 56 ☐ IN ☐ OU		Nonfood-contact surfaces cl	s clean			
40	□ IN □ OUT □N/A □ N/O	for temperature control			Physical Facilities	Physical Facilities			
41	☑ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	TUO [] NI [Z	IN/A Hot and cold water available	Hot and cold water available; adequate pressure			
42	□ IN □ OUT □N/A)□ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper b	oackflow device	s		
43	A/N TUO U NI È	Thermometers provided and accurate		□N/A □ N/O					
		Food Identification	59	DIN DOUT	□N/A Sewage and waste water pro	perly disposed			
44	Ĭ IN □ OUT	Food properly labeled; original container	60	D IN □ OUT □	□N/A Toilet facilities: properly const	rly constructed, supplied, cleaned			
Den significa Laborateria	Prever	tion of Food Contamination	61 IN I OUT IN/A Garbage/refuse properly disposed;				d; facilities maintained		
45	ZÍ IN □ OUT	Insects, rodents, and animals not present/outer	62 IN I OUT Physical facilities installed,			aintained, and cl	ean; do	gs in	
46	YÓ IN 🗆 OUT	openings protected Contamination prevented during food preparation,	11	□N/A □ N/O	outdoor dining areas				
47	⊠ IN □ OUT □N/A	storage & display Personal cleanliness	63	☑ IN ☐ OUT	Adequate ventilation and light	ing; designated	areas u	sed	
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	□ IN □ OUT □	□N/A Existing Equipment and Faciliti	es			
49	□ IN □ OUT □N/A ᡬ N/O	Washing fruits and vegetables			Administrative				
	Ι.	Proper Use of Utensils	65		TINI/A 004.0 4.040		THE THE THE PARTY OF THE PARTY	FOR THE STATE	
50				IN I OUT	☑N/A 901:3-4 OAC				
51	Ď IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT □	□N/A 3701-21 OAC				
52	☑ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used							
53	DIN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use			anning an Ruis ann ag an cainnean aig a chuir a 1856 7 Tha air an ag an ag a rail a c		eniumber enem (1	1,511(0)-121,721	
		Observations and C Mark "X" in appropriate box for COS and R: COS=corr							
-		ity Level Comment					cos	R	
15	3.20	- Observed Kretzel Sticks	Unc	overed in	prepunit across	from	区	Z	
		tryers							
	- 2 3 / /								
15	3.26	Descrived Brownies unc.	-√€±0	ed in D	bezard prepunit		区		
12-	320 0	Chesses D. Car		* "			\r\r\r\r\r\r\r\r\r\r\r\r\r\r\r\r\r\r\r	, 	
15	<u> </u>	Observed lee cream b	E(T)	(17)(248)c	d in work-in treez	· e.r		洒	
10	9.5B C	Observed don some	16 .	ork to	the second second	r lande	\ <u>\</u>		
10	(1.71)	Observed topping scoop	<i>j</i> 5 <u>/</u>]	or pand	commed every low	Mott.2			
54	4,40 N	C Object Low 1847 Suprior Com	0.00	1000048- 1	3.1 Haran Can sail	t			
	77 70	C Observed microwave une Sink with food mild	(1)	14 THE COMPACTS	11. py 1			
			1.17)	- <u>/</u>				
		Next Page				. ,			
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					, , , , , , , , , , , , , , , , , , , ,				
Person in Charge Date: 9-13-21									
Sar				Liconson	<u> </u>	αI			
501	nitarian Wilry K.	· 22		Licensor	" CHD				
	ORITY LEVEL:	CAL NC = NON-CRITICAL		1		2 of 3			

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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Name of Facility Type of Inspection Date						
Di	iry Qu	een Gri	11 + Chill Stundard /CCP 9/13,	/2/		
	1	11.17 P. 1815 S.				
			Observations and Corrective Actions (continued)			
Item No.	Code Section		Lin:appropriate box for COS and R. COS≝corrected on-site during inspection. R≡repeat violation. Comment	cos	R	
·			Cara Cara Parala			
	····· · · · · · · · · · · · · · · ·		Critical Control Point			
1,	امر		VII. Protection from Contamination Observed Pretzel Ships uncovered in prepunit from			
15	320	1:	Observed Fretzel Show was overed in prepunit from	Ų	区	
15	3.2C	, , ,	16 + 5HCCN			
/)	<u> </u>		Observed Brainies uncovered in blueard prepunit			
15	3.25	().	Discoved the ice com but were all in Illian	<u>Ġ</u> .	<u> </u>	
-/			Orserved they ice cream pars uncovered in white in			
Ì(2	4.5B	<u> </u>	Observed topping scoops not bring Cleaned every four hours	(D		
			Thank you!	 -		
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Dave '	Charma		Date: () 12.21			
Person in	Unarge:	The state of the state of	Date: () 13 7)			

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 3 of 3

Sanitarian: