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

Na	me of facility	21 0 112000	Check or			License Number	Date								
1	or the	nty three CLC Broadway Zoyer	⊔ FSC	DFSO PRFE 284 101											
Α¢	dress		City/State/Zip Code												
	423 5 1	Svoad way	600	Greenville, OH C15331											
Lic	ense holder		Inspection			ravel Time		ategory/Descriptive							
(savain T	Zoyer	10	()		10		C							
	pe of Inspection (chec		-v					~ 3 5							
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w 🗆 F	ollow up	Follow up date (if require	quired) · Water sample date/resu (if required)								
	Foodborne . 🗹 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						, , , , , ,							
\$85 yes sil			W 900 (200 (200 (200 (200 (200 (200 (200												
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															
M	ark designated complia	「=not in compliance N/O=n	ot ob	served N/A=not ap	oplicable										
	101	Compliance Status		Compliance Status											
	The second secon	Supervision		Time/Temperature Controlled for Safety Food (TCS food)											
1	.⊿N □ TUO□ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd 2:	3 🗆 IN	position	_									
2	, ☑IN □OUT □ N/A	Certified Food Protection Manager	24		□ OUT	Time as a public health co	ontrol	: procedures & record	s						
	Andreas Commission (Commission of Commission	Employee Health	3/2/2/	UN/A	N/O		37 14 2	, procedures a record							
3	ZÍN □OUT□N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	T IN		Consumer Advisory									
4	ØÎN □OUT □ N/A	Proper use of restriction and exclusion	25	S N/A	OUT	Consumer advisory provi	for raw or undercook	ed foods							
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		ar in the second	Highly Susceptible Po	pula	itions	78.50 Sec. 2						
		Good Hygienic Practices			□ OUT	Pasteurized foods used;	probi	ibited foods not offer	-cd						
6 7	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	26	3 □N/A	Any and the same of the	tanananan									
7	TOTAL SERVICE AND DESCRIPTION OF THE PROPERTY.	No discharge from eyes, nose, and mouth eventing Contamination by Hands	English.			Chemical	STAGE		ACTION TO THE						
8	DIN □ OUT □ N/O	The state of the s	2		OUT	Food additives: approved and properly used									
9	.□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed 28	³ □N/A	□ OUT \	Toxic substances properly	31. www.F26								
				100	and the second s	Conformance with Approve	4-20-14 (0)10	Specifically and service of the serv							
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	∃ IN ⊒N/A	□ OUT	Compliance with Reduce specialized processes, a	d Oxy	ygen Packaging, othe	r						
11	⊿⊡IN □ OUT	Food obtained from approved source	24-74-0-40-0 24-74-0-40-0	LLI INI		oposidiizod processes, ai		ACCI Plan							
40	J□ IN □ OUT	Food received at proper temperature	30		N/O	Special Requirements: Fr									
12	□N/A □ N/O		3		□ OUT	Special Requirements: He	eat Tr	reatment Dispensing I	Ereozere						
13	ZIN DOUT	Food in good condition, safe, and unadulterated	-	EN/A	N/O	D N/O									
14	⊿N/A □ N/O	Required records available: shellstock tags, parasite destruction	32		OUT N/O	Special Requirements: Cu	ustom	n Processing							
100	.□ IN □ OUT	Protection from Contamination	33		OUT 🔲 N/O	Special Requirements: Bu	ulk Wa	ater Machine Criteria							
15	□N/A □ N/O	Food separated and protected		ПІМ		Special Requirements: Ac			tion						
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	☑·N/A	N/O	Criteria	, and the	d Willie Moe i Topara	uon						
17	ďIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □N/A	OUT	Critical Control Point Inspe	ectior	1							
Ť		rature Controlled for Safety Food (TCS food)	36		□ OUT	Process Review									
18	DN/A □ OUT □ N/O	Proper cooking time and temperatures													
19	□ IN □ OUT □N/A ,回 N/O	Proper reheating procedures for hot holding		Variance											
20	□IN □OUT □N/A ②Ń/O	Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to											
21	ØÎN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.											
22	ØIN □ OUT □N/A	Proper cold holding temperatures													

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Type of Inspection

Date /

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		· V						G	OOD	RETAIL	PRA	CTICES						_			
i i i i i i i i i i i i i i i i i i i		Good R	etail Pr	Characteristics and a control	and a contract of the second		12.1	Chipman Charles	#-115419*134GDXDXXX	E11000012-00-00-001-011-0	COMPAGNICATION S	OCCUPATION STATEMENT OF THE PROPERTY OF THE PR	gens, cher	The section of the se	opougazinophagon;	THE PROPERTY OF THE PARTY OF TH	blects i	nto foods			
Ma	ark de	esignated co										-	-		-	_	-			ble	
				Safe F	ood an	d Water							Uı	A CONTRACTOR OF THE PARTY OF TH	COLUMN TO THE PROPERTY OF THE	Seed the second second second	NAME OF ADDRESS OF TAXABLE	Contraction of the Contraction of the			
38	⊿ ′11	N □ OUT □]N/A 🗀	N/O Past	eurized	eggs us	sed whe	re requir	red		54	.□ IN □	OUT			food-constructed,		aces cleana	able, pro	perly	
39	1 □	V □OUT □]N/A	Wate	er and i	ce from a	approve	d source	Э		55	ואו ריק	OUT □N/A	Ware	washing	facilities:	installed	, maintaine	d, used; i	fèst	
				Food Te	mperati	ire Con	trol				-			strips							
40	1 □ II	N 🗆 OUT 🗀	N/A 🗆 N			cooling methods used; adequate equipment lerature control								Project Commence	MARKET PARTIES	1					
41	1		N/A 🗆 N	√/O Plan	t food p	d properly cooked for hot holding									ailable; a	adequate pi	essure				
42	11	U TUO 🗆	N/A 🏻 1	V/O Appi	oved th	awing m	nethods	used			58	/₫ IN 🗆	TUC	Plumb	oing inst	alled; pro	per bac	kflow devic	es		
43	11	V 🗆 OUT 🗆	N/A	The	momete	neters provided and accurate															
				Food	Identi	fication					59	□ NI □	OUT □N/A	Sewag	ge and w	aste wate	er properl	y disposed			
44	J 11	TUO 🗆 N		Food	d proper	properly labeled; original container					60	60 IN OUT N/A Toilet facilities: properly constructed,						ted, supplied	upplied, cleaned		
			Pre	evention c	f Food	Contam	nination	i sali		110	61		OUT □N/A	Garba	ge/refuse	e properly	disposed	d; facilities n	naintaine	d.	
45	10 11	V □ OUT		I	cts, rode ings pro		animals	s not pres	sent/out	ter	62				cal faciliti or dining		ed, maint	ained, and	clean; do	gs in	
46	<u> 1</u>	V □ OUT			tamination		nted dur	ring food	prepara	ation,	1	□N/A□									
47		U TUO 🗆	-	Pers		eanliness	S				63	Z IN O	OUT	Adequ	ıate vent	tilation and	d lighting:	; designated	areas u	sed	
48	-	V D OUT D						d and sto	ored		64		OUT N/A	Existin	ng Equipn	nent and F	acilities				
49	49 Z'IN OUT NA NO Washing fruits and vegetables Proper Use of Utensils														Admin	istrative					
50									<u> </u>		65		OUT □N/A	901:3-	-4 OAC						
51	<u></u> []	N 🗆 OUT 🗆	N/A	Uter hand		uipment a	and liner	ıs: prope	rly stor	ed, dried,	66		OUT/ÍN/A	3701-	-21 OAC					B114 444	
52	·[]	N 🗆 OUT 🗀	N/A			ingle-ser	rvice arti	cles: pro	perly st	tored, used											
53	□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use																				
	Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation																				
iten	n No.	Code Sect	tion P	Mai riority Lev		appropri mment		for COS	3 and R	R: COS =cor	rected	on-site dur	ing inspectio	n. R=re	peat vio	lation			cos	l R	
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Person in Charge . Date:												•									
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Sar	Sanitarian Licensor:																				
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Name of Facility