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

| N | ame of facility | | Check | | | | License Number | l D-si | <u> </u> | | |
|----------------------|---|--|-----------|--|--|------------|--|-----------------|-----------------------------------|---|--|
| | | | | | ne D. √⊡-RFE | | | Date | • |) | |
| | | | | | | 130 | 1 22 | | | | |
| 11) a Suratany Otron | | City/State/Zip Code | | | | | | | | | |
| H | icense holder | DEHZEY SIVELY | |)Y(| <u> </u> | 2 | <u>. 11 4533 L</u> | | | | |
| " | | · | Inspe | ctic | on Time | Tra | vel Time | Categor | y/Des | criptive | |
| _ | harden as | REYTU TOA | 1 | 12 | 5 | | 10 | 11, | 1< | | |
| | ype of Inspection (che Standard ☐ Critical | ck all that apply) | | | | | Follow up date (if required | | 1 | ple date/result | |
| | Foodborne ☐ 30 Day | Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation | nce Re | vle | w | > | en de la companya de | | quirec | | |
| | | | | | | | | - | | | |
| | | FÖODBORNE ILLNESS RISK FACTOR | RS AN | ΝD | PUBLIC HE | EAL | TH INTERVENTIONS | | | | |
| N | Aark designated comp | lance status (IN, OUT, N/O, N/A) for each numbered it | m: IN= | =in | compliance OI | UT= | not in compliance N/O=no | t observe | ad N/ | Λ=not applicable | |
| | | Compliance Status | T | Compliance Status | | | | | | | |
| | | Supervision | ACTION OF | | Time/ | /Tem | perature Controlled for Saf | | LITCS | food) | |
| 1 | □IN □OUT □ N/A | Person in charge present, demonstrates knowledge, ar performs duties | d | 23 | Пи пои | Т | Proper date marking and o | | | , ioou) | |
| 2 | □IN □OUT □ N/A | Certified Food Protection Manager | | _ | | | | | | | |
| | | Employee Health | | 24 | □N/A □ N/O | | Time as a public health con | trol: proce | edures | & records | |
| 3 | DIN DOUT D N/A | Management, food employees and conditional employees knowledge, responsibilities and reporting | ; | | | | Consumer Adviso | ry : | | | |
| 4 | DIN DOUT N/A | Proper use of restriction and exclusion | | 25 | □ IN □ OUT □N/A | T | Consumer advisory provide | ed for rav | v or un | ndercooked foods | |
| 5 | □IN □OUT □ N/A | Procedures for responding to vomiting and diarrheal even | s | | office the | | Highly Susceptible Pop | | | | |
| E-VIII E-VIII | | Good Hygienic Practices | | | DIN DOUT | Т | | | and the state of the state of the | | |
| <u>6</u> 7 | | O, | _ | 26 | □N/A | | Pasteurized foods used; pi | rohibited | foods i | not offered | |
| | O/N 🗆 TUO 🗀 NIO | No discharge from eyes, nose, and mouth reventing Contamination by Hands | 3732 | | The Transfer of the Control of the C | F15.53 | - Chemical | | | - 1 DE - | |
| 8 | DIN DOUT N/C | | | 27 | □IN □ OUT | Г | Food additives: approved a | and prope | rlv ne | ed | |
| | | Traines deart and properly washed | _ | _ | □N/A | | | | | | |
| 9 | □ IN □ OUT □N/A □ N/O | No bare hand contact with ready-to-eat foods or approve | ed | 28 | □ IN □ OUT □N/A | r | Toxic substances properly id | | used | | |
| | | alternate method properly followed | | | | Co | informance with Approved | Droppel | ni day m | | |
| 10 | □IN □OUT □ N/A | Adequate handwashing facilities supplied & accessible | | | □ IN □ OUT | | Compliance with Reduced (| SAME TO PER TON | A STATE OF THE PARTY. | ng ofher | |
| 44 | | Approved Source | 79.0 | 29 | □N/A | | specialized processes, and | HACCP | plan | ing, other | |
| 11 | □ IN □ OUT | Food obtained from approved source | | 30 | □ IN □ OUT | | Special Requirements: Fres | h Juice P | roducti | ion | |
| 12 | □N/A □ N/O | Food received at proper temperature | - | \dashv | | | | | | | |
| 13 | □ IN □ OUT | Food in good condition, safe, and unadulterated | | 31 | | | Special Requirements: Heat | Treatme | nt Disp | ensing Freezers | |
| 14 | □ IN □ OUT □N/A □ N/O | Required records available: shellstock tags, parasite destruction | | 32 | □IN □ OUT | | Special Requirements: Cust | | | | |
| 1 7-40 0 7-20 | | Protection from Contamination | | 32 | □N/A □ N/O | | | om Proce | ssing | | |
| 15 | □IN □ OUT | | | 33 | □ IN □ OUT □ N/O | | Special Requirements: Bulk | Water Ma | achine | Criteria | |
| | □N/A □ N/O | Food separated and protected | | 7 | | _ | | | | | |
| 16 | IN/A □ N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ OUT □N/A □ N/O | | Special Requirements: Acidi Criteria | ified White | Rice I | Preparation | |
| 17 | □ IN □ OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 3 | 35 | □IN □ OUT □N/A | .] | Critical Control Point Inspect | tion | | | |
| | Time/Tempe | rature Controlled for Safety Food (TCS food) | | | □IN □ OUT | - | | | | | |
| 18 | □ IN □ OUT □N/A □ N/O | Proper cooking time and temperatures | 3 | 16 | □N/A | | Process Review | | | | |
| 19 | □ IN □ OUT □N/A □ N/O | Proper reheating procedures for hot holding |] 3 | | □ IN □ OUT □N/A | | Variance | | | | |
| 20 | □ IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | | Ris | sk factors are | e foo | od preparation practices a | and emp | oloyee | behaviors | |
| 21 | □ IN □ OUT □N/A □ N/O | Proper hot holding temperatures | | tha foo | it are identified idborne illness | d as s. | the most significant con | tributing | facto | rs to | |
| 2 | □IN □ OUT □N/A | Proper cold holding temperatures | | Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | |

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

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

| Nan | ne of Facility | | | Type of Inspection | Date | | | | | |
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| | FILTUNGAL | 15 | | Lkallotu Uo | 1/24/20 | | | | | |
| | | | | Victoria de la composición dela composición de la composición dela composición de la composición dela composición dela composición de la c | | | | | | |
| | GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. | | | | | | | | | |
| M | Good Retail Practi ark designated compliance s | ces are preventative measures to control the intro- tatus (IN, OUT, N/O, N/A) for each numbered item: IN | duction of pathogens, | chemicals, and physical obje | ects into foods: | | | | | |
| 7. | Section 1 | Safe Food and Water | V-III compliance OU1= | utensils, Equipment and Ve | | | | | | |
| 38 | | Pasteurized eggs used where required | 54 □ IN □ OUT | | t surfaces cleanable, properly | | | | | |
| 39 | □ IN □ OUT □ N/A | Water and ice from approved source | | Morousahing to siliting the | used stalled, maintained, used; test | | | | | |
| | Foo | od Temperature Control | 55 IN OUT | N/A strips | talieu, maintaineu, used; test | | | | | |
| 40 | | Proper cooling methods used; adequate equipment for temperature control | 56 IN OUT | Nonfood-contact surfaces Physical Facilities | clean | | | | | |
| 41 | | Plant food properly cooked for hot holding | 57 🗆 IN 🗆 OUT 🗆 | N/A Hot and cold water availa | ble; adequate pressure | | | | | |
| 42 | | Approved thawing methods used | 58 □ IN □OUT | Plumbing installed; prope | r backflow devices | | | | | |
| 43 | □ IN □ OUT □N/A | Thermometers provided and accurate | □N/A □ N/O | | | | | | | |
| | | Food Identification | 59 🗆 IN 🗆 OUT 🗆 | IN/A Sewage and waste water p | roperly disposed | | | | | |
| 44 | | Food properly labeled; original container | 60 IN OUT | N/A Toilet facilities: properly cor | structed, supplied, cleaned | | | | | |
| | Prevent | ion of Food Contamination | 61 | IN/A Garbage/refuse properly dis | posed; facilities maintained | | | | | |
| 45 | □ NI □ OUT | Insects, rodents, and animals not present/outer openings protected | 62 🗆 IN 🗆 OUT | Physical facilities installed, outdoor dining areas | maintained, and clean; dogs in | | | | | |
| 46 | □ IN □ OUT | Contamination prevented during food preparation, storage & display | □N/A□ N/O | and an | | | | | | |
| 47 | □ IN □ OUT □N/A | Personal cleanliness | 63 🗆 IN 🗆 OUT | Adequate ventilation and lig | hting; designated areas used | | | | | |
| 48 | ☐ IN ☐ OUT ☐N/A ☐ N/O ☐ IN ☐ OUT ☐N/A ☐ N/O | Wiping cloths: properly used and stored | 64 🗆 IN 🗆 OUT 🗆 | N/A Existing Equipment and Facil | lities | | | | | |
| 48 | | Washing fruits and vegetables roper Use of Utensils | | Administrative | | | | | | |
| 50 | | In-use utensils: properly stored | 65 IN OUT | IN/A 901:3-4 OAC | | | | | | |
| 51 | | Utensils, equipment and linens: properly stored, dried, | | 10704 04 04 0 | | | | | | |
| 52 | □ IN □ OUT □N/A | handled Single-use/single-service articles: properly stored, used | 66 DIN DOUT D | IN/A 3701-21 OAC | | | | | | |
| 53 | | | | | | | | | | |
| | Observations and Corrective Actions | | | | | | | | | |
| ltem | No. Code Section Priorit | Mark "X" in appropriate box for COS and R: COS=corre y Level Comment | cted on-site during insp | ection R ≒repeat violation | | | | | | |
| 10111 | No. Code Section Priorit | y Lever Confinent | 1 | | COS R | | | | | |
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| Pers | on in Charge | | | Date: / /. | / | | | | | |
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| Sani | tarian | 9 3/11N-111 | Licensor: | 1/) | | | | | | |
| DD16 | DRIODITY LEVEL: C = CRITICAL NC = NON CRITICAL | | | | | | | | | |

Page / of /

Name of Facility

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

| N. | ame of facility | | | | 1 | | | | | |
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| **** | | | Check o | | License Number | Date | | | | |
| Ellenberrys IGA | | | DESO DARFE 2026 1213 | | | | | | | |
| Address | | | City/State/Zip Code | | | | | | | |
| 1120 Sweitzer St | | | (5) | reeno | ille, oh 4 | 533 i | | | | |
| | | | Inspecti | on Time | Travel Time C | Category/Descriptive | | | | |
| | FILER | berry IGA | 10 | (0) | Arous | | | | | |
| Ţ | pe of Inspection (che | ck all that apply) | | - Company | Water sample date/result | | | | | |
| | Standard ☐ Critical | Control Point (FSO) ☐ Process Review (RFE) ☐ Varia | nce Revie | eview | | | | | | |
| □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ | | | | | | | | | | |
| | FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | |
| N | 1ark designated compli | iance status (IN, OUT, N/O, N/A) for each numbered it | | | | choomed N/Atlili- | | | | |
| | | Compliance Status | | compilarios C | | | | | | |
| 11.70 | | Supervision | 53.74 GA | Time | Compliance Statu | | | | | |
| 1 | MIN DOUT DAY | Person in charge present, demonstrates knowledge, ar | nd L | I IN PLOT | r/Temperature Controlled for Safet □ | ly Food (ICS food) | | | | |
| 1 2 | □ □ □ □ | performs duties | 2: | ON/A DN/ | O Proper date marking and dis | sposition | | | | |
| _ | WIN LIOUT LI N/A | Certified Food Protection Manager Employee Health | 24 | DN/A □ N/ | Time as a public booth contr | ol: procedures & records | | | | |
| 3 | AND TUOD ME | Management, food employees and conditional employees | 3; | | Consumer Advisory | | | | | |
| <u> </u> | MIN DOUT D N/A | knowledge, responsibilities and reporting | 25 | Marka □ IN □ OU | Consumer advisory provided | d for raw or undercooked foods | | | | |
| 5 | MIN DOUT N/A | Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even | te | JZHWA | Annual Control of the | | | | | |
| | | Good Hygienic Practices | 15 | Ø-IN □ OU | Highly Susceptible Popu | | | | | |
| 6 | □IN □ OUT 团-N/O | Proper eating, tasting, drinking, or tobacco use | 26 | □N/A | Pasteurized foods used; pro | hibited foods not offered | | | | |
| 7 | □IN □ OUT MEN/O | No discharge from eyes, nose, and mouth | | | Chemical | | | | | |
| | 1 . / | reventing Contamination by Hands | 27 | , Min □ ou | IT Food additions | | | | | |
| 8 | MIN OUT N/O | Hands clean and properly washed | | □N/A | Food additives: approved ar | id properly used | | | | |
| 9 | 西·IN 口 OUT □N/A □ N/O | No bare hand contact with ready-to-eat foods or approvalternate method properly followed | ed 28 | □N/A □ OU | Toxic substances properly ide | entified, stored, used | | | | |
| | | | Conformance with Approved Procedures | | | | | | | |
| 10 | ☑IN □OUT □ N/A | Adequate handwashing facilities supplied & accessible | 29 | 29 OUT Compliance with Reduced Oxygen Packaging, other | | | | | | |
| 11 | TUO □ OUT | Approved Source Food obtained from approved source | | ATATATA | specialized processes, and HACCP plan | | | | | |
| | ⊠-IN □ OUT | | 3c | □IN □OU ☑N/A □N/O | OUT Special Requirements: Fresh Juice Production | | | | | |
| 12 | □N/A □ N/O | Food received at proper temperature | 31 | Д IN □ OU | | Treatment Dispensing Freezers | | | | |
| 13 | MIN DOUT | Food in good condition, safe, and unadulterated | | TIN/A II N/C | | Treatment Dispensing Freezers | | | | |
| 14 | □N/A □ N/O | Required records available: shellstock tags, parasite destruction | 32 | DIN DOU | | m Processing | | | | |
| | EXIN ELOUE | Protection from Contamination | 33 | □IN □ OU | T Special Requirements: Bulk V | Water Machine Criteria | | | | |
| 15 | IŽ√IN □ OUT □N/A □ N/O | Food separated and protected | | ĎN/A □ N/C | | | | | | |
| 16 | □ IN MOOUT □N/A □ N/O | Food-contact surfaces: cleaned and sanitized | 34 | □ IN □ OU | T Special Requirements: Acidifi Criteria | ed White Rice Preparation | | | | |
| 17 | 南 IN 口 OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | □IN □OU 図N/A | T Critical Control Point Inspection | on | | | | |
| Part I | | rature Controlled for Safety Food (TCS food) | 36 | NO □ NI□ | T Process Review | | | | | |
| 18 | IDN/A □ N/O | Proper cooking time and temperatures | | □N/A | | | | | | |
| 19 | □ IN □ OUT □N/A 铽-N/O | Proper reheating procedures for hot holding | 37 | □ IN □ OU | T Variance | | | | | |
| 20 | ĬĠ-IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | R | isk factors a | re food preparation practices a | nd employee behaviors | | | | |
| 21 | 治·IN □ OUT □N/A □ N/O | Proper hot holding temperatures | fo | that are identified as the most significant contributing factors to foodborne illness. | | | | | | |
| 22 | `IMHN □ OUT □N/A | Proper cold holding temperatures | | Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | |

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

| Name of Facility | | | Type of Inspe | ction | Date | | • | |
|--|--|---|--|--------------------------------------|-----------------------------------|-------------|----------|--------------|
| Livenberrys IBA | | | Stam | Ora | 115 | 215 | <u> </u> | .r. |
| ! | GOOD RETAIL PRA | CTICES | ana a sa | | January na kaominina | (| | Transport |
| Good Retail Practices are preventative measure: | The four convenience included by the first state and the second of the | TORKER CONTROL TO THE PROPERTY OF THE PARTY | chemicals a | nd physical of | hiects into f | ioode | * | |
| Mark designated compliance status (IN, OUT, N/O, N/A) for ea | ch numbered item: IN=in c | ompliance OUT = | not in complia | nce. N/O ≃not d | bserved N / | /A=not ≀ | applica | ble |
| Safe Food and Water | | | | quipment and \ | TO BE STORY BUT HE STORY TO STORY | | | |
| 38 LIN OUT N/A N/O Pasteurized eggs used where re | · | ÚN □ OUT | | nd nonfood-cont d, constructed, a | | cleanab | le, prop | perly |
| 39 ☑ N □ OUT □ N/A Water and ice from approved so | 55 | ØIN □ OUT □ | IN/A Warewa | ishing facilities: i | installed, mai | ntained, | used; t | est |
| 40 1 IN OUT OUT NA NO Proper cooling methods used; a for temperature control | dequate equipment 56 | TUO À VII 🗆 | SKORJGENERALISEN FORESTORE | d-contact surface | | | | |
| 41 JIN OUT ON/A N/O Plant food properly cooked for h | ot holding 57 | ['] ≰IN □ OUT □ | | cold water ava | | ate pre | ssure | |
| 42 IN OUT N/A N/O Approved thawing methods used | d 58 | MIN DOUT | Plumbin | g installed; pro | per backflow | devices | s | |
| 43 I IN I OUT IN/A Thermometers provided and acc | urate | □N/A □ N/O | | | | | | |
| Food Identification | 59 | MIN DOUT D | IN/A Sewage | and waste water | r properly disc | oosed | | |
| 44 D IN D OUT Food properly labeled; original of | ontainer 60 | IN OUT | | cilities: properly o | | | cleane | |
| | 61 | 3 | ····· | /refuse properly | | | - | |
| Prevention of Food Contamination Insects, rodents, and animals not | | IN OUT | | | | | | |
| openings protected | | | outdoor o | facilities installed dining areas | a, maintained, | , and cle | ∍an; dog | ıs in |
| 46 □ IN 白 OUT Contamination prevented during fi storage & display | · · · - | B Z IN COUT | Adequate | e ventilation and | lighting: desir | anatod s | | |
| 47 ⑤-IN ☐ OUT ☐ N/A Personal cleanliness 48 ⑥ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and | | | | | | | | |
| 49 LL IN DOUT DN/A DN/O Washing fruits and vegetables | Stored 64 | I DIN OUT C | JN/A Existing E | Equipment and Fa | acilities | | | |
| Proper Use of Utensils | | | A | dministrative | | | | |
| 50 K IN OUT ON/A ON/O In-use utensils: properly stored | 65 | □ TUQE, NI □ | IN/A 901:3-4 (| OAC | | | | |
| 51 S IN OUT ONA Utensils, equipment and linens: pr | operly stored, dried, | TIO D NIŢ | IN/A 3701-21 | OAC | <u></u> | - | | |
| 52 ☑ IN ☐ OUT ☐N/A Single-use/single-service articles: | properly stored, used | | I | | | | - | |
| 53 | ove use | | | | | | | |
| Mark "X" in appropriate box for 0 | vations and Corre | | | at violation | | | | |
| Item No. Code Section Priority Level Comment SU 4.5AD NC OBSCIUCE | d ice build | 1 110 | | 1 34 5 | A (1) | | cos | R |
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| Cream | cooler | | | | | | | |
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| 40 3.20 NC Observed | I bread i | n back | 1 =2 1/2. | rage | raan | | |] |
| under of | | Dans | <u>- 010</u> | (00D) | 1001 | 1 1 | | 1 0 |
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| 50 4.5A2 NC Observed | l fens In | with | coole | × (1)(1 | 11/ | | | |
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| Person in Charge | | - | D | Pate: 1/2// | 5. | | | |
| Sanitarian 11111 Oliver Oliver District Distric | | | | | | | | |
| PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 3 | | | | | | | | |
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HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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

| Name of | Facility | | 3 | Type of Inspection | Date | | |
|-----------|--|----------------|--|---------------------------------------|-------------|----------------|------------|
| | THEN | Dear. | 45 IBA | Standard | 121 |) . |)_ <u></u> |
| | | | Observations and Corrective Action in appropriate box for COS and R. COS=corrected on-site disconnected on-site di | | | | |
| ltem No. | 34H | Priority Level | Observed cookies in | Lavara Saden | | cos | R |
| 952 | 0.411 | \ | wi tates of Jenuar | Sto After G | - Hoer | | |
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| Person in | Charge: | M Den | | Date: 1/3// | 722 | | |
| Sanitaria | n: 3/1/2 | 2000 | Bluscel | Licensor: | | | |

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)