State of Ohio

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

_							1						
Name of facility			Check one			License Number		Date					
IKFC 4			□/FSO □ RFE				1089		10/20/12				
Address					City/State/Zip Code								
670 Wagner AVE					Greenville OH 45331								
License holder					ก Time		vel Time		An many /Dan and male at				
					(()		vei illie	Ca	tegory/Descriptive				
Dayo touds				/_	/		<u>) </u>		(4)				
Type of Inspection (check all that apply)						Ì	Follow up date (if required	d)	Water sample date/result				
□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Varian □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					√ □ Follow u _l	р			(if required)				
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	GCC 1411-1711 TO			50 to - 17 to 17 to 17	Company of the control of the contro		hserved N/A=not applicable				
	uni de l'ignate de l'ipni	Compliance Status		Compliance Status									
Compliance Status Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
62 74 TU	www.com.com.com.com.com.com.com.com.com.com	Person in charge present, demonstrates knowledge, ar	\d	T	☑1N □ OU			nety	1 000 (103 1000)				
1	☑1N □OUT □ N/A	performs duties		23	□N/A □ N/		Proper date marking and	dis	position				
2	DIN DOUTDN/A	Certified Food Protection Manager Employee Health		24			Time as a public health control: procedures & records						
_		Management, food employees and conditional employees	s;				Consumer Advis	ory	Republication of the second se				
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting		25	□IN □ OU	л,	Consumer advisory provide	ded	for raw or undercooked foods				
5	DIN COUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	to		□.N/A	O##16							
5		Good Hygienic Practices	15	T		ristii IT	Highly Susceptible Po	pui	ations				
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2	26	□N/A	,	Pasteurized foods used;	proh	libited foods not offered				
7 □□·IN □ OUT □ N/O No discharge from eyes, nose, and mouth					Free Chamberlands of the Control	i wag	Chemical						
	Pi	reventing Contamination by Hands	Service Service Service	T		JT							
8	-□IN □ OUT □ N/O	Hands clean and properly washed		27	.ΩÑ/A		Food additives: approved	additives: approved and properly used					
9	.⊒ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed ;	28	28 ☐ OUT ☐ OUT ☐ Toxic substances properly identified, stored,			ntified, stored, used					
						The section of the section of	onformance with Approve	id F	Procedures				
10	☑1N □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	339.5	29	□IN □ OU	JT	Compliance with Reduced specialized processes, ar						
11	.□-IN □ OUT	Food obtained from approved source	(2)0122	\dashv		IT	opodanzoa prodeddes, ar		MOOI plair				
	DIN DOUT			30	.□N/A □ N/		Special Requirements: Fre	əsh -	Juice Production				
12	□N/A □-N/O	Food received at proper temperature	[31		JT	Special Requirements: He	reatment Dispensing Freezers					
13	OUT OUT	Food in good condition, safe, and unadulterated		-⊫N/A LI N/O			Toda Troat Troat Disponding 1 1662615						
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ıstor	m Processing				
		Protection from Contamination		33	□IN □ OL		Special Requirements: Bu	ılk ıv	Jater Machine Criterio				
15	⊡"IN □ OUT □N/A □ N/O	Food separated and protected		-	~⊡N/A □ N/O		Special Requirements: Bulk Water Machine Criteria						
16	.□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OU	0	Special Requirements: Aci Criteria	idifie	ed White Rice Preparation				
17	□ NI□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □ OL	JΤ	Critical Control Point Inspe	ectic	on				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □ OU	JT _.	Process Review						
18	□·IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		+	.⊡N/A □ IN □ OU	IT	T TOOGGE TO VIOW		-				
19	.⊒1Ñ □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N □ OC		Variance						
20	□-IN □ OUT □N/A □ 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									
21	□-IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
22	.⊡ÍN □ OUT □N/A	Proper cold holding temperatures											

State of Ohio

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

Name of Facility		Турс	e of Inspection Date										
RTUI) ,	and and 1 ((1 14) 07	11									
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 app													
3) A gloring months of the grant of the grant of the grant man of the grant making of the september of the september of the grant of	ood and Water	de crote en solvenir per de proprie principal de la companya de partie de la companya del companya de la companya de la companya del companya de la companya del la companya de la company	tensils, Equipment and Vending Food and nonfood-contact surfaces cleanal	ole, pro	perly								
	eurized eggs used where required er and ice from approved source	54□ IN □ OUT	designed, constructed, and used	-									
	mperature Control	55 TIN OUT ON/A	Warewashing facilities: installed, maintained, strips	used;	test								
	er cooling methods used; adequate equipment mperature control	56 -☐ IN ☐ OUT	Nonfood-contact surfaces clean Physical Facilities										
41 IN OUT N/A N/O Plant	t food properly cooked for hot holding .	57 - IN OUT IN/A	Hot and cold water available; adequate pre	ssure									
42 / IN OUT IN/A IN/O Appr	oved thawing methods used	58 Æ IN □OUT	Plumbing installed; proper backflow device	s									
43 -☐ IN □ OUT □N/A Then	mometers provided and accurate	□N/A□N/O											
Food	Identification	59- IN OUT N/A	Sewage and waste water properly disposed										
44 J IN □ OUT Food	properly labeled; original container	60 DIN OUT ON/A	Toilet facilities: properly constructed, supplied,	cleane	d								
Prevention o	f Food Contamination	61 © IN OUT ON/A	Garbage/refuse properly disposed; facilities ma	aintaine	d								
	cts, rodents, and animals not present/outer ings protected	62-7 N OUT	Physical facilities installed, maintained, and cle outdoor dining areas	əan; dog	gs in								
	amination prevented during food preparation, ge & display												
	onal cleanliness	63 DIN DOUT	Adequate ventilation and lighting; designated a	areas u	sed								
	ng cloths: properly used and stored ning fruits and vegetables	64, IN OUT ON/A	Existing Equipment and Facilities										
	Use of Utensils		Administrative										
50 - IN OUT ON/A N/O In-us	e utensils: properly stored	65 ☐ IN ☐ OUT→☐Ñ/A	901:3-4 OAC										
51 .□ IN □ OUT □N/A Uten	sils, equipment and linens: properly stored, dried,		3701-21 OAC										
	e-use/single-service articles: properly stored, used		L										
53 I IN I OUT IN/A/I N/O Slash	n-resistant, cloth, and latex glove use												
Mark	Observations and Conversions and Conversions and Conversion ("X" in appropriate box for COS and R: COS=corrections."		n. R=repeat violation										
Item No. Code Section Priority Lev	el Comment			cos	R								
	Satisfactory @ Tim	no ot Insp	cition										
	Critical Control 1	7 7 6	- ag-										
	Critical Control 1	Point Info	clien										
	No violations ()	Time of	The ortion										
1.	700 00014 (04)	11746 06	Vaspect (on										
					-								
	-			. 🗆									
Person in Charge Date:													
Sanitarian, A Licensor:													
Marty Ext	WWX Expres DC+111												
PRIORITY LEVEL: C = CRITICAL NC.= NON-CRITICAL Page of													

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