## State of Ohio

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

Type of Inspection (check at that apply)   Schillace Control Proint (FSO)   Process Review (RFE)   Variance Review   Follow up   Follow up	Name of facility  Corpeaville 12-8		Check one ☑FSO □ RFE			•	License Number		Date 3/7/13		
License holder   Travel Time	Address 1111 N Ohio ST	7	reenalle, OH 4533/								
Type of Inspection (check all that apply)	License holder Insp			pection Time / Tr			avel Time		Category/Descriptive		
Standard	Orpposite City Schools		00	O +			10		NC 45		
Foodborne   30 Day   Complaint   Pre-liceneing   Consultation	Type of Inspection (check all that apply)						Follow up date (if require	d)	Water sample date/result		
### 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 observ   Compliance Status	☑ Standard ☑ *Critical Control Point (FSO) ☐ Process	Revie	ew □ F	ollow up	·			(if required)			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN-in compliance OUT=not in control in co	LI FOODDOTTIE LI SO DAY LI COMPIAINE LI Pre-licensing LI Consultation										
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN-in compliance OUT=not in control in co	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Compliance Status	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										
Supervision											
Person in charge present, demonstrates knowledge, and person in charge present, demonstrates knowledge, and performs duties   Performs duties   Performs duties				Time/Temperature Controlled for Safety Food (TCS food)							
Employee Health   Second Procedure   Second Proce	1 Jelly DOUT DINA Person in charge present, den	nonstrates knowledge, and	23	23 ƹN □ OUT Proper date marking and disposition							
Selin   OUT   NA   Management, food employees and conditional employees; knowledge, responsibilities and reporting   London   No   Proper use of restriction and exclusion   Second Hygienic Practices   Consumer Advisory   Proventing Contamination   Proventing Con		ager .	2/	41	Lime as a nublic health control, procedures 2 records						
Second   Now   N				`  □N//	A 🔲 N/C	)			. procedures a recurus		
Highly Susceptible Populations   Highly Susceptible Populations   Highly Susceptible Populations	knowledge, responsibilities and	d reporting	25	IN DOUT							
Good Hygienic Practices   Proper eating, tasting, drinking, or tobacco use   7   B*f   OUT   N/O   No discharge from eyes, nose, and mouth   Preventing Contamination by Hands   Preventing Contamination   Production from Contamination   Production   Pr			$\perp$	aleci 1N/F	<b>\</b>	700.2					
6		orniting and diameter events	3)*11 12	□ IN	Пош	т	T	o Brancia di			
Preventing Contamination by Hands   27		g, or tobacco use	26			'	Pasteurized foods used;	prohi	ibited foods not offered		
8							Chemical	110			
Second Processes and Properly Washed   Second Processes   Second Pro	Preventing Contamination by Ha	ands	]	, 🗆 IN	□ OUT	Т	Cood additional approved		1		
Secial Requirements: Fresh Juice   Secial Requirements: Custom Proced destruction   Secial Requirements: Custom Proced Service   Secial Requirements: Acidified White Service   Secial Requirements: Custom Proced Service   Secial Re	8 JUN OUT NO Hands clean and properly was	shed		/N//	4-		rood additives: approved	and	properly used		
Adequate handwashing facilities supplied & accessible    Approved Source	0 1		28	-≺I	□N/A Toxic substances properly identified, stored, used						
Approved Source  11						Conformance with Approved Procedures					
11 Sign OUT Food obtained from approved source  12 Special Requirements: Fresh Juice 1  13 Sign OUT Food in good condition, safe, and unadulterated  14 Sign OUT Required records available: shellstock tags, parasite destruction  15 Special Requirements: Heat Treatments of the process of the		as supplied & accessible	29	וג		Т	Compliance with Reduced Oxygen Packaging, other				
12		source		III.IN		т					
13	IN OUT Food received at proper temps		-	N/A	NO MA	)	Special Requirements: Fresh Juice Production				
Protection from Contamination    Special Requirements: Custom Procedure   Special Requirements: Bulk Water No.   Special Requirements: Bulk Water No.   Special Requirements: Bulk Water No.   Special Requirements: Acidified White   Special Requirements: Acidified White   Special Requirements: Acidified White   Special Requirements: Acidified White   Special Requirements: Bulk Water No.   Special Requirements: Acidified White   Special Requirements: Bulk Water No.   Special Requirements: Acidified White   Special Requirements: Bulk Water No.   Special	13 ✓ IN □ OUT Food in good condition, safe, a	and unadulterated	_ 31				Special Requirements: Heat Treatment Dispensing Freezers				
Protection from Contamination  15	14 IN OUT Required records available: sh destruction	nellstock tags, parasite	32				Special Requirements: Custom Processing				
15	70777.014004	on	33	. IN	TUO 🗆	Т	Special Requirements: Bu	ılk M	ater Machine Critorio		
16 N/A N/O Food-contact surfaces: cleaned and sanitized  17 N/A N/O Proper disposition of returned, previously served, reconditioned, and unsafe food  18 N OUT Proper cooking time and temperatures  19 N/A N/O Proper reheating procedures for hot holding  10 N/A N/O Proper reheating procedures for hot holding  11 N/A N/O Proper reheating procedures for hot holding  12 N/A N/O Proper reheating procedures for hot holding  13 N/A N/O Proper reheating procedures for hot holding  14 N/A N/O Criteria  15 N/A N/O Process Review  16 N/A N/O Proper reheating procedures for hot holding	15 □N/A □ N/O Food separated and protected	1									
Time/Temperature Controlled for Safety Food (TCS food)  18	16 □N/A □ N/O Food-contact surfaces: cleaned		34	□.N//	DW/O	)			a vvince race racparation		
18	reconditioned, and unsafe food	d ,	35	N//	ne		Critical Control Point Inspe	ection	1		
19		od (TCS food)	36			سسعته	Process Review				
19 OUT Proper reheating procedures for hot holding		eratures	37	ПМ			Verland				
		or hot holding					variance				
20 N/A N/O Proper cooling time and temperatures Risk factors are food preparation practices and em	20 ☐ IN ☐ OUT Proper cooling time and tempe	eratures	R	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21 DNA DNO Proper hot holding temperatures foodborne illness.		98	fc								
22 IN OUT DN/A Proper cold holding temperatures Public health interventions are control measures illness or injury.	22 Proper cold holding temperatur	res									

## State of Ohio

## **Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection Name of Facility Orpenuille **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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT'□N/A □ N/O Pasteurized eggs used where required 54 ZIN □ OUT designed, constructed, and used rdín □out □n/a 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 DIN OUT ON/A Food Temperature Control 56 -1N □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 40 ☐ IN ☐ OUT ☐N/A·☐ N/O for temperature control **Physical Facilities** ☐ IN ☐ OUT ☐N/A-☐ N/O I OUT IN/A Plant food properly cooked for hot holding 41 Hot and cold water available; adequate pressure IN OUT NA NO 42 Approved thawing methods used □ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 °∐ÎN □ OUT □N/A Thermometers provided and accurate ☑ IN ☐ OUT ☐N/A Food Identification Sewage and waste water properly disposed ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned .⊡ IÑ 🗆 OUT Food properly labeled; original container ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer -⊠-IN □ OUT Physical facilities installed, maintained, and clean; dogs in 45 -⊡'IN 🗀 OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 ☑ IN ☐ OUT storage & display 63 ☑ IN ☐ OUT Adequate ventilation and lighting; designated areas used 47 ſĬÎN □ OUT □N/A Personal cleanliness O/N 🗌 A/N 🗆 TUO 🗆 NI-💷, 48 Wiping cloths: properly used and stored □,IN □ OUT □N/A Existing Equipment and Facilities 49 □ IN □ OUT □N/A.º N/O Washing fruits and vegetables Administrative Proper Use of Utensils ☐ IN ☐ OUT ☐Ñ/A 901:3-4 OAC ·□ IN □ OUT □N/A □ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 66 OUT OUT N/A 3701-21 OAC - ☐ IN ☐ OUT ☐ N/A 52 Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use □ IN □ OUT □N/A □ Ñ/O **Observations and Corrective Actions** Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level | Comment on tro 6.019 П П Person in Charge nell Walley Licensor: D(H/) Sanitarian PRIORITY LEVEL: C = CRITICAL

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