State of Ohio

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

Name of facility					e	License Number		Date /					
Green Gille (Hirens Vereix)					RFE	106		4/16/25					
Ad	dress	Scillo	C Strept	City/State/Zip Code (1833)									
Lic	oneo h		7790	In a second second					<u> </u>				
Colencial afterns betala					1/5		ravel Time		Category/Descriptive				
Tvi	<u>χυς.</u> oe of li	spection (chec				J	Follow up date (if required) Water sample date/result				
9 **	ട്anda	rd 🛘 Critical 0	Control Point (FSO) 🗆 Process Review (RFE) 🗀 Varia	nce Revie	w □ Follow ι		i onow up date (ii	requireu)	(if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
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									
Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
1		□OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23			Proper date mark	ing and d	isposition				
2	Δίγ	□OUT □ N/A	Certified Food Protection Manager	24			Time as a public health control: procedures & records						
\$30			Employee Health Management, food employees and conditional employee	20.010	ZON/A □ N/O Consumer Advisory								
3		OUT N/A	knowledge, responsibilities and reporting	25	□ IN □ O	UT	Consumer advisory provided for raw or undercooked foods						
5		OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	ts	A SAN TAREAR	Yes (20, %)	Highly Susceptible Populations						
		AND THE STREET STREET	Good Hygienic Practices	i dina		UT			ohlbited foods not offered				
7		OUT N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	26	26 N/A Fasteurized loods used, profilibilited loods not offered Chemical								
		- No. and Committee of the Committee of	eventing Contamination by Hands		□N □O	LIT	Circ	iiiivai .					
8	□IN	□ OUT □ N/O	Hands clean and properly washed	27	Food additives: approved and properly used								
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		J⊒′IN □ O □N/A	UT	Toxic substances properly identified, stored, used						
			Advanta harden III (199	997):13 22:13 23:13	Conformance with Approved Procedures								
10	LIIN	□OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	29 IN I OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan								
11		OUT	Food obtained from approved source	30		UT	Special Requirements: Fresh Juice Production						
12		□ OUT □ N/O	Food received at proper temperature	31		UT							
13	⊡·IN	OUT	Food in good condition, safe, and unadulterated	_			Special Requirements: Heat Treatment Dispensing Freezers						
14		□ OUT □ N/O	Required records available: shellstock tags, parasite destruction	32	□IN □ O		Special Requirements: Custom Processing						
Protection from Contamination				33			Special Requirem	ents: Bulk	Water Machine Criteria				
15	□N/A	OUT N/O	Food separated and protected				-		fied White Rice Preparation				
16		□ OUT □ N/O	Food-contact surfaces: cleaned and sanitized	34	□N/A □ N	/0	Criteria	onto. Acidi	med writte Nice Preparation				
17	_I-IN	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		UT	Critical Control Po	int Inspec	tion				
			rature Controlled for Safety Food (TCS food)	36		UT	Process Review						
18	□ IN □N/A	OUT OVO	Proper cooking time and temperatures		N/A IN O	LIT							
19		□ OUT -□ N/O	Proper reheating procedures for hot holding	37	.□N/A	- '	Variance						
20		□ OUT .⊡-N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
21		OUT N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.								
22	_ IN	□ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Type of Inspection

Date

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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		U	tensils, Equipment and Vending								
38	☐ÎN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfaces cleanal designed, constructed, and used	ble, pro	perly						
39	ÍN □OUT □N/A	Water and ice from approved source	55	□ IN □ OUT □N/A	Warewashing facilities: installed, maintained	, used;	test						
	Foo	od Temperature Control			strips								
40	☐ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT	Nonfood-contact surfaces clean Physical Facilities								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available; adequate pressur								
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	58 ☑ IN ☐ OUT Plumbing installed; proper backflow devices									
43	□ IN □ OUT □N/A	Thermometers provided and accurate	ometers provided and accurate										
		Food Identification	dentification 59 □ IN □ OUT □N/A Sewage and waste water proper										
44	□ IN □ OUT	Food properly labeled; original container	60	60 I IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned									
	Prevent	tion of Food Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities ma	aintaine	d						
45	☑ÎN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, maintained, and cl outdoor dining areas	ean; do	gs in						
46	Í IN □ OUT	Contamination prevented during food preparation,		□N/A □ N/O	outdoor diffing areas								
47	.∐ IN □ OUT □N/A	storage & display Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lighting; designated areas used								
48 -	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64	.□ IN □ OUT □N/A	Existing Equipment and Facilities								
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative								
		Proper Use of Utensils	[Japanen										
50	Í IN 🗆 OUT 🗆 N/A 🗆 N/O	In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC								
51	·□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	A/N 🗆 OUT 🗆 NL	3701-21 OAC								
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used											
53	Í IN □ OUT □N/A □ N/O │	Slash-resistant, cloth, and latex glove use											
		Observations and C Mark "X" in appropriate box for COS and R: COS=corn			n R=repeat violation								
Iten	No. Code Section Priori	ty Level Comment				cos	R						
		- 150H51-CH-162	4		15/16/16/12								
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Per	son in Charge				Date:								
Sanitarian Com 1/1023 Licensor:													
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