State of Ohio

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

N	ame of	facility	Inc community suc	Chec				License Number	Date / 9/23					
A	ddress) 0	C1055 ST	City/s	ity(State/Zip Code									
License holder PAIDSTRE COMMUNITY STORE INS						n Time	Trav	el Time	Category/Descriptive					
16	Standa	ard 🗆 Criti	neck all that apply) ial Control Point (FSO) □ Process Review (RFE) □ Varia ay □ Complaint □ Pre-licensing □ Consultation	ince Re	evie	w □ Follow up	ŀ	Follow up date (if required)	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 observed N/A=not applicable													
			Supervision	164 C	Compliance Status Time/Temperature Controlled for Safety, Food (TGS food)									
1	1	□ OUT □ I	Person in charge present, demonstrates knowledge, a performs duties	nd	23	Í□IN □ OUT	Г	Proper date marking and d						
2		□ OUT ⊡1	Employee Health		24	DIN DOUT	- 1	Time as a public health control: procedures & records						
3	□IÑ	TUOD TUOD	Knowledge, responsibilities and reporting	s;	25	□IN □ OUT □N/A	-	Consumer Advisory: Consumer advisory provided for raw or undercooked for						
5	DIN	TUOU I		its	14.0			-Highly Susceptible Popu						
6	∕∐ÍN		Good Hygienic Practices /O Proper eating, tasting, drinking, or tobacco use		26	DIN DOUT	-	Pasteurized foods used; pr						
7	The second second	□ OUT □ N						Chemical						
8		OUT 🗆 N	Preventing Contamination by Hands /O Hands clean and properly washed	Non.	27	□N/A □ OUT	-	Food additives: approved a	and properly used					
9		OUT N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	□IN □ OUT □N/A		Toxic substances properly id	entified, stored, used					
10	DIN	DOUT D	Y Committee and the second of		29	TUO 🗆 NÍ 🗔 .		iformance With Approved Compliance with Reduced (specialized processes, and	Oxygen Packaging, other					
11	/□IN	□out	Food obtained from approved source		-									
12	□N/A	□QUT □N/O	Food received at proper temperature		30	DIN DOUT		Special Requirements: Fresh						
13		DOUT	Food in good condition, safe, and unadulterated		Special Requirements: Heat Treatment Dispensing Freez									
14	□IN □N/A	□OUT □N/O	Required records available: shellstock tags, parasite destruction Protection from Contamination		32	□N/A □ N/O		Special Requirements: Custo	om Processing					
15		□OUT □N/O	Food separated and protected		33	□.IN □ OUT □.N/A □ N/O		Special Requirements: Bulk	Water Machine Criteria					
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O		Special Requirements: Acidit Criteria	fied White Rice Preparation					
17	□IN	□out	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A		Critical Control Point Inspect	ion					
			perature Controlled for Safety Food (TCS food)		36	DIN DOUT		Process Review						
18		OUT N/O	Proper cooking time and temperatures		37	□N/A □IN □OUT		Variance						
19	□Ñ/A	OUT N/O	Proper reheating procedures for hot holding			⊡·N/A		valialice						
20		OUT 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		OUT N/O	Proper hot holding temperatures		foodborne illness.									
22	OIN	□ OUT □N/	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Type of Inspection

Nai	ne of Facility	1 0 1 1 2 2 4 4 4 2 2 2 1 1 50	1/2 /	i d	Type of Inspection	Date							
	<u> </u>	THE COMMUNITY S	}(), <	\	Stement	<u> 1979/</u>	25						
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 Ver	CONTRACTOR OF THE PARTY OF THE							
38	DIN DOUT DN/A DN/O			□ IN □ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39	│□IN□OUT□N/A Fo	Water and ice from approved source od Temperature Control	55		N/A Warewashing facilities: ins	Warewashing facilities: installed, maintained, used; test strips							
40		Proper cooling methods used; adequate equipment	56 .□·IN □ OUT			Nonfood-contact surfaces clean							
41		for temperature control Plant food properly cooked for hot holding			Physical Facilities								
			57	MIN OUT O	N/A Hot and cold water availal	ressure							
42		Approved thawing methods used	58	1.	Plumbing installed; proper	backflow device	ces						
43	□ IN □ OUT □N/A	Thermometers provided and accurate											
		Food Identification	59		The property disposed								
44	□ IN □ OUT	Food properly labeled; original container	60		N/A Toilet facilities: properly con	Toilet facilities: properly constructed, supplied, cleaned							
	Prevent	tion of Food Contamination	61	<u> </u>		Garbage/refuse properly disposed; facilities maintained							
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected		□ IN □ OUT	Physical facilities installed, outdoor dining areas	maintained, and	clean; do	gs in					
46	, 🗆 IN 🗀 OUT	Contamination prevented during food preparation, storage & display			Adamsta vantilatian and t								
48	,⊡ IN □ OUT □N/A ,□ IN □ OUT □N/A □ N/O	Personal cleanliness Wiping cloths: properly used and stored	63	Agree 1 - 2	Adequate ventilation and lig		areas u						
49	Í IN □ OUT □N/A □ N/O	Washing fruits and vegetables	64			ities		Distance of					
	P	roper Use of Utensils			Administrative		7.4						
50	☐ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	D TUO D NED	N/A 901:3-4 OAC								
51	-⊡ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	D IN D OUT DI	Ñ/A 3701-21 OAC									
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used											
53	IN OUT ON/A N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C Mark "X" in appropriate box for GOS and R: COS=corr	orre	ctive Action	IS								
Iten	No. Code Section Priorit	y Level Comment		<u> </u>	Clien A Speak Violation		cos	R					
		- CAS CAL	4	(A) <u> </u>	- has hold	- 							
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Person in Charge													
Person in Charge Date: 5-9-23													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)