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

Name of facility				Check one			License Number		Date 7.7	
Trilestice community store				□ FSO ,□ RFE			113) · / · 6 · ·	
Address City/State/Zip Code										
	106 6 (4)	355 51 20-1	X	NOTH 104 45352						
				ectio	Time	Tráv	/el Time	Cat	egory/Descriptive	
Perlostice (CM,) whey See				1	20		-CC	23		
Type of Inspection (check all that apply)					l		Follow up date (if required	1)	Water sample date/result	
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re					/ □ Follow up		(,		(if required)	
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation									<u>) ~ / < / </u>	
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										
Compliance Status						Compliance Status				
Supervision					Time/Temperature Controlled for Safety, Food (TCS food)					
4		Person in charge present demonstrates knowledge, and			□IN □'ŐU'	John Street, S				
	∠□IN □ OUT □ N/A	performs duties		23	□N/A □ N/C		Proper date marking and disposition			
2	□IN □ OUT □ N/A	Certified Food Protection Manager Employee Health	6.35	24	24 IN INO OUT Time as a public health control: procedures & records				procedures & records	
	Management food employees and conditional employees:						Gonsumer Advisory			
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting			□IN □ OU					
4	OIN OUT ONA	Proper use of restriction and exclusion		25	□N/A	10 (2 h) is				
5	L□ÍN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Fractices	NACONAL PROPERTY.		□IN □ OU	T	Highly Susceptible Po	pula	tions (V. 1888) (KD 4688)	
6	ÓIN □OUT □N/O	Proper eating, tasting, drinking, or tobacco use	1000	26	□N/A	'	Pasteurized foods used; p	prohi	bited foods not offered	
7	□IN □ OUT □ N/O No discharge from eyes, nose, and mouth			2 P			. Chemical			
1.4	Preventing Contamination by Hands			27	□IN □ OU	Т	Food additives: approved	and	nronerly used	
8	□IN □ OUT □ N/O	Hands clean and properly washed			□N/A		1 cod dddiives, approved	and	properly used	
	⊡IN □ OUT	No bare hand contact with ready-to-eat foods or approve		ed 28	□IN □ OU	Т	Toxic substances properly	iden	tified, stored, used	
9	□N/A □ N/O alternate method properly followed		//ou	LIVA						
10	ÓIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	-			Service and a	onformance with Approve	22-192-328		
10		Approved Source	CONTRACTOR OF THE PROPERTY OF		□N/A □N/A	ı	Compliance with Reduced specialized processes, ar			
11	□N □OUT	Food obtained from approved source		30	□IN □ OU	Т	Special Requirements: Fresh Juice Production			
12	ON DOUT	Food received at proper temperature			 		Operial requirements. Flesh Juice Production			
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated	nd unadulterated			T)	Special Requirements: Heat Treatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite				T	Special Requirements: Custom Processing			
17	□N/A □N/O	\ □N/O destruction			□N/A □ N/C		opecial Neguliernents: Cu	SOIII	T TOGESSING	
G-12	Пы Поит	Protection from Contamination	X	33			Special Requirements: Bu	lk Wa	ater Machine Criteria	
15	□IN □OUT □N/A □N/O	Food separated and protected	ł	-				- 4 1		
16	-⊡IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34		Τ)	Special Requirements: Aci Criteria	idified	d White Rice Preparation	
17	OIN DOUT	Proper disposition of returned, previously served,		35	□IN □OU	Т	Critical Control Point Inspe	action		
10 CO		reconditioned, and unsafe food	3100.00		□N/A		Officer Control 1 Cirit Inape	CLIOI	1	
		rature Controlled for Safety Food (TCS food)		36	□IN □OU	Γ	Process Review		•	
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			DIN DOU	т				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A		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 foodborne illness. Public health interventions are control measures to prevent foodborne						
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures								
22	OUT OUT ON/A	Proper cold holding temperatures		illness or injury.						

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date la la communi · Wir Gar **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 38 □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required designed, constructed, and used ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control □ IN □ OUT Nonfood-contact surfaces clean 56 Proper cooling methods used; adequate equipment Í IN □ OUT □N/A □ N/O 40 for temperature control **Physical Facilities** 41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure ☑ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used 42 58 □ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O ☐ IN ☐ OUT ☐N/A 43 Thermometers provided and accurate ☐ IN ☐ OUT ☐N/A Food Identification Sewage and waste water properly disposed 60 ☑ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned ☐ IN ☐ OUT Food properly labeled; original container 44 Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination ☐ IN ☐ OUT ☐N/A Insects, rodents, and animals not present/outer IN DOUT 62 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, ☐ IN ☐ OUT 46 storage & display 63 ☑ IN ☐ OUT Adequate ventilation and lighting; designated areas used ☑ IN ☐ OUT ☐N/A 47 Personal cleanliness .□·IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored .□ IN □ OUT □N/A Existing Equipment and Facilities 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative // Proper Use of Utensils □ IN □ OUT □N/A 901:3-4 OAC 50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A 66 IN OUT ON/A 3701-21 OAC 52 -□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O 53 Slash-resistant, cloth, and latex glove use **Observations and Corrective Actions** Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation Priority Level Comment JUL (LU ď П Person in Charge **Environmental Health Specialist** Licensor: 2

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page____of