									T				
Na	me of t	facility TC+	101	point finishers		heck one License Number Date 3 14 24							
Ad	dress / \f	00	10	21 51500+	City/S	State	e/Zip Code	7	21/ 1103	200			
	141) Ce	1 ITC	of street	DI	BRADFORD, OH 45308							
Lic	ense h	older		· · · · · · · · · · · · · · · · · · ·	Inspe	ctio	n Time	Trav	vel Time (Category/Descriptive			
2	Shoolan brothes ithany					-(C			30	(PINDING			
Tv	upo of Inspection (check all that apply)					-			Follow up date (if required)	Weter county days			
	ype of Inspection (check all that apply) Lightandard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance						v 🗆 Follow up		1 onow up date (il required)	Water sample date/result (if required)			
	Foodbo			☐ Complaint ☐ Pre-licensing ☐ Consultation						, ,			
				FOODBORNE ILLNESS RISK FACTO	RS AI	ND	PUBLIC HE	EAL	TH INTERVENTIONS				
М	ark de	signated	complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN:	=in d	compliance O	UT=	not in compliance N/O=not	observed N/A=not applicable			
				Compliance Status					Compliance State	IS			
		124 / 16		Supervision			Time/	Tem	perature Controlled for Safe				
				Person in charge present, demonstrates knowledge, ar	nd		DN DOU						
1		OUT		performs duties		23	□N/A □ N/O		Proper date marking and di	sposition			
2		OUT	□ N/A	Certified Food Protection Manager	990000	24	IN OUT		Time as a public health contr	rol: procedures & records			
-			CO STORY	Employee Health Management, food employees and conditional employee	S:	100	PINA D MO	May 1	Consumer Advisor				
3	□IN	□OUT .	N/A	knowledge, responsibilities and reporting	,	25	DIN DOUT	Г					
4		OUT		Proper use of restriction and exclusion	15	25	Diy/A			d for raw or undercooked foods			
5	DIN	OUT.	□ N/A	Procedures for responding to vomiting and diarrheal even	ts				Highly Susceptible Popu	ılations			
6	□IN	OUT	II N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OUT	l	Pasteurized foods used; pro	phibited foods not offered			
7		OUT.		No discharge from eyes, nose, and mouth					Chemical				
			TOTAL STREET	eventing Contamination by Hands			TON DOU	Г	- I I I I I I I I I I I I I I I I I I I				
8	ДIN	OUT	□ N/O	Hands clean and properly washed		27	DIN DOUT	1	Food additives: approved a	nd properly used			
9		OUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	d 28 IN OUT Toxic substances properly identified, stored, used				entified, stored, used			
-	<u> </u>	Поит	- N//A						onformance with Approved				
10	_ IN	OUT	⊔ N/A	Adequate handwashing facilities supplied & accessible	J. S. Const.	29	□IN □ OUT	Γ	Compliance with Reduced C specialized processes, and	Oxygen Packaging, other			
11	OIN	□OUT	CE IN THE	Approved Source Food obtained from approved source		-		-	specialized processes, and	HACCP plan			
1.1	10000	OUT				30	IN OUT		Special Requirements: Fresh	1 Juice Production			
12		□N/O		Food received at proper temperature		31	DIN DOUT	ř	Special Paguiromenta: Heat	Treatment Dispensing Freezers			
13,	DIN	DOUT		Food in good condition, safe, and unadulterated			N/A N/O		Special Requirements, fleat	Treatment Dispensing Freezers			
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32	IN OUT		Special Requirements: Custo	om Processing			
	The sales		ČZ III.	Protection from Contamination			□IN □OUT						
15	□ IN	OUT		Food separated and protected		33	□N/A □ N/O		Special Requirements: Bulk	Water Machine Criteria			
, 3		□N/O		. 332 Separated and proteoted			DIN DOUT	-	Special Requirements: Acidit	fied White Rice Proparation			
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	N/A N/O		Criteria	ned write Nice Preparation			
174	DIN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT		Critical Control Point Inspect	ion			
		Time/	Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □ OUT		Process Review				
18	□IN □N/A	□ OUT □ N/O		Proper cooking time and temperatures			Øħ/A		FIOCESS REVIEW				
19	□IN	OUT N/O		Proper reheating procedures for hot holding		37	DIN DOUT		Variance				
20	□IN □Ñ/A	OUT N/O		Proper cooling time and temperatures	Risk factors are food preparation practices and employee behavior								
21	DIN/A	OUT N/O		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	DIN	□ OUT I	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodboillness or injury.							

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

Name of Facility	Paint finishers		T	Type of Inspection	Date 3/18/24	•			
		DEACTIO			1 1 1				
Good Retail Practices as	GOOD RETAIL	Latin and seed the	Charles and the second						
Mark designated compliance status	re preventative measures to control the intro (IN, OUT, N/O, N/A) for each numbered item: If	N=in compli	patnogens, ci	hemicals, and physical object	ts into foods.	ماما			
	ood and Water	N-III GGIIIp.i	dice out-no	Utensils, Equipment and Vend	THE RESERVE AND ADDRESS OF THE PARTY OF THE	icable			
	eurized eggs used where required	54 EN	N 🗆 OUT	Food and nonfood-contact sidesigned, constructed, and u	surfaces cleanable, p	roperly			
	r and ice from approved source	55 🗆 1	N 🗆 OUT 🗖 N	Marausahina fasilitiit		d; test			
	er cooling methods used; adequate equipment mperature control	56 🗆 1	N 🗆 OUT	Nonfood-contact surfaces c	lean				
41 DINDOUT N/ADN/O Plant food properly cooked for hot holding 57 DINDOUT N/A Hot and cold water available; adequate pressure									
42 IN OUT N/A N/O Appro	oved thawing methods used	58:	N DOUT	Plumbing installed; proper l	backflow devices				
43 IN OUT DN/A Therr	mometers provided and accurate		I/A 🗆 N/O						
Food	Identification	59 🗖 1	N 🗆 OUT 🗆 NA	/A Sewage and waste water pro	perly disposed				
44 IN OUT Food	properly labeled; original container	60 🗇 1	N 🗆 OUT 🗆 N	/A Toilet facilities: properly const	tructed, supplied, clea	ned			
Prevention of	Food Contamination	61 🚨 1	N 🗆 OUT 🗆 NA	/A Garbage/refuse properly dispo	osed; facilities maintai	ned			
openi openi	ts, rodents, and animals not present/outer ngs protected		N □ OUT	Physical facilities installed, moutdoor dining areas	aintained, and clean;	dogs in			
	amination prevented during food preparation, ge & display		N D OUT	A		-			
	onal cleanliness			Adequate ventilation and light	ting; designated areas	used			
	g cloths: properly used and stored	64	N 🗆 OUT 🗆 N.	/A Existing Equipment and Faciliti	es				
	ling fruits and vegetables			Administrative					
	Use of Utensils e utensils: properly stored	65 🗆	N 🗆 OUT 🗖	#A 901:3-4 OAC					
51 B, IN OUT ON/A Utens	sils, equipment and linens: properly stored, dried,	66 11	N 🗆 OUT 🗆 N	/A 3701-21 OAC					
ACCO CONTRACTOR CONTRACTOR CONTRACTOR	e-use/single-service articles: properly stored, used								
53 N OUT N/A N/O Slash	-resistant, cloth, and latex glove use								
	Observations and C								
Mark Item No. Code Section Priority Leve	"X" in appropriate box for COS and R: COS=corre	ected on-site	e during inspec	tion R=repeat violation					
The state of the s		A	\$10		cos	R			
	1 / A a (tel		TIM	SHECTION					
		0							
	V								
						-			
						 -			
Person in Charge (Male Barre	orson in Charge Date: 3/18/24								
Environmental Health Specialist	ironmental Health Specialist Licensor: DCHD								

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page \geqslant of \geqslant

Na	ime of t	facility		0 00010	Check or				License Number		Date	
1	NIC	MAI	2	K CORP Plant A	FSC)	□ RFE		59		3/18/24	
Ac	dress	J		0.00	City/State	e/Z	Zip Code	_			0 11 01 1	
-	of	()	+6	7 DEIVE	1700	180501182 OH 45380						
Lic	cense h	older	,,,,		Inspection	on	Time	Trav	rel Time	Co	to more ID	
<	2/4 0/	210010	\	mation inclina	1	6		IIav	2 0	Cai	tegory/Descriptive	
-	SING	MAY)	Mzormas wally		1			20		VENDING	
-	,			k all that apply)				1	Follow up date (if required	i)	Water sample date/result	
	Standa			Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Revie	W	☐ Follow up				(if required)	
_	TOOGDO	JIIIC 12 00 E	Juy	a complaint at re-incertaing a consultation								
Y	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	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											
4 70	1000	THE PERIOD OF	N. T.	Compliance Status	8000		Time/	Tami	Compliance Sta	-		
361				Supervision Person in charge present, demonstrates knowledge, as	nd	T			perature Controlled for Sa	rety	Food (ICS food)	
1	-	OUT D	7	performs duties	23		TUO NIC		Proper date marking and	disp	osition	
2	□IN	OUT	N/A	Certified Food Protection Manager Employee Health	24		⊒IN □ OUT DIN/A □ N/O		Time as a public health cor	ntrol:	procedures & records	
3	□IN	□OUT ₺	N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	1000				Consumer Adviso	ory		
4		DOUT D		Proper use of restriction and exclusion	25		⊐IN □ OUT ⊒A√A		Consumer advisory provid	ded f	for raw or undercooked foods	
5		OUT O		Procedures for responding to vomiting and diarrheal even	nts			EVA	Highly Susceptible Por	pula	tions	
	4	7		Good Hygienic Practices			JIN □ OUT		Pasteurized foods used; p	probi	hitad fanda a tarri	
6		OUT DH		Proper eating, tasting, drinking, or tobacco use	26		□N/A		r asteurized 100ds used, p	וווטונ	bited loods not offered	
7	□IN	OUT D	0.0000	No discharge from eyes, nose, and mouth					Chemical			
34				eventing Contamination by Hands	27	7	JIN □ OUT	-	Food additives: approved	and	properly used	
8	<u> </u>	□ TUO □	N/O	Hands clean and properly washed			AHAL		r ood additivoo. approved	and	property used	
9		OUT		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	28 DIN DOUT Toxic substances properly identified, stored, used					tified, stored, used	
	/							Co	nformance with Approve	d Pr	rocedures	
10	□IN	OUT	N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	1	JIN □ OUT A\NE		Compliance with Reduced specialized processes, an	Oxy	/gen Packaging, other	
11	DIN	DOUT	NAME OF	Food obtained from approved source	45-96	-					The second secon	
	□IN	`□ou⊤		Food received at proper temperature	30	+	IN □ OUT IN/A □ N/O		Special Requirements: Fre	sh J	uice Production	
12	□N/A	□N/O □OUT		Food in good condition, safe, and unadulterated	31		IN □ OUT IN/A □ N/O		Special Requirements: Hea	at Tr	eatment Dispensing Freezers	
13	ПІМ	DOUT		Required records available: shellstock tags, parasite		r	JIN OUT					
14		N/O		destruction	32		3N/A □ N/O		Special Requirements: Cus	stom	Processing	
	Market P		Piev!	Protection from Contamination	33		TUO NIC		Special Requirements: Bull	k W:	ater Machine Criteria	
15	″□N/A	OUT N/O		Food separated and protected		1	1N/A N/O					
16	DHN □N/A	□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34	Ē	IN □ OUT N/A □ N/O		Special Requirements: Acid Criteria	antec	White Rice Preparation	
17	ПW	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN □OUT IN/A	ii	Critical Control Point Inspe	ction	ı	
		Time/Ter	nper	rature Controlled for Safety Food (TCS food)			JIN □ OUT		5 5			
18	□IN □N/A	OUT N/O		Proper cooking time and temperatures	36	E	IN/A		Process Review			
19	□IN	OUT N/O		Proper reheating procedures for hot holding	37		⊒tN □ OUT □N/A		Variance			
20		□ OUT □ N/O		Proper cooling time and temperatures	R	isl	k factors are	e foo	od preparation practices	s an	d employee behaviors	
21		OUT N/O		Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness.							
22	⊠ ÍN	□ OUT □N	I/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.							

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

Name of Facility MIDM ARK CORP PIGHT A	Type of Inspection Date	211	
MIDITIFY WED PLANT IT	1341KAKA 5/10/	24	
GOOD RETAIL	L PRACTICES		
Good Retail Practices are preventative measures to control the intro			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: Safe Food and Water		applic	able
38 OUT OUT N/A N/O Pasteurized eggs used where required	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanal designed, constructed, and used	ble, pro	perly
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	55 D IN DOUT N/A Warewashing facilities: installed, maintained	, used;	test
Food Temperature Control	strips		
40 IN □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control	56 N OUT Nonfood-contact surfaces clean Physical Facilities		127
41 DIN OUT NA NO Plant food properly cooked for hot holding	57 OIN OUT N/A Hot and cold water available; adequate pre	essure	
42 ► IN □ OUT □N/A □ N/O Approved thawing methods used	58 N DOUT Plumbing installed; proper backflow device	·S	
43 □ IN □ OUT □N/A Thermometers provided and accurate			
Food Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed		
44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied,	cleane	 ed
Prevention of Food Contamination	61 OUT N/A Garbage/refuse properly disposed; facilities ma	aintaine	ed
45 🔲 IN 🗆 OUT Insects, rodents, and animals not present/outer	62 IN OUT Physical facilities installed, maintained, and cl	ean; do	gs in
openings protected 46 □ IN □ OUT Contamination prevented during food preparation,	Outdoor dining areas		
storage & display 47	63 AN OUT Adequate ventilation and lighting; designated	areas u	ısed
48. IN OUT ONA NO Wiping cloths: properly used and stored	64 □ JN □ OUT □N/A Existing Equipment and Facilities		-
49 IN OUT N/A N/O Washing fruits and vegetables	Administrative		
Proper Use of Utensils		di verio	
50 IN OUT N/A N/O In-use utensils: properly stored	65 IN OUT OU		
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled	66 IN OUT ON/A 3701-21 OAC		
52 IN OUT ONA Single-use/single-service articles: properly stored, used	_		
53	Corrective Actions		4.4
Mark "X" in appropriate box for COS and R: COS=cor			
Item No. Code Section Priority Level Comment	0 100013	cos	R
SOFTER	1 () Instaction		
Person in Charge	Date: 3/15/24		
Environmental Health Specialist	Licensor: DCHD		
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL	Page Z of Z	>	

PRIORITY LEVEL: C= CRITICAL

Page _ of _

NI.		facility.					I the same Name I				
Na	ame of t	NA N C L /	and alount C	Check or			License Number	Date			
V	AIIF	111111111111111111111111111111111111111	1 coep plant C				10	3/18/24			
A	ddress	12100	DOUN	City/Stat	City/State/Zip Code						
	0	0/240	DEVCE	VC(Z	16/2011(R), OH 42380						
Li	cense h	nolder		Inspection	n Time	Tra	vel Time (Category/Descriptive			
(ree	shan b	rothers vending	b	5		30	Bodioca			
			ck all that apply)				Follow up date (if required)	Water sample date/result			
	Standa		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow	up		(if required)			
	FOOUDC	опе 🗆 зо рау	☐ Complaint ☐ Pre-licensing ☐ Consultation								
			FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC I	HEAL	TH INTERVENTIONS				
N	lark des	signated compli	ance status (IN, OUT, N/O, N/A) for each numbered it					observed N/A=not applicable			
			Compliance Status				Compliance State				
7. 1			Supervision		Tim	ne/Tem	perature Controlled for Safe				
1	DIN	□OUT □ N/A	Porson in charge present demonstrates knowledge -	nd on	ПИ ПО						
			performs duties	23	N D N/A	/0	Proper date marking and di	sposition			
2	IN	OUT 1 N/A		24			Time as a public health contr	rol: procedures & records			
11.00			Employee Health Management, food employees and conditional employee		N/A D N	/O	Consumer Advisor				
3	□IN	OUT N/A	knowledge, responsibilities and reporting			UT					
4	□IN	□OUT 🗖 N/A	Proper use of restriction and exclusion	25	DIANA		Consumer advisory provide	d for raw or undercooked foods			
5	□IN	□OUT □ N/A	FIRST TAKEN FESS AND SESS ASSESSMENT OF THE SESSIAN OF THE SESS ASSESSMENT OF THE SESSION OF THE SESS ASSESSMENT OF THE SESSION OF THE SESS ASSESSMENT OF THE SESSION OF THE SESSION OF THE SESSION OF THE SESS ASSESSMENT OF THE SESS ASSESSMENT OF THE SES	ts			Highly Susceptible Popu	ulations			
6	DIN	OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26		UT	Pasteurized foods used; pro	phibited foods not offered			
7		□ OUT □ N/O			J-171		Chemical				
		P	reventing Contamination by Hands			LIT					
8		OUT 🗆 N/O	Hands clean and properly washed	27	DN/A	01	Food additives: approved a	nd properly used			
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	ON/A	UT	Toxic substances properly id	entified, stored, used			
						Co	onformance with Approved	Procedures			
10	DIN	OUT N/A	The state of the s	29	□IN □ OI	UT	Compliance with Reduced C specialized processes, and	Oxygen Packaging, other			
11	DIN	OUT	Approved Source Food obtained from approved source			IT					
12	DIN	DOUT	Food received at proper temperature	30	AN/A ON		Special Requirements: Fresh	Juice Production			
		□N/O	Williams and the state of the s	31			Special Requirements: Heat	Treatment Dispensing Freezers			
13		OUT	Food in good condition, safe, and unadulterated		EN/A D N/		Special Requirements. Freat	Treatment Dispensing Freezers			
14	DIN DN/A	□OUT □N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Custo	om Processing			
			Protection from Contamination	00	DIN DOL	JT	0 115 1 1 1 1 1				
15		OUT	Food separated and protected	33	□N/A □ N/	0	Special Requirements: Bulk	Water Machine Criteria			
		□N/O	The state of the s			JT	Special Requirements: Acidif	ied White Rice Preparation			
16		□N/O	Food-contact surfaces: cleaned and sanitized	34	DN/A □ N/	0	Criteria	reputation			
17	OIN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU □N/A	JT	Critical Control Point Inspecti	on			
			rature Controlled for Safety Food (TCS food)	36		JT	Process Review				
18	ON/A	□ OUT □ N/O	Proper cooking time and temperatures		□N/A		T TOOGGO TKEVIEW				
19,	ΠIN	OUT N/O	Proper reheating procedures for hot holding	37	DIN DOL	JT	Variance				
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	fo	odborne illn	ess.					
22	PIN	□ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.							

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

Nan	ne of Facility	corp plant	(1	Type of Inspection	Date 7 7	1	
	MIPHITIST.	(0)20 10 (01.1)			STANDANCA	13/10/6	7	
		GOOD	D RETAIL PRAG	CTICES			19.77	
	Good Retail Practi	ices are preventative measures to conti	trol the introduction	n of pathogens, o	chemicals, and physical	objects into foods.		
Ma	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numb	bered item: IN=in co	mpliance OUT=no	ot in compliance N/O=no	t observed N/A=not ap	plica	ble
		Safe Food and Water			Utensils, Equipment an			
38	□ IN □ OUT □ N/A □ N/O		54	OUT OUT	designed, constructed	4.		
39	□ IN □ OUT ♣☐N/A	Water and ice from approved source	55	□ IN □ OUT □N	Warewashing facilitie strips	s: installed, maintained, u	sed;	test
40	□ IN □ OUT ØN/A □ N/O	Proper cooling methods used; adequate effor temperature control	Nonfood-contact surf Physical Facilit					
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	g 57	DHN D OUT DN		available; adequate press	ure	
42		Approved thawing methods used	58	JAIN □OUT	Plumbing installed; p	proper backflow devices		
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O				
		Food Identification	59	A D TUO D NITE	N/A Sewage and waste wa	ater properly disposed		
44	Д±И □ ОИТ	Food properly labeled; original container	60	AL TOOL OH	N/A Toilet facilities: proper	ly constructed, supplied, cl	eane	d
	Preven	ntion of Food Contamination	61	D-M C OUT CM	N/A Garbage/refuse proper	ly disposed; facilities main	taine	d
45	OUT OUT	Insects, rodents, and animals not present/or openings protected		□ IN □ OUT □N/A □ N/O	Physical facilities insta outdoor dining areas	alled, maintained, and clea	n; dog	gs in
46	□-fŃ □ OUT	Contamination prevented during food prepa storage & display	aration, 63		Adequate ventilation a	and lighting; designated are	eas us	sed
47		Personal cleanliness Wiping cloths: properly used and stored	64	IN DOUT D				
49	□ IN □ OUT □ N/O	Washing fruits and vegetables				an of secondarian second		
		Proper Use of Utensils			Administrativ	е		
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	IN OUT ON	N/A 901:3-4 OAC			
51	OUT ON/A	Utensils, equipment and linens: properly sto handled	ored, dried, 66	OUT ON	N/A 3701-21 OAC			
52		Single-use/single-service articles: properly s	stored, used					
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use	ns and Corre	ctive Action				
700		Mark "X" in appropriate box for COS and						
Iten	No. Code Section Prior	rity Level Comment	. 1				cos	R
		SALSAG	P) (MILIAN			
		2017 31001	TOP O		specify			
			0		, ,			
Per	son in Charge	ner.			Date: 3/2	9/24		
Env	ironmental Health Specialist			Licensor:	DCHD			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page A of

					,					
Na	me of facility	- 1	Check on		_	License Number	Date 1 1 1			
0	reenville?	ech. Main breathroom	FSO	□RF	Е	22	3/18/24			
Ac	Idress	- /	City/State	Zip Code	9	- : /	1 0 1 0			
	5755	st et 571	(OK	LORDONULUE LOH 4533/						
Lic	cense holder		Inspectio	n Time	Tra	vel Time	Category/Descriptive			
4	N. MIMIN	how HAR I PINTER	15	<	110	20	1 P (AT) 210 C			
-	Meeriali	erones with	7				WHOME			
_	pe of Inspection (che Standard Critica	eck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Review	v □ Follo	w up	Follow up date (if required)	Water sample date/result (if required)			
150		□ Complaint □ Pre-licensing □ Consultation	nee reviev	V LITOIIO	w up		(ii required)			
1.00		FOODBORNE ILLNESS RISK FACTO								
M	ark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN =in	complianc	e OUT=	not in compliance N/O=not	observed N/A=not applicable			
		Compliance Status				Compliance Stat	us			
		Supervision		1	Time/Ten	perature Controlled for Safe	NO. 1			
1	MIN DOUT DW	Person in charge present, demonstrates knowledge, ar	nd oo	DIN D	OUT					
- 10		performs duties	23		N/O	Proper date marking and d	Isposition			
2	OUT OUT		24	DIN D		Time as a public health conf	trol: procedures & records			
		Employee Health		DN/A D	N/O					
3	DIN DOUT NI	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			Consumer Adviso	ry			
4	DIN DOUT-D'N/		25	BIN D	OUT	Consumer advisory provide	ed for raw or undercooked foods			
5	DIN DOUT DIN//		ts			Highly Susceptible Pop	ulations			
		Good Hygienic Practices		OIN O	OUT					
6	DIN DOUT NO		26	PM/A		Pasteurized foods used; pr	onibited foods not offered			
7	OIN OUT ON					Chemical				
		Preventing Contamination by Hands	27		OUT	Food additives: approved a	and properly used			
8	DOUT DN/	Hands clean and properly washed		□N/A		1 ood additivos. approved to	and properly used			
	OIN OUT	No hard hard and a district for different fo	/ed 28	DIN D	OUT	Toxic substances properly id	dentified stored wood			
9		No bare hand contact with ready-to-eat foods or approxalternate method properly followed	/ed 20	□ N/A	-100-	Toxic substances properly it	renuned, stored, used			
					С	onformance with Approved	Procedures			
10	DIN DOUT DN/		29		OUT	Compliance with Reduced	Oxygen Packaging, other			
11	DIN DOUT	Approved Source Food obtained from approved source		DN/A	OUT	specialized processes, and	HACCP plan			
	DIN DOUT	· ·	30	N/A	OUT N/O	Special Requirements: Fres	h Juice Production			
12	□N/A □N/O	Food received at proper temperature	31		OUT	Consist Description	(T.)) = (
13	TUO AIL	Food in good condition, safe, and unadulterated	31	□IN □ □N/A □	N/O	Special Requirements: Hear	t Treatment Dispensing Freezers			
14	DIM DOUT	Required records available: shellstock tags, parasite	32			Special Requirements: Cust	rom Processing			
12.05	ØN/A □ N/O	destruction		D-N/A						
	ON OUT	Protection from Contamination	33			Special Requirements: Bulk	Water Machine Criteria			
15		Food separated and protected		JEIN/A LI	14/0					
40	OUT OUT	Fred and a few days and a law in the	34	DIN D	OUT	Special Requirements: Acid	ified White Rice Preparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		N/A L	N/O	Criteria				
17	ри □оит	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		OUT	Critical Control Point Inspec	tion			
	Time/Temp	erature Controlled for Safety Food (TCS food)			OUT					
40	□IN □ OUT		36		001	Process Review				
18	EN/A N/O	Proper cooking time and temperatures		DIN D	OUT					
40	□IN □ OUT	Dropper repositing precedures for bot helding	37	N/A	001	Variance				
19	N/A □ N/O	Proper reheating procedures for hot holding		1		!				
20	□IN □ OUT	Proper cooling time and temperatures		-l. ft	2					
	ØN/A □ N/O	,	th:	at are ide	ntified a	ood preparation practices as the most significant cor	and employee behaviors			
21	DIN D OUT	Proper hot holding temperatures		odborne i		oigiiilloant coi	named and the state of the stat			
	M/A □ N/O		Рі	ıblic hea	lth inte	rventions are control me	asures to prevent foodborne			
22	M D OUT DN/A	Proper cold holding temperatures	illr	ness or in	jury.		action to bievelit inompoine			
	/	The state of the s								

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

Greenville tech meachroom **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 DIN OUT designed, constructed, and used ☐ IN ☐ OUT ☐ N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control IN DOUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ☐ IN ☐ OUT ☐M/A ☐ N/O for temperature control Physical Facilities □ IN □ OUT □N/A □ N/O ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure 41 Plant food properly cooked for hot holding ☐ IN ☐ OUT ZIN/A ☐ N/O Approved thawing methods used 58-BIN DOUT 42 Plumbing installed; proper backflow devices □N/A □ N/O 43 □ AN □ OUT □ N/A Thermometers provided and accurate 59 IN OUT N/A Food Identification Sewage and waste water properly disposed ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned N 🗆 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 Physical facilities installed, maintained, and clean; dogs in TUO 🗆 NL IN OUT 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, ☐ IN ☐ OUT 46 storage & display DIN DOUT Adequate ventilation and lighting; designated areas used 47 ☐ IN ☐ OUT ☐N/A Personal cleanliness ☐ IN ☐ OUT ☐HA/A ☐ N/O 48 Wiping cloths: properly used and stored □N □ 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 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, □IN □ OUT □N/A 51 ☑IN ☐ OUT ☐N/A 3701-21 OAC handled □IN □ OUT □N/A Single-use/single-service articles: properly stored, used 52 □ /N □ OUT □N/A □ N/O 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 Item No. Code Section | Priority Level | Comment cos R Person in Charge **Environmental Health Specialist** Licensor:

PRIORITY LEVEL: C= CRITICAL NC= I

NC= NON-CRITICAL

Page 2 of 2

Na	me of facility	01004 01000	Check or			License Number	Date	
6	reenville -	tech production	DFSC	□RFE		25	3/18/24	
Ac	Idress		City/Stat	e/Zip Code		. /		
	5755SH P	£ 571	Carl	anoill	0	OH 453	2	
Lic	cense holder		Inspection	on Time	Trav	vel Time	Category/Descriptive	
1	100/00	brothers vending	11	C	11.61.	2 _	c lant incl	
_	breery !		4		L	50	veribility	
	pe of Inspection (chec Standard ☐ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nco Povio	w D Follow u		Follow up date (if required)) Water sample date/result (if required)	
		☐ Complaint ☐ Pre-licensing ☐ Consultation	ince ivene	w 🗀 Follow u	ib		(ii required)	
	•							
		FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC H	IEAL	TH INTERVENTIONS		
M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN =in	compliance C	OUT=r	not in compliance N/O=no	t observed N/A=not applicable	
		Compliance Status				Compliance Star	tus	
A P		Supervision		Time	e/Tem	perature Controlled for Saf		
4	DHO DOUT DAVA	Person in charge present demonstrates knowledge as	nd	TIN DOL				
1	OUT ON/A	performs duties	23	N/A □ N/	0	Proper date marking and o	disposition	
2	OUT N/A		24	DIN DOL	JT	Time as a public health con	itrol: procedures & records	
4		Employee Health	16740		0			
3	DIN DOUT NA	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		-	Consumer Adviso	ry	
4	□IN □OUT □ N/A		25	□IN □ OL	JI	Consumer advisory provid	ed for raw or undercooked foods	
5	DIN DOUT TN/A		nts	MARINE DE	APPEN A	Highly Susceptible Pop	pulations	
		Good Hygienic Practices		DIN DOL	JT	•		
6	ON ONT NO		26	A/A		Pasteurized loods used, p	rohibited foods not offered	
7	OUT DAVO					Chemical		
		reventing Contamination by Hands	27	, DIN DOL	JT	Food additives: approved	and properly used	
8	DN DOUT DN/O	Hands clean and properly washed		DA/A		rood additives, approved	and property used	
9	OUT OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	N/A OL	JT	Toxic substances properly i	dentified, stored, used	
					Co	informance with Approved	Procedures	
10	DIN DOUT DN/A		29	DIN DOL	JT	Compliance with Reduced	Oxygen Packaging, other	
11	DIN DOUT	Approved Source Food obtained from approved source		JN/A	IT.	specialized processes, and	1 HACCP plan	
11	DIN DOUT		30			Special Requirements: Fres	sh Juice Production	
12	□N/A □N/O	Food received at proper temperature			JT	0		
13.	DIN DOUT	Food in good condition, safe, and unadulterated	31	PN/A D N/C		Special Requirements: Hea	at Treatment Dispensing Freezers	
14	DIN DOUT	Required records available: shellstock tags, parasite destruction	32	DIN DOU		Special Requirements: Cus	tom Processing	
		Protection from Contamination	33	□IN □OU		Special Requirements: Bulk	Water Machine Critoria	
15	IN □OUT □N/A □N/O	Food separated and protected				-	dified White Rice Preparation	
16	ĎÌN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	DN/A DN/C		Criteria	miled Writte Rice Preparation	
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOU	JT	Critical Control Point Inspec	otion	
	Time/Tempe	erature Controlled for Safety Food (TCS food)	36	DIN DOU	JT	Process Review		
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		DIN OU	JT			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	N/A		Variance		
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors	are fo	od preparation practices	and employee behaviors	
21	DN/A D N/O	Proper hot holding temperatures	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 foodbor illness or injury.					

Name of Facility Concentralle tech production	Type of Inspection Standard 3/18/24							
Total pactarion	5/16/29							
	AIL PRACTICES							
Good Retail Practices are preventative measures to control the	introduction of pathogens, chemicals, and physical objects into foods.							
Safe Food and Water	m: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable							
38 IN OUT N/A N/O Pasteurized eggs used where required	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
39 ☐ IN ☐ OUT ✓ N/A Water and ice from approved source	Warewashing facilities: installed, maintained, used, back							
Food Temperature Control strips								
40 IN OUT N/A N/O Proper cooling methods used; adequate equipme for temperature control	nt 56 ☐ N ☐ OUT Nonfood-contact surfaces clean Physical Facilities							
41 ☐ IN ☐ OUT N/A ☐ N/O Plant food properly cooked for hot holding	57 DHN DOUT N/A Hot and cold water available; adequate pressure							
42 IN OUT N/A N/O Approved thawing methods used	58 ☐ N ☐ OUT Plumbing installed; proper backflow devices							
43 □ IN □ OUT □ H/TA Thermometers provided and accurate								
Food Identification	59 I IN OUT N/A Sewage and waste water properly disposed							
44 IN OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned							
Prevention of Food Contamination	61 61 N OUT N/A Garbage/refuse properly disposed; facilities maintained							
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas							
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display								
47 □ IN □ OUZ □N/A Personal cleanliness 48 □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored	63 Adequate ventilation and lighting; designated areas used							
48 □ IN □ OUT □ N/A □ N/O Wiping cloths: properly used and stored 49 □ IN □ OUT □ N/A □ N/O Washing fruits and vegetables	64 N OUT N/A Existing Equipment and Facilities							
Proper Use of Utensils	Administrative							
50 DHN DOUT DN/A N/O In-use utensils: properly stored	65 IN OUT-TIN/A 901:3-4 OAC							
51 ☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, drie handled	d, 66 ₽4N □ OUT □N/A 3701-21 OAC							
52 □ N □ OUT □ N/A Single-use/single-service articles: properly stored, use	sed							
53								
Mark "X" in appropriate box for COS and R: COS	d Corrective Actions -corrected on-site during inspection R=repeat violation							
Item No. Code Section Priority Level Comment	COS R							
SALSORE								
W) 1 3 PO COLO	P) O II IS EGIOV							
Person in Charge	Date: 3/18/24							
Environmental Health Specialist	Licensor: DCHO							

PRIORITY LEVEL: C= CRITICAL

NC= NON-CRITICAL

Page 2 of 2

Adda S S S S S S S S S S S S S S S S S S	me of facility Cenuille dress	tech Shippins	Check or		License Number	Date			
Licc S Type S B B B B B B B B B B B B B B B B B B	dress			□RFE	3/18/24				
Typ.			City/Stat	e/Zip Code	ν				
Typ.	5755 St	- Rt 571	Corpornuiue, OH US33/						
Ma	ense holder	. 17	Inspection	on Time	Travel Time	Category/Descriptive			
Ma	rechain	proffers unping	2	15	50	vending			
□ F	pe of Inspection (chec				Follow up date (if require	,			
Ma		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w □ Follow up		(if required)			
	☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation								
	FOODBORNE WILNESS DISK FLOTORS AND DIVING WELL TO THE PROPERTY OF THE PROPERTY								
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN =in	compliance O	UT=not in compliance N/O=r	not observed N/A=not applicable			
		Compliance Status			Compliance St				
,		Supervision		Time/	Temperature Controlled for S	afety Food (TCS food)			
		Person in charge present, demonstrates knowledge, as	d	DIN DOU		7 1000 (1000)			
1	OUT N/A	performs duties	23	N/A N/O	Proper date marking and	d disposition			
2	OUT N/A	Certified Food Protection Manager	24	DIN DOU	Lime as a public health or	ontrol: procedures & records			
		Employee Health	2	N/A D N/O	do a pablio ficaliti di				
3	□IN □OUT □•N/A	Management, food employees and conditional employee	s; <u> </u>		Consumer Advis	sory			
3	LIN LIGHT LINIA	knowledge, responsibilities and reporting	25	DIN DOU	Consumer advisory prov	ided for raw or undercooked foods			
4	□IN □OUT 4 N/A	Proper use of restriction and exclusion		DŅ/A	Consumer advisory prov	ided for raw of undercooked foods			
5	□IN □OUT □N/A	Procedures for responding to vomiting and diarrheal even	S		Highly Susceptible Po	opulations			
MA		Good Hygienic Practices	480	□IN □ OU	Pastaurized foods used:	prohibited foods not offered			
6	OIN OUT ANO	Proper eating, tasting, drinking, or tobacco use	26	EN/A	r asteurized 100ds used,	profibited foods not offered			
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth			Chemical				
	P	reventing Contamination by Hands		DIN DOU	ř				
8	□IN □ OUT □ N/O	Hands clean and properly washed	27	Ø-N/A	Food additives: approved	d and properly used			
9	DAN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ed 28	N/A OUT	l oxic substances properly				
					Conformance with Approv	ed Procedures			
10	OIN OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	□IN □OUT	Compliance with Reduce specialized processes, a	d Oxygen Packaging, other and HACCP plan			
11	DIN DOUT	Food obtained from approved source	20	DIN DOUT	. Caraial Bandananta E	L. E. S. D.			
12	DIN DOUT	Food received at proper temperature	30	N/A N/O	Special Requirements: Fr	esh Juice Production			
13	□N/A □M/O □HN □ OUT	Food in good condition, safe, and unadulterated	31		Special Requirements: H	eat Treatment Dispensing Freezers			
	DIN DOUT	Required records available: shellstock tags, parasite	$\dashv \vdash$	דעסם אום	.				
14	M/A N/O	destruction	32	N/A N/O	Special Requirements: C	ustom Processing			
		Protection from Contamination		DIN DOUT					
15	□IN □OUT ÔN/A □N/O	Food separated and protected	33	□N/A □ N/O		ulk Water Machine Criteria			
16	DIN OUT	Food-contact surfaces: cleaned and sanitized	34	□IN □OUT □N/A □ N/O	Special Requirements: Ad Criteria	cidified White Rice Preparation			
	□N/A □N/O □IN □OUT	Proper disposition of returned, previously served,	35	DIN DOUT	Critical Control Point Insp	oction			
		reconditioned, and unsafe food		□ N/A	Officer Control Forti Insp	ection			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□IN □OUT	Process Review				
18	DN/A D N/O	Proper cooking time and temperatures		DIN DOUT					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37 PN/A Variance						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors a	re food preparation practice	es and employee behaviors			
711	□IN □ OUT -□N/A □ N/O	Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness.						
22	OUT N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.					

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

Name of Facility	Ice tech shipping		Type of Inspection	Date 3/18/24						
Ø1	V		o - n conca	110/0/						
	GOOD RETAIL									
	es are preventative measures to control the introdatus (IN, OUT, N/O, N/A) for each numbered item: IN									
	afe Food and Water	-in compliance OUT	Utensils, Equipment and Vend							
	Pasteurized eggs used where required	54 IN OUT		surfaces cleanable, properly						
39 IN OUT DN/A	Water and ice from approved source	55 IN OUT	Warewashing facilities: insta							
Foo	d Temperature Control	56 □ IN □ OUT	strips							
40 OUT ON/A O N/O	Proper cooling methods used; adequate equipment for temperature control	56 1111 11 001	Nonfood-contact surfaces c Physical Facilities	lean						
41 OUT N/A N/O Plant food properly cooked for hot holding 57 N OUT N/A Hot and cold water available; adequate pressu										
42 - IN OUT ON/A N/O	Approved thawing methods used	58 ⊸IN □OUT	Plumbing installed; proper	backflow devices						
43 IN OUT ON/A	Thermometers provided and accurate	□N/A □ N/O								
	Food Identification	59 MIN OUT D		,						
44 DAN DOUT	Food properly labeled; original container	60 TN OUT								
	ion of Food Contamination	61 MIN OUT]N/A Garbage/refuse properly dispo	osed; facilities maintained						
45 LAN LI 001	Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, m outdoor dining areas	aintained, and clean; dogs in						
46 EIN LI 001	Contamination prevented during food preparation, storage & display	63 OUT	Adequate ventilation and ligh	tings designated areas would						
	Personal cleanliness									
	Wiping cloths: properly used and stored Washing fruits and vegetables	64 DHN D OUT D	N/A Existing Equipment and Faciliti	es						
	roper Use of Utensils		Administrative							
	In-use utensils: properly stored	65 IN OUT	IN/A 901:3-4 OAC							
51 DIN DOUT DN/A	Utensils, equipment and linens: properly stored, dried, handled	66 ON OUT C	IN/A 3701-21 OAC							
	Single-use/single-service articles: properly stored, used									
53 N OUT N/A N/O	Slash-resistant, cloth, and latex glove use									
	Observations and C									
Item No. Code Section Priority	Mark "X" in appropriate box for COS and R: COS=corre y Level Comment	ected on-site during insp	ection R=repeat violation	COS R						
	Carlow Carlow	0 1100	0001200							
	SURISTOCAUN	0	ALCTO I							
	1									
				. 0 0						
Person in Charge	~		Date: 3/18/2	4						
Environmental Health Specialist	Ci ni	Licensor:	DCHD							

PRIORITY LEVEL: C= CRITICAL

NC= NON-CRITICAL

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_												
Na	me of f	facility			Check				License Number	Date /		
(1CP	mod	0	technology.		SO	/F	RFE	323	3/18/24		
Ad	dress	10.11		1 3211/12 (0) 3/	City/St	City/State/Zip Code						
	57	55	5	2+ S7/	6	Cercenvice, OH 45331						
Lic	ense h	older			Inspection Time Tra			Tr	ravel Time C	Category/Descriptive		
<	shec	ena	<u> </u>	brothers lending	4	45'			30	CIS		
	ype of Inspection (check all that apply)								Water sample date/result			
	✓Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variar I Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation						□Fc	llow up		(if required)		
_	, oodbe	JIII0 11 0	oo Day	E complaint E i to hoorising E consultation								
65	4 (4)			FOODBORNE ILLNESS RISK FACTOR	RS AN	ID	PUBL	IC HEA	LTH INTERVENTIONS			
M	ark des	signated	complia	ance status (IN, OUT, N/O, N/A) for each numbered it						observed N/A-not applicable		
	ark do	orgridiou	oompile	Compliance Status			отгрпа	1100 001	Compliance State			
				Supervision				Time/Te	emperature Controlled for Safe	ty Food (TCS food)		
1	ØÑ	OUT	□ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23		OUT N/O	Proper date marking and di	sposition		
2	□IN	OUT	□ N/A	Certified Food Protection Manager Employee Health		24	DIN N/A	□ OUT □ N/O	Time as a public health contr	ol: procedures & records		
				Management, food employees and conditional employee	S.		22XIJ IV		Consumer Advisor	V		
3		OUT OUT		knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	DIN DN/A	□ OUT		d for raw or undercooked foods		
5		OUT		Procedures for responding to vomiting and diarrheal even	te				Highly Susceptible Popu	Ilotiana		
3				Good Hygienic Practices			ПІМ	OUT				
6	□IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use		26	EN/A		Pasteurized foods used; pro	ohibited foods not offered		
7	□IN	□ OUT	N/O	No discharge from eyes, nose, and mouth					Chemical	2000年第3日 2000年 200 日		
	161		Pr	eventing Contamination by Hands			□IN	□ OUT				
8	□N	□ OUT	□ N/O	Hands clean and properly washed		27	ON/A		Food additives: approved a	nd properly used		
9		OUT		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			Zn/A	OUT	Toxic substances properly id	entified, stored, used		
	/	S-5		15-17-7					Conformance with Approved	Procedures		
10	DIN	OUT	□ N/A	Adequate handwashing facilities supplied & accessible		29		□ OUT	Compliance with Reduced C			
	_/			Approved Source			Z N/A		specialized processes, and	HACCP plan		
11	DIN	OUT		Food obtained from approved source		30	PIN.	□ OUT □ N/O	Special Requirements: Fresh	1 Juice Production		
12		DUT N/O		Food received at proper temperature			-					
13	DÍN	OUT		Food in good condition, safe, and unadulterated		31	□ N/A	OUT N/O	Special Requirements: Heat	Treatment Dispensing Freezers		
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32		□ OUT □ N/O	Special Requirements: Custo	om Processing		
Date:	Miles.		R 5 2 R	Protection from Contamination				OUT				
15		OUT		Food separated and protected		33	□N/A	□ N/O	Special Requirements: Bulk	Water Machine Criteria		
16	DIN	OUT		Food-contact surfaces: cleaned and sanitized		34		□ OUT □ N/O	Special Requirements: Acidit Criteria	fied White Rice Preparation		
17	1	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □N/A	□ OUT	Critical Control Point Inspect	ion		
		Time	/Tempe	rature Controlled for Safety Food (TCS food)			□IN	OUT				
18	□IN □N/A	OUT N/O		Proper cooking time and temperatures		36 	□N/A		Process Review			
19	□IN	OUT		Proper reheating procedures for hot holding		37	B _{N/A}	OUT	Variance			
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		foc	dborn	e illness	•	~		
22	MIN	□ OUT	□N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborn illness or injury.							

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

Type of Inspection

Date /

	GREET OIL	2 teenrology		57	$\alpha \alpha \alpha \beta \beta$	24			
20v =		GOOD RETAIL	DDA	CTICES			11820		
	Good Potail Practi								
M	ark designated compliance	ices are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: II	uuciio √ =in c	ompliance OUT =not in	nicals, and physical objects into foods. n compliance N/O=not observed N/A=not	applica	able		
		Safe Food and Water			tensils, Equipment and Vending				
38	OIN OUT DAYA ON/O	Pasteurized eggs used where required	54	☐IN □ OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ıble, pro	perly		
39	□ IN □ OUT □•••/A	Water and ice from approved source od Temperature Control	55	□ IN □ OUT ØN/A	Warewashing facilities: installed, maintained strips	d, used;	test		
40	AIN OUT ON/A N/O	Proper cooling methods used; adequate equipment for temperature control	56	DUN DOUT	Nonfood-contact surfaces clean Physical Facilities	1-11-15			
41	IN OUT ON/A ON/O	Plant food properly cooked for hot holding	57	Drin □ OUT □N/A	Hot and cold water available; adequate pro	essure			
42	IN OUT N/A N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow device	es			
43	☑ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A □ N/O					
14		Food Identification	59	IN □ OUT □N/A	Sewage and waste water properly disposed				
44	☐ IN ☐ OUT	Food properly labeled; original container	60	₽ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied	, cleane	ed		
	Preven	tion of Food Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities m	aintaine	ed		
45	☑ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	62	O IN O OUT	Physical facilities installed, maintained, and c outdoor dining areas	lean; do	gs in		
46	OUT OUT	storage & display	63	□N □ OUT	Adagusta visatilation and linking in the				
47	DIN OUT N/A N/O	Personal cleanliness Wiping cloths: properly used and stored	64		Adequate ventilation and lighting; designated Existing Equipment and Facilities	areas u	isea 		
49		Washing fruits and vegetables	04	LIN LI OUT LIN/A					
		Proper Use of Utensils			Administrative				
50		In-use utensils: properly stored	65	OUT ON/A	901:3-4 OAC				
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT ■N/A	//A 3701-21 OAC				
52	□ OUT □N/A	Single-use/single-service articles: properly stored, used							
53	OUT ON/A ON/O	Slash-resistant, cloth, and latex glove use							
		Observations and C Mark "X" in appropriate box for COS and R: COS=corr			R=repeat violation				
Iten	No. Code Section Priori	ty Level Comment	A			cos	R		
		SOUSCOCKON	(1)	in Of Co	+11/1				
		De l'Astronomica de la companya della companya della companya de la companya della companya dell		1110	7110				
				· ·					
	son in Charge Alelala				Date: 3/18/24				
Env	ironmental Health Specialist	Coni		Licensor:	OCHD '				

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Name of Facility

Page ___of____

The state of the s						heck one			License Number	Date			
6	MPQ.	nu	100	technology INC.	LIFS	FSO DAFE 244 3/18/2							
Address						ty/State/Zip Code							
(57	SS	5+	Pt 571	6071	nineamorca, OH 45331							
							Time	Trav	vel Time	Ci	ategory/Descriptive		
Sheehan brothers renting							<		30		0 ((
Tv	no of l	nanasti	n (abaa	k all that apply)		ι)						
	Standa			ok all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Revi	iew	□ Follow		Follow up date (if require	d)	Water sample date/result (if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation								- I			(
	FOCODODUE IL AUGO DIOVENIONE												
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										bserved N/A=not applicable			
				Compliance Status					Compliance St	atus	3		
	47.5			Supervision			Tin	ne/Tem	perature Controlled for S	afety	Food (TCS food)		
1	□IN	OUT	□-N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2				Proper date marking and	dis	position		
2	□IN	OUT	□ N/A	Certified Food Protection Manager		24 .		DUT	Time as a public health or	ontro	li passadinas 0		
SA JE				Employee Health		24	□N/A □ N	V/O	Time as a public health co	סווווכ	i. procedures & records		
3	□IN	□out	N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;				Consumer Advis	sory			
4		DOUT	-	Proper use of restriction and exclusion	2	25	□IN □ C ■N/A	DUT	Consumer advisory prov	ided	for raw or undercooked foods		
5		OUT		Procedures for responding to vomiting and diarrheal ever	nts	15.00			Highly Susceptible Populations				
				Good Hygienic Practices	NEW P			DUT					
6	□IN		DN/O		2	26	□N/A		Pasteurized foods used;	pror	nibited foods not offered		
7	□IN	OUT		No discharge from eyes, nose, and mouth					Chemical				
				eventing Contamination by Hands		// [HN DC	DUT	Food additives: approved	d and	d properly used		
8	DIM	□ OUT	□ N/O	Hands clean and properly washed			□ N/A		and proporty dood				
9		OUT		No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved 2	78 1	DIN DC	DUT	Toxic substances properly	y ider	ntified, stored, used		
								Co	onformance with Approv				
10	LIN	OUT	∐ N/A	Adequate handwashing facilities supplied & accessible	2	20 I	□IN □O □•N/A	DUT	Compliance with Reduce specialized processes, a	d Ox	rygen Packaging, other		
11	ПІМ	OUT		Approved Source Food obtained from approved source		-1		NUT:	specialized processes, a	nu n	IACCP plan		
		OUT			3		N/A D N		Special Requirements: Fr	esh	Juice Production		
12	□N/A	□N/O		Food received at proper temperature		31		DUT	Cassial Description	T	1.00		
13	□IN'	OUT		Food in good condition, safe, and unadulterated			DN/A DN	1/0	Special Requirements, ne	eat 1	reatment Dispensing Freezers		
14	DIN	OUT		Required records available: shellstock tags, parasite	3	32 I			Special Requirements: Co	ustor	n Processina		
				Protection from Contamination	V-11-11-11-11-11-11-11-11-11-11-11-11-11								
	PIN	OUT		Total Contamination	3		□IN □O ■N/A □ N		Special Requirements: Bu	ılk W	ater Machine Criteria		
15		□N/O		Food separated and protected									
16		OUT		Food-contact surfaces: cleaned and sanitized	3	34	□IN □O	I/O	Special Requirements: Ad Criteria	idifie	ed White Rice Preparation		
17	- E HN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	3		□IN □O EN/A	UT	Critical Control Point Insp	ectio	n		
		Time	/Tempe	rature Controlled for Safety Food (TCS food)	3	6		UT	Process Review				
18	DIN	□ OUT		Proper cooking time and temperatures	3	•	□ N/A		Process Neview				
		□ N/O			3		□IN □O ■N/A	UT	Variance				
19		□ N/O		Proper reheating procedures for hot holding		1			L				
20		OUT		Proper cooling time and temperatures		Ris	k factors	are fo	od preparation practice	es ar	nd employee behaviors		
21		OUT		Proper hot holding temperatures	1	foo	dborne illr	ness.	s the most significant c		The second secon		
22	ZIN	□ OUT	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodbor illness or injury.							

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

Name of Facility	enc	1/6	e rechnology	inc	9.	Туре	e of Inspection and Date and S	(8/2	24			
		Victoria de	GOOD RETA	I DDA	CTICES							
Good Reta	ail Practi	ces are p	reventative measures to control the in		CANBO & Market I I I I I	s cher	micals, and physical objects into food	c				
			OUT, N/O, N/A) for each numbered item						able			
A CONTRACTOR			and Water				tensils, Equipment and Vending	от аррио	Sep. M			
38 IN OUT DW	A 🗆 N/O	Pasteuriz	zed eggs used where required	54	₽ N □ OUT		Food and nonfood-contact surfaces cleadesigned, constructed, and used	nable, pro	operly			
39 IN OUT, IN	CHILD AND E		nd ice from approved source	55		ÍN/A	Warewashing facilities: installed, maintair strips	ned, used;	test			
40 IN OUT N//	A N/O		ooling methods used; adequate equipment erature control	56	56 DIN OUT Nonfood-contact surfaces clean Physical Facilities							
41 IN OUT N/A	A 🗆 N/O		d properly cooked for hot holding	57	57 ☑N ☐ OUT ☐N/A Hot and cold water available; adequate pressu							
42 IN OUT N/A	A 🗆 N/O	Approved	d thawing methods used	58	TUO UNT		Plumbing installed; proper backflow dev	vices				
43 IN OUT N/A	A	Thermon	neters provided and accurate	7 L	□N/A□N/O							
		Food Ide	entification	59	DIN OUT	□N/A	Sewage and waste water properly dispose	d				
44 JIN 🗆 OUT		Food pro	perly labeled; original container	60	IN OUT		Toilet facilities: properly constructed, suppl	ed, cleaned				
	Preven		od Contamination	61	DIN DOUT	□N/A	Garbage/refuse properly disposed; facilities	maintaine	ed			
45 ' N O OUT		openings	protected	62	N/A N/O	c	Physical facilities installed, maintained, and outdoor dining areas	d clean; do	ogs in			
46 JIN 🗆 OUT		storage &	nation prevented during food preparation, display	63			Adequate ventilation and lighting; designat					
47 IN OUT N//			cleanliness		/		, , , , , , , , , , , , , , , , , , , ,	areas t	usea			
48			loths: properly used and stored fruits and vegetables	64	M IN OUT	□N/A	Existing Equipment and Facilities					
49 111 001 111/			e of Utensils				Administrative	(2 m				
50 IN OUT N/A			ensils: properly stored	65	OUT OUT	□N/A	901:3-4 OAC					
51 ☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled				66		₽ N/A	3701-21 OAC					
52 HN OUT ON	4		e/single-service articles: properly stored, use	d					-			
53 N OUT N/A	N/O	Slash-res	sistant, cloth, and latex glove use									
		14 1 850	Observations and									
Item No. Code Section	n Priori	ity Level	in appropriate box for COS and R: COS=c Comment	orrected	on-site during in	spection	R=repeat violation	cos	R			
			2 21 2 ((())	Λ.	7	1	00012010					
			SOLTISTALAD	MU	0) (10	(CETO)					
	_											
Person in Charge	1						Date: /					
106 731	lem						3/18/24					
Environmental Health S	pecialist	C	-Ni		Licenso	or:	DCHD					

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

Name of facility Che									License Number	se Number Date			
M	11	MA	Run	CORP building 5	□ FSO	1FSO DARFE 034 $3/18/2$					3/18/24		
Ac	dress				City/State	ity/State/Zip Code							
<	75	5	St	RA 571	1)4	IRRSCOMES AL USZZI							
Lic	ense h	older		2 3 1	Inspectio	pection Time Travel Time Category/Descripti							
	1 0	1100	10	loop x HOOS I PINNIA	/1	_		· · · ·	2×	Cai	CIS		
	SINE	en	101	DRONDES OF MIT	4	5)		30				
	pe of I Standa			ck all that apply)	Б		- ·		Follow up date (if required	1)	Water sample date/result		
1				Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Reviev	W	□ Follow up				(if required)		
_		,,,,,	oo Day	2 complaint 2 1 to hoomsing 2 conductation									
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
М	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										The applicable			
	10 10			Supervision		V81.	Timo/	Tomr	perature Controlled for Sa		Food (TOC 51)		
				Person in charge present, demonstrates knowledge, ar	nd l	T	דעס 🗆 אול		berature controlled for Sa	lety	rood (1CS 100d)		
1		OUT		performs duties	23	` []N/A □ N/O	1	Proper date marking and	disp	osition		
2		OUT	LLN/A	Certified Food Protection Manager Employee Health	24	5	TUO NI[] N/A N/O	Γ	Time as a public health cor	ntrol:	procedures & records		
1060				Management, food employees and conditional employee			11/A LI 11/O		Consumer Adviso	on			
3		OUT		knowledge, responsibilities and reporting	25	0	TUO 🗆 NI	г		22.	for raw or undercooked foods		
4		OUT		Proper use of restriction and exclusion		L]N/A			37,000			
5	DIN	OUT	LJ-N/A	Procedures for responding to vomiting and diarrheal even	ts	-	IN FIGUR	1202	Highly Susceptible Pop	pula	tions		
6	□IN	OUT	DAI/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26]in 🗌 out In/a		Pasteurized foods used; prohibited foods not offered				
7		OUT	_					FR. U.A.	Chemical	(7-3)			
			The second second	reventing Contamination by Hands		F	TUO DI	-			ACRES AND THE RESIDENCE OF		
8	DIN	□ OUT	□ N/O	Hands clean and properly washed	27	, L	IN DOUT		Food additives: approved	and	properly used		
9		OUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	28 OUT Toxic substances properly identified, stored, used					tified, stored, used		
			=					100000000000000000000000000000000000000	nformance with Approve	d Pr	ocedures		
10	-EIN	OUT	□ N/A	Adequate handwashing facilities supplied & accessible	29	1 .	IN OUT		Compliance with Reduced specialized processes, an	Oxy	gen Packaging, other		
11	Пин	DOUT		Approved Source Food obtained from approved source		-	IN/A		specialized processes, an	u HA	ACCP plan		
- 1		OUT			30]IN □OUT M/A □N/O		Special Requirements: Fre	sh J	uice Production		
12		□N/O		Food received at proper temperature		Г	IN OUT	-	- 11- 1	_			
13	#IN	□OUT		Food in good condition, safe, and unadulterated	31		HN/A □ N/O		Special Requirements: Hea	at Tr	eatment Dispensing Freezers		
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction	32		IN □ OUT LN/A □ N/O		Special Requirements: Cus	stom	Processing		
24			7235175	Protection from Contamination		F	IN DOUT	-					
15		OUT		Food separated and protected	33		ÍN/A □ N/O		Special Requirements: Bul	k Wa	ater Machine Criteria		
16	ZIN	OUT		Food-contact surfaces: cleaned and sanitized	34		IIN □ OUT N/A □ N/O		Special Requirements: Acid Criteria	dified	d White Rice Preparation		
17	_	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IIN 🗆 OUT	-	Critical Control Point Inspe	ction			
		Time	/Tempe	rature Controlled for Safety Food (TCS food)		-	IIN DOUT	_					
40	□IN	□ OUT			36		HWA		Process Review				
18	DN/A	□ N/O		Proper cooking time and temperatures	37		IIN 🗆 OUT	-	Variance				
19		OUT		Proper reheating procedures for hot holding			N/A		variance				
20		OUT		Proper cooling time and temperatures	Ri	isk	factors ar	e foc	od preparation practices	s an	d employee behaviors		
21		OUT		Proper hot holding temperatures	fo	od	borne illnes	SS.	s the most significant co				
22	₽KV	□ OUT	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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

Type of Inspection

Date

	MIDMA	ZLA	CORPORATION build	ns	5	Sta	andord 3/18	120	/_
			GOOD RETAIL	PRA	CTICES	NIA, A			2505
	Good Retail Prac	ctices are	preventative measures to control the intro	ductio	n of pathogens,	chem	icals, and physical objects into fooc	ds.	2 1 10 2
M	ark designated compliance		N, OUT, N/O, N/A) for each numbered item: I	N=in c	ompliance OUT=r			not applic	able
			od and Water	1.23			nsils, Equipment and Vending		
38	O IN O OUT ON/A O N/		rized eggs used where required	54	DIN DOUT		Food and nonfood-contact surfaces cleadesigned, constructed, and used	inable, pro	perly
39	□ IN □ OUT □ N/A		and ice from approved source	55	□ IN □ OUT ⊡		Warewashing facilities: installed, maintair strips	ned, used;	test
40			cooling methods used; adequate equipment	56	□-IN □ OUT		Nonfood-contact surfaces clean		
		101 10111	perature control				Physical Facilities		
41			ood properly cooked for hot holding		DIN OUT O	_	Hot and cold water available; adequate		
42			red thawing methods used	58	□N/A□N/O		Plumbing installed; proper backflow dev	rices	
43	IN OUT ON/A	or the design of	ometers provided and accurate	-					
			dentification	59	OUT O		Sewage and waste water properly dispose		
44 -	IN OUT		properly labeled; original container	60	DIN OUT O		Toilet facilities: properly constructed, suppl		_
	THE PART OF THE PA		Food Contamination	61	OUT [Garbage/refuse properly disposed; facilities		
45		opening	i, rodents, and animals not present/outer	62	□N/A □ N/O		Physical facilities installed, maintained, and outdoor dining areas	d clean; do	igs in
	Ø IN □ OUT	storage	nination prevented during food preparation, & display	63			Adequate ventilation and lighting; designate	od arona i	unnd
47	□ IN □ OUT □N/A □ IN □ OUT □N/A □ N/O		al cleanliness cloths: properly used and stored	64			Existing Equipment and Facilities	eu aleas u	iseu
49	□ IN □ OUT □N/A □ N/C		ng fruits and vegetables		2 2 001 2				
		Proper U	se of Utensils				Administrative		
50	DIN DOUT DN/A DN/C) In-use	utensils: properly stored	65	MIN OUT O	N/A	901:3-4 OAC		
51 PI N OUT N/A Utensils, equipment and linens: properly stored, dried, handled					□ IN □ О∪Тиб	N/A	3701-21 OAC		
52	□ IN □ OUT □N/A	Single-	use/single-service articles: properly stored, used						
53	IN OUT ON/A ON/O) Slash-r	esistant, cloth, and latex glove use						
		Mork "	Observations and C X" in appropriate box for COS and R: COS=core						
Item	No. Code Section Pric	rity Level	Comment	ected (on-site during inspe	ection	R=repeat violation	cos	R
			Care Cacleal	(0-	_			
			SUHS TUCKOY		911	1.5	Dection		
			1			10	1 30)11		
									-
	on in Charge						Date: 3/18/24		
Eñvi	ronmental Health Specialis	t C	こへに		Licensor:		DC+ID'		

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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