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

·						License Number		Date						
Na /	me of facility	Check □∕FُS	, and			1/770		C(1) U(1)						
Ĺ	DrpphVIII					1018		4711						
Ad	Idress	111	City/S	ty/State/Zip Code										
/	00 Green	Wave Way	0	Kl	Penvil	110	<u>OM952.</u>	<u> </u>						
License helder / Linspi					pection Time Trav		el Time	Ca	tegory/Descriptive					
Greenville City Schools (					2 <i>(</i> )		5	,	11045					
Ту	pe of Inspection (chec	<u> </u>	1.5	1,00			Follow up date (if required	بكر (ا:	Water sample date/result					
,□^	Standard □∕Critical C	control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	view	☐ Follow up	р			(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	F	Compliance Status										
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, as	nd	23	DIN DOU	JT	Proper date marking and	dicr	ocition					
<u>'</u>		performs duties		23	□N/A □ N/C	0	Proper date marking and	uis	JOSHIOLI					
2	□JN′□OUT□N/A	Certified Food Protection Manager	Y	24			Time as a public health control: procedures & records							
177		Employee Health	e.	ENVA DIVO			Consumer Advisory							
3	/dÎN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	٠,	25	□IN □ OU	JT		Attenta Ties						
4	⊡IN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provided for raw or undercooked food							
5	□IN' □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		- N		Highly Susceptible Po	pul	itions					
•	□IN □OUT □·N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	JT	Pasteurized foods used;	proh	ibited foods not offered					
7	DIN DOUT DNO	No discharge from eyes, nose, and mouth		345			Chemical							
	Pr	eventing Contamination by Hands	1		□IN □ OU	JT	F 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		and the second					
8	□N/O □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved	and	d properly used					
		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	00	D'IN □ O∩	JT	Toxic substances properly identified, stored, used							
9	DIN DOUT			20	□N/A		TOXIC substances properly	IUG	ninea, storea, asea					
						Co	onformance with Approve	ed F	rocedures					
10	OUT N/A			29	□IN □ OU □·N/A	JT	Compliance with Reduced specialized processes, a							
44	-∐íN □OUT	Approved Source Food obtained from approved source	A SEA		□IN □OU	IT	specialized processes, a		MOOI! plail					
11	DIN DOUT	And the state of t		30	□N/A □ N/C	0	Special Requirements: Fr	esh	Juice Production					
12	□N/A* □ N/O	Food received at proper temperature		31	□ІИ □О	JT	Special Requirements: Heat T		Freatment Dispensing Freezers					
13	⊿⊡ÍN □OUT	Food in good condition, safe, and unadulterated		Ľ.	□N/A □ N/O									
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ustor	n Processing					
	)	Protection from Contamination			□IN □OL		Charlet Deguiteres 1	ille 14	Jotos Machine Cultural					
4.5	.⊡ÍN □OUT	Food separated and protected		33	□N/A □ N/O	0	Special Requirements: Bu	JIK. A.	vater Machine Criteria					
15	□N/A □N/O	rood separated and protected		2.4	DIN DOL	JT	Special Requirements: Ad	cidifi	ed White Rice Preparation					
16	,⊡N □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	,en/a □ n/c		Criteria							
17	DIN DOUT	Proper disposition of returned, previously served,		35	DIN DOL	JT	Critical Control Point Insp	ectio	nn					
17	!	reconditioned, and unsafe food					Childar Control Contrinsp		ALL					
		rature Controlled for Safety Food (TCS food)	Tropy	36	□IN □ OL	JΤ	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	DIN DOL	IT								
	DIN DOUT	Development of the bolding		37	, DAVA	٠,	Variance		· · · · · · · · · · · · · · · · · · ·					
19	□N/A,□ N/O	Proper reheating procedures for hot holding							***************************************					
20	□IN □ OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to										
	□N/A ☐ N/O													
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.										
	LINAY LINO						rventions are control n	nea	sures to prevent foodborne					
20	MIN D OUT DNA	Proper cold holding temperatures		illness or injury.										

## **State of Ohio**

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Nar	ne of Facility	sta C.L. I		Type of Inspection Date									
	ne of Facility  OFFINITION  TO THE	34 3(400)		Type of Inspection Date	<u> 14/)4                                   </u>								
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													
	THE RESIDENCE OF STREET, AND ADMINISTRATION OF STREET,	Safe Food and Water	N-in compliance Out-	Utensils, Equipment and Vending	A=not applicable								
38	□ IN □ OUT □N/A □ N/O		54 ௴ N □ OUT	Food and nonfood-contact surfaces designed, constructed, and used	cleanable, properly								
39	☑ÍN □OUT □N/A	Water and ice from approved source	SS STIN FIGURE	ntained, used; test									
	Fo	od Temperature Control	55 🗇 IN 🗇 OUT [	Strips									
40		Proper cooling methods used; adequate equipment for temperature control	56 ☐ IN ☐ OUT	Nonfood-contact surfaces clean  Physical Facilities									
41		Plant food properly cooked for hot holding	57 .⊡″IN □ OUT [	□N/A Hot and cold water available; adequ	ate pressure								
42	☐ ÎN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 ETIN DOUT	Plumbing installed; proper backflow	devices								
43	,□ ÍN □ OUT □N/A	Thermometers provided and accurate											
eter li		Food Identification	59 - IN □ OUT [	□N/A Sewage and waste water properly disp	oosed								
44	.☑ÍN □ OUT	Food properly labeled; original container	60 . IN □ OUT [	□N/A Toilet facilities: properly constructed, so	upplied, cleaned								
		tion of Food Contamination	61 - IN OUT [										
		Insects, rodents, and animals not present/outer	, , , , , , , , , , , , , , , , , , , ,										
45	.□1Ñ □ OUT	openings protected	62 DIN DOUT	Physical facilities installed, maintained, outdoor dining areas	, and clean; dogs in								
46	□ IN 🛮 бит	Contamination prevented during food preparation, storage & display	□N/A□N/O 63 /□ IN □ OUT	Adequate ventilation and lighting; design	anatad avan								
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness			Jnated areas used								
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64 🗹 ÎN 🗖 OUT [	□N/A Existing Equipment and Facilities									
49	│□ IN □ OUT □N/A,☑′Ñ/O ■	Washing fruits and vegetables Proper Use of Utensils		Administrative									
50			65 🗆 IN 🗆 OUT.	∃Ñ/A 901:3-4 OAC									
100		In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,											
51	□ IN □ OUT □N/A	handled	66 □ ÎÑ □ OUT [	□N/A 3701-21 OAC									
52	IN OUT ON/A	Single-use/single-service articles: properly stored, used											
53	□ IN □ OUT □N/A □XN/O	Slash-resistant, cloth, and latex glove use											
		Observations and C  Mark "X" in appropriate box for COS and R. cos=con	ected on-site during ins	ons pection R⊭repeat violation									
Iten	n No.   Code Section   Priori	ty Level Comment			COS R								
11	9 30 1 11		guard and	d Wlades on Tans									
-		in ware was a week											
		Critical Contro	10.00										
		Critical Contro	of Olat	Luspection									
		No CCP viola	7-1										
		700 00 1019	1 iout 91	Time of inspection									
<u> </u>													
<u> </u>													
Person in Charge Date: Date:													
Person in Charge Date: 09-34-34													
Env	ironmental Health Specialist	in de	Licensor	O(HD)									
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)

Name of Facility