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

Name of facility Chec				heck one			License Number	Date				
Lavy's Cornei Marl DF			so	,⊠ RFE	10/28/29							
			ity/State/Zip Code									
/	<u>05 4/ /</u>	Main SI	GeTTyshers OH 45328									
			ction	n Æime	Ťra	vel Time	Category/Descriptive					
Joe & Mary Laly 61			.seed.		<u> </u>	20						
Type of Inspection (check all that apply) ☐ Process Review (RFE) ☐ Variance Re					□ Follow i	ın	Follow up date (if required)	Water sample date/result (if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation	3 V 10 VV	LI TONOW C	ap		(n rodanou)					
	FOODBONE II MESSINGVI FAOTOBO AND DUDING UE A TUDIFFE VERIFICADO											
N.	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											
	rank designated complic	Compliance Status	Compliance Status									
Supervision					Time/Temperature Controlled for Safety, Food. (TCS food)							
1	LOIN DOUT DN/A	Person in charge present, demonstrates knowledge, a		23 /⊡/IN □ OUT			Proper date marking and disposition					
ļ.	<u> </u>	performs duties		25	□N/A □ N		Troper date marking and di	aposition				
2	DOUT □ N/A	Certified Food Protection Manager Employee Health	24	24 ☐ IN ☐ OUT ☐ N/A ☐ N/O Time as a public health control: procedures & reco								
3		Management, food employees and conditional employee			y de la company							
Ļ		knowledge, responsibilities and reporting		25		UT	Consumer advisory provide	d for raw or undercooked foods				
5	DIN DOUT N/A	☐IN ☐OUT ☐ N/A Proper use of restriction and exclusion ☐IN ☐OUT ☐ N/A Procedures for responding to vomiting and diarrheal events				Highly Susceptible Populations						
	Good Hyglenie Practices				DIN DOUT Pasteurized foods used: prohibited foods not offered							
6	6 UIN OUT FNO Proper eating, tasting, drinking, or tobacco use 7 UIN OUT NO No discharge from eyes, nose, and mouth				26 Chemical							
Preventing Contamination by Hands					□IN □O	MARKET LIT	Chemical					
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A	0.	Food additives: approved and properly used					
		No bare hand contact with ready-to-eat foods or approved alternate method properly followed		d 28	en o	UT	Toxic substances properly ic	lentified stared used				
9	□N □ OUT □N/A □ N/O			20	□N/A	(Score)						
	☐IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible				Conformance with Approved Procedures							
10		Adequate handwashing facilities supplied & accessible Approved Source			□ IN □ OUT □ Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	.□M □OUT	Food obtained from approved source		30 DIN DOUT			Special Requirements: Fresh Juice Production					
12	DIN DOUT	Food received at proper temperature	ľ					Today Froduction				
13		Food in good condition, safe, and unadulterated		31	N/A N/A		Special Requirements: Heat	Treatment Dispensing Freezers				
14		Required records available: shellstock tags, parasite		32			Special Requirements: Cust	n Processing				
	T FINA DINO	IMA □N/O destruction Protection from Contamination					-					
15	-DIN DOUT	Food separated and protected		33	□IN □OI		Special Requirements: Bulk	Water Machine Criteria				
15	LIN/A LIN/O	Food separated and protected		24		UT	Special Requirements: Acid	ified White Rice Preparation				
16	DÍN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	.□·N/A □ N/	/ O	Criteria					
17	☑IIÍ □ OUT	Proper disposition of returned, previously served,		35	DIN DO	UT	Critical Control Point Inspec	tion				
reconditioned, and unsafe food Time/Temperature Controlled for Safety Food (TCS food)					□N/A □IN □O	I IT		The state of the s				
Manage	□IN □ OUT	Proper cooking time and temperatures		36	.□.N/A		Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		37	□IN □OU □N⁄Á	UT	Variance					
19	DÍN DOUT	Proper reheating procedures for hot holding	-		□·N/A		Танино					
<u> </u>	DIN DOUT											
20	□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food 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	DIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Name of Facili	ity	11 more			Type of Ins	pection	Date				
Lavy	15 Cor	ne Mast			Sland	and	10/28/2	-4			
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	e Sangar as a saning dispersion of	GOOD RE	MAN TO A STATE OF THE PARTY OF	MONTO TO THE COURSE WITH A STATE OF THE COURSE WAS A STATE OF THE COURSE WITH A STATE OF THE COURSE WAS A STATE OF THE COU							
		ces are preventative measures to control the status (IN, OUT, N/O, N/A) for each numbered i						11			
Wark design		Safe Food and Water	item. iiv –iii c	ompliance Od [=		Equipment and Vend	Printed to the first state of the state of t	ibblica	ible		
38 IN	OUT-ŒŃ/A 🗆 N/O	T	54	D IN □ OUT	Food	and nonfood-contact s ned, constructed, and u	urfaces cleanabl	le, pro	perly		
39 □ IN □ OUT □ N/A		Water and ice from approved source		EN FOUT	Maro	Warewashing facilities: installed, maintained, used; test					
Foo		od Temperature Control	55	1	strips						
40 ZIN 🗆 (O/N A/N TUC	Proper cooling methods used; adequate equipmeter for temperature control	nent 56	TUO [NÎ]		od-contact surfaces cl hysical Facilities	ean	eran Senan			
41 DIN D	O'N D' A'N D TUC	Plant food properly cooked for hot holding	57	TO U NUT C	□N/A Hot a	nd cold water available	e; adequate pres	sure	4		
42 1111-11	OVI DINA DINO	Approved thawing methods used	58	,⊡Ñ □OUT	Plumi	oing installed; proper b	ackflow devices				
43 , Ø IN □ OUT □N/A		Thermometers provided and accurate		□N/A □ N/O							
		Food Identification	59	IIÎN □ OUT □	⊒N/A Sewa	ge and waste water prop	perly disposed				
44 DIN D (TUC	Food properly labeled; original container	60	TÎN DOUT D	N/A Toilet	facilities: properly const	ructed, supplied,	cleane	d		
	Prevent	tion of Food Gontamination	61	,⊠″IN □ OUT □]N/A Garba	ge/refuse properly dispo	sed; facilities mai	ntaine	d		
45 1 IN 11 C	DUT	Insects, rodents, and animals not present/outer openings protected	62	ZIN □ OUT	Physic	cal facilities installed, ma or dining areas	aintained, and cle	an; dog	gs in		
46 DIN D	DUT	Contamination prevented during food preparation, storage & display	,	□N/A □ N/O							
	OUT IN/A	Personal cleanliness	63			ate ventilation and light	ing; designated a	reas u	sed		
	DUT IN/A I N/O DUT IN/A I N/O	Wiping cloths: properly used and stored	64	JUO I NI I	□N/A Existin	g Equipment and Faciliti	es				
49 111111111	entransación con concentration en	Washing fruits and vegetables Proper Use of Utensils				Administrative					
50 /D"IN 🗆 C	OUT 🗆 N/A 🗖 N/O	In-use utensils: properly stored	65	□ IN □ OUT □	⊒N/A 901:3-	4 OAC					
51 🖾 N 🗆 C	OUT 🗆 N/A	Utensils, equipment and linens: properly stored, di	ried, 66	ØN □ OUT □	□N/A 3701-	21 OAC					
52 / IN D C	DUT □N/A	Single-use/single-service articles: properly stored,	, used								
53 🗆 IN 🗆 C	OUT	Slash-resistant, cloth, and latex glove use			·. V.						
		Observations a		and the second of the second of the							
Item No. Cod	de Section Priori	Mark "X" in appropriate box for COS and R; CO ty Level	S=corrected:	on-site during insp	pection R=re	beat violation	100000000000000000000000000000000000000	cos	T .		
		and the second s			45.75°-						
	*	Salis-Factory	1 Tiv	ne ot	J-115/1	001109					
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Person in Cha	irge GA					Date:	28-2	4	,		
Environmența	l Health Specialist			Licensor:	: 10 Z	1/1					
Nathing Type											
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)											