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

N	ame of facility		one	License, Numbe	r	Date				
STur bucks # 833				1800 Tare	376		7/16/24			
Α	ddress	1 1	City/Sta	ty/State/Zip Code						
	200	Leuse Hue	61	Greenalle OH 45331						
L	icense holder		Inspecti	on Time	Travel Time	С	ategory/Descr[ptive			
_	1 he Hor	oser Lo.	200		10		(2)			
	ype of Inspection (che l'Standard □ Critical	ck ăll that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ana David	[] [ ]	Follow up date (it	required)	Water sample date/result			
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	ice Kevi	ew Li Follow up			(if required)			
FOODROPNE ILLNESS DISK EACTORS AND DUBYS THE										
FOODBORNE ILLINESS 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 Confrolled for Safety/ Food (TCS food)						
1	□ÎN □ OUT □ N/A	performs duties	d 2	TIN FLOU	Proper date mar		No. 1			
2	-□ÎN □OUT □ N/A	Certified Food Protection Manager Employee Health	2	4 🗆 N 🗆 OU 4 🖻 N/A 🗆 N/C		health contro	ol: procedures & records			
3	DIN DOUT DIN/A	Management, food employees and conditional employees			∕ 					
4		knowledge, responsibilities and reporting	25		Consumer adviso	orv provided	for raw or undercooked foods			
5	OUT N/A		s		Highly Suscep					
	DIN DOUT BY	Good Hygienic Practices	26	DIN- DOU	r		hibited foods not offered			
6 7	OIN OUT N/C	0, 0,		3  □N/A		neical 2				
	resident of the	reventing Contamination by Hands		DIN DOU			A STREET, STRE			
8	OUT ON/O	Hands clean and properly washed	2	/ LÍN/A	Food additives: a	ipproved an	d properly used			
9	DN/A D N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 28		Toxic substances	properly ide	ntified, stored, used			
10	DIN OUT N/A	Adequate handwashing facilities supplied & accessible			Conformance with					
		Approved Source	29	ON/A OUT	Compliance with specialized proce	Reduced Ox sses, and F	kygen Packaging, other IACCP plan			
11	□IN □OUT	Food obtained from approved source	30		Special Requirem	ents: Fresh	Juice Production			
12	DN/A-DN/O	Food received at proper temperature		CIN COUR	•					
13	☐Ñ □OUT	Food in good condition, safe, and unadulterated	31		opecial Requirem	ents: Heat T	reatment Dispensing Freezers			
14	ON/A ON/O	Required records available: shellstock tags, parasite destruction	32	LIN/A LIN/O	Special Requirem	ents: Custor	n Processing			
15	□IN □OUT	Protection from Contamination Food separated and protected	33	N/A D N/O	Special Requirem	ents: Bulk W	/ater Machine Criteria			
16		Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	Special Requirem	ents: Acidifie	ed White Rice Preparation			
17	'□N/A □N/O '□IN □OUT	Proper disposition of returned, previously served.	35	DIN DOUT		int Incocatio				
	Time/Tempe	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)		LIN/A		mopecdo	11			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	ĎN <sup>/</sup> A	Process Review					
19	□IN □ QUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□IN. □ OUT □N/A	Variance					
20	□IN □ OUT □N/A □ Ñ/O	Proper cooling time and temperatures	R	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 illness or injury.						
21	□IN □ OUT □N/A □ Ñ/O	Proper hot holding temperatures	fo							
22	OUT OUT ON/A	Proper cold holding temperatures								

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	ne of Facility		Type of Inspection Date							
(	Tarbucks	4833	STandard 7/16/24							
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										
38			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
39	□ IN □ OUT □ N/A	Water and ice from approved source  od Temperature Control  55 □ IN □ OUT □	Warewashing facilities; installed, maintained, words to t							
			Nonfood-contact surfaces clean							
40	□ IN □ OUT □N/A ቯ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities							
41		Plant food properly cooked for hot holding 57 DIN DOUT [	IN/A Hot and cold water available; adequate pressure							
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used 58 □-IN □OUT	Plumbing installed; proper backflow devices							
43	□ IN OUT □N/A	Thermometers provided and accurate □N/A□N/O								
		Food Identification 59 □ IN □ OUT [								
44	DIN OUT	Food properly labeled; original container	IN/A Toilet facilities: properly constructed, supplied, cleaned							
	Prever	tion of Food Contamination	N/A Garbage/refuse properly disposed; facilities maintained							
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas							
46	D'IN D ONT	Contamination prevented during food preparation, storage & display	Adams							
47	☐ IN ☐ OUT ☐ N/A ☐ N/O	Personal cleanliness 63 D-IN D OUT	Adequate ventilation and lighting; designated areas used							
48		Wiping cloths: properly used and stored 64 IN OUT [ Washing fruits and vegetables								
	no filmanda propriata de la compansión de	roper Use of Utensils	Administrative							
50		In-use utensils: properly stored 65 🔲 JN 🗆 OUT 🗈	IN/A 901:3-4 OAC							
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled 66 🗆 IN 🗆 OUT 📮	IN/A 3701-21 OAC							
52	ijJN □ OUT □N/A	Single-use/single-service articles: properly stored, used								
53										
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation										
Iten	No. Code Section Prior	ty Level Comment	COS R							
ļ		O db								
		Saturbular at Time at	uspection 0							
	1.									
Person in Charge / Date:										
- Jan	Environmental Health Specialist									
, ∈ny \	10 innental riealth specialist	Licenson	OCHD							
PRIORITY LEVEL: %= CRITICAL NC= NON-CRITICAL Page 2 of 3										

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