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

Na	me of facility	*	Check	one			License Number		Date	
1	Walmast	F2035	□ FS		ØŔFE		2104		10/31/24	
Ac	ddress , ,	/ A	City/St	tate/z	ip Code					
1501 Wagner Aug 6					Greenville OH 45331					
Li	cense holder		Inspec	tion	Time	Trav	vel Time	Caf	tegory/Descriptive	
Walmart STores				(o (			10	ļ	C3L	
Type_of Inspection (check all that apply)							Follow up date (if required	J)	Water sample date/result	
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					☐ Follow up	)			(if required)	
	Foodborne LI 30 Day	Complaint Li Pre-licensing Li Consultation					·			
		FOODBORNE HELNESS RISK FACTO	RS AN	in e	HIBLIC HE	<b>2 Δ Ι</b> .	TH INTERVENTIONS			
Page	op. or to a seed the second			CONTRACTOR SERVICE					veerved N/A-net applicable	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: II  Compliance Status					Compliance Status					
		Supervision		200	Time/	/Tém	perature Controlled for Sa			
ECHIE		Person in charge present, demonstrates knowledge, a	nd -		⊒lÑ □ OU	A MARKET A				
1	☑N/A □ OUT □ N/A	performs duties			□N/A □ N/O		Proper date marking and	disp	osition	
2	□N/A □ OUT □ N/A	Certified Food Protection Manager			JIN 🗆 OU	T	Times as a mublic boolth as	-41		
	and the second second	Employee Health		24	⊒N/A □ N/O	)	Time as a public health co	ntroi	: procedures & records	
	FIN HOUT HAVE	Management, food employees and conditional employee	s;	2			Consumer Advis	ory		
3	din □out □ N/A	knowledge, responsibilities and reporting			⊐IŅ □ OU	Т	Consumer advisory provide	ded	for raw or undercooked foods	
4	ZÍN,∠□OUT □ N/A	Proper use of restriction and exclusion		,	⊒N/A			NO CONTRACTOR OF THE PARTY OF T		
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			7.0	Highly Susceptible Po	pula	tions	
		Good Hyglenic Práctices	EAT ALC:		⊒in, □ ou <sup>.</sup> ⊒nia	T	Pasteurized foods used;	proh	ibited foods not offered	
6	OUT DIN/O	Proper eating, tasting, drinking, or tobacco use			21WA					
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands	VPANI!			969L-97	Chemical			
121.5			355631		⊒IN □ OU¹ ⊒N/Ã	T	Food additives: approved	and	properly used	
8	ZÍN □ OUT □,N/O	Hands clean and properly washed			IN/A				A CONTRACTOR OF THE CONTRACTOR	
	FOR TIGHT	No have band contact with ready to get foods or appro-		ו אכו	⊒IN □ OU	Т	Toxic substances properly	der	itified, stored, used	
9	DIN □ OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	veu	William Salary	□N/A		,			
						, Co	onformance with Approve	d P	rocedures	
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	CHEADRUS (SEA	120 I		Т	Compliance with Reduced			
	Levi e oue	Approved Source			⊒ N/A		specialized processes, ar	10 H.	ACCP plan	
11		Food obtained from approved source			⊒IN □OU™ ⊒N/A □N/O		Special Requirements: Fre	esh J	Juice Production	
12	DN/A DN/O	Food received at proper temperature								
13	ļy	Food in good condition, safe, and unadulterated			⊒Ñ/A □ N/O		Special Requirements: He	at Ti	reatment Dispensing Freezers	
1.	DIN DOUT	Required records available: shellstock tags, parasite			JIN DOU	Т	0 110 1 1			
14	□N/A □N/O	destruction		120 1	⊒N/A □ N/O		Special Requirements: Cu	iston	n Processing	
		Protection from Contamination	741		JIN DOU	T	On a sint De suite au tra Du	.IF. 3A1		
4.5	-∐IN □OUT	Food separated and protected		33	⊒N/A □ N/O	)	Special Requirements: Bu	IK VV	ater Machine Criteria	
15		rood separated and protected			⊒IN □OU	т	Special Requirements: Ac	idifie	d White Rice Preparation	
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34	JN/A □ N/O	, י	Criteria	iunic	d Write Nice Preparation	
-	□N/A,□N/O	Daniel diamentary of until une design and an additional design and a second			JIN DOU	T.				
17	□ NI □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food				F	Critical Control Point Inspe	ectio	n	
	Time/Tempe	rature Controlled for Safety Food (TCS food)		,		Т				
ALKEUT.	IPIÑ П OUT		711100000000000000000000000000000000000	36	IJN/A IJŅ □·OU <sup>.</sup>		Process Review			
18	□N/A □ N/O	Proper cooking time and temperatures			JIN 🗖 OU	T				
Ĺ.	.⊡Ñ □ OUT					•	Variance			
19	□N/A □ N/O	Proper reheating procedures for hot holding								
-	□IÑ □ OUT	Dropper gooding time and towards								
20	□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						
2.	☑ÍŃ □ OUT	Dunnan had halding t			t are identifi dborne illne		is the most significant c	untr	inuting factors to	
21	□N/A □ N/O	Proper hot holding temperatures		Public health interventions are control measures to prevent foodborne						
	_/_				olic health ess or injury		rventions are control m	ieas	ures to prevent foodborne	
22	DIÑ □ OUT □N/A	Proper cold holding temperatures	1 1		injuly	•				

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Name of Facility T II 2035	Type of Inspection Date	31/24								
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										
Safe Food and Water	Utensils, Equipment and Vending									
38 ☐ IN ☐ OUT. ☐N/A ☐ N/O Pasteurized eggs used where required	Food and nonfood-contact surfaces cleanable, properl designed, constructed, and used									
39 ☑ N ☐ OUT ☐ N/A Water and ice from approved source  Food Temperature Control	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maint strips	ained, used; test								
Proper cooling methods used adequate equipment	56 ☑ ÎN ☐ OUT Nonfood-contact surfaces clean									
40 □1N □ OUT □N/A □ N/O for temperature control	Physical Facilities									
41 , I N OUT N/A N/O Plant food properly cooked for hot holding	57 ☑ÎN ☐ OUT ☐N/A Hot and cold water available; adequate	ie pressure								
42 ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used		Plumbing installed; proper backflow devices								
43 ☐ N ☐ OUT ☐N/A Thermometers provided and accurate	□N/A □ N/O									
Food Identification	59 ☑ IN ☐ OUT ☐N/A Sewage and waste water properly dispo	sed								
44 ☑ IN ☐ OUT Food properly labeled; original container	60 ☑ ÎN ☐ OUT ☐ N/A Toilet facilities: properly constructed, sur	oplied, cleaned								
Prevention of Food Contamination	61 Garbage/refuse properly disposed; faciliti	ies maintained								
45   IN II OUT   Insects, rodents, and animals not present/outer openings protected	62 ☑ ÎN ☐ OUT Physical facilities installed, maintained, a outdoor dining areas	and clean; dogs in								
46 FIN DOUT Contamination prevented during food preparation,	□N/A □ N/O	77.747								
storage & display  47 ☐ N ☐ OUT ☐ N/A Personal cleanliness	63 IN DOUT Adequate ventilation and lighting; design	ated 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 IN/A IN/O Washing fruits and vegetables	Administrative									
Proper Use of Utensils	65									
50 IN OUT DN/A NO In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,										
51 Driv II OUT LIN/A handled	66 ☐ IN ☐ OUT ☐ Ñ/A 3701-21 OAC									
52 IN OUT N/A Single-use/single-service articles: properly stored, used 53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use										
Observations and C	orrective Actions									
Mark "X" in appropriate box for COS and R: COS=correlitem No.   Code Section   Priority Level   Comment		new 'S								
tern No. Code Section Priority Level Comment		COS R								
Satisfactory at Ti	MIC of inspection									
Power in Chause										
Person in Charge  Date:										
Environmental Health Specialist  Licensor:										
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)