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

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Na	ame of facility	11 -4 21 11 -1		Check one			License Number	Date				
M	CANPES ,	Meg Murleel		1FSO PRFE $2037$ $11/29$								
Ac	Idress	Programmer and the second seco	City/S	ity/State/Zip Code								
Winners Megt Musical  Address 45 Main ST  City					155,000 OFT 73 23 1							
License holder   Insi				otion	Time	Trav		Category/Descriptive				
Trucis Winner							35	C33				
1 74	pe of Inspection (chec						Follow up date (if required)					
15		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Rev	view	☐ Follow u	р		(if required)				
H	T dodbonie E oo bay	2 Complaint 2 F To Hoomoning 2 Contament	<del></del>			l.						
	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												
		Compliance Status		Compliance Status								
		Supervision 1				ety Food (TCS food)						
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□N/A □ N/O		Proper date marking and o	disposition				
2	ZÍN □OUT□N/A	Certified Food Protection Manager	A. 1984	24	□IN □OU DÍVA□N/		Time as a public health control: procedures & records					
		Employée Health Management, food employees and conditional employee	ve.				 					
3	.□ N/A □ TUO□ NI□.	knowledge, responsibilities and reporting	,,,	25 DIN DOU			Consumer advisory provided for raw or undercooked foods					
4	∠DIN □OUT □ N/A	Proper use of restriction and exclusion	-1-	20		e e e e						
5	□ÍN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hydienic Practices	THE CONTRACT		□IN □ OL	IT	Highly Susceptible Por					
6	□IN □ OUT ,□1Ñ/O	Proper eating, tasting, drinking, or tobacco use		26	DN/A		Pasteurized foods used; p	rohibited foods not offered				
7	.⊠N □OUT □N/O	No discharge from eyes, nose, and mouth	Maria Maria Sa		e de la companya de l	i i	Chemical					
	The state of the s	eventing Contamination by Hands	ill ha	27	□IN □ OL □N/A	JT	Food additives: approved	and properly used				
8	DIN OUT ON/O	Hands clean and properly washed										
	∠⊡IN `□ OUT	No bare hand contact with ready-to-eat foods or appro		28	DÍN □ OL □N/A	JT	Toxic substances properly	identified, stored, used				
9	□N/A □ N/O	alternate method properly followed	- 0			ć	। onformance: with Approve	B Procedures				
10	DÍN DOUT DN/A	Adequate handwashing facilities supplied & accessible	,		□IN □OU	110 170 110 120	Compliance with Reduced	THE CONTROL OF THE CONTROL OF THE PROPERTY OF THE CONTROL OF THE C				
		Approved Source		29 	. ☑ N/A		specialized processes, an	d HACCP plan				
11	□IN □OUT	Food obtained from approved source		30			Special Requirements: Fre	sh Juice Production				
12	DN/A_DN/O	Food received at proper temperature		31	DIN DOL	JT	Consid Desultements Use	of Transment Discounting Francisco				
13		Food in good condition, safe, and unadulterated			DNA □ N/	0	Special Requirements: Heat Treatment Dispensing Freezers					
14	ØÍN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cus	stom Processing				
		Protection from Cotitamination		33			Special Requirements: Bul	k Water Machine Criteria				
15	DN/A DN/O	Food separated and protected			, par							
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34	DIN DOL		Special Requirements: Acid	dified White Rice Preparation				
17	☑Ñ □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU 回N/A	JT	Critical Control Point Inspe	ction				
	Time/Tempe	falure Controlled for Safety Food (TOS food)		36	□IN □ OL	JT	Process Review					
18		Proper cooking time and temperatures		30	□N/A		1 Incess Marian					
ļ.	□N/A □ N/O	- ·		37	□IN □ OU	JT	Variance					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			(EI) 19/7							
20	DIN DOUT	Proper cooling time and temperatures		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								
21	□IN Ø□ OUT □N/A, ⊡ N/O	Proper hot holding temperatures										
22	DIN OUT ON/A	Proper cold holding temperatures		illness or injury.								

## State of Ohio

**Food Inspection Report** 

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Name of Facility Winners Meat Market					11 11			Type of Inspection	Date			
W	( H	Mers M	1191	18	14/11/1	, .		Standard	11/20/	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											able	
						Utensils, Equipment and Vending  Food and nonfood-contact surfaces cleanable, propri						
38	1 .	N OUT ON/A	□ N/O	Pasteur	ized eggs used where required	54	,⊡\IN □ OUT	designed, constructed, a		510, pro	polly	
39	.E	N DOUT DN/A		Contract Con	and ice from approved source	55	,⊡^IN □ OUT □	N/A Warewashing facilities:	installed, maintained	, used;	test	
L Verg	T		Foo	and the second s	erature Control			strips				
40		Proper cooling methods used; adequate equipment for temperature control					56 ☑ N ☐ OUT Nonfood-contact surfaces clean  Rhysical Facilities.					
44		y '					A STANDARD OF STANDARD STANDARD	1				
41				57	ZIN □ OUT □	N/A Hot and cold water ava	Hot and cold water available; adequate pressure					
42		OUT 🗖 Ń/A 🛚	□ N/O	Approve	ed thawing methods used	58 DIN DOUT		Plumbing installed; pro	per backflow device	S		
43	/ <b>d</b>	A/N TUO U		Thermo	meters provided and accurate		□N/A □ N/O					
				Food Id	entification	59	/⊡″IN □ OUT □	IN/A Sewage and waste wate	r properly disposed			
44	الر	N □ OUT		Food pr	operly labeled; original container	60	,□ IN □ OUT □	N/A Toilet facilities: properly	constructed, supplied,	cleane	d	
t in the A		Anger and the second	Prevent	ion of F	ood Contamination	61	.⊡ IN □ OUT □	N/A Garbage/refuse properly	disposed; facilities m	aintaine	d	
4		ATTENNESS OF THE STATE OF REPORT OF THE STATE OF	north Robott No.		rodents, and animals not present/outer	ļ	,⊠1N □ OUT	Physical facilities installe	·			
45	الدار	N D OUT			s protected	02.		outdoor dining areas			ys III	
46	/ <u>[]</u> ]]	TUO 🗆 I			ination prevented during food preparation, & display	-						
47	/D II	A/N DOUT DN/A			al cleanliness	63	☑ÍN □ OUT	Adequate ventilation and	I lighting; designated	areas u	sed	
48	ĮΏII	OUT 🗆 N/A	⊐ и⁄о	Wiping	cloths: properly used and stored	64	D TUO UT E	IN/A Existing Equipment and F	acilities			
49		J A/N ☐ TUO ☐ N	Z'N/O	Washin	g fruits and vegetables	J. W. L.	1975-5-240 - 1975-1975	Administrative		in in the contract of the cont		
in Majo		ar palloninaeron	- P	roper Us	se of Utensils			STATE OF THE STATE				
50	اا 🖃 ـ	N 🗖 OUT 🗆 N/A 🛭	⊐ N/O	In-use u	itensils: properly stored	65	,EIN □ OUT □	IN/A 901:3-4 OAC				
51		N OUT ON/A			, equipment and linens: properly stored, dried,	66	□ IN □ OUT ☑	N/A 3701-21 OAC				
52	handled    ☐ IN					-00						
53												
	19.5				Observations and C	orre	ctive Actio	ns · · · · · · · · · · · · · · · · · · ·				
ki.					K" in appropriate box for COS and R: COS=corre	cted o	n-site during insp	ection R=repeat violation	Section 19			
Iten	n No.	Code Section	Priorit	ty Level	/h			bo ( P*	r /	cos	R	
	<u> </u>	211			Opserved dented	C	an ot	beans . P	In (			
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	o'				· -							
Person in Charge Date: 11-20-24												
Environmental Health Specialist Licensor:												
6	Water Eppel											
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2											

PRIORITY LEVEL: C= CRITICAL No. HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)