State of Ohio

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

I	lame of facility		Check	nna		License Number		Date		
	Greenville	o K-8	□ □ FS			214		3/12/55		
			City/St	y/State/Zip Code				1 1 2 1		
III N Ohio ST 6			61	erecaville 0H 45331						
			Inspec	ion Time	Trav	el Time	Ca	tegory/Descriptive		
(:	Greenville City Schools			0	<u> </u>	10		1/645		
֡֞֞֞֞֞֞֞֞֞֞֞֞֞֞֩֞֞֩֞֞֞֞֩֞֞֩֞֞֞֞֡	Type of Inspection (check all that apṕly) □ Standard □ Ĉritical Control Point (FSO) □ Process Review (RFE) □ Variance F □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation			ew □ Follow up	p F	Follow up date (if requ	iired)	Water sample date/result (if required)		
	zatve							1		
	Mark designated compl	FOODBORNE ILLNESS RISK FACTO liance status (IN, OUT, N/O, N/A) for each numbered it								
Ė.	van designated compl	Compliance Status	eni. 114-1	n compliance o	1-11					
		Supervision		Time	/Temr	Compliance perature Controlled for	Marie Service Control of the Control			
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, ar	7d		-	The state of the s				
2		performs duties		I IN/A II N/C		Proper date marking a	and disp	position		
		JEmployee Health		24 DIN DOU		Time as a public health	n control	l: procedures & records		
3	DIN DOUT DN/A	Management, food employees and conditional employee	s;			Consumer Ad	lvisory			
4	EIN DOUT DN/A	intowiedge, responsibilities and reporting	2	5 DIN DOU	IT	Consumer advisory pr	rovided	for raw or undercooked foods		
5	OUT IN/A		ts [۱۳۰۸ سیا	ale i	Highly Susceptible				
		Good Hygienic Practices	2	DIN DOU	IT			ibited foods not offered		
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		6 N/A		Chemica				
	The state of the s	reventing Contamination by Hands		DIN DOU	IT I			wasang santaran ang arawan di mag		
8	DIN DOUT DN/O	Hands clean and properly washed		7 DNÁ		Food additives: approv	ved and	I properly used		
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approv alternate method properly followed	ed 2	8	Т	Toxic substances prope	erly ider	ntified, stored, used		
					Cor	nformance with Appro	oved P	rocedures		
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	9 DIN DOUT	Т	Compliance with Redu specialized processes,	iced Ox	ygen Packaging, other		
11	,□IN □OUT	Food obtained from approved source		DIN DOU	т					
12	DIN DOUT	Food received at proper temperature		U, ⊠Ñ/A □ N/O)	Special Requirements:	Fresh J	luice Production		
13	V**	Food in good condition, safe, and unadulterated	— з	1	T	Special Requirements:	Heat Tr	eatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3		T.	Special Requirements:	Custon	n Processing		
		Protection from Contamination	3	3 DIN DOUT		Special Requirements:	Bulk W	eter Machine Critoria		
15	□IN □OUT □N/A □N/O	Food separated and protected		N/A II N/O)	- Forman Noquillonionion		ator macrimo Oritoria		
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3	4 DIN DOUT DN/A DN/O	T :	Special Requirements: Criteria	Acidifle	d White Rice Preparation		
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 PIN OUT	Т	Critical Control Point In	spection	1		
		rature Controlled for Safety Food (TCS food)	36	DIN DOUT	Γ ,	Process Review				
18	DIN DOUT	Proper cooking time and temperatures		´∠⊠N/A						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	, DIN DOUT	<u>'</u>	Variance				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.						
22	☑Ñ ☐ 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 Facility	Type of Inspection Date		د منحو				
Green Ville 16-8	STandard/(1/3/1	2/2	5				
GOOD RETAIL	L PRACTICES		San (72)				
Good Retail Practices are preventative measures to control the intr	oduction of pathogens, chemicals, and physical objects into food	ds.					
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 applic	cable				
Safe Food and Water 38 □ IN □ OUT □N/A □ N/O Pasteurized edgs used where required	Utensils, Equipment and Vending	PA 150					
Total Load oggo dood whole required	54 ' IN OUT Food and nonfood-contact surfaces cleadesigned, constructed, and used	anable, pr	roperly				
39	55 □ IN □ OUT □ N/A Warewashing facilities: installed, maintai strips	ned, used	l; test				
40 D IN D OUT DN/A D N/O Proper cooling methods used; adequate equipment	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean						
for temperature control	Physical Facilities						
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 DIN OUT DN/A Hot and cold water available; adequate	pressure)				
42 JIN OUT ONA NO Approved thawing methods used	58 □ IN □OUT Plumbing installed; proper backflow dev	/ices					
43 G N OUT NA Thermometers provided and accurate	□N/A □ N/O						
Food Identification	59, □ÎN □ OUT □N/A Sewage and waste water properly dispose	d					
Food properly labeled; original container	60 DIN OUT NA Toilet facilities: properly constructed, suppl	ied, clean	ied				
Prevention of Food Contamination	61 UIN OUT N/A Garbage/refuse properly disposed; facilities	maintain	ed				
Insects, rodents, and animals not present/outer openings protected	62 JIN OUT Physical facilities installed, maintained, and	d clean; do	ogs in				
46	outdoor dining areas						
47 DIN OUT N/A Personal cleanliness	63 🖳 IN 🗆 OUT Adequate ventilation and lighting; designate	ed areas ι	used				
48 DIN OUT DN/A N/O Wiping cloths: properly used and stored	64 ,⊡ IN □ OUT □N/A Existing Equipment and Facilities						
49 IN OUT N/A N/O Washing fruits and vegetables	Administrative						
Proper Use of Utensils 50 □·IN □ OUT □N/A □ N/O In-use utensils: properly stored	65 IN OUT N/A 901:3-4 OAC	Section and the					
51 D.IN DOUT DN/A Utensils, equipment and linens: properly stored, dried,							
handled 52 ☐ N ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used	66 OUT ONA 3701-21 OAC						
53 OI N OUT ONA ONO Slash-resistant, cloth, and latex glove use							
Observations and Corrective Actions							
Mark "X" in appropriate box for COS and R. COS=con Item No. Code Section Priority Level Comment	rected on-site during inspection R≕repeat violation						
6 32 K MC Optomed FO	F SS 4120	cos □~	R				
ice machine	Simp comment of cours						
inspection							
			. 🗆				
(Cl. Laspert.	01,						
1. 0.0	soft.						
111 V 11 (100) 9							
Time of ina	67 366						
Person in Charge							
A ALAMAT	Date: 03 - 12-25						
Environmental Health Specialist	Licensor:						
Majta Eggs	DCHD						
PRIORITY LEVEL! OF CRITICAL NC= NON-CRITICAL	Page <u></u> of)					
HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)		News.					