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

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			Check ☑ FS	rck one FSO □ RFE			License Number	G/10/25				
				tate	/Zip Code			<u> </u>				
455 Wagner Acc					Greene . 16 OH 45 331							
				spection Time		Trav	Travel Time		Category/Descriptive			
10AN(1P 191)				(o ()			(ح		(3)			
Type of Inspection (check all that apply)						Т	Follow up date (if required	η) : 	Water sample date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					□ Follow up		Tonon up date (il require	*/	(if required)			
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
2,101	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		Time/Temperature Controlled for Safety Food (TCS food)								
1	□ÎN □OUT□N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	□N/A □ N/C		Proper date marking and	dis	position			
2	DIN DOUT DIN/A	Certified Food Protection Manager		24 DIN DOUT			Time as a public health control: procedures & records					
		Employee Health	(1962) to	etas e	ØÑ/A□N/C) 7		National Confession	· · · · · · · · · · · · · · · · · · ·			
3	-ſ∐N □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		0.5	□IN □ OU	T	Gonsumer Advis	-V17/				
4	A/N ☐ TUO☐ √N/E	Proper use of restriction and exclusion		²⁵ DN/A			Consumer advisory provided for raw or undercooked foods					
5	IZÍN □OUT □N/A		ts				Highly Susceptible Po	pul	ations"			
6	□IN □OUT ੴN/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	Т	Pasteurized foods used;	prof	nibited foods not offered			
7		No discharge from eyes, nose, and mouth					Chemical	71.0				
绿色	CALL THE PROPERTY OF THE PROPE	eventing Contamination by Hands		NASCASCX-72		Т		******				
8	√⊡IN □ OUT □ Ñ/O	Hands clean and properly washed		27	□N/A	•	Food additives: approved	and	d properly used			
9	DIN DOUT			28	⊠ÍN □ OU □N/A	nasarahan ka	Toxic substances properly identified, stored, used					
						2023197920024	onformance with Approve	4.444				
10	□IN □ OUT □ N/A			29	□IN □OU	T	Compliance with Reduced specialized processes, as					
11	ØŃ □OUT	Approved Source Food obtained from approved source	<u>450.06</u>		□IŇ □O∩	т	apocialized processes, ai		IAGGI PIAIT			
12	DIN DOUT	Food received at proper temperature		30	N/A N/C	<u>'</u>	Special Requirements: Fro	Juice Production				
13	□N/A @ Ñ/O TUOUT	Food in good condition, safe, and unadulterated	-	31	□IN □OU □N/A □N/C		Special Requirements: He	leat Treatment Dispensing Freezers				
	□IN □OUT	Required records available: shellstock tags, parasite	\dashv		□IN □OU	T	On a stat December 1					
14	□N/A □N/O	destruction		32	ØN/A □ N/C		Special Requirements: Cu	stor	n Processing			
	ZEÑ DOUT	Protection from Contamination	1000	33	□N/A □ N/C		Special Requirements: Bu	ılk W	/ater Machine Criteria			
15	~□ÎN □OUT □N/A □N/O	Food separated and protected										
16	^□`IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OU	T) 	Special Requirements: Ac Criteria	idifie	ed White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Inspe	ectic	nn			
		rature Controlled for Safety Food (TCS food)	575.	36	□IN □OU	Т	Process Review					
18	DIN □ OUT □N/A □ N/O	Proper cooking time and temperatures			☑N/A		T TOOGGO TOVIOW					
19	☑Ñ ☐ OUT □N/A ☐ N/O	Proper reheating procedures for hot holding		37	□N/A □N/A		Variance					
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								
21	□IN □ OUT □N/A □ Ñ/O	Proper hot holding temperatures		foodborne illness.								
22	DIN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nar	ne of Facility	anu Ts			Туре	of Inspection	Date	0/1	\overline{f}	
49		GOOD RETAIL	DDA	ČTIOES			The second	3518855223		
10000	Good Retail Pract	ices are preventative measures to control the introd	12/01/15/21/15/16/16	MILLER OF STREET ALPKANISH SEED AND SEE	chen	nicals, and physical obje	cts into food:	s.	120 P. C. L.	
M		status (IN, OUT, N/O, N/A) for each numbered item: IN							able	
		Safe Food and Water	7.54igg		Ut	ensils, Equipment and Ven	- Carrier Street Control			
38	□ IN □ OUT, ØN/A □ N/O		54	□ ÎN □ OUT		Food and nonfood-contact designed, constructed, and		nable, pro	operly	
39	⊿ÍN □OUT □N/A Fo	Water and ice from approved source od Temperature Control	55	DOUT ON/A		Warewashing facilities: installed, maintained, used; strips				
40	□ IN □ OUT □N/A-Ø N/O	Proper cooling methods used; adequate equipment		☑ÍN □ 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]N/A	Hot and cold water available; adequate pressu				
42	I IN I OUT IN/A I N/O	Approved thawing methods used	58			Plumbing installed; proper backflow devices				
43	☑ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O						
i ujedo.		Food Identification	59	□ TUO □ NI-□	IN/A	Sewage and waste water pr	operly disposed	d		
44	Æ"ÎN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □]N/A	Toilet facilities: properly constructed, supplied, cleaned				
	Preven	ition of Food Contamination	61	□ IN □ OUT □]N/A	Garbage/refuse properly disp	oosed; facilities	maintaine	əd	
45	☐ÎN ☐ OUT	Insects, rodents, and animals not present/outer openings protected		.□-IN □ OUT		Physical facilities installed, maintained, and clean; outdoor dining areas			ogs in	
46	.□′IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O		outdoor uning areas				
47	☐ N □ OUT □N/A	Personal cleanliness	63	☐ÎN ☐ OUT		Adequate ventilation and lig	hting; designate	d areas ι	nsed	
48	MIN OUT ON/A ON/O	Wiping cloths: properly used and stored	64	64 ☐-IÑ ☐ OUT ☐N/A Existing Equipment and			ities			
49		Washing fruits and vegetables				Administrative	THE STATE OF THE S			
50	1 N OUT ONA NO	Proper Use of Utensils In-use utensils: properly stored	65		1N/A	901:3-4 OAC				
51	☐ IN ☐ OUT ☐ N/A Utensite, equipment and linens: properly stored, dried, bendled,		-			0704.04.04.0				
52		handled Single-use/single-service articles: properly stored, used	66	DIN DOULD	IN/A	3701-21 OAC	***************************************			
53	ZÍN OUT ONA O N/O	Slash-resistant, cloth, and latex glove use								
		Observations and C					100			
lten	1 No. Code Section Priori	Mark "X" in appropriate box for COS and R. COS=corre	ected (on-site during insp	ection	R=repeat violation		- N - 17		
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		PIC discurded		,	,		*******			
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Pers	son in Charge)OS A K				Date: 6/1	11/22	5		
Env	ironmental Health Specialist			Licensor:	er i	(10)	- / /	-		
0,	Mally appro				<u> </u>	1111				
PR	IORITY LEVEL! C= 0	CRITICAL NC= NON-CRITICAL		1.4		Page	of)		

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