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

							Title		D-4-					
				Check one ☐ FSO ☐ RFE			License Number		Date					
EB Fuel Slop LCC					□-RFE		12018		6/12/20					
					ity/State/Zip Code									
	$S_{2}/2$	57 NT 49	6	Greenville 0 H 45 33/										
License holder Insp									ategory/Descriptive					
$F \cap F = f \cap f$					1	''"	17	Ju						
E 10 1001 3 10p)					<u>/</u>	L.,	10	(and the file					
Type of Inspection (check all that apply)							Follow up date (if required	d)	Water sample date/result					
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					v L. Follow u	p			(if required)					
H	and the state of t													
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	□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23		0	Proper date marking and disposition							
2	DIN OUT N/A	OUT NA Certified Food Protection Manager Employee Health			□IN □ OU □N/A □ N/0	l lima as a nuniic naalth control' brocedures X. records								
3	☐IN ☐OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting				mu mai	STATE OF	Consumer Advisory							
4	□IN. □OUT □ N/A	Midwidage, responsibilities and reporting			25 DIN DOUT Consumer advisory provided for raw or undercooked									
5	□ OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts		11 	201	Highly Susceptible Po	bula	tions					
	144.45 (Artist 1971) A. H.	Good Hygienic Practices	100	Catalon	DIN DOL	JТ		Zenkaguar.						
6	□IN □ OUT □-N/Ó	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized foods used;	proni	bited loods not offered					
7	DIN OOT NO						Chemical							
8	PI DUT DN/O	Hands clean and properly washed		27		JT	Food additives: approved	and	properly used					
9	.□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	DIN DOL		Toxic substances properly identified, stored, used							
				Conformance with Approved Procedures										
10	DIM DOUT DN/A	A Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OL □N/A	JT	Compliance with Reduced specialized processes, ar							
11	□IN □OUT			30	DIN DOL	JT	Special Requirements: Fresh Juice Production							
12	□IN □ OUT □N/A □N/Ö	Food received at proper temperature		-		JT								
13	☑Ñ □OUT	Food in good condition, safe, and unadulterated		31	DN/A □ N/C	0	Special Requirements: Heat Treatment Dispensing Freezers							
14	□IN□OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction					Special Requirements: Custom Processing							
		Protection from Contamination		33			Special Requirements: Bulk Water Machine Criteria							
15	□IN □OUT □N/A □N/O	O Food separated and protected		-			Special Requirements: Acidified White Rice Preparation							
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	EN/A EN/G	0	Criteria Criteria	MINE	u writte 1xice Freparation					
17	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JT	Critical Control Point Inspe	ection	·					
	- Time/Tempe	rature Controlled for Safety Food (TGS food)		36	□IN □OU	JT .	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			D.N/A	(T	1 100033 1\0\0\0							
19	□IN □ OUT □N/A-⊡ Ñ/O	Proper reheating procedures for hot holding		37	□IN □ OU □N/Á) I	Variance							
20	□IN □ OUT □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										
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.										
22	□ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

State of Ohio

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Nar	ne of Facility	× 116		Type of Inspection	Date //	ange senting							
1	B FUEL DI	op III			Type of Inspection I a ward	(0/12)							
(RY JOSEPH)	150 P. L. W. M. W.				***								
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													
	1		54	Control of the contro	Food and nonfood-contact	THE REAL PROPERTY AND ADDRESS OF THE PARTY O	norly						
38	☐ IN ☐ OUT ☐MÍA ☐ N/O			JOHN OUT		designed, constructed, and used							
39	□□Ñ□OUT□N/A Water and ice from approved source Food Temperature Control				IN/A Warewashing facilities: insi	talled, maintained, used;	test						
		Proper cooling methods used; adequate equipment	56	DÍN DOUT	Nonfood-contact surfaces	clean							
40		for temperature control			Physical Facilities								
41	□ IN □ OUT □N/A □ 'N/O Plant food properly cooked for hot holding			57, - 1N OUT N/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	Plumbing installed; proper backflow devices							
43	☑ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	□ OUT □	IN/A Sewage and waste water pr	operly disposed							
44	☐ OUT Food properly labeled; original container			ZI'IN □ OUT □	N/A Toilet facilities: properly con	Toilet facilities: properly constructed, supplied, cleaned							
an samual	Preven	tion of Food Contamination	61	□ IN □ OUT □	Garbage/refuse properly disposed; facilities maintained								
45	Ø IN □ OUT	Insects, rodents, and animals not present/outer	62	□ N □ OUT	Physical facilities installed, r	maintained, and clean; do	ogs in						
10	openings protected			□N/A □ N/O	outdoor dining areas		*						
46		storage & display	63	□-IN □ OUT	Adequate ventilation and lig	hting; designated areas ι	used						
48		Personal cleanliness Wiping cloths: properly used and stored	64	IN DOUT D	IN/A Existing Equipment and Facil	itles							
49	□ IN □ OUT □N/A, ☐ Ñ/O	Washing fruits and vegetables			Administrative		ang Kalendar						
13.7	Augustania de la Partir de la P	roper Use of Utensils											
50	□ ÎN □ OUT □N/A □ N/O	□ 1Ñ □ OUT □N/A □ N/O In-use utensils: properly stored			IN/A 901:3-4 OAC		•						
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT.⊠	N/A 3701-21 OAC	· · · · · · · · · · · · · · · · · · ·							
52	□-IN □ OUT □N/A	Single-use/single-service articles: properly stored, used				ya.							
53		Slash-resistant, cloth, and latex glove use											
1,4		Observations and C Mark "X" in appropriate box for COS and R: COS=corr											
Iţen	n No. Code Section Priori	ty Level Comment	ected i	on-site during inspir	ection N-repeat violation	cos	R						
4	46 32 Q NC Observed frozen fo			STored	on tloor of								
		walk in treeze ne	V7	To bevo	erase coroler								
2:49	and the same		···	X									
55	, 4,2,) 1/	C Observed expired T	<u>051</u>	JTr.pl	for Sunstite								
1 7			اهرو	Bartina Parisir	1 1 1000								
15	320	C Observed trosh eggs Foud so walk in Mound To bottom	- 49	# 5 10V1	d choup RT	6							
		Food in Walk in	(00	100 019 -	SUD SIMP								
		LITTURE 10 DOTTONA	J'p	1+ 010%	y This prillion								
			-										
Pers	son in Charge			, , , , , , , , , , , , , , , , , , ,	Date:	L							
Person in Charge Charlet Date: 0-12-25													
Environmental Health Specialist Licensor:													
Environmental Health Specialist Licensor: (HD)													
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)