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

Na	Name-of-facility C			Check one			License Number		Date			
Sa.,	11501	.⊿°FS	.⊡″FSO □ RFE			165		5/6/25				
Address 1475 Waguer Aug				City/State/Zip Code								
1475 Waguer Aug (6					Greenville OH 45331							
1 /							avel Time Ca		tegory/Descriptive			
New Oceanilo Enterprises				7	5		10		045			
Type of Inspection (check all that apply)					1,5	_	Follow up date (if required	۹) 	Water sample date/result			
Type of inspection (check all that apply)   ☑ Standard				/iew	□ Follow up	,	i onow up date (ii requiret	ш	(if required)			
	Foodborne 🛚 30 Da	y □ Complaint □ Pre-licensing □ Consultation										
FOODBORNE ILLINESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N/	lark declarated som			****		****************			aconvoid N/A-not applicable			
IV	ark designated com		tem. IIV-	: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
Compliance Status					Compliance Status  Time/Temperature Controlled for Safety Food (TCS food)							
		Supervision  Person in charge present, demonstrates knowledge, a	nd		IIIN □ OU	TELEVISION IN	Committee of the commit					
1	.⊒N □ OUT □ N	performs duties		23			Proper date marking and	disp	position			
2	,ਈÑ □OUT□N			24	□IN □ OU		Time as a public health co	ontro	: procedures & records			
1 - 57	i da karangan da karangan T	Employee Health: 4 44		- ·	□NÃ □ N/C	) 		######################################				
3	r∐N □OUT □ N	A Management, food employees and conditional employee knowledge, responsibilities and reporting		20	□IN □ OU	REN	Consumer Advis					
4	ďiN_□OUT □.N			25	.DNA	•	Consumer advisory provi	ded	for raw or undercooked foods			
5	DÍN □OUT □ N		nts			j.	Highly Susceptible Po	pul	itions			
	l — — a <del>=</del>	Good Hygienic Practices		26	□IN □ OU	T	Pasteurized foods used;	proh	ibited foods not offered			
7		O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth			□·N/Ā		Chemical	Net.				
7		Preventing Contamination by Hands	7071	<b>0</b> 81			Unemical		CONTRACTOR CONTRACTOR CONTRACTOR			
8	CON OUT ON	O Hands clean and properly washed	arrandar.	27	□N/A □ OU	1	Food additives: approved	land	f properly used			
9	-□ĨÑ □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28 N/A Toxic substances properly identified, stored, used				ntified, stored, used				
		andmate metred properly renewed				c	onformance with Approve	ed P	rocedures			
10	JaM □out □ N		CONTRACTOR CORP.	29	□IN □OU	Т	Compliance with Reduced					
	I ⊡N □OUT	Approved Source Food obtained from approved source	100		⊡·N/A		specialized processes, ar	na H	ACCP plan			
11	DIN DOUT			30.	□IN □OU □N/A □N/C		Special Requirements: Fresh Juice Production					
12	DN/A DN70	Food received at proper temperature		 31	□IN □OU		Special Requirements: Heat Treatment Dispensing Freezers					
13	□IN □OUT	Food in good condition, safe, and unadulterated			.□·N/A □ N/O				Todanon Dioponong 1 1002010			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	uston	n Processing			
		Protection from Contamination		33	□IN □OU		Special Requirements: Bu	ılk W	ater Machine Criteria			
15	-□IN □OUT □N/A □N/O	Food separated and protected			□N/A □ N/O							
16	 _DIÑ □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	T )	Special Requirements: Ac Criteria	idifie	d White Rice Preparation			
17	TUO NIE	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ÎÑ □OU □N/A	Т	Critical Control Point Inspe	ectio	n			
	// Time/Tem	perature Controlled for Safety Food (TCS food)		 36	□IN □OU	T	Process Review					
18	√⊡IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			ENVA	т						
19	□IN □ OUT □N/A ,☑ N/O	Proper reheating procedures for hot holding		37 ☐ N. ☐ OUT Variance								
20	OUT OUT ON/A ON/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	□IÑ □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
22	,⊿DIVO □ NIND	Proper cold holding temperatures										

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Nar	ne of Facility	<i>Y</i> 21		Type of Inspection	Date									
	11 5 Br	end 101,11		Type of Inspection Standard/C(1	1 5/6/3	25								
pasa seng														
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
IVI	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item: In Safe Food and Water.	N=In compliance OUT=	inot in compliance N/O=not obse Utensils, Equipment and Vend	A STATE OF THE STA	cable								
38	□ IN □ OUT □ N/A □ N/A		54 ☑·IN □ OUT	Food and nonfood-contact		roperly								
39	☐*IN ☐ OUT ☐ N/A	Water and ice from approved source		designed, constructed, and										
		ood Temperature Control	55 21N D OUT D	N/A Warewashing facilities: insta strips	alled, maintained, used	i; test								
40	IN OUT	Proper cooling methods used; adequate equipment	56 □1Ñ □ OUT	A STATE OF THE STA	Nonfood-contact surfaces clean									
	E ALE OUT ENVA E NV	for temperature control		Physical Facilities										
41	DIN OUT ON/A ON/C		57 🗔 1Ñ 🔲 OUT 🗆	N/A Hot and cold water available	e; adequate pressure	<del></del>								
42	DIN OUT ONA ON/C	Approved thawing methods used	58 .□-IN □OUT	Plumbing installed; proper	backflow devices									
43	D'IN OUT ON/V	Thermometers provided and accurate	□N/A□N/O											
		Food Identification	59 1 N D OUT D											
44	□ NI□ OUT	Food properly labeled; original container	60 DIN DOUTE		tructed, supplied, clear	ned ———								
		ntion of Food Contamination	61 DIN OUT C	N/A Garbage/refuse properly dispo	osed; facilities maintain	ned								
45	□N □ OUT	Insects, rodents, and animals not present/outer openings protected	62 11N 0 OUT	Physical facilities installed, moutdoor dining areas	iaintained, and clean; d	logs in								
46	.⊡-IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O			<u>.</u>								
47	☑ IN □ OUT □N/A	Personal cleanliness	63 DAN DOUT	Adequate ventilation and ligh	ting; designated areas	used								
48	O/N 🗆 A/N TUO 🗆 N/O		64 DIN DOUT D	IN/A Existing Equipment and Facilit	ies									
49	☑ ÎN □ OUT □N/A □ N/O			Administrative										
50		Proper Use of Utensils	65   IN   OUT	N/A 901:3-4 OAC		<u> </u>								
		Utensils, equipment and linens; properly stored, dried,												
51	IN OUT ONA	handled	66 [a/1Ñ □ OUT □	IN/A 3701-21 OAC										
52 53	O'IN O OUT ON/A O N/O	Single-use/single-service articles: properly stored, used  Slash-resistant, cloth, and latex glove use												
	D III D COT DIWAD IVO	Observations and C	 orrective Actio	ne		ter i								
		Mark "X" in appropriate box for COS and R. COS=corre												
Item	No. Code Section Prior	rity Level Comment	Tall		cos									
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Pere	on in Charge			Data										
. 013	THE WILL ST	Le O		Date: 5 6-2	<									
Environmental Health Specialist														
Matty apper DC 6 HD														
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of )														

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