## State of Ohio

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

	**************************************										
N.	ame of facility		Check				License Number	D	Oate		
مريونا	Johns 10		IFSO IRFE 2040 5/21/25					5/2//20			
	375 E/	Mary ST	14:10 OH 45380								
Dollar Foulling Inc					Time	Tra	ivel Time	Categ	gory/Descriptive		
Type of Inspection (check all that apply)  √ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					□ Follow up	р	Follow up date (if required)		Vater sample date/result f required)		
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 Stat		Text not applicable		
Supervision  1EIN □ OUT □ N/A Person in charge present, demonstrates knowledge, performs duties					Time/Temperature Controlled for Safety Food (TCS food)  23 □ IN □ OUT □ N/A □ N/O  Proper date marking and disposition						
2	□ OUT □ N/A			24	□IN □ OU	ΙŢ	Time as a public health cont	trol: pı	rocedures & records		
3	GIN DOUT DN/A	knowledge, responsibilities and reporting	es;	25	□IN □ OU		Consumer Advisor		raw or undercooked foods		
5	DIN DOUT NA	The state of the s	nts	24.	☑N/A		Highly, Susceptible, Pop	a con orași			
6	□IN □ OUT,□-N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26,-	□IN □ OU ⊡N/A	- Alle and the last of the las	Pasteurized foods used; pr	Particular at at mark.			
7	DOUT □ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	05.55 E				Chemical				
8	DIN OUT NO			17/1	□IN □ OU ⊡N/A	ı	Food additives: approved a	and pr	roperly used		
9	-□IÑ □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	128/1	e∏Ñ □ ou □n/a	т	Toxic substances properly ic	dentifi	ed, stored, used		
-		' ', '				**********	onformance with Approved	And the state of	A Dec. Committee of the		
10	ZIN DOOT DINA	Adequate handwashing facilities supplied & accessible  Approved Source		174 1	□IN □OU ⊡'N/A	1	Compliance with Reduced of specialized processes, and	Oxyge 1 HAC	en Packaging, other CP plan		
11	□IN □OUT	Food obtained from approved source			□IN □ OU ☑N/A □ N/C		Special Requirements: Fres	sh Juic	e Production		
12	□N/A. □N/O	Food received at proper temperature		31	□IN □OU	T	Special Requirements: Heat	t Trea	tment Dispensing Freezers		
13	-BIN' □OUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite			□N/A □ N/C						
14	DN/A □N/O	destruction		32	☑N/A □ N/C	)	Special Requirements: Cust	iom Pi	rocessing		
15	-□IN □OUT □N/A □N/O	Protection from Contamination Food separated and protected		122 1	□IN □OU □N/A □ N/C		Special Requirements: Bulk	Wate	er Machine Criteria		
16	ONA ON/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU □'N/A □N/C	T )	Special Requirements: Acidi Criteria	ified V	White Rice Preparation		
17	,DOUT NID,	Proper disposition of returned, previously served, reconditioned, and unsafe food			□in □ou □īna	Т	Critical Control Point Inspec	tion			
	Time/Tempe □IN □ QUT	rature Controlled for Safety Food (TCS food)			□IN □OU <sup>.</sup> ⊡N/A	Т	Process Review				
18	DIN DOUT	Proper cooking time and temperatures		<del> </del>	□IŅ □OU <sup>-</sup> □Ñ/A	T -	Variance				
19	_EN/A □ N/O	Proper reheating procedures for hot holding	_								
20	,©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 foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
21		Proper hot holding temperatures	_								
22	AND TUO D NIB,	Proper cold holding temperatures									

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

Name of Facility	Type of Inspection Date								
Sohis Foodline Convenience	Standard S/51/28								
GOOD RETAIL	PRACTICES								
Good Retail Practices are preventative measures to control the intro									
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:  Safe Food and Water	IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  Utensils, Equipment and Vending								
38 □ IN □ OUT,□N/A □ N/O Pasteurized eggs used where required	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 □ IN OUT □ N/A Warewashing facilities: installed, maintained, used; test strips								
	56 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 □ IN □ OUT □N/A Hot and cold water available; adequate pressure								
42 Q/N OUT DN/A N/O Approved thawing methods used	58 □-IN □OUT   Plumbing installed; proper backflow devices								
43 ☐ OUT ☐ N/A Thermometers provided and accurate									
Food Identification	59 ☑ ÎN ☐ OUT ☐N/A Sewage and waste water properly disposed								
44 ☐IN ☐ OUT Food properly labeled; original container	60 🗵-IN 🗆 OUT 🗆 N/A Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained								
45 INDOUT Insects, rodents, and animals not present/outer openings protected  Contamination prevented during food preparation,	62  □ IN □→OUT								
46   □-IN □ OUT   Storage & display   47   □_IN □ OUT □ N/A   Personal cleanliness	63 📮 IN OUT Adequate ventilation and lighting; designated areas used								
48 ☐ IN ☐ OUT ☐N/A ☐,N/O Wiping cloths: properly used and stored	64 🖂 N 🗆 OUT 🗆 N/A Existing Equipment and Facilities								
49 IN OUT ON/A I-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								
I Honelle continuent and the manual and the last of th									
handled	66 🗆 IN 🗆 OUT 🖫N/Ā   3701-21 OAC								
52 ☐ 'IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used 53 ☐ JIN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use									
Observations and C	Orrective Actions								
Mark "X" in appropriate box for COS and R: COS=con	rected on-site during inspection R=repeat violation.								
62 6.4B NC Observed floors :									
56 415A) NC Observed stilling	in bewerge cade needing -								
cleaned									
	G 0								
Person in Charge  Low Mulli 11	Date:								
Environmental Health Specialist  Licensor:									
Markey Comment D(GHI)									
PRIORITY LEVEL: CE CENTICAL NC= NON-CRITICAL	Page of								
HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)									