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

Name of facility Che			Chec	Check one			License Number			Date			
BECKS MCKKOL					□ FSO □ TRFE			57	(n 261-25				
					ity/State/Zip Code								
LUGSOCIACH SIMICH RD (GREENULUS, OH 4535/								
				ction	Time		avel Time		Ca	tegory/Descriptive			
3 NPCNES IN WE KHELEM)		20	ز		$1 \leq C \sqrt{2}$			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					□ Follo	w up	Follow up	date (if requir	ed)	Water sample date/result (if required)			
î.	Aark designated complia	FOODBORNE ILLNESS RISK FACTO ance status (IN, OUT, N/O, N/A) for each numbered i		C. C	A STATE OF THE PARTY OF THE PAR	Company of the Compan	And the second s	control of the second s	CONTRACTOR OF THE PARTY OF THE	A THE RESIDENCE AND ADDRESS OF THE PARTY OF			
	iani denginates compile	Compliance Status			p			ompliance S					
Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
1	☑IN □OUT□N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23.			Proper date marking and disposition						
2	│□IN □OUT □ N/A	Certified Food Protection Manager Employee Health		24	□IN □ □N/A □		Time as a	l: procedures & records					
3	□N □OUT □ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting				OUT	Consumer Advisory						
4	□ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □				□N/A	Carlos	Consumer advisory provided for raw or undercooked						
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever Good Hyglenic Practices	าเร		пи п	OUT		Susceptible P	Antaria de sortigo				
6	,□IN □OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	ana to Capaca		□N/A		Pasteurize	ed foods used	; prof	hibited foods not offered			
7 بازدر	Ì□IN □OUT□N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands	100					Chemical					
8	DIN DOUT DIN/O	Hands clean and properly washed		27	□IN □ □N/A	001	Food add	itives: approve	ed and	d properly used			
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved	28 ,	□IN □ □N/A	OUT	Toxic subs	stances proper	ly ide	ntified, stored, used			
ľ	alternate method properly followed					11/2	Conformance	e with Appro	ved F	rocedures			
10	□IN □ OUT □ N/A		2	29		OUT				kygen Packaging, other			
11	DIN DOUT	Approved Source Food obtained from approved source			OIN DOUT		+	IACCP plan					
12	DIN DOUT	Food received at proper temperature		30		N/O	Special Requirements: Fresh J			uice Production			
13		Food in good condition, safe, and unadulterated					Special R	equirements: Heat Treat		reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		120	□IN □ ⊡N/A □	OUT N/O	Special R	equirements: C	Custor	n Processing			
	FIN FOUT	Protection from Contamination		33	OIN O	OUT	Special Re	equirements: E	Bulk W	/ater Machine Criteria			
15	□IN □OUT '	Food separated and protected			re-energy,		-						
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34		OUT N/O	Special Ro Criteria	equirements: A	cidifie	ed White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ □N/A	OUT	Critical Co	ontrol Point Ins	pectic	on .			
		rature Controlled for Safety. Food (TCS food)	52.00.	36 4		OUT	Process R	Review					
18,	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	□N/A □IN □	OUT	Variance						
19	□N/A □ N/O	Proper reheating procedures for hot holding		31	□N/A		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 foodborne illness. Public health interventions are control measures to prevent foodborne									
21	.∕⊡IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	TIN FLOUTFIN/A	Proper cold holding temperatures			blic nea ess or in		erventions	are control	meas	sures to prevent foodborne			

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Type of Inspection

Name of Facility		Type of Inspection	Date	2	ag (Color)								
R-COAS MARKET	181	SOFE	ING CO.	4.62	\bigcirc								
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													
38 21N 0 OUT 0N/A 0 N/O Pasteurized eggs used where required	54 🗆 IN 🗀 OUT	A THE RESERVE THE PROPERTY OF	od-contact surfaces	cleanable, pr	roperly								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source		Warowashing for	cilities: installed, mair	ntained used	l: toet								
Food Temperature Control	55 DIN DOUT	strips	strips										
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact Physical Fa	- PATRICULAR PARTICIPATION OF THE PARTICIPATION OF										
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 🗀 IN 🗆 OUT [□N/A Hot and cold wa	ter available; adequa	ate pressure)								
42 IN OUT ONA NO Approved thawing methods used	58 □IN □OUT	Plumbing installe	Plumbing installed; proper backflow devices										
43 DIN OUT DN/A Thermometers provided and accurate	□N/A □ N/O												
Food Identification	59 🗀 IN 🗆 OUT [□N/A Sewage and waste water properly disposed											
44 🖂 IN 🗆 OUT Food properly labeled; original container	60 □ IN □ OUT [□N/A Toilet facilities: pro	A Toilet facilities: properly constructed, supplied, cleaned										
Prévention of Food Contamination	61 🖂 IN 🖂 OUT [□N/A Garbage/refuse pr	operly disposed; facili	ities maintain	ed								
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 ,□·IN □ OUT	Physical facilities	installed, maintained,	and clean; do	ogs in								
46 IN OUT Contamination prevented during food preparation, storage & display	□N/A □ N/O	outdoor dining are											
47 DIN OUT DN/A Personal cleanliness	63 IN I OUT	Adequate ventilati	on and lighting; desig	nated areas i	used								
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 ⊡ IN □ OUT [□N/A Existing Equipmen	t and Facilities										
49 ☐ IN ☐ OUT ☐ N/O ☐ Washing fruits and vegetables		Administr	ative	109									
Proper Use of Utensils 50 IN OUT IN/A IN/O In-use utensils; properly stored	65 IN OUT	☑Ñ/A 901:3-4 OAC											
Utangile, aquinment and linene; properly stared dried													
handled	66 □ IN ☐ OUT □	□N/A 3701-21 OAC											
52													
53 IN OUT IN/A NO Slash-resistant, cloth, and latex glove use Observations and C													
Mark "X" in appropriate box for COS and R: COS=corre			on —										
Item No. Code Section Priority Level Comment			1	cos	R								
	8 10 of ACKE	1. PIC AC	Keneral										
3-45-315	75 - Kr. 11 - Kr. 1												
HOLLESS LINE													
	- くれけれ(1995 VALLE)(C)(U)(e/										
V(P6 : 500080 200	- 27 V 2 - 22 - X 27 X	270 S.J.)	171										
	ACH GROOM	<u> </u>	1818										
O C CONTO I COS													
Person in Charge Date: 6/24/25													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2													

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

Name of Facility