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

													
				one			License Number	Date					
or I laspron county store				□ FSO □/ŔFE			106	1756					
Ad	ddress	1- Josterson C.C.R	City/S	City/State/Zip Code									
License noider msk					n Time	Tra	vel Time Category/Descriptive						
20081 THE					C7		/ Cs	C1S					
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					∕ □ Follow u	ıρ	Follow up date (if required)) Water sample date/result (if 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 Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	☑IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, a performs duties Certified Food Protection Manager	nd	23	DIN DOU		Proper date marking and disposition						
2	□ IN □ OUT □ N/A		24	☐ IN ☐ OUT Time as a public health control: procedures & records									
enata.		Management food employoes and conditional employoes:				Consumer Advisory							
3	ÓIN □OUT □ N/A	knowledge, responsibilities and reporting		25		JT	Consumer advisory provide	ed for raw or undercooked foods					
5	DIN DOUT N/A		nte	Ga.	□N/A 		Highly Susceptible Pop	A .					
		Good Hyglenic Practices		1008.00	□IN □ OL	and the same of							
6	DIN DOUT DN/O			26	□ N/A			rohibited foods not offered					
7	│□IN □OUT □N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands			103 (A)		Chemical /						
8	□IN □ OUT □ N/O			27	□IN □ OL □N/A	JT	Food additives: approved a	and properly used					
9	DN/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	DIN DOL	JT	Toxic substances properly i	dentified, stored, used					
		, , , , , , , , , , , , , , , , , , , ,				G	onformance with Approved	Procedures					
10	,□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	STATE OF THE PARTY	29	□IN □ OL	JT	Compliance with Reduced specialized processes, and						
11	□IN □OUT	Food obtained from approved source		30	□IN □OL		Special Requirements: Fres	sh Juice Production					
12	□IN □OUT □N/A □ N/O	Food received at proper temperature			DN/A DN/		Openial requirements, rec	ar odioc i roddollori					
13		Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Free						
14	□IN □OUT □N/A □N/O						Special Requirements: Custom Processing						
	Г <u> </u>	Protection from Contamination		33	DIN DOL		Special Requirements: Bulk	« Water Machine Criteria					
15	ON/A ON/O	Food separated and protected			□N/A □ N/O			dified White Rice Preparation					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/0	0	Criteria						
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JT 	Critical Control Point Inspec	etion					
	The reserved of the contraction	rature Controlled for Safety Food (TCS food)		36	□IN □OU □N/A	JΤ	Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures		27		 JT	Variance						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37 DIN DOUT 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	∕□IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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

Ivar	ne or racility	show country sto	6		SACING (CVC) Date 1 - 3	.25								
ļ				-	My Michel 12	<u> </u>								
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														
SA SONS	pp. 1 pp. 10 pp. medici. 2 medici. 20 medici. Di periodi di periodi	Safe Food and Water	ludi Ludi		Utensils, Equipment and Vending									
38				□ IN □ OUT	Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used									
39	□ IN □ OUT □ N/A Foo	Water and ice from approved source od Temperature Control	55	55 IN OUT ON Warewashing facilities: installed, mainta										
40		Proper cooling methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces clean									
40	I IN I OUT IN/A I N/O	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	pressure								
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58		Plumbing installed; proper backflow dev	Plumbing installed; proper backflow devices								
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A□N/O										
		Food Identification	59		Sewage and waste water properly disposed									
44/	/□ IN □ OUT	Food properly labeled; original container	60		N/A Tollet facilities: properly constructed, suppli	ed, cleane	ed							
	Prevent	ion of Food Contamination	61		N/A Garbage/refuse properly disposed; facilities	maintaine	ed							
45	☐ IN □ OUT	Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation.		□ IN □ OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in							
46	IN OUT	storage & display	63	□/IN □ OUT	Adequate ventilation and lighting; designate	ed areas i	ısed							
47	□ IN □ OUT □N/A □ N/O	Personal cleanliness Wiping cloths: properly used and stored	64											
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	W. 108.		Good Survivo and Physical Company (1997) and Compan	unicas atticipati								
	/	roper Use of Utensils			Administrative									
50	.□ IN □ OUT □N/A □ N/O In-use utensils: properly stored		65		N/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		,										
53		Slash-resistant, cloth, and latex glove use					WIELD WORKS							
		Observations and Co Mark "X" in appropriate box for COS and R COS=corre												
Iten	No. Code Section Priorit	y Level Comment		3		cos	R							
				$\overline{\alpha}$	- 72 / C-3									
		SCAIS CALL	•		123 CC 1 27 CC									
		\												
<u> </u>		V												
ļ														
			\cap											
Pers	son in Charge	CGSt. Mayrard	<u>/</u>		Date: 7/3/25									
Envi	Environmental Health Specialist Licensor:													
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)