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

							License Number		Date		
1			Check	SO □-RFE			7/		111555		
316/10/10/C/C)				2 310 4///				4///2)			
Address City/					ity/State/Zip Code						
do by the lines					Spection Time Travel Time Category/Descriptive						
License holder						iiav	el tille	Call	egory/Descriptive		
I he levosor Company				Sept.		Τ.	Follow up date (if required		Water sample date/result		
Type_of Inspection (check all that apply) / / "☑-Śtandard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					☐ Follow up		-onow up date (ii required		(if required)		
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation											
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	√BIN □OUT□N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23 /	□N/A □ N/C		Proper date marking and	dispo	osition		
2	DIN DOUT N/A	Certified Food Protection Manager Employee Health	465	24	□IN □ OU □N/A □ N/C		Time as a public health cor	ntrol:	procedures & records		
1,36		Management, food employees and conditional employee	s:				Consumer Advisory				
3	OUT DN/A	knowledge, responsibilities and reporting		25	□IN □ OU	Т	Consumer advisory providence	ded f	or raw or undercooked foods		
<u>4</u> 5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	its	e	⊠N/A			er o as marriagne	tions		
5		Good Hyglenic Practices			□IN □ OU		Pasteurized foods used; p	W. Contaminating			
6	□IN □ OUT, □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□·N/A	ec esse			bited loods not offered		
7 10	, □IN □ OUT □ N/O Pr	No discharge from eyes, nose, and mouth eventing Contamination by Hands				7.00 -	Chemical 3				
8	DIN-D OUT D N/O	Hands clean and properly washed		27	□in □ ou' □in/a	1	Food additives: approved	and	properly used		
9	. □IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	28	□N/A □N/A	Т	Toxic substances properly	iden	tified, stored, used		
		anomate method properly relieved				Co	informance with Approve	d Pr	ocedures ()		
10	DIN OUT ON/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU	T	Compliance with Reduced specialized processes, an				
11,	-⊡N □OUT	Food obtained from approved source		30	□IN □OU		Special Requirements: Fre	seh l	uice Production		
12	□IN □OUT □N/A.□N/O	Food received at proper temperature			D'N/A D N/C		· ·		uloc i roddollori		
13	/DIN DOUT	Food in good condition, safe, and unadulterated		31_	□IN □OU' □N/A □N/C		Special Requirements: Heat Treatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		127	□N □OU		Special Requirements: Cu	stom	Processing		
		Protection from Contamination		33			Special Requirements: Bul	lk Wa	ater Machine Criteria		
15	DN/A DN/O	Food separated and protected		-			Special Requirements: Act	Idifie	d White Rice Preparation		
16	_@IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C)	Criteria				
17	,DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	Nacional Control	35	□N/A □IN □OU		Critical Control Point Inspe	etion	ָר		
			. W	36	□IN □OU	T	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A □ OU	Т	Variance				
19	□IN □ OUT □N/A+□ Ñ/O	Proper reheating procedures for hot holding			LI N/A						
20	□IN □ OUT □N/A ☑ Ñ/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	□IN □ O⊎T □N/A □ N/O	Proper hot holding temperatures									
22	ON OUT ON/A	Proper cold holding temperatures									

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Name of Facility

Name of Facility, STar backs		Type of Inspection	Date								
Star bucks		Standard	6/1/25								
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: II											
Safe Food and Water	N-III Compliance OO1-	Utensils, Equipment and Vend	LONG THE STANDARD OF THE SECOND PROPERTY.								
38 IN OUT IN NO Pasteurized eggs used where required	54 □·IÑ □ OUT	A COLUMN TO SERVICE STATE OF THE SERVICE STATE STATE OF THE SERVICE STAT	surfaces cleanable, properly								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	55 🗆 IN 🗵 ÖÜT 🛭										
Food Temperature Control		strips									
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 JOIN OUT	Nonfood-contact surfaces of Physical Facilities	lean								
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 - TN OUT C	IN/A Hot and cold water availabl	e; adequate pressure								
42 IN OUT IN/A N/O Approved thawing methods used	58 PIN DOUT	Plumbing installed; proper	backflow devices								
43 ☐ OUT ☐ N/A Thermometers provided and accurate	□N/A□N/O										
Food Identification	59⊡-IN □ OUT □										
44 IN OUT Food properly labeled; original container	60 @ IN OUT [tructed, supplied, cleaned								
Prevention of Food Contamination	61 MIN OUT	N/A Garbage/refuse properly dispo	osed; facilities maintained								
Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	62	Physical facilities installed, m outdoor dining areas	aintained, and clean; dogs in								
storage & display	63 ÆIN □ OUT	Adequate ventilation and light	ting; designated areas used								
47 Lat IN Lation OUT Land Personal cleanliness 48 Lation IN Lation OUT Land N/O Wiping cloths: properly used and stored	64 □ N □ OUT □	N/A Existing Equipment and Faciliti	les								
49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables		Administrative									
Proper Use of Utensils											
50 PIN OUT DNA NO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	65 ☑ÎÑ ☐ OUT ☐										
handled	66 IN OUT	าที/A 3701-21 OAC									
52											
	orroativa Astis										
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation											
Item No. Code Section Priority Level Comment	I ctio	1 of che	COS R								
SS GDD NC OBSCICE NO TE		100									
		The state of the s									
Person in Charge		Date:									
sorted a January		06.17	9096								
Environmental Health Specialist Licensor:											
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of											
	% *	Page_	of								
HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)											