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

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Name of facility			Check	Check one			License Number	-	Date				
	0000	( D)	□/JFS	SO	□ RFE		1101		1 101 100				
Survis Mace				1136					(e/26/25				
Ac	Idress 2102	HOLLASIA TO THURSDAY	City/St	City/State/Zip Code									
	ر ۵۸.	Trittensides Transpers		Hollorshurg OH 45332									
License holder			Inspection Time			ravel Time		Category/Descriptive					
SRW Investments				C	50		30		<i>(</i> 53				
· · · · · · · · · · · · · · · · · ·			l	\_/	/]	—Т	Fallencine deta (Star andre	-1)					
Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance				view	, □ Follow ur		Follow up date (if required	a)	Water sample date/result (if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
144.9		FOODBORNE ILLNESS RISK FACTO	RS AN	۱D,	PUBLIC H	EAL	TH INTERVENTION	S					
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN=	in c	compliance O	UT=	not in compliance N/O=n	ot o	bserved N/A=not applicable				
-		Compliance Status			Compliance Sta	atu:	8						
Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
SEASON STATE		Derger in abarga present, demonstrates knowledge, and			☑.IN ☐ OU								
1	DIN OOT ON/A	performs duties		23	□N/A □ N/C		Proper date marking and	position					
2	N/A □ TUO □ NIŒ			24 DIN D C			Time as a public health control; procedures & records						
	Employee Health				Fi]∧V □ I N/O								
3	Management, food employees and conditional employees;				Consumer Advisory								
-		knowledge, responsibilities and reporting			□IN □ OU □N/A	T	Consumer advisory provided for raw or undercooked foods						
5	図 N □ OUT □ N/A   ☑ N □ OUT □ N/A		nts	内心丛			Highly Susceptible Populations						
		Good Hygienic Practices			□iN □ OU	######################################							
6	∭ □ OUT □ N/O			26	⊠N/A	•	Pasteurized foods used;	prof	nibited foods not offered				
7	☑IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth					Chemical		Table Comment (1975)				
	, Ĉ	reventing Contamination by Hands			□IN □ OU	Т	F . 1 . 1.10		· · · · · · · · · · · · · · · · · · ·				
8	DOUT DINO	Hands clean and properly washed		27	⊠ N/A		Food additives: approved	an	a properly used				
9	⊠N □ OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28	□IN □ OU □N/A	Т	Toxic substances properly identified, stored, used						
ľ	□N/A □ N/O			Conformance with Approved Procedures									
10	N/A DOUT DN/A	Adequate handwashing facilities supplied & accessible			□IN □OU		Compliance with Reduced	Section 2019	A COLUMN TO SERVICE AND A COLU				
		Approved Source		29	☑N/A		specialized processes, ar						
11	¹☑IN □OUT	Food obtained from approved source		30	□IN □OU		Special Requirements: Fre	ach	Juico Production				
12	□IN □OUT	Food received at proper temperature			☑N/A □ N/C		Opecial Requirements. The		Juice Froduction				
	□N/A ☑ N/O			31	□IN □OU	Γ	Special Requirements: Heat Treatment Dispensing Freezers						
13	☑IN □OUT □IN □OUT	Food in good condition, safe, and unadulterated			□IN □OU								
14		Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C		Special Requirements: Cu	ıstor	n Processing				
17		Protection from Contamination		_	□IN □OU								
4.5	Д́ім □out	Food consisted and protected		33	☑N/A □ N/C		Special Requirements: Bu	ilk W	Vater Machine Criteria				
15	ĎN/A □N/O	Food separated and protected			□IN □OU.	r	Special Requirements: As	idifi	ed White Rice Preparation				
16	⊠IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	ØN/A □ N/C	; 	Criteria	Juni	ed white Rice Freparation				
17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU <sup>-</sup> □N/A	Γ	Critical Control Point Inspe	ectic	on				
	Committee of the Commit	rafure Controlled for Safety Food (TCS food)		36	□IN □OU	Γ	Process Review						
18	⊠IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□ N/A		Process Review						
19	□IN □ OUT	Proper reheating procedures for hot holding		37	□IN □OU <sup>-</sup> □N/A	Γ	Variance		•				
19	□N/A ☑ N/O	Troper foredaing procedures for not noting			<u> </u>		L.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,						
20	□IN □ OUT □N/A ☑ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT □N/A ☑ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	ØIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

## **State of Ohio**

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Nar	ame of Facility		0 01110 110110	Type of Inspection	Date								
	Sam's Place			Standard	6/26/	25							
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		54	I □ IN □ OUT	Food and nonfood-contact sidesigned, constructed, and u	urfaces cleanable, p	properly							
39	→ ☑ IN ☐ OUT ☐ N/A Water and ice from approved source		EIN EIGHTE	Marawashing facilities: insta		d: test							
	Food Temperature Control	55	'	surps									
40	Proper cooling methods used; adequate equipment for temperature control	56	I □ IN □ OUT	Nonfood-contact surfaces c Physical Facilities	ean								
41	I ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57	☐ IN ☐ OUT [	□N/A Hot and cold water availabl	e; adequate pressur	е							
42	2 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58		Plumbing installed; proper	packflow devices								
43	B ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate		□N/A□N/O	:									
	Food Identification	-59	<del> </del>										
44	Food properly labeled; original container	60	1/3										
	Prevention of Food Contamination	61	N	N/A Garbage/refuse properly dispo	sed; facilities mainta	ned							
45	Insects, rodents, and animals not present/outer openings protected	62		Physical facilities installed, m outdoor dining areas	aintained, and clean;	dogs in							
46	Contamination prevented during food preparation, storage & display		□N/A□ N/O										
47		63	B M IN COUT	Adequate ventilation and ligh	ing; designated areas	s used							
48		. 64	I D IN I OUT [	□N/A Existing Equipment and Faciliti	es								
49				Administrative									
- CO	Proper Use of Utensils												
50	I Itansils aguinment and linens; properly stored, dried	-	ļ	,-									
51	handled	66	DIN DOUTE	□N/A 3701-21 OAC									
52 53		☑ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used											
	Observations and C	orre	ective Actio	ins									
	Mark "X" in appropriate box for COS and R. COS=corre	A COLUMN	and the second state of th										
Iter	em No. Code Section Priority Level Comment				co								
	Salistan	1.57	1 () 7	(5 ) (1) (1)									
		101	160	ospection!									
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			···										
Person in Charge  Date: 6 26 25													
Env	Environmental Health Specialist ( ) Licensor: DC6HO												
L	<u> </u>												

PRIORITY LEVEL: C= CRITICĂL NC= NON-CRITICAL

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