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

Name of facility C			Chec	k or			License Number	Date					
Apole Valle, Marathan				□ FSO □ RFE			108)	12)	191	119			
Address				ity/Zip Code									
Apple Valley Marathon Ci 21971 Cishacton Rd.				Howard 43028									
License holder Ins					on Time			Category/De	ecrint	Hun			
"-"		15		and the	7 7	114	15		3 C	1140			
AVM Holdings LTD				1	(D	L,		- 64	7				
Type of Inspection (check all that apply)				*_			Follow up date (if required)	Water sa (if require		date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Đay ☐ Complaint ☐ Pre-licensing ☐ Consultation					w □ Follow u	'		(ii roquiii					
	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	DOUT N/A	Person in charge present, demonstrates knowledge, and		D IN DOUT			Proper date marking and disposition						
Ļ		performs duties	_	F	N/A D N/		Topar water training and arepeaters						
2	DAIN OUT ON/A	Certified Food Protection Manager Employee Health		24			Time as a public health cont	rol: procedure	es & re	cords			
		Management, food employees and conditional employee			921111111111111111111111111111111111111		Consumer Advisory						
3	DIN OUT ONA	knowledge, responsibilities and reporting		25	DIN DOU	Т			undoe	nocked feeds			
4	ZÍN □OUT□N/A	Proper use of restriction and exclusion		23	DIN/A		Consumer advisory provide		ningero	JOUNED 10002			
5	DHI OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Popu	ulations		1.35			
e	□MN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	DW/V	IT	Pasteurized foods used; pr	ohibited food	s not a	offered			
6 DAN OUT NO Proper eating, tasting, drinking, or tobacco use 7 DAN OUT NO No discharge from eyes, nose, and mouth							Chemical						
Preventing Contamination by Hands						T T							
8	DIN DOUT DNO	Hands clean and properly washed		27	DHI/A	•	Food additives: approved a	and properly (used				
9		No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ved	28	N/A OU	T	Toxic substances properly identified, stored, used						
	DN/A D N/O			Conformance with Approved Procedures									
10 □tN □OUT □ N/A Adequate handwashing facilities supplied & accessible				29 DIN DOUT Compliance with Reduced Oxygen Packaging, oth					other				
	-4::-	Approved Source		-	J⊿NV/A		specialized processes, and	HACCP plar	1				
11	DIN □ OUT	Food obtained from approved source	\dashv	30		T 3	Special Requirements: Fres	h Juice Produ	ction				
12	DN/A D/N/O	Food received at proper temperature			DIN DOL		5 - 11B - 1	T		·			
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	J⊒N/A □ N/O)	Special Requirements: Heat Treatment Dispensing Freeze			ing Freezers			
14	DN DOUT	Required records available: shellstock tags, parasite destruction		32		T)	Special Requirements: Cust	om Processin	g				
		Protection from Contamination		33		T	Special Requirements: Bulk	Water Machin	ne Crit	eria			
15	DAN DOUT	Food separated and protected		□ IN □ OUT Special Requirements Acidified White Rice Preparation						paration			
16	DAN DOUT	Food-contact surfaces cleaned and sanitized			DIN OU		Criteria						
17	DOUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	J2N/A		Critical Control Point Inspect	tion					
Time/Temperature Controlled for Safety Food (TCS food)			-	36	DAN OU	•	Process Review						
18	□N/A □·N/O	Proper cooking time and temperatures	_	37	미바ㅁᅃ	Т	Variance						
19	IN I OUT	Proper reheating procedures for hot holding		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.									
20	IN OUT	Proper cooling time and temperatures											
21	DAN OUT	Proper hot holding temperatures											
22	DIN OUT ON/A	Proper cold holding temperatures											

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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, NO, NA) for each numbered item. Nent compliance of the complia	Name of Facility	1	Type of Inspection Date										
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, NO, NN) for seach numbered item News compliance OUT-not in Comp	Apple Valley 1	larathon	Standard PR 2/19/19										
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, NO, NN) for seach numbered item News compliance OUT-not in Comp													
Mark designated compliance status (IN, OLT, N/A, N/A) for each numbered item. N=in compliance OUT=not in course OUT=not in compliance OUT=not in course OUT=not in course OUT=not in course OUT=not in	7.5												
Section Sect	I .	•		licable									
Second S													
Proper cooling methods used; adequate equipment for temperature control by light of temperat	38 IN OUT, ZÍN/A N/O	Pasteurized eggs used where required		properly									
Proper coling methods used; adequate equipment Physical facilities Physical facili				ed; test									
Prysical Facilities	Fo		Strips	<u></u>									
42 MIN OUT NIA NIO Approved thawing methods used Out DINA Plumbing installed; proper backflow devices	40 DIN DOUT DN/A DN/O	for temperature control		_									
Sewage and waste water properly disposed Sep	41	Plant food properly cooked for hot holding	57 N OUT N/A Hot and cold water available; adequate pressu	ire									
Several provided and accurate Several provided and accurat	42 Z IN - OUT - N/A - N/O	Approved thawing methods used Color Correction	58 IN OUT N/A Plumbing installed; proper backflow devices										
Food properly labeled; original container	43 A IN DOUT DN/A		59 ZIN ☐ OUT ☐N/A Sewage and waste water properly disposed										
Prevention of Food Contamination Social Contamination Con		Food Identification	60 ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, clea	aned									
Insects, rodents, and animals not present/outer S3 N OUT Adequate ventilation and lighting: designated areas used 46 N OUT Contamination prevented during food preparation, storage & display Personal cleanliness Personal cleanliness Personal cleanliness Administrative Personal cleanliness Personal used	44 ZIN OUT	Food properly labeled; original container	61 IN I OUT IN/A Garbage/refuse properly disposed; facilities mainta	ained									
Openings protected Opening	Prever	don of Food Contamination	62 O IN OUT Physical facilities installed, maintained, and clean										
Contamination prevented during food preparation, storage & display Contamination prevented during food preparation, storage & display Personal cleanliness	45 ZIN OUT		63 N OUT Adequate ventilation and lighting; designated area	is used									
Administrative Administrative Administrative 49 IN OUT		Contamination prevented during food preparation,	64 ZIN OUT N/A Existing Equipment and Facilities										
49				_									
Proper Use of Utensils SiN OUT N/A N/O In-use utensils: properly stored			Administrative										
50 PIN DOUT DN/A N/O In-use utensits: properly stored 51 PIN DOUT DN/A Utensits, equipment and linens: properly stored, dried, handled 52 PIN DOUT DN/A Single-use/single-service articles: properly stored, used 53 DIN DOUT DN/A N/O Stash-resistant and cloth glove use Observations and Corrective Actions Mark X in appropriate box for COS and R. COS-corrected on-site during inspection R-repeat violation No. Code Section Priority Level Comment Cos R			65 Z IN D OUT DN/A 901:3-4 OAC										
Utensils, equipment and linens: properly stored, dried, handled Very Name Out Ni/A Single-use/single-service articles: properly stored, used			66 D IN DOUT ZÍN/A 3701-21 OAC										
Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored Single-use/single-service Single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-u		Utensils, equipment and linens; properly stored, dried,											
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 Cos R 23 3 4													
Observations and Corrective Actions Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection R=repeat violation tem No. Code Section Priority Level Comment Observed lunch wear sandwiches marked for 8 days a face discard. Reviewed tape marking: Mark sandwiches a face discard. Reviewed tape marking: Mark sandwiches a face discard within 7 days, with day a face day dus le more days. Ensure date of the face of													
Merk "X" in appropriate box for COS and R. COS=corrected on-site during inspection R=repeat violation tem No. Code Section Priority Level Comment		_	orrective Actions										
23 3.4 C Observed lunch meat sandwiches marked for 8 days of the discard. Reviewed date marking: Mark sandwiches of the within 7 days, with day 1 as of the or the control of the mark of the marking that the sandwick of the mark of the mark of the mark of the control of the mark of			The state of the s										
Return discard. Ceviewed trafemarking: Mark sandouche													
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Note: Frenchishes dated to refer reflect 7 days during inspection. - Previous violations Corrected Thank you - Process Review Comments: Supply with reheat - Foods observed procerty cheated within 2 hour - Inter-PIC reports Starting reheat at 5 co Am - and by 10.00 Am inspectal observed Chedday		The way of a cening	ware serve eller and eller	\rightarrow									
- Previous violations Corrected Thank you of or	n)	ore Sound with dated to roll	13 CONTINE 1822 WILLIAM CONTRACTOR										
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- Foods observed properly reheated within 2 hour of time PIC reports startilly reheat at 5:00 Am of and his 10.00 Am inspectal observed Chedday		Process Provinces Co.	March Sun Sound with spherid										
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to reach 1657 within 2 hours		to pach 1652 4917h	in 2 hours										
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Person to Charge Date: 2/9/19													
Sarricarian Licensor:													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of													