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

Na	ime of facility	1 - 4	Check	on	e	License Number	Date				
ALDI Inc. #8/				□ FSO DEFE		1002	12/3/2019				
1545 Coshuctor Road CIT				рС	Mount	+ Veryon	43050				
License holder Ins				tio			Category/Descriptive				
1/13			•		MINS	10 115	C/5				
Type of Inspection (check all that apply)						Follow up date (if required)	Water sample date/result				
Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F					v 🛘 Follow up		(if required)				
1	Poodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
_ IV	lark designated compli	ance status (IN, OU1, N/O, N/A) for each numbered if	em: IN=	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, a performs duties	nd	23	OND OND	Proper date marking and di	sposition				
2	OIN OUT CHIA	Certified Food Protection Manager Employee Health		24 IN OUT Time as a public health control: procedures & records							
	AIN TUOL NIC	Management, food employees and conditional employee				Consumer Advisory					
3	TOUT N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□ IN □ OUT □N/A~	Consumer advisory provide	d for raw or undercooked foods				
5	SIN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	its			Highly Susceptible Popu	lations				
Ť		Good Hygienic Practices			□ IN □ OUT		· ·				
6	IN OUT DAIG	Proper eating, tasting, drinking, or tobacco use		26	DAHA	Pasteurized foods used; pro	anibiled loods not offered				
7	ON DOUT DINIO	No discharge from eyes, nose, and mouth				Chemical					
	P	reventing Contamination by Hands	2	27	DN/A DOUT	Food additives: approved and properly used					
8	DOUT - N/O	Hands clean and properly washed		21							
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro- afternate method properly followed	red .	28	DN/A □ OUT	Toxic substances properly identified, stored, used					
			[Conformance with Approved Procedures							
10	10 DIN DOUT ANA Adequate handwashing facilities supplied & accessible			29 IN OUT Compliance with Reduced Oxygen Packaging, other							
Approved Source				specialized processes, and HACCP plan							
11	DIN DOUT	Food obtained from approved source		30	IN OUT	Special Requirements: Fresh	Julce Production				
12	EN/A EN/O	Food received at proper temperature	_	31	□ IN □ OUT	Special Requirements: Heat Treatment Dispensing Freezers					
13	SE(N □ OUT .	Food in good condition, safe, and unadulterated			LIDIFA LI N/O						
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32	DIN DOUT	Special Requirements: Custo	m Processing				
Protection from Contamination				33	□ IN □ OUT	Special Requirements: Bulk \	Nater Machine Criteria				
15	□IN □OUT	Food separated and protected		LIDWA LI N/O							
16	□IN □OUT SMIA □NIO	Food-contact surfaces: cleaned and sanitized		34	DIN DOUT	Criteria Criteria	led Write Rice Preparation				
17	P N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOUT	Critical Control Point Inspecti	on				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□ IN □ OUT	Process Review					
18	□ IN □ OUT □M/A □ N/O	Proper cooking time and temperatures		20		FIOCESS INGVIOR	-				
19	DIN DOUT	Proper reheating procedures for hot holding		37	ON POUT	Variance	· · · · · · · · · · · · · · · · · · ·				
20	□IN □ OUT □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 illness or injury.							
21	□IN □ OUT □MA □ N/O	Proper hot holding temperatures									
22	OUT ON/A	Proper cold holding temperatures									

State of Ohio

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Name of Facility

Type of Inspection/ 5/24/94

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 nur	mbered Item: IN=in c	ompliance OUT=not in	n compliance N/O=not observed N/A=not	applica	able							
Safe Food and Water		Ut	tensils, Equipment and Vending									
38 IN IN OUT WIA NO Pasteurized eggs used where required	54	EIN DOUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly							
39 ☑ IN ☐ OUT Water and ice from approved source	55	IN OUT PANA	Warewashing facilities: installed, maintained	used;	test							
Food Temperature Control			strips									
40 IN OUT ONA ONO Proper cooling methods used; adequate	equipment 56	N D OUT	Nonfood-contact surfaces clean	<u> </u>								
for temperature control			Physical Facilities	-								
41 IN OUT N/A N/O Plant food properly cooked for hot hold	ing \ 57	57 N OUT N/A Hot and cold water available; adequate pre										
42 IN OUT MIA NO Approved thawing methods used	58	58- N OUT N/A Plumbing installed; proper backflow device										
43 N OUT N/A Thermometers provided and accurate	59	59 Z IN ☐ OUT ☐N/A Sewage and waste water properly disposed										
Food Identification	60	60 □ OUT □N/A Tollet facilities: properly constructed, supplie										
44 PIN OUT Food properly labeled, original contains	d properly labeled; original container 61, IN OUT N/A Garbage/refuse properly disposed; facilitie											
Prevention of Food Contamination	of Food Contamination 62 PIN OUT Physical facilities installed, maintained, a											
Insects, rodents, and animals not present openings protected	odents, and animals not present/outer				sed							
Contamination prevented during food pre storage & display		OUT ON/A	Existing Equipment and Facilities									
47 ZIN DOUT Personal cleanliness					,							
48 IN OUT ANA NO Wiping cloths; properly used and stored	1		Administrative									
49 IN I OUT ANA NO Washing fruits and vegetables	65	N/A DOT DN/A	901:3-4 OAC									
Proper Use of Utensils		,	٠									
50 IN OUT N/A N/O In-use utensils: properly stored		IN OUT TONA	3701-21 OAC									
51 IN OUT OUT ANA Utensils, equipment and linens: properly thandled	stored dried,											
N □ OUT □N/A Single-use/single-service articles: properly stored, used												
□ IN □ OUT ☑N/A □ N/O Slash-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 Item No. Code Section Priority Level Comment Comment												
	<u> </u>		/		R							
Hersey-Tu- Mary Socrescit												
VEIDUL - SPICE CITY												
All time temperature Controlled for Jokata												
1 1 K Character	uned at 4	41051) 10 1011/11/12										
70042 05/12	M181114	11169 67	HT DO DEVAYOR									
The district of the state of the state of												
Food should fregery storal at 1955-0"												
175 1100/ IN WELL POLM.												
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DOCIRTION MICETS SIGNISE MORE OF TIME												
IL MORCHOU - 1												
Person in Charge Date:												
1) UNI WOLLY												
Sanitarian Jon J. Hellier R5 Licensor; Lock bunty HD												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of												