

Approved Source 11														
Address Clip/Zipc Code Travel Time Travel Time Category/Descriptive C3.5 Type of Inspection (check at bit at pppy) Signatural Constitution Predictioning Constatition Constitution Professional	Na					4.4		License Number	Date					
License holder	I bon Leo's Warket			□F	JFSO MIRFE			1 481	2/6/19					
Type of inspection (check at thet apply) Footborne 30 Day Complaint Checkloring Consultation Footborne Standard Checkloring Consultation Footborne Standard Checkloring Consultation Checkloring Consultation Checkloring Consultation Checkloring Consultation Checkloring Consultation Checkloring Checkloring	Address 1 City					Code								
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Type of Inspection (check all that apply) Bistander Oritical Control Point (PSO) Process Review (RFE) Variance Review Follow up Bistander Oritical Control Point (PSO) Compilated Pre-leanning Consultation FOODBORNE: ILLENESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, NO, NA) for each numbered litem. Nieth compliance OUT-not in compliance Rider (Nieth Control Point (Regulard)) Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Compliance Status Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Compliance Status Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Compliance Status Compliance Status Compliance Status Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Compliance Status Compliance Status Compliance Status Compliance Status Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Interfereparature Controlled for Safety Food (TOS food) No Death And Compliance Status Int	Lit	Seuse Holder	· • • • • • • • • • • • • • • • • • • •				III	Agi iiliig	4 -					
## Continued Complaint Pro-licenting Consultation Pro-li		1-121	es Market //C				L,		(35					
Pre-leaning Consultation Pre-leaning							1	Follow up date (if required)						
## GOBBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, CUT, 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 Co				nce Re	eive	w 🔲 Follow up	Ρ [(if required)					
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	П	roodborne L 30 Day	Li Complaint Li Pre-licensing Li Consultation			<u></u>								
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		FOODRODNE ILLNESS DISK FACTORS AND DIDLIC HEALTH INTERVENTIONS												
Compliance Status Sopervision	M													
Time#Temperature Controlled for Sefety Food (TCS food) Proper date, preventing dulles Proper date, part of the proper date, part of the proper date, subtract the proper date, part of the property with the property with the property with the property with the property of the property of the part of the property of the part of the property of the part of th	144	ark designated compli												
1					•									
Proper date marking and disposition No Proper date marking and disposition No Proper date marking and disposition No No No No No No No				-1	100			imperature Controlled for Salety (1990 (195 1990)						
Simplicyse Health Simplicyse Health Simplicyse Health No Time as a public health control: procedures & records Simplicyse Health No Special Requirements: Centrol Processing No OUT No No discharge Health No OUT No No discharge Health No OUT No No discharge from eyes, nose, and mouth No No No discharge from eyes, nose, and mouth No No No No No Special Requirements: Processing No OUT No No Special Requirements: Processing No OUT No No Special Requirements: Processing No OUT No No Special Requirements: Special Requirements: Special Requirements: Rest No OUT No OUT Special Requirements: Special Requirements: Rest No OUT No No Special Requirements: Special Requirements: Rest No OUT No No Special Requirements: Rest No OUT No OUT No Out Special Requirements: Centrol Red No OUT No Out Special Requirements: Rest No OUT No Out Special Requirements: Rest No OUT No Out Special Requirements: Rest No OUT Out No Out Out No Out	1	DIN OUT NA			23			Proper date marking and d	disposition					
Smployee Health Smployee and conditional employee; Nowledge, responsibilities and reporting Smployee; Nowledge, responsibilities and reporting Nowledge, responsibilities	2	ZIN DOUT NA	Certified Food Protection Manager					Time as a public health cont	h control: procedures & records					
2 N OUT N/A Proper use of restriction and exclusion From the property of the process			Employee Health		-	M/A D N/O								
4	3	ZIN COUT C N/A		-				Consumer Advisor	isory					
S OUT N/A Procedures for responding to vomiting and diarrheal events	4	PIN COUT C NA		_	25		T	Consumer advisory provide	sory provided for raw or undercooked foods					
Good Hygieotic Praedices Good Hygieotic Prae	_		I 1	rrheal events			- 800	Blobky Susceptible Popu	Hations					
Continued Cont	Ť			==3		DIN DOU	JT	T						
Preventing Contamination by Hands Propertion Proper	6	□ IN □ OUT □ NI□	Proper eating, tasting, drinking, or tobacco use		26	JZÑ/A		Pasteurized foods used; pri	ronibited toods not offered					
Social Requirements: Custom Processing Social Requirements: Custom Processing Social Requirements: Custom Processing Social Requirements: Custom Processing Social Requirements: Applied White Rice Preparation Criteria Social Requirements: Applied White Rice Preparation Criteria Social Requirements: Applied White Rice Preparation Criteria Social Requirements: Applied White Rice Preparation Social Requiremen	7	DIN DOUT D'N/O	No discharge from eyes, nose, and mouth					Chemical						
Social Requirements: Control Note		Pi	reventing Contamination by Hands		127	DIN DOU	IT	Food additives, annound and amnedy used						
Solution	8	MIN OUT IN/O	Hands clean and properly washed		21	DIÑ/A		Food additives, approved a	ind property deed					
Secial Requirements: Heat Treatment Dispensing Freezers					20	JZIN 🗆 OU	IT	Toyle substances preparly identified stored used						
Conformance with Approved Procedures 10	9				20	N/A Toxic substances properly regulated stores		renunea, storea, asea						
Approved Source 11	23							Procedures						
Approved Source	10	DIN OUT NA	☐N ☐OUT ☐ N/A Adequate handwashing facilities supplied & accessible		29									
12						LIN/A specialized processes, and nacce s		HACCP plan						
12	11	-/	Food obtained from approved source	30				Special Requirements: Fresi	h Juice Production					
13	12		Food received at proper temperature											
14	13		Food in good condition, safe, and unadulterated					Special Requirements, Heat	reatment Dispensing Freezers					
Protection from Contamination Special Requirements: Bulk Water Machine Criteria	14					16		Special Requirements: Cust	om Processina					
15		MN/A LI N/O			-	LIN/A LI N/C								
15	H		Projection from Contamination		33	11		Special Requirements: Bulk Water Machine Criteria						
16	15		Food separated and protected		\vdash	DIAN DIAN			/ 					
17				-	34			Special Requirements: Aprili	fied White Rice Preparation					
Time/Temperature Controlled for Safety Food (TGS food) 18	16		Food-contact surfaces: cleaned and sanitized	_				Citieria						
Time Temperature Controlled for Safety Food (TGS food) 18	17	д и □ о∪т			35		T	Critical Control Point Inspect	tion					
18					-		T T							
19					36		•	Process Review						
Proper reheating procedures for hot holding IN	18	ZÑIA 🗆 NIO	Proper cooking time and temperatures				T	1						
Proper reneating procedures for not noting IN		□ IN □ OUT			37		•	Variance						
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.	19		Proper reneating procedures for hot holding		-	1		1						
21 OUT Proper hot holding temperatures Proper hot holding temperatures Public health interventions are control measures to prevent foodborne	-	OUT OUT	Denote applies time and to receive				_							
21 OUT Proper hot holding temperatures foodborne illness. Public health interventions are control measures to prevent foodborne	20	ØN/A □ N/O	Froper cooling time and temperatures		R	cisk ractors are rood preparation practices and employee behavious								
Public health interventions are control measures to prevent foodborne	24		Proper hot holding temperatures			foodborne illness. Public health interventions are control measures to prevent foodborne								
11th and a state of the state o	41	ØÑ/A □ N/O			p									
	22	IN OUT N/A	Proper cold holding temperatures											

State of Ohio Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	ens Market			Standard 2	16/19						
	GOOD RETAIL										
	ces are preventative measures to control the intro tatus (IN, OUT, N/O, N/A) for each numbered item: If					cafile					
Company of the Compan	lafe Food and Water		The second of th	Utensiis, Equipment and Vending	ин-пот аррис	AUTO					
38 IN OUT ON/A N/O	Pasteurized eggs used where required	54	D√N □ OUT	Food and nonfood-contact surfaces designed, constructed, and used	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
39 IN OUT	Water and ice from approved source	55	MIN COUT CH		Warewashing facilities: installed, maintained, used; test						
Foo	od Temperature Control	50	MIN FLOUR	Strips Nonfood-contact surfaces clean	- 14	_					
40 IN OUT ZIN/A NO	Proper cooling methods used; adequate equipment for temperature control	30	56 N OUT Nonfood-contact surfaces clean Physical Facilities								
41	Plant food properly cooked for hot holding	57	57 IN OUT N/A Hot and cold water available; adequate pi								
42 IN OUT IN/A N/O	Approved thawing methods used	58	D IN D OUT D	OUT IN/A Plumbing installed; proper backflow devices							
43 IN OUT ON/A	Thermometers provided and accurate	59	ZIN OUT ON	N/A Sewage and waste water properly dis	posed						
	Food identification	60	N D OUT D	I/A Tollet facilities; properly constructed,	supplied, clean	ed					
44 DIN OUT	Food properly labeled; original container	61	D'IN OUT ON	I/A Garbage/refuse properly disposed, fac	llities maintain	ed					
Prevent	tion of Food Contamination	62	Ø IN □ OUT	Physical facilities installed, maintained	, and clean						
45 IN OUT	Insects, rodents, and animals not present/outer openings protected	63	ZÍIN □ OUT	Adequate ventilation and lighting des	ignated areas	aled areas used					
46 N OUT	Contamination prevented during food preparation, storage & display	64	ZÍ IN 🗆 OUT 🗗	N/A Existing Equipment and Facilities		T					
48 IN OUT N/A N/O	Personal cleanliness Wiping cloths; properly used and stored			Administrative		-01-01					
49 IN OUT N/A N/O	Washing fruits and vegetables	65	D'N D OUT D	I/A 901:3-4 OAC							
	roper Use of Utenslis	-	/								
50 Z IN C OUT CN/A C N/O	In-use utensits: properly stored	66	D IN D OUT ON	I/A 3701-21 OAC							
51 IN OUT ON/A	handled	ensils, equipment and linens; property stored, dried, andled									
52 DIN OUT ONA	Single-use/single-service articles: properly stored, used			-							
53 IN OUT IN/A N/O	Slash-resistant and cloth glove use Observations and C	orro	ctive Action	· ·	-						
	Mark "X" in appropriate box for COS and R: COS=corr										
Item No. Code Section Priorit	ty Level Comment		2 2 2	=======================================	cos	R					
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	Motal Stem note th		miter	O MRC L INC	T i	1					
	Metal Stem probe th	PAY	OVELLEY	Dresunt		<u> </u>					
	DISADSable gloves D	1999	+		0						
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	Food temperatures acceptable at time of inspection										
	Observed datemarking										
	IF remorteling subm	7		health dest for							
prior approval (10000 plan reuten fee)											
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Petson in Charge	£			Date: 2/0/19							
Sanitarian	v		Licensor:	1/	-						
00				KNOX							
PRIORITY LEVEL: C = CRITIC	PRIORITY LEVEL: Q = CRITICAL NC = NON-CRITICAL Page of										

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)