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

Na	me of facility		Check or	~		License Number	Date						
F	T Precis	ion Micro Market	□ FSC)	₫ RFE	1 430	1 9/12/1000						
Δd	dress	101/11/10/11/04/	City/Stat	//State/Zip Code									
- (A	70 1		City/Stat	youaterzip Gode									
1	10) MDW	t coilead Kd.	-re()	ellouricktman IDH 143019									
Lic	ense holder		Inspection	on '	Time Tra	vel Time C	ategory/Descriptive						
$ \langle \rangle $	Milalona	1 /24 / 1 / 24			İ	!	210 20						
	or of a maga	Volume											
	pe of Inspection (chec		ь.			Follow up date (if required)	Water sample date/result						
		Control Point (FSÓ)	ice Revie	ew.	☐ Follow up		(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									
1,11		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
	Bu Bout Blue	Person in charge present, demonstrates knowledge, an	d	T	ZÍN 🗆 OUT								
1	DIN DOUT N/A	performs duties	u 23	2 05	□N/A □ N/O	Proper date marking and dis	sposition						
2	□IN □OUT □AN/A	Certified Food Protection Manager		1	□ IN □ OUT								
1545		Employee Health	24		□Ń/A □ N/O	Time as a public health contro	ol: procedures & records						
		Management, food employees and conditional employees	.	1		Consumer Advisory							
3	DIN DOUT NA	knowledge, responsibilities and reporting		Tr	JIN 🗆 OUT								
4	DIN DOUT D',N/A	Proper use of restriction and exclusion	25		⊒Ń/A	Consumer advisory provided	I for raw or undercooked foods						
5	DIN DOUT D'N/A	Procedures for responding to vomiting and diarrheal even	ts -	V		Highly Susceptible Popul	ations						
18.55		Good Hygienic Practices		T	□ IN □ OUT								
6	□IN □ OUT Ø N/O	Proper eating, tasting, drinking, or tobacco use	26		⊠Ń/A	Pasteurized foods used; pro	hibited foods not offered						
7	□ IN □ OUT □'N/O	No discharge from eyes, nose, and mouth		Chemical									
V.	/ Pr	eventing Contamination by Hands		Τ,	□ IN □ OUT								
8	□IN □ OUT □ N/O	Hands clean and properly washed	27	71	DŃ/A	Food additives: approved ar	d properly used						
	211/0	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		1	···								
	□ IN □ OUT		ed 28		D∕IN □ OUT □N/A	Toxic substances properly identified, stored, used							
9	DN/A □ N/O			1,									
					C	onformance with Approved I	Procedures						
10	∠∐IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		C)I	□ IN □ OUT	Compliance with Reduced O	xygen Packaging, other						
1941		Approved Source		ן נ	□N/A	specialized processes, and I	HACCP plan						
11	ØIN □OUT	Food obtained from approved source	30		□ IN □ OUT	Special Requirements: Fresh	Juice Production						
12	□ IN □ OUT	Food received at proper temperature		L	□N/A □ N/O		1 //						
	□N/A ,□ N/O		31		□ IN □ OUT	Special Requirements: Heat	Freatment Dispensing Freezers						
13	_⊠N □OUT	Food in good condition, safe, and unadulterated	_ _	-	□N/A □ N/O	ļ							
14	□ IN □ OUT	Required records available: shellstock tags, parasite	32	2I "	□ IN □ OUT	Special Requirements: Custo	m Processing						
	ZÑ/A □ N/O	destruction			□N/A □ N/O								
1		Protection from Contamination	33	ว ו ר	IN OUT	Special Requirements: Bulk V	Vater Machine Criteria						
15	☑ N □ OUT	Food separated and protected		1 [□N/A □ N/O	/							
	[°] □N/A □ N/O		Щ I"	, r	□ IN □ OUT	Special Requirements: Acidifi	ed White Rice Preparation						
16	D∕IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		□N/A □ N/O	Criteria	od William Proparation						
	,			+.									
17	☑IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		□IN □ OUT □N/A	Critical Control Point Inspection	on						
i e	Time/Tempe	rature Controlled for Safety Food (TCS food)		+	□IN □OUT /	de la companya della companya della companya de la companya della							
1	□ IN □ OUT		36	ś.		Process Review							
18	□N/A □ N/O	Proper cooking time and temperatures		+									
	☐ IN ☐ OUT		37		□IN □ OUT □N/A	Variance							
19	□N/A □ N/O	Proper reheating procedures for hot holding											
	<i></i>		_										
20	□IN □OUT □ŃA □N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors									
	<u> </u>	, , , , , , , , , , , , , , , , , , ,		that are identified as the most significant contributing factors to									
21	□ IN □ OUT	Proper hot holding temperatures		foodborne illness.									
	ØN/A □ N/O		_	Public health interventions are control measures to prevent foodborne									
20	PAIN FLOUTTEN	Drange gold holding to			ess or injury.	ands to bievent inounotile							
22 N OUT N/A Proper cold holding temperatures													

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Name of Facility Precision Micro Market								pe of Inspection Date 9/22/	t 200	20	
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 Food and nonfood-contact surfaces cleanable, proper				
38			□ N/O	Pasteuriz	zed eggs used where required	54	Ø IN □ OUT	designed, constructed, and used	bie, pro	репу	
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control						55	□ IN □ OUT □N/A	Warewashing facilities: installed, maintained, used; test strips			
40 IN IN OUT IN/A IN/O Proper cooling methods used; adequate equipment for temperature control						56 ☐ N ☐ OUT Nonfood-contact surfaces clean Physical Facilities					
41	/ Ioi temperature control						57 IN OUT N/A Hot and cold water available; adequate pre				
42		N OUT ØN/A			d thawing methods used	58		Plumbing installed; proper backflow device			
				Thermometers provided and accurate			□N/A □ N/O				
	,			Food Ide	entification	59	IN OUT ON/A	Sewage and waste water properly disposed		3 -	
44 ,	61	N □ OUT		Food pro	operly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied	, cleane	ed	
			Preven	tion of Fo	ood Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities m	aintaine	d	
45 🗹 IN 🗆 OUT				Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT	Physical facilities installed, maintained, and c outdoor dining areas	lean; do	gs in	
46	1,	N D OUT		Contamination prevented during food preparation, storage & display			□ IN □ OUT	Adequate ventilation and lighting; designated	areas u	sed	
47		N 🗆 OUT 🗖 N/A 🛭] N/O		cleanliness cloths: properly used and stored	64	/				
49		N 🗆 OUT 🗹 N/A [□ N/O	Washing	fruits and vegetables			Administrative	37 021		
		/	F	roper Us	e of Utensils						
50	ΠП	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored				65	□ IN □ OUT ☑N/A	901:3-4 OAC			
51		☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled				66	☐ IN ☐ OUT ☐N/A	3701-21 OAC			
52							7				
53		N OUT ONA [□ N/O	Slash-re	sistant, cloth, and latex glove use		4° A 4°				
		,		Mark "X	Observations and C " in appropriate box for COS and R: COS=core			on R=repeat violation			
Iten	n No.	Code Section	Priori	ty Level	Comment		J		cos	R	
					C						
_					Freezer = 97			· · · · · · · · · · · · · · · · · · ·			
					Coders 1= 33°F (mil	ic.)			-		
					L- 30 F				+-		
					1 12K Dut MARCHENIE	WAG	1.20.0	emonstrated	+-		
		,			Luckout mechanis For all 3 units	2 11 (2)	Were Of	DIMONS [ateo]			
(or acce or what)											
Lottee machine - 173°F											
The transfer of the transfer o											
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					License is displaye	d					
Person in Charge Date:											
Sanitarian Licensor:											
KNOV											
	001	TV LEVEL · C =	CHITI	CAL /NI	$\dot{\phi} = NON_{CRITICAL}$						

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)