State of Ohio ood Inspection Repo Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility					is the w	4	License Number	Date					
Wal Nar + 2149					□ RFE		1084	19/4/19					
Address /					City/Zip Code								
1575 (Josh octon Are.					Mt. Vernon 143050								
License holder							vel Time	Category/Descriptive					
WAL-MART STORES EAST UP								acagory rouse (party					
_				_		Ŀ	- 1 1 1 1	Torrest to the second					
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance					w Theollow up		Follow up date (if required)	Water sample date/result (if required)					
		☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 110		7101011 01								
		FOODBORNE ILLNESS RISK FACTO		_									
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	1	Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd '	23			Proper date marking and di	marking and disposition					
2	DIN DOUT N/A	Certified Food Protection Manager		24	DIN DOU		Time as a public health control; procedures & records						
		Employee Health	- 15	_	□N/A □ N/O	U .							
3	DIN DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		200	□ IN □ OU	T	Consumer Advisor						
4	DIN DOUT D N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provided for raw or undercooked foods						
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	ıts				Highly Susceptible Popu	lations					
		Good Hygienic Practices		26	□ IN □ OU □N/A	ΙΤ	Pasteurized foods used; pro	phibited foods not offered					
7			\dashv	-	шии	Chemical							
-		reventing Contamination by Hands		F	EN EOU	ız	Ottorincar						
8	DIN DOUT NO			27	□N/A □OU	,	Food additives: approved a	nd properly used					
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed	28	□ IN □ OU □N/A	T	Toxic substances properly identified, stored, used						
			_	Conformance with Approved Procedures									
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	ON/A	П	Compliance with Reduced C specialized processes, and						
11	□ IN □ OUT	Food obtained from approved source		30			Special Requirements: Frest	Juice Production					
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	1	31		IT	Special Requirements: Heat	Treatment Dispensing Freezers					
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		Ľ	□N/A □ N/C	_	opeda roquiemona. Hat	Treatment exspensing Freezera					
14	IN OUT	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Custo	om Processing					
		Protection from Contamination		33	□ И □ ОО		Special Requirements: Bulk	Water Machine Criteria					
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		-			Special Regulrements: Acidi						
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	DN/A DN/C		Criteria	ied vilite Rice Preparation					
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU	T	Critical Control Point Inspect	ion					
- 73	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□ IN □ OU	Т	Process Review						
18	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooking time and temperatures		-	□N/A □ OU	т							
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37 N/A Variance									
20	□ IN □ OUT □N/A □ 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									
21	OUT OUT	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne									
22	□ IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									
		ECOP 3.											

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Name of Facility									e of Inspection Date			
MAI-MALT #2149								<u> </u>	- ollow P 9/41	19		
	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 applic									applica	able		
Safe Food and Water						Utensils, Equipment and Vending						
38 IN OUT N/A N/C			□ N/O	Pasteurized eggs used where required			54 IN OUT Food and nonfood-contact surface designed, constructed, and used			ble, pro	perly	
39				Water and ice from approved source			D IN D OUT D	□N/A	Warewashing facilities installed maintained	, used	test	
Fic				pod Temperature Control			EIN EOUT	-	Nonfood-contact surfaces clean			
40	IN OUT ON/A N/O			Proper cooling methods used; adequate equipment for temperature control			56 IN OUT Nonfood-contact surfaces clean Physical Facilities					
41	11 🗇 IN 🗆 OUT 🗆 N/A 🗆 N/O			Plant fo	od properly cooked for hot holding	57 D IN DOUT DN/A Hot and cold water available adequate pr						
42	42 IN OUT N/A N/O			Approve	d thawing methods used	58	☐ IN ☐ OUT ☐N/A Plumbing installed; proper backflow dev			s		
43		⊒N/A		Thermo	meters provided and accurate	59	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly dispo			d		
				Food Id	entification	60		JN/A	Toilet facilities properly constructed supplied cleaned			
44 IN OUT				Food pr	operly labeled; original container	61]N/A	Garbage/refuse properly disposed facilities maintained			
			Preven	tion of Fo	ood Contamination	62	2 D IN D OUT Physical facilities installed maintained a			i clean		
45	□ IN □ OUT			Insects, rodents, and animals not present/outer openings protected			□ и □ оот		Adequate ventilation and lighting designated	areas used		
46	□ IN □ OUT			Contamination prevented during food preparation, storage & display Personal cleanliness			64 IN OUT IN/A Existing Equipment and Facilities					
48		7N/A [¬ N/O		cloths: properly used and stored	60		47.5	Administrative		- 2	
49	IN OUT [fruits and vegetables		ľ	-	, and the second	_		
Proper Use of Utensils						65		⊒N/A	901:3-4 OAC			
50_	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored				66	IN OUT]N/A	3701-21 OAC				
51	Utensils, equipment and linens: properly stored, dried handled				, equipment and linens: properly stored, dried,	FUT	intact	No	with dept for	CO-C-IA	+	
52												
53	□ 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 Se	ction	Priori	ity Level		ected	on-site ourng insp	ector	t Kerepeat violation	cos	R_	
	Reinspertion.				Keinspertion finds	+4	e follow	0 ή Λ.4	1 0			
				-	· Water rowing this	10V6	in Spa	0	System at 3			
					Osnidartment Sinks	10	1 4.3	1/1	li and bakery	0		
					at 73°F-Instructions on soap bay direct ocople							
							Water	1) <	4 Thou ald 2			
							40 Mer S	ak				
					n how to fill Soap/water at 3 cond, sink							
					Hot water at regular 50, got at 125°F)							
_							J		7	0		
	Rotent dispoints						sent at	-	storage of "Dick-up"	0		
					area - Clean and sanitize area - Eliminate Dests							
Contact Pest Contro							Doerator	- 1	7 -			
Person in Charge												
100X (Name Tenor												
Sanitarian							Licensor:	1/				
L			1	7>				4	10X			

PRIORITY LEVEL: C = GRITICAL NC + NON-CRITICAL

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