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

Na	me of facility	11-0-11-	Check one			License Number		Date			
\	Wal Wart	☐ FSO ☐ RFE			1084		10/8/2020				
Address				City/State/Zip Code							
	575 Cosh	octon Ave	NJ	Mt. Vernon / OH/43050							
License holder				n Time	<u> </u>	vel Time		ategory/Descriptive			
Wal Mart Stom East 18					114	ver rime	"	A			
Wal Mart 31 ors Gast , LP								CÓC			
Type of Inspection (check all that apply)						Follow up date (if required		Water sample date/result			
		Control Point (FSO) Process Review (RFE) Varia	nce Revie	w +□ Folic	w 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											
	g	Compliance Status	Compilant								
			HANNEY EN	Compliance Status							
		Supervision	- 4	Time/Temperature Controlled for Safety Food (TCS food)							
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	23	N/A C		Proper date marking and disposition					
2	□IN □OUT □ N/A	Certified Food Protection Manager	24			Time as a public health control: procedures & records					
333		Employee Health		' □N/A □	7 IA/O		S 1325000	•			
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		1 (1)	Consumer Adv	isory				
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	25		1001	Consumer advisory provided for raw or undercooked for					
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible F	scentible Populations				
		Good Hygienic Practices		DIN E] OUT						
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A	nibited foods not offered						
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth				Chemical					
	Pi	reventing Contamination by Hands	27	, DIN D	OUT:	Food additives, approved and approved, and					
8	□IN □ OUT □ N/C	Hands clean and properly washed	2'	□N/A		Food additives: approved and properly used					
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed 28					rly ide	identified, stored, used			
	······································			Conformance with Approved Procedures							
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29] OUT	Compliance with Reduc					
2.1		Approved Source		LIN/A		specialized processes, and HACCP plan					
11	□IN □OUT	Food obtained from approved source	30			Special Requirements: I	Juice Production				
12		Food received at proper temperature		DIN C	Takes						
13	□IN □OUT	Food in good condition, safe, and unadulterated]3	N/A		Special Requirements: I	reatment Dispensing Freezers				
14	□IN □ OUT	Required records available: shellstock tags, parasite	32	□ IN □] OUT	Special Passissers	Oue+-	om Drogogoir -			
	□N/A □ N/O	destruction	32	□N/A □] N/O	Special Requirements: (Just01	iii Frocessing			
		Protection from Contamination	33			Special Requirements: E	 Bulk V	Vater Machine Criteria			
15	☐ IN ☐ OUT ☐N/A ☐ N/O	Food separated and protected		N/A C] N/O			The state of the s			
\vdash	□ IN □ OUT		34				4cidifi⊦	ed White Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		□N/A □	I N/O	Criteria	_				
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □] OUT	Critical Control Point Ins	pection	on			
Time/Temperature Controlled for Safety Food (TCS food)					OUT	Dragons Deviler					
18	□ IN □ OUT	Proper cooking time and temperatures	36	□N/A		Process Review Variance					
	□N/A □ N/O		37		OUT						
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		□N/A		variance					
20		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
	□N/A □ N/O	·		that are identified as the most significant contributing factors to							
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	foodborne illness. Public health interventions are control measures to prevent foodborne							
22	□ IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.							

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Type of Inspection

Name of Facility Wal Mart # 2149								Туре	e of Inspection Date	/		
	1	Val Ma	11	H d	149			Ke	e-inspection 1018	1200	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 applications of patriogens, chemicals, and physical objects into loods.											able	
			5	Safe Food	I and Water			Ut	tensils, Equipment and Vending			
38		N □ OUT □N/A	□ N/O	Pasteuri	zed eggs used where required	54	□ IN □ OUT		Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	perly	
39 IN OUT N/A Water and ice from approved source						55		□N/A	Warewashing facilities: installed, maintaine	d, used;	test	
Food Temperature Control						strips 56 □ IN □ OUT Nonfood-contact surfaces clean						
40		N 🗆 OUT 🗆 N/A	□ N/O	O Proper cooling methods used; adequate equipment for temperature control			Physical Facilities					
41		□ IN □ OUT □N/A □ N/O Plant food properly co			od properly cooked for hot holding	57		□N/A	Hot and cold water available; adequate pr	essure		
42	□ IN □ OUT □N/A □ N/O			Approve	Approved thawing methods used 58 🗆 IN 🗆OUT Plumbing installed; proper back							
43		N □ OUT □N/A		Thermo	meters provided and accurate							
				Food Id	entification	59		□N/A	Sewage and waste water properly disposed			
44	4 IN OUT			Food pr	operly labeled; original container		□N/A	Toilet facilities: properly constructed, supplied	d, cleane	ed		
			Preven		ood Contamination	61		T □N/A Garbage/refuse properly disposed; facilities ma				
45				Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT		Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in	
46	□ IN □ OUT			Contamination prevented during food preparation, storage & display			□N/A□N/O					
47	□ IN □ OUT □N/A				l cleanliness	63	□ IN □ OUT		Adequate ventilation and lighting; designated	areas u	ısed	
48		N OUT N/A N OUT N/A		Wiping cloths: properly used and stored Washing fruits and vegetables				□N/A	Existing Equipment and Facilities			
49	LU '	N LI OUT LIN/A			e of Utensils				Administrative	8		
50		N 🗆 OUT 🗆 N/A			Itensils: properly stored	65		□N/A	901:3-4 OAC			
51	☐ IN ☐ OUT ☐N/A			Utensils, equipment and linens: properly stored, dried, handled				⊐N/A	3701-21 OAC			
52	52 N OUT N/A			Single-use/single-service articles: properly stored, used					4. TEMP tures			
53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use												
				Mark ">	Observations and C "in appropriate box for COS and R: COS=corre				R=reneat violation			
Iter	n No	. Code Section	Priori	ty Level	Comment	ootou	on one daming map	pootioi	The repeat violation	cos	R	
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Person in Charge Date:												
Sanitarian							Licensor	:1/	1-100100			
L NOX										9		
PR	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of A											

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