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

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	me of facility NCOLN ELECTRIC N				034135 Date 01/2		e /28/2025				
	dress)3 E. PARK STREET	City/State/Zip Code FT. LORAMIE OH 45845									
ı	ense holder		Inspection Time	•	Travel T	ime		Category/De			
AVI FOODSYSTEMS, INC. 30					30 COMMERCIAL CLAS			SS 1 <25,000 SQ. FT.			
l	pe of inspection (check						Follow-u	p date (if requ	ired)	Water sample date/result (if required)	
	Standard	Control Point (FSO) ☐ Process Review (RFE ☐ Complaint ☐ Pre-licensing ☐ Consu		eviev	v []Follow	Up	11			/ / /	
	Toodboille30 Day	Complaint Pre-licensing Const									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
	Mark designated complia	ance status (IN, OUT, N/O, N/A) for each numb	pliance Ol	JT= n	ot in complia	ance N/O = no	t obser	ved N/A = not applicable			
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	□IN □OUT 図N/A	Person in charge present, demonstrates know performs duties	vledge, and	23	□ IN □ ■ N/A □		Proper date marking and disposition				
2	□IN □OUT N/A	Certified Food Protection Manager		24	□ IN □		Time as a	a public health	control	: procedures & records	
_		Employee Health			≥ N/A □	N/O				. prosource a recordo	
3	□IN □OUT 区N/A	Management, food employees and conditions knowledge, responsibilities and reporting	il employees;	Consumer Advisory							
-	□IN □OUT ⊠N/A	Proper use of restriction and exclusion		25 IN OUT			Consumer advisory provided for raw or undercooked foods				
5	□IN □OUT 区N/A	Procedures for responding to vomiting and di	arrheal events	Highly Susceptible Populations							
	law and and	Good Hygienic Practices		26		OUT	Pasteuriz	ed foods used	l; prohit	pited foods not offered	
6		e	Chemical								
7		No discharge from eyes, nose, and mouth			□ IN □	LOUT	1			HEREIGN ETTER TOTAL	
8	Preve	enting Contamination by Hands	1.1.35	27	⊠ N/A		Food add	ditives; approve	ed and	properly used	
9	□IN □OUT	No bare hand contact with ready-to-eat foods	or approved	d 28 N OUT Toxic substances properly identified, stored, used					ntified, stored, used		
	⊠N/A □N/O	alternate method properly followed Conformance with Approved Procedures							ocedures		
10	□IN □OUT ■N/A									gen Packaging, other	
-	Min Mour		▼N/A specialized processes, and HACCP plan						CCP plan		
11	IN □OUT	Food obtained from approved source		30			Special F	Requirements:	Fresh J	luice Production	
12	□N/A □ N/O	Food received at proper temperature		N/A □ N/O			1				
13	IN □OUT	Food in good condition, safe, and unadulterat		31 E N/A N/O							
14	□IN □OUT ☑N/A □N/O	Required records available: shellstock tags, p destruction	arasite	32		☐ IN ☐ OUT Special Requirements: Custon				n Processing	
		otection from Contamination			□ IN □	OUT	1				
15	□IN □OUT ☑N/A □ N/O	Food separated and protected		33	▼N/A	N/O				ater Machine Criteria	
16	□IN □OUT ☑N/A □ N/O	Food-contact surfaces: cleaned and sanitized	1	34	⊠N/A □		Criteria	requirements.	Acidille	d White Rice Preparation	
17	⊠IN □OUT	Proper disposition of returned, previously ser reconditioned, and unsafe food	ved,	35	□ IN □ x N/A]OUT	Critical C	ontrol Point In	spection	n	
	Time/Temperatu	re Controlled for Safety Food (TCS foo	od)	36	□ IN □	OUT	Process	Review			
18	□IN □OUT N/A □ N/O	Proper cooking time and temperatures		37	IN □	OUT	Variance				
19	□IN □OUT	Proper reheating procedures for hot holding			⋉ 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 foodborne illness.							
21	□IN □OUT N/A □N/O	Proper hot holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							
22	WIN MOUT DIVA	Proper cold holding temperatures		"	JUGDUING		o or injury.				

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		Facility N ELECTRIC NO	RTH 7	05 MICR	OMARKET		Type of Inspection Sta			Date 01/28/2025			
			, Fi	Jan Jan	GOOD RETA	L PF	RACTICE	S	No. of the last		rian i		
N	lark de	Good Retail Pra signated complianc	actices e status	s are preve s (IN, OUT,	entative measures to control the introc N/O, N/A) for each numbered item: IN =	luctio in con	n of pathog	gens, cher JT≃ not in c	nicals, and physic	al objects into foods.	pplicable		
Safe Food and Water							Utensils, Equipment and Vending						
38	□IN	OUT N/A	N/O F	Pasteurized	eggs used where required	54	⊠IN □C	NIT	Food and nonfood-contact surfaces cleanable, j			properly	
39	≭ IN	OUT N/A	- 1	Water and i	ce from approved source	57		,01	designed, constructed, and used				
Food Temperature Control								DUT 🗷 N/A	Warewashing facilities: installed, maintained,				
40	ΠIN	OUT N/A			ing methods used; adequate equipment	55	⊠IN □OUT		used; test strips				
				or temperat		56			Nonfood-contact surfaces clean			_	
41		OUT N/A	_	Plant food p	roperly cooked for hot holding	-			Physical Faci				
42	□IN	OUT N/A	N/O /	Approved th	awing methods used	57	⊠ IN □C	DUT N/A	Hot and cold water	available; adequate pre	ssure		
43	⋉ IN	□OUT □N/A		Thermomet	ers provided and accurate	58	⊠ IN □	TUC	Plumbing installed	proper backflow device	s		
			Fo	ood Identi	fication			٧/O					
44 IN OUT Food properly labeled; original container							⊠IN □C		Covers and wests water assessed discussed			_	
Prevention of Food Contamination						59							
45	¥IN	OUT		Insects, rode	ents, and animals not present/outer	60				perly constructed, suppl			
40	[GIAL	Mour			on prevented during food preparation,	61	⊠ IN □C			pperly disposed; facilities		ned	
46		ООТ		storage & di	splay	62	NIN D	- 1	Physical facilities in dogs in outdoor dir	istalled, maintained, and	i clean;		
47		OUT N/A		Personal cle		63	□N/A□I						
_	48 IN OUT N/A N/O						⊠ IN □C	UT	Adequate ventilation and lighting; designated areas				
49	Піи	OUT N/A		Washing fru	its and vegetables	64		UT 🗷 N/A	Existing Equipmen	t and Facilities			
50					THE PERSON NAMED IN STREET				Administra	tivo	-		
50	Пім	IN OUT N/A N/O		In-use utensils: properly stored Utensils, equipment and linens: properly stored,									
51	X IN	OUT N/A		dried, handl	ed	65	XIN 🗆	N/A	901:3-4 OAC				
52	≥ IN	⊠IN □OUT □N/A		Single-use/single-service articles: properly stored, used		66		UT 🗷 N/A	3701-21 OAC				
53	□iN	OUT N/A	N/O S	Slash-resist	ant, cloth, and latex glove use								
			N	/lark "X" in a	Observations and C	-			ion R = repeat viol	ation			
Iter	n No.	Code Section		ity Level	Comment						cos	R	
Comment/ Obs food cooler, coffee maker, 2 microwaves safety switch good, dates good, cleanline				ss god	od		-						

Person in Charge MELISSA HOLT		Date 01/28/2025			
Environmental Health Specialist TED WUEBKER, REHS RS/SIT# 2337	Licensor: Sidney-Shelby County Health Department				