

937-548-4196x204

Megan Keller@  
darke county health

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Lavy's corner mart	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2057	Date 01-09-17
Address 103 W. main St. Gettysburg	Category/Descriptive C35		
License holder Joe & Mary Lavy	Inspection time (min) 110	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <input type="checkbox"/> Other <i>specify</i>
Follow-up date (if required)		Sample date/result (if required)	

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administrative

901:3-4 OAC
3701-21 OAC

Note: Please keep cleaning & disinfecting policy on file. +handwashing sign given.

Violation(s)/Comment(s)

(2.4c) No health policy available at time of inspection. Discussed employees shall be informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food. An example will be emailed.

(3.4c) Observed ham salad with expiration date of 12-17-16. Discussed all TCS RTE foods shall be discarded by expiration date to limit growth critical. PIC pulled product. discarded. corrected.

Inspected by Megan Keller	R.S./SIT # 173136	Licensors Dana (C) + HD
Received by Joe W	Title	Phone