

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>EB Fuel Stops LLC Convenience Store</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>208</b>	Date <b>2-1-18</b>
Address <b>5210 st Rt 49 Greenville</b>		Category/Descriptive <b>C35</b>		
License holder <b>EB Fuel Stops LLC</b>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <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**

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

**Food**

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

**Equipment, Utensils, and Linens**

<input checked="" type="checkbox"/>	4.0	Materials for construction and repair
<input checked="" type="checkbox"/>	4.1	Design and construction
<input checked="" type="checkbox"/>	4.2	Numbers and capacities
<input checked="" type="checkbox"/>	4.3	Location and installation

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input checked="" type="checkbox"/>	4.7	Laundrying
<input checked="" type="checkbox"/>	4.8	Protection of clean items

**Water, Plumbing, and Waste**

<input checked="" type="checkbox"/>	5.0	Water
<input checked="" type="checkbox"/>	5.1	Plumbing system
<input checked="" type="checkbox"/>	5.2	Mobile water tanks
<input checked="" type="checkbox"/>	5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/>	5.4	Refuse, recyclables, and returnables

**Physical Facilities**

<input checked="" type="checkbox"/>	6.0	Materials for construction and repair
<input checked="" type="checkbox"/>	6.1	Design, construction, and installation
<input checked="" type="checkbox"/>	6.2	Numbers and capacities
<input checked="" type="checkbox"/>	6.3	Location and placement
<input checked="" type="checkbox"/>	6.4	Maintenance and operation

**Poisonous or Toxic Materials**

<input checked="" type="checkbox"/>	7.0	Labeling and identification
<input checked="" type="checkbox"/>	7.1	Operational supplies and applications
<input checked="" type="checkbox"/>	7.2	Storage and display separation

**Special Requirements**

<input checked="" type="checkbox"/>	8.0	Fresh juice production
<input checked="" type="checkbox"/>	8.1	Heat treatment dispensing freezers
<input checked="" type="checkbox"/>	8.2	Custom processing
<input checked="" type="checkbox"/>	8.3	Bulk water machine criteria
<input checked="" type="checkbox"/>	8.4	Acidified white rice preparation criteria
<input checked="" type="checkbox"/>	9.0	Facility layout and equipment specifications
<input checked="" type="checkbox"/>	20	Existing facilities and equipment

**Administrative**

<input checked="" type="checkbox"/>	901.3-4 OAC
<input checked="" type="checkbox"/>	3701-21 OAC

**Violation(s)/Comment(s)**

3.4F) Observed the sliced pizza and breakfast sandwiches in the hot hold case to be at 110°F - 130°F. PIC stated unit temperature is set at 147°F. Discussed all hot foods shall be discarded if they are not maintained at 135°F or above to protect from growth. Critical PIC voluntarily discarded products at time of inspection. Corrected.

3.4H) Observed roast beef with a prep date of 1/17 in the pizza prep cooler. Discussed all TCS RTE Foods shall be discarded by the 7th day to limit growth. Critical.

Inspected by <i>Gaura Shuterman</i>	R.S./SIT # <b>164029</b>	Licenser <b>DCHO</b>
Received by <i>John DeL...</i>	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility EB Fuel Stops LLC Convenience Stores	Type of visit Standard	Date 12-1-18
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**Violation(s)/Comment(s)**

3.4 H (cont) PIC voluntarily discarded product at time of inspection. Corrected.

2.3C) Observed employee prepare subs and pizzas without a hair restraint. Discussed food employees shall wear a hair restraint such as a hat, hair net, visor, etc. that are designed to be worn effectively to keep hair from contacting exposed food. Repeat.

3.5C) No labels on donuts and cookies in the self service case. Discussed to add labels on products so the customer knows the name of the product so they can look it up on the donut tags. Also observed no ingredient labels for the cookies. Discussed self service items shall be prominently labeled with the following information in plain view of the consumer: the manufacturer's or processor's label that was provided with the food or a card, sign, or other methods of notification that includes the information in (C)(2)(a), (C)(2)(b), and (C)(2)(f) of this rule.

Inspected by <i>Laura Schirmer</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>Andy Yeakley</i>	Title	Phone