

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>4-E</b>	Check one <input checked="" type="checkbox"/> LFSO <input checked="" type="checkbox"/> RFE	License number <b>2027</b>	Date <b>1-5-17</b>
Address <b>201 S. main St. Ansonia</b>		Category/Descriptive <b>C35</b>	
License holder <b>M &amp; M Petrol</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required)	Sample date/result (if required)
<input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>			

### 3717-1 OAC Violation Checked

#### Management and Personnel

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

#### Food

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

#### Equipment, Utensils, and Linens

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

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

#### Water, Plumbing, and Waste

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

#### Physical Facilities

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

#### Poisonous or Toxic Materials

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

#### Special Requirements

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

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

### Violation(s)/Comment(s)

(6.1E) Observed lighting in the kitchen area without a shield. Please repair so lighting is shielded, coated, or otherwise shatter-resistant in areas where there is exposed food. Repeat.

(6.4D) Observed a build up of debris on hood vents and on hood. Discussed hoods shall be cleaned as often as necessary so they are not a source of contamination. Note: Refrigeration and freezer vents shall be free of dust & build up.

Inspected by <b>Megan Keller</b>	R.S./SIT # <b>143134</b>	Licensor <b>DANKE CO #10</b>
Received by <b>[Signature]</b>	Title	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility 4-E	Type of visit Standard	Date 1-5-17
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Violation(s)/Comment(s)

(3.4G) Observed mac n cheese stored in the walk-in without a date mark and an Italian sub dated 1-4. Discussed all TCS RTE foods shall be labeled for 7 days and discarded after the 7th day to limit growth. Critical. PIC discarded sub at time of inspection.

(5.15) Observed a towel around 3 tank sink faucet handle. Discussed to repair to keep plumbing system in good repair. PIC stated they have had plumbers out to try to fix it.

(2.3A) Observed employee chewing gum in deli area. Discussed an employee shall only eat, drink, or use tobacco in designated areas where contamination of food, clean equipment cannot result. Note: employee drinks shall be a closed beverage container.

Inspected by Alyson Kelleu	R.S./SIT # 143136	Licensors Dairke CO #110
Received by Alyson Kelleu	Title	Phone

