

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility 4-E	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2027	Date 4.14.16
Address 201 S. Main St Ansonia		Category/Descriptive C3S	
License holder M³M Petrol	Inspection time (min) 120	Travel time (min) 20	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 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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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

Poisonous or Toxic Materials

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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
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

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

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

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

Physical Facilities

<input checked="" type="checkbox"/>	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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

4.4.S) Observed pickled eggs and salads in single use containers. Please, replace these containers with reusable containers. Single-service articles & single-use articles may not be used.

6.1.T) Observed 3 lights in the kitchen area that are missing the light shields. Light bulbs shall be shielded in areas where there is exposed food. Please, repair as soon as possible.

Inspected by <i>Anna Schuitema</i>	R.S./SIT # 164029	Licensor Darke Co Health Dept
Received by <i>X Ken Egan</i>	Title	Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4.14.16

Facility name 4.E	Type of inspection Standard
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Violation(s)/Comment(s)

Notes: Discussed the body fluid clean-up kit & employee health policy.

Reccomended in the Ice cream freezer to re order products so the frozen meat would be below the ready to eat products.

- New handwashing signs given.

Inspected by Laura Schmitz	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by K. R. E.	Title	Phone