

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Big O's Stop & Go		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 123	Date 7.25.14
Address 261 Marker St. Versailles		Category/Descriptive C3S		
License holder Doug Oliver		Inspection time (min) 60	Travel time (min) 40	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
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
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
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
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
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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

Violation(s)/Comment(s)

4.2 I) Observed a ~~sa~~ bleach/water solution above 200ppm. A new solution was made at time of inspection. PIC stated solution was prepared last evening. Chlorine based solutions should be at 50-99 ppm. Please use test strips to accurately measure the solution.

4.5 A) Observed a build up on the fryer baskets. PIC stated the baskets are cleaned at night. She will let the other employee know to clean them @ a more frequent basis.

Inspected by Julia Schuyter	R.S./S.I.T.# 164029	Licenser DCHD
Received by Melanie Bush	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Big O's Stop & Go	Type of visit Standard	Date 1/25/14
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Violation(s)/Comment(s)

Notes:

- Discussed date marking on food products.
- Education was given on how to use Sani tablets.
- Discussed not to re-use single use containers.
- Discussed employee health policy, body fluid spill clean up kit & managers training. Documents given at inspection.
- Food temperature sheet given

Inspected by Laura Schuyten	R.S./SIT # 104029	Licenser DCHI
Received by Melanie Bush	Title	Phone