

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Circle Mart	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 77	Date 12.14.16
Address 100 E. Main St. Greenville		Category/Descriptive CAS	
License holder Bath Petroleum	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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 checked="" type="checkbox"/> Consultation <input type="checkbox"/> Other specify		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
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	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)

3.4.1) PIC stated Bargas have been called to service the cold holding unit. PIC closed unit yesterday at inspection? it is still maintaining at 41.5 F. We recommend that daily monitoring of the unit begins ASAP & document the temperatures. to ensure, temperature remains 41 F or below. PIC stated in the past the cover has been open 24/7. Suggested closing it at night & when not busy.

Inspected by Sandra Hunter	R.S./SIT # 164029	Licensor DCHD
Received by Brittany Wagner	Title	Phone

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License holder Bath Petroleum		Inspection time (min)	Travel time (min)	Other
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901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

4.2 I) PIC had Quat based test strips for a chlorine based solution. Please acquire the chlorine based test strips to use with the bleach. Sanitize food contact surfaces & equipment at 50-99 ppm.

4.5 A) Observed a build up of debris on the coffee machines & other self service machines. Equipment food-contact surfaces & utensils shall be clean to sight & touch.

Inspected by Laura Schmitz	R.S./SIT # 164029	Licensors DCHD
Received by Denise O'Sullivan	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Circle Mart	Type of visit Standard	Date 12-13-16
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Violation(s)/Comment(s)

4.5B)	Observed a build up of debris on the pop nozzles. PIC cleaned the nozzles at the time of inspection. Please, clean the machine nozzles at a more frequent basis to limit the growth of bacteria. <u>CORRECTED!</u>
4.6A)	PIC stated donut shelves & other items were being washed and dried. All food contact surfaces and utensils shall be Sanitized. Please implement wash, rinse & Sanitize for all food contact surfaces & utensils.

Notes:

-	Discussed body fluid spill clean-up kit & employee health policy. Will drop off documents at a later date.
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Inspected by Rauna Schmitz	R.S./SIT # 164029	Licensor DCHD
Received by Denise O'Rell	Title	Phone