State of Ohio

Standard Inspection Report

Autho	ority: Chapters 3717 an	id 3715 Ohio Rev	rised Code	
Name of facility		Check one	License number	Date
Greenville Sunoco Address 841 Martin St.		□ FSO DIÆFE	1 38	1-19-17
Address	Calphanilla	/ ,	Category/Descriptive	
1 841 Martin 51.	CHUNVIIO	,	(199	
License holder		Inspection time (min)	Travel time (min)	Other
12100 005 1110rt				
Type of visit (check)	20 do./		Follow-up date (if required)	Sample date/result (if required)
Standard Follow up Foodle Complaint Prelicensing Const		/		
3717-1 OAC Violation Checked				
Management and Personnel			Poisonous or Toxic Ma	atoriale
2.1 Employee health	4.4 Maintenance and opera	ation	7.0 Labeling and ic	
2.2 Personal cleanliness	4.5 Cleaning of equipment			pplies and applications
2.3 Hygienic practices	4.6 Sanitizing of equipment	t and utensils		splay separation
2.4 Supervision	4.7 Laundering		Special Requirements	
Food	4.8 Protection of clean item	าร	8.0 Fresh juice pro	
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste			t dispensing freezers
3.1 Sources, specifications and original containers	5.0 Water		8.2 Custom proces	
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3 Bulk water mai	
3.3 Destruction of organisms	5.2 Mobile water tanks			rice preparation criteria
3.4 Limitation of growth of organisms 3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid w		\neg \vdash \vdash \vdash \vdash	and equipment specifications
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and	d returnables	20 Existing faciliti	es and equipment
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative	
	6.0 Materials for constructi	on and repair	901:3-4 OAC	
Equipment, Utensils, and Linens	6.1 Design, construction, ar		3701-21 OAC	
4.0 Materials for construction and repair 4.1 Design and construction	6.2 Numbers and capacities			
4.1 Design and construction 4.2 Numbers and capacities	6.3 Location and placement		-	
4.3 Location and installation	6.4 Maintenance and opera	ITION		
Violation(s)/Comment(s)				
(2.4c) No health polic	u available a	at time	of inampit	nn
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AGR 1268. 2/12 Ohio Department of Agriculture	ызправоп. Тор сору—Оре	rator, Dottom copy—LC	oar nearm department	$pg \int of 2$

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

(2.4 C Cont.) Vomiting or diarrheal accidents that involve digharge anto surfaces inside establishment. Procedures shall address the specific actions employees must take to minimize the spread of nontamination, the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. example given. (4.5B) PIC stated he uses the same utensils all day and washes them when they no longer prepare pizza. Discussed in use utensils and food contact surfaces shall be washed, rinsed, and sanitized every 4 hours at
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