

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Greenville Sunoco</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>38</b>	Date <b>4.12.16</b>
Address <b>841 Martin St. Greenville</b>		Category/Descriptive <b>CS</b>	
License holder	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input checked="" 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

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**

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)**

3.4F) Door #6, #1 and #5 seals have a work order in to be repaired/replaced. At the time of inspection the cooler was holding at 41F.

4.4A) Observed the ice machine seal broken. The seal shall be maintained in a state of good repair. Please, replace/repair so unit holds at proper temp. to prevent bacteria growth.

~~3.4G)~~ Note: All other previous violations have been corrected.

Inspected by <b>Sandra Schmittner</b>	R.S./SIT # <b>164029</b>	Licenser <b>Darke Co Health Dept</b>
Received by <b>[Signature]</b>	Title	Phone



State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

4.12.16

Facility name Greenville Sunoco	Type of inspection Follow-Up
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Violation(s)/Comment(s)

Notes (cont)

Please remember to remove the 3 door freezer within the 2 week time frame.

Discussed the plan review packet and educated on sanitation practices for the ware washing sink

Inspected by Laura Schmitz	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by [Signature]	Title	Phone

2:30pm

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Greenville Sunoco</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>38</b>	Date <b>4-7-14</b>
Address <b>841 Martin St. Greenville</b>		Category/Descriptive <b>C3S</b>	
License holder	Inspection time (min) <b>120min</b>	Travel time (min) <b>15mins</b>	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 specify		Follow-up date (if required)	Sample date/result (if required)

### 3717-1 OAC Violation Checked

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#### Administrative

901-3-4 DAC
3701-21 DAC

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

3,4F) Door #6 seal does not keep door shut. Temperature of unit was 45°F. Milk is stored in unit. Time temperature control food shall be maintained at 41°F or below. Please repair as soon as possible so unit maintains proper temperature to prevent bacteria growth. \*REPEAT\*

4,4A) Door #1 & Door #5 seals are broken and in bad repair. Doors, seals and hinges shall be kept intact & tight according to manufacturer's specifications. Please replace or reseal the doors ASAP.

4,4A) Observed the ice machines seal broken. The seal

Inspected by <i>Amanda Schintenc</i>	R.S./SIT # <b>16-4029</b>	Licensor <b>Darke Co Health Dept</b>
Received by <i>[Signature]</i>	Title	Phone