

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |  |   |                               |                                  |
|---|--|---|-------------------------------|----------------------------------|
| Name of facility<br><b>New Madison Mini Mart</b>  |  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>2067</b> | Date<br><b>12-7-15</b>           |
| Address<br><b>126 S. Main St. New Madison</b>   |  | Category/Descriptive<br><b>C2S</b>  |                               |                                  |
| License holder<br><b>Brian Anderson</b>   |  | Inspection time (min)   | Travel time (min)             | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><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          |

|   |                                      |
|---|--------------------------------------|
| 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                                     | Laundering                           |
| 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)

(OAC) Observed missing floor tiles in storage area & customer area. Floors shall be smooth, & easily cleanable.

USA) Cappuccino equipment & pop nozzles shall be washed, rinsed & sanitized in appropriate 3 compartment sink, NOT the employees hand sink. PIC stated items are washed in hand sink. 3 comp sink has boxes stored on it now.

Note: please discard mop water in mop sink, not outside. This can create a nuisance.

|   |                        |                                |
|---|------------------------|--------------------------------|
| Inspected by<br><b>Cornie Hallock</b>     | R/S/SIT#<br><b>202</b> | Licenser<br><b>darke co HO</b> |
| Received by<br><b>Rauner J. Armstrong</b> | Title                  | Phone                          |