

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility New Madison Mini Mart	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 20107	Date 5.9.16
Address 126 S. Main St. New Madison		Category/Descriptive CAS	
License holder Brian Anderson	Inspection time (min) 75	Travel time (min) 10	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

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input checked="" type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input checked="" type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input checked="" type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input checked="" type="checkbox"/> 6.0 Materials for construction and repair
<input checked="" type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

4.2I) No test strips available at time of inspection. Discussed test strips are needed to accurately measure the concentration of the sanitizing solution in ppm.

4.4) Observed an old popcorn machine and other debris being store on/in the 3 compartment sink. The 3 compartment sink should be accessible at all times. Please find new storage locations for these items so the 3 compartment sink can be used to wash, rinse and sanitize coffee pots, cappuccino parts and other equipment.

Inspected by Kayna Schuretema	R.S./SIT # 114029	Licensors Darke Co Health Dept
Received by Lauren X. Armstrong	Title	Phone



State of Ohio
Continuation Report

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509.16

Facility name New Madison Mini Mart	Type of inspection Standard
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Violation(s)/Comment(s)

le. (J cont.) contamination of food, food contact surfaces, and equipment. Please clean vents as soon as possible.
7B) Observed a soap bottle, and spray bottle with no labeling on them. Working containers used for poisonous/toxic materials shall be clearly and individually identified w/ the common name of the material.

Inspected by <i>[Signature]</i>	R.S.# 164029	Licensors Darke Co Health Dept
Received by <i>[Signature]</i>	Title	Phone



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Violation(s)/Comment(s)

4.4 H) PIC stated the coffee pots are being rinsed in the hand sink. The coffee pots shall be washed, rinsed and sanitized in the 3 compartment sink,

5.10) PIC stated coffee pots were being washed in the hand sink. A hand washing sink may not be used for purposes other than handwashing.

6) Observed missing floor tiles in ware washing area and in the storage area between walk-in doors 3-4. Floors shall be smooth and easily cleanable. Please, replace as soon as possible. REPEAT!!

6.1 A) Observed absorbent ceiling tiles in the restroom. Ceiling surfaces shall be non absorbent in toilet rooms. Please replace tiles within the next 6 months.

6.1 J) Observed a build up on the fan in walk-in and the bathroom vent. Ventilating systems shall be designed and installed so the vents don't cause

Inspected by Laura Schusterma	R.S./SIT # 167029	Licenser Darke Co Health Dept
Received by Laura K. Schusterma	Title	Phone