

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PAK A SAK #38	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 2072	Date 1.15.16
Address 14428 St. Rt. 127 N New Weston		Category/Descriptive C 3S	
License holder J. Petroleum	Inspection time (min) 90	Travel time (min)	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 checked="" 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
<input checked="" type="checkbox"/>	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
<input checked="" type="checkbox"/>	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)

4.5A) Observed a build up of food debris and paper waste in the walk-in cooler and freezer. Discussed non-food contact surfaces of equipment shall be kept free of food residue and other debris.

6A) Observed acoustic ceiling tile in the warewashing area and bathrooms. Discussed ceiling surfaces shall be non-absorbant for warewashing areas and toilet rooms. Six months given for repairs. If you have any questions contact the health dept. at 937-548-4191 x206.

Inspected by Megan Kausew	R.S./SIT # 143136	Licensor Darke CO #1D	Date
Received by [Signature]	Title	Phone	