

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 8.10.14
Address 14428 St. Rt. 127 N. North Star		Category/Descriptive C3S	
License holder J. Petroleum	Inspection time (min)	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 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

<input checked="" 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 checked="" 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 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 checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" 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 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 type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input 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)

3.2Q) Observed 3 bags of meat on the floor in the ice cooler. Food storage shall be at least 6 inches above the floor. PIC stated items were probably placed there due to the front part of Subway getting busy. Recommended putting a shelving unit in the cooler for food storage.

4.4A) Observed the door seal of the walk in cooler pulled from the door. PIC stated a work order has been placed for the seal. Equipment shall be maintained

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

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PAK-A. Sak #38	Type of visit Standard	Date 8-10-16
---	----------------------------------	------------------------

Violation(s)/Comment(s)

4.4A cont.) in a good state of repair.

4.5A) Observed a build up of food debris & paper waste in the walk-in cooler & freezer. Discussed non-food contact surfaces of equipment shall be kept free of food residue & other debris. Recommended to have units be cleaned at a more frequent basis.

4.5A) Observed a build up of debris on the pop nozzles. PIC stated nozzles are cleaned nightly. At time of inspection the nozzles were cleaned again. Equipment food contact surfaces & utensils shall be clean sight to touch.

3.5C) Observed donut binder missing ^{which} ~~with~~ contains the list of donuts & their ingredients. PIC stated book will be replaced/found soon. Discussed each donut shall have labeling that includes: common name, list of ingredients, an accurate declaration of quantity, name of business of manufacturer for food safety.

Notes: Discussed managers training, employee health policy and body fluid spill clean up kit. Documents given

Inspected by Amanda Schmitzer	R.S./SIT # 164029	Licensor Darke Co Health Dept
Received by 	Title	Phone