

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Pak a Sak #37		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2071	Date 5.3.16
Address 3433 St Rt 49S, Arcanum		Category/Descriptive C3S		
License holder J. Petroleum		Inspection time (min) 65	Travel time (min) 25	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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

<input checked="" type="checkbox"/>	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	
<input checked="" type="checkbox"/>	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)

4.4A) Door seal is loose on the first door on the frozen treats freezer. Door seals shall be kept intact and tight in accordance w/ manufacturer's specifications. Please, replace or repair the door seal.

5.1S) Observed a leak under the 3 compartment warewashing sink. Pic stated a work order has been placed and they are awaiting the repair. Plumbing system shall be maintained in good repair.

Inspected by Xanna Schureterman	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by At Melvick's Dept	Title	Phone

11:56



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

5-3-15

Facility name PAK a SAK #37	Type of inspection Standard
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Violation(s)/Comment(s)

Notes: Please continue to monitor the pop nozzles.

- New totes were purchased for the subway products in walk-in and dry storage. Suggested to have all ready to eat food on the top shelves followed by cooked/reheated foods and raw foods below those items. Document given on food storage.

- Discussed employee health policy, body fluid spill clean-up kit and managers training.

Inspected by Tanya Schuiteman	R.S./SIT # 164029	Licensors Darke Co Health
Received by Melinda VanDyke	Title	Phone