

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Versailles Marathon	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 114	Date 4.18.16
Address 7 N Second St. Versailles		Category/Descriptive C3S	
License holder Northtowne Sunoco	Inspection time (min) 70	Travel time (min) 40	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

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

<input 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, specification and original containers
<input 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)

2.2c) Observed PIC come from cashier station to cut a finished cooked pizza and then brought pizza to the front pizza case. Food employees shall clean their hands before engaging in food preparation after handling money to prevent contamination by hands.

3.4G) Observed a bag of pepperoni 3 ham in 2 door refrigerator without a date mark. Discussed to date mark a bag when it is open for 7 days to limit growth. The day the product is opened counts as day 1. The product

Inspected by <i>Sandra Schmitz</i>	R.S./SIT # 164029	Licensor Darke Co Health Dept
Received by <i>Lonnie Mangan</i>	Title Manager	Phone 2:50pm



State of Ohio
Continuation Report

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4.18.16

Facility name Versailles Marathon	Type of inspection Standard
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Violation(s)/Comment(s)

3.4G cont) shall be discarded after the 7th day.

3.4G) Observed a Five Cup Salad 4/15/16. When I asked PIC what to do with it she voluntarily took it off the display rack discarded the product. All TCS RTE foods shall be discarded after 7 days to limit growth.

4.5) Observed a spill of product in the (ice cream) freezer. Please clean up spill as soon as possible. All nonfood contact surfaces of equipment shall be kept free of food residue and other debris.

4.5) Observed a build up of debris on the bottom of a door freezer. All non food contact surfaces of equipment shall be kept free of food residue and other debris. PIC had another employee clean up debris during inspection. CORRECTED!

Notes: Discussed new rule changes and gave PIC Body Fluid Spill Clean-up & employee health policy documents.

Inspected by Yana Schwietzman	R.S./SIT # 1164029	Licensors Darke Co Health Dept
Received by Kandis Mangen	Title Manager	Phone