

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility 4-E	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2027	Date 11/9/17
Address 201 S. Main St. Ansonia		Category/Descriptive C3S	
License holder M³ M Petrol	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) 2wks	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
<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	Laundrying
<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

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.4F) Observed pizza subs to be at 126°F. PIC voluntarily discarded items at time of inspection. Also observed chicken breast to be at 108-158°F in the hot steam table. PIC stated items were just fried 45 minutes ago. PIC refried chicken breast and products were 158-165°F. Discussed all TCS RTE foods shall be maintained @ 135°F or above, for food safety to limit growth. **Critical**

3.4G) Observed no dates on the lunchmeats. PIC dated items at time of inspection. Discussed all RTE TCS

Inspected by <i>Sandra Schuttenra</i>	R.S./SIT # 164029	Licensor DCHO	
Received by <i>Luigi Kenner</i>	Title	Phone	

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Violation(s)/Comment(s)

3.4G (cont') foods shall be dated when held in an RFE for more than 24 hours. Ham shall be clearly marked to indicate the date by which the food shall be consumed on the premise, or sold when held at a temperature of 41°F or less for a maximum of 7 days. Critical.

3.4H) Observed 3 Sloppy Joes dated 11/8, 3 deviled eggs dated 11/8, 1/4 piece chicken, ~~and~~ 1/2 piece chicken dated 11/8 and ham salad dated 10/21 in walk-in cooler. Also observed honey smoked turkey and country ham dated 11/1 and Pickle loaf dated 11/2. PIC voluntarily discarded products at time of inspection. Discussed RTE TCS food shall be discarded if it is in a container or package that exceeds the time and temperature of the product to ensure wholesome food is sold within the facility. Critical.

4.4A) Observed duck tape on the door handle of the steam table. Discussed equipment shall be maintained in good repair.

Inspected by Lana Schinterman	R.S./SIT # 1104029	Licensors DCHD
Received by Dana Varner	Title	Phone

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Violation(s)/Comment(s)

4.5A) Observed a buildup of debris on the wrapping/weight station area where the knives are stored. Discussed non food contact surfaces of equipment shall be kept free of an accumulation of dust and other debris.

4.8E) Observed single use items such as forks, meat trays in the meat room on the floor. Discussed equipment, utensils and single-service articles at least 6 inches above the floor.

6.4A) Observed ice build-up in the freezer unit and PIC said water has been leaking by the compressor in the walk-in cooler for a couple days. Discussed the physical facility shall be in good repair.

7B) Observed 2 spray bottles in the dry storage room with no labeling on the bottles. Discussed all working toxic and poisonous containers shall be clearly marked with the common name of the material. Critical.

Inspected by <i>Anna Schuterman</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>Anna Schuterman</i>	Title	Phone

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Violation(s)/Comment(s)

4.8E) PIC Stated they are purchasing food grade containers gradually for the facility.

All other previous violations have been corrected!

Thank you!

Inspected by <i>Sandra Schinterman</i>	R.S./SIT # 164029	Licensor DCHD
Received by <i>Angie Kinner</i>	Title	Phone