

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility A.E.	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2027	Date 1-31-18
Address 201 S. Main St Ansonia	Category/Descriptive C35		
License holder M3M 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"/> Precicensing <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 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 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 checked="" 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 checked="" 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 checked="" 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)

3.2C) Observed raw eggs stored above lettuce in 2 door cooler. Discussed ready to eat food shall be stored above raw products. PIC moved eggs below lettuce. Critical. Corrected.

3.4H) Observed pistachio pudding with a made date of 1/22, mushroom gravy 1/18, taco meat and BBQ pork with made dates of 1/22 in pizza prep table and front deli case. Also BBQ sauce with a used by date of Jan 10 2018 and Hot sauce with a used by date of Jan 28, 2018. PIC pulled pistachio pudding for personal use and all other

Inspected by <i>Yana Schiterman</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

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Violation(s)/Comment(s)

3.4 cont) products were discarded at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth and all commercially processed foods with a used by or best by date shall be discarded by that date. Critical. Corrected.

4.1KK) Observed household toaster, hamilton beach food processor and samsung microwave at the facility. Discussed all food equipment that is acceptable for use in an FSO/RFE shall be approved by a recognized testing agency. Please send specification sheet to health department for prior approval before purchasing.

4.4S) PIC stated they reuse the styrofoam plastic bags to store pizza crusts. Discussed to obtain food grade bags since single-service articles may not be reused.

5.4B) Observed dumpster sitting on ground outside. Discussed an outside storage surface for refuse, recyclables shall

Inspected by Anna Schuterman	RIS/SIT # 164029	Licenser DCHO
Received by [Signature]	Title	Phone

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5.4 B cont) be constructed of nonabsorbent material such as concrete, or asphalt and shall be smooth, durable and sloped to drain.

5.4 F) Observed outdoor dumpster with missing lid. Discussed dumpster shall have tight fitting lids and covers. Please replace.

6.4 J) Observed food employee coats in the back meat room on the beef prep table and prep table in kitchen. Discussed lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

* ODH certification was available

Inspected by Xenia Schuterna	R/S/SIT # 116 4029	Licenser DC+10
Received by <i>[Signature]</i>	Title	Phone