

# State of Ohio

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |  |   |                                    |                                  |
|---|--|---|------------------------------------|----------------------------------|
| Name of facility<br><b>B<sup>3</sup>K Petroleum</b>   |  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>174</b>       | Date<br><b>12.12.14</b>          |
| Address<br><b>1205 Sweitzer St. Greenville</b>  |  |   | Category/Descriptive<br><b>CIS</b> |                                  |
| License holder<br><b>Kupinder Singh</b>   |  | Inspection time (min)   | Travel time (min)                  | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><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

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

#### 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                                |
| 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 |

#### 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             |

|   |                                      |
|---|--------------------------------------|
| 4.4                                     | Maintenance and operation            |
| <input checked="" type="checkbox"/> 4.5 | Cleaning of equipment and utensils   |
| <input checked="" type="checkbox"/> 4.6 | Sanitizing of equipment and utensils |
| 4.7                                     | Laundering                           |
| 4.8                                     | Protection of clean items            |

#### 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     |

#### 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              |

#### Poisonous or Toxic Materials

|     |                                       |
|-----|---------------------------------------|
| 7.0 | Labeling and identification           |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation        |

#### 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            |

#### Administrative

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

### Violation(s)/Comment(s)

**4.5B)** Observed a build up of debris on the pop nozzles. Please clean nozzles on a more frequent basis to limit the growth of bacteria.

**4.6B)** PIC stated food contact surfaces & equipment are only being washed and rinsed. Equipment food-contact surfaces and utensils shall be sanitized. Please start using your sanitizer & test strips to properly sanitize the items.

Notes: Discussed employee health policy & body fluid clean up kit. Documents given.

|                                      |                              |                          |
|--------------------------------------|------------------------------|--------------------------|
| Inspected by<br><b>Sama Schuster</b> | R.S./SIT #<br><b>1104029</b> | Licensors<br><b>DCID</b> |
| Received by<br><b>Sherry Spitzer</b> | Title                        | Phone                    |