State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: Greenville Party Mart
Address: 1125 N Wagner Ave Greenville

License holder: Greenville Party Mart
Category/Descriptive: C35

Check one: □ FSQ □ RFE

License number: 10a
Date: 2-7-18

Type of visit (check)
☐ Standard ☐ Follow up ☐ Foodborne ☐ 30 day
☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify

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

Read
- 3.0 Safe, untarnished 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 Identification, presentation, on premises labelling
- 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
4.5 Cleaning of equipment and utensils
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 returnsables

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
- 8.5 Facility layout and equipment specifications
- 8.6 Existing facilities and equipment

Administrative

- 901.3-4 OAC
- 3701-21 OAC

Violation(s)/Comment(s)

(a.46) No written procedures available for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in food service operation or retail food establishment. Discussed procedures are required. Shall address specific actions employees must take in minimizing the spread of contamination & exposure of employees, consumers, food & surfaces to vomitus or fecal matter. An example is on our website.

(b) Discussed each donut shall be labeled so customer can identify correct ingredient label.

(c) Each facility shall have a person-in-charge at all times.

Inspected by: Megan Kelley

193136, Darke Co OH

Title: Inspector

Phone: R.5 PST

Received by: [Signature]

HEA 5302, 2/12 Ohio Department of Health
AGR 1268, 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator; Bottom copy—Local health department

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