

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Greenville Sunoco		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 38	Date 11-28-17
Address 841 Martin St. Greenville		Category/Descriptive C35		
License holder Ziad Gas Mart		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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 checked="" type="checkbox"/>	2.1	Employee health
<input checked="" type="checkbox"/>	2.2	Personal cleanliness
<input checked="" type="checkbox"/>	2.3	Hygienic practices
<input checked="" type="checkbox"/>	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 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 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 checked="" 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 checked="" 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 checked="" 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)

(2.4A) No level 2 training certificate available. Discussed as of March 1, 2016, at least one employee that has supervisory & management responsibility & the authority to direct & control food preparation & service shall obtain level 2 certification in food protection according to 3701-21-25 of administrative code. If you need training opportunities please call 937-548-4196 x 200. Obtain certification ASAP.

Inspected by Megan Kelley	R.S./SIT # 143136	License # Darke CO #10
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

11 28-17

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Facility name Greenville Sunoco	Type of inspection Standard
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Violation(s)/Comment(s)

(3.46) Observed hamburger & sausage for pizza without a date mark. Manager stated '14 '15 refilled every 2-3 days. Discussed TCS, RTE products shall be date marked if not used within 24 hours. HIMS shall be dated for 7 days & day HIMS is thawed counts as day 1 to limit growth. Critical.

(4.14) Observed no thermometer in under counter refrigeration unit storing pizza supplies. Discussed all cold holding units shall be equipped with a temperature measuring device to monitor air temperature. Please purchase a thermometer for unit.

(4.5A) Observed a build up of debris inside pizza freezer & refrigerator. Discussed non food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue & other debris to protect from contamination. Critical. Please clean units as often as necessary to keep them clean. Corrected.

Inspected by Megann Kellew	R.S./SIT # 143136	Licenser Dorco Co 710
Received by 	Title	Phone

Continuation Report

11-28-17

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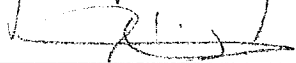
Violation(s)/Comment(s)

(4.4A) Observed duct tape holding ice machine door seal on. Discussed duct tape is not an approved method of repair. Discussed seals shall be kept intact, tight, & adjusted in accordance with manufacturer's specifications. Please repair.

(5.15) Observed duct tape around two plumbing fixtures under 3 tank sink with a pan below collecting water. Discussed plumbing systems shall be repaired according to Ohio Building Code. Please repair.

(6.2B) No soap available at front hand-washing sink. Discussed each handwashing sink shall be supplied with soap. Employee corrected at time of inspection.

*New handwashing sign given.

Inspected by Gregory Kewer	R.S./ST # 143136	Licensor Darke Co HD
Received by 	Title	Phone