

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>New Madison Mini Mart</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>2067</i>	Date <i>3-16-17</i>
Address <i>1216 S Main St New Madison</i>		Category/Descriptive <i>CAS</i>		
License holder <i>Brian Anderson</i>		Inspection time (min) <i>75</i>	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 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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
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
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	
<input checked="" type="checkbox"/>	4.2	Numbers and capacities
	4.3	Location and installation

Physical Facilities

<input checked="" type="checkbox"/>	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

Administrative

901:3-4 OAC
3701-21 OAC

Discussed recent rule changes.

Violation(s)/Comment(s)

(4.2I) No test strips available at time of inspection. Discussed a test kit shall be provided to accurately measure the concentration in ppm. Repeat.

(4.4) Observed barrel stored on top of 3 compartment sink. Discussed the 3 compartment sink shall be accessible and maintained free of debris. Repeat.

(6) Observed missing floor tiles throughout facility. Discussed flooring shall be smooth, easily cleanable, & non absorbent. PIC stated she believes they have tiles to replace. Please replace within 6 months.

Inspected by <i>Megan Kelley</i>	R.S./SIT# <i>143136</i>	Licensors <i>Darke Co + ID</i>
Received by <i>Laura J. Armstrong</i>	Title <i>Manager</i>	Phone