

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Northtowne Sunoco	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2070	Date 11/21/17
Address 1201 Russ Rd Greenville	Category/Descriptive C3S		
License holder Northtowne Sunoco	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 type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input checked="" type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

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

2.4C) No employee health policy available at inspection. Discussed food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food. Example document given.

3.4G) PIC stated sausage ham and hamburger last 2-3 days on the prep table. Discussed TCS RTE foods shall be clearly marked to indicate by which

Inspected by <i>Jana Schmitz</i>	R.S./SIT # 164029	Licensors DCHO
Received by <i>Michael Hunter</i>	Title Asst. Manager	Phone

Continuation Report

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11/21/17

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

3.4G cont) date or day the food shall be consumed/discarded by the 7th day to limit growth. Critical.

3.5C) No labeling on donut case to correspond with donut ingredient list. Discussed bulk food that is available for consumer self-dispensing shall be prominently labeled with the manufacturer's label that was provided with the food.

4.4D) Observed a build up of debris on the walls behind pop machine and store walls. Discussed the physical facility shall be cleaned as often as necessary to keep them clean.

4.5A) Observed a buildup of debris in the prep table. Discussed non-food contact surfaces of equipment shall be kept free of accumulation of dirt & food residue.

4.7I) Light shield missing in walk-in cooler. Discussed light bulbs shall be shielded coated or shatter-resistant in areas where there is exposed food.

Inspected by <i>Maria Schuster</i>	R.S./SIT # 164029	Licensor DCHD
Received by <i>Michael [Signature]</i>	Title asst. Manager	Phone

*PIC said both rooms were just remodeled. Both walls and ceiling