

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PAK A SAK #37		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2071	Date 1.30.18
Address 3433 St Rt 49 S Arcanum		Category/Descriptive C3S		
License holder J. Petroleum		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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)

3.4F) PIC stated landshire sandwiches in hot case next to donut case, are 120°F. Discussed all ~~boxed~~ TCS RTE hot foods shall be maintained at 135°F or above. Critical.

4.BE) Observed single service cups in dry storage. Shed on the floor. Discussed. Single service articles shall be at least 6" above floor. PIC stated truck came a couple days ago. Discussed if needed to place cup boxes on pop crats to allow additional time to put them away.

Inspected by [Signature]	R.S./SIT # 164029	Licenser DCHD
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

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Violation(s)/Comment(s)

4.1 KK) PIC stated Subway meatballs and landshire sandwiches are warmed in residential microwave. Discussed food equipment that is acceptable for use in an RFE shall be approved by a recognized food equipment testing agency. Please send spec sheet to health department for prior approval before purchasing. 6 months given to replace microwave.

3.5 C) No labels on donuts to correspond with the donut ingredient list. Discussed to properly label donuts on self service case.

Notes: PIC stated tea and Siberian chill machines are out of order and working with corporate to see if they could be discarded/eliminated.

* ODH certificates available.

Inspected by Adana Schuterna	R.S./SIT # 164029	Licensors DCHD
Received by Adana Schuterna	Title	Phone