

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|--|---|-------------------------------|----------------------------------|
| Name of facility PAK A SAK #37 | | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number 2071 | Date 11-27-17 |
| Address 3433 St. Rt. 49 S Arcanum | | Category/Descriptive C35 | | |
| 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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify | | Follow-up date (if required) | | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

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|---|----------------------|
| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| <input checked="" type="checkbox"/> 2.4 | Supervision |

Food

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|-----|---|
| 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 | Laundering |
| 4.8 | Protection of clean items |

Water, Plumbing, and Waste

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|-----|--|
| 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

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|-----|--|
| 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

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|-------------|
| 901.3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

(2.4A) Servsafe certificate available but no ODH/ODH certificate. Discussed as of March 1, 2017 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. A reciprocity form can be submitted to ODH to see if Serv Safe will be approved. Please obtain certificate ASAP.

(2.4C) No written procedures available for employees to follow in response to vomiting or diarrheal accidents that involve discharge onto surfaces in establishment. Discussed procedures are required & an example will be mailed.

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| Inspected by Megan Keller | R.S./SIT # 143136 | Licenser Darke Co + D |
| Received by Sandra Shutt | Title | Phone |