

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>PAK A SAK #38</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>2072</b>	Date <b>11-27-17</b>
Address <b>14428 ST. RT. 127 New Weston</b>		Category/Descriptive <b>C3S</b>	
License holder <b>J. Petroleum</b>	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 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

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
4.2	Numbers and capacities
4.3	Location and installation

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

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

**(6.1)(A)** Observed a build up of debris on the floors inside the walk-in cooler & freezer. Discussed the floors shall be cleaned as often as necessary to keep them clean to protect from contamination.

**(4.5A)** Observed a build up of debris on ice machine. Discussed food contact surfaces shall be clean sight to touch to protect from contamination. Please clean as often as necessary to prevent growth critical.

Inspected by <b>Megan Kellew</b>	R.S./SIT # <b>113136</b>	License # <b>Darke Co #110</b>
Received by <b>[Signature]</b>	Title	Phone

# Continuation Report

11-27-17

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name PAK A SAK #138	Type of inspection Standard
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**Violation(s)/Comment(s)**

(2.4C) No written procedures available for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the retail food establishment. Discussed these procedures are required & shall address the specific actions employees must take to minimize the spread of contamination & the exposure of employees, consumers, food, & surfaces to vomitus or fecal matter. Please develop procedure & have available for employees to follow. Example given. **FOUND AT TIME OF INSPECTION!**

(2.4A) Only serv safe certificates available. Discussed as of March 1, 2017 at least one employee with 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 may be submitted to Ohio Department of Health to see if previous serv safe training will meet the level 2 requirement. If it does an ODH/ODFA certificate will be sent. If it doesn't, then additional training required.

Inspected by Megann Keller	R.S./SIT # 143136	Licenser -LARKO CO #12
Received by [Signature]	Title	Phone