

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Snack Shop	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1202	Date 1-18-18
Address 395 N. Main St. New Madison	Category/Descriptive C3S		
License holder Brian Jones	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	Follow-up date (if required)		
<input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	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 type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

<input checked="" 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 checked="" type="checkbox"/>	4.7 Laundering
<input checked="" type="checkbox"/>	4.8 Protection of clean items

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 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 checked="" 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

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input checked="" 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 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 type="checkbox"/> 6.4	Maintenance and operation

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

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

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

3.4G) Observed no date marking on the salami or sausage in pizza prep cooler. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7th day to limit growth. PIC dotted items at time of inspection. Critical. Corrected.

4.4S) Observed pickle jar being reused for coney sauce. Discussed pickle jars are considered single use articles and may not be reused.

Inspected by Anna Schutte	R.S./SIT # 16-4029	Licensor DCHO
Received by Brian Jones	Title Co-owner	Phone

State of Ohio
Continuation Report

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The Snack Shop	Standard	1-18-18

Violation(s)/Comment(s)

4.1(k) Observed household sunbeam toaster at the facility. Discussed food equipment that is acceptable for use in an FSD shall be approved by a recognized testing agency.

5.1(g) Food employees use bathroom sink to wash their hands. Discussed at least 1 handsink, a number of handwashing sinks necessary for their convenient use by employees in areas to allow convenient use by employees in food preparation, food dispensing, and ware washing areas, and not fewer than the number required by the Ohio building code shall be provided. PIC stated the handwashing sink should be able to be installed by Fall 2018. Please contact DCHD plumbing inspector prior to installing sink.

Notes: UL Listed CTI Lincoln Impinger Pizza Oven approved.

Inspected by	R.S./SIT #	Licensor
Maria Schuetzerman	164029	DCHD
Received by	Title	Phone
Jane P.H. Jones	Owner	