

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

|                                                                                                                                                                                                                                                                                                                                             |                                                                                   |                               |                                  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------|----------------------------------|
| Name of facility<br><b>The Snack Shop</b>                                                                                                                                                                                                                                                                                                   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>1202</b> | Date<br><b>2-12-18</b>           |
| Address<br><b>395 N. Main St. New Madison</b>                                                                                                                                                                                                                                                                                               | Category/Descriptive<br><b>C3S</b>                                                |                               |                                  |
| License holder<br><b>Brian Jones</b>                                                                                                                                                                                                                                                                                                        | Inspection time (min)                                                             | Travel time (min)             | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><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          |

|                                         |                                      |
|-----------------------------------------|--------------------------------------|
| 4.4                                     | Maintenance and operation            |
| <input checked="" type="checkbox"/> 4.5 | Cleaning of equipment and utensils   |
| 4.6                                     | Sanitizing of equipment and utensils |
| 4.7                                     | Laundering                           |
| 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                                |
| <input checked="" type="checkbox"/> 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                                    |
| <input checked="" type="checkbox"/> 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)**

(3.4 H) Observed Philly meat (one container) with prepare date of 4-5. Discussed TCS RTE products shall be discarded after the 7th day to limit growth. Critical. Employee discarded @ time of inspection. If items on chart cannot be kept updated, then facility shall date mark each individual container. Corrected.

(3.4 F) Lettuce holding @ 100°F in prep unit across grill line. Discussed TCS RTE foods shall be 41°F or below. Employee stated the lettuce

|                                     |                             |                                   |
|-------------------------------------|-----------------------------|-----------------------------------|
| Inspected by<br><b>Megan Keller</b> | R.S./SIT #<br><b>143136</b> | Licensors<br><b>Darke Co #110</b> |
| Received by<br><b>Brian Jones</b>   | Title                       | Phone                             |

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

|                                        |                                               |
|----------------------------------------|-----------------------------------------------|
| Facility name<br><i>The Snack Shop</i> | Type of inspection<br><i>Standard 2-12-18</i> |
|----------------------------------------|-----------------------------------------------|

**Violation(s)/Comment(s)**

(3.4F Cont.) was put into unit at 1:00pm. Discussed lettuce shall be discarded within 4 hours to limit growth. All TCS RTE items have been placed in walk-in prior & during inspection because employee noticed ~~the~~ items were not maintaining temperature. A work order has been placed prior to inspection.

(4.5) Observed a build up inside ice machine. Discussed unit shall be kept clean sight to touch to limit growth. Please clean machine as often as necessary to limit growth critical. Please call when clean.

(5.16) Employees are still using restroom to wash hands because there is no hand sink available in kitchen area. Discussed a hand sink should be easily accessible for employees to wash hands as often as necessary. Will discuss completion with environmental director.

|                                     |                             |                                   |
|-------------------------------------|-----------------------------|-----------------------------------|
| Inspected by<br><i>Megan Kelley</i> | R.S./SIT #<br><i>173136</i> | Licenser<br><i>Darrell Co #11</i> |
| Received by<br><i>Megan Jones</i>   | Title                       | Phone                             |