State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: B & B Foodmart, LLC
Address: 101 E. Main St., Union City
License holder: Rupinder Singh
License number: 176
Date: 3.20.18

Inspection time (min): Category/Descriptive: C 2S
Travel time (min): Other:

Type of visit (check):
- Standard
- Complaint
- Follow up
- Foodborne
- Prelicensing
- Consultation
- 30 day
- 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

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, or premixes 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

Maintenance and operation
- 4.4 Cleaning of equipment and utensils
- 4.5 Sanitizing of equipment and utensils
- 4.6 Laundering
- 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

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
- 8.5 Facility layout and equipment specifications
- 20 Existing facilities and equipment

Administrative
- 9013-4 OAC
- 3701-21 OAC

Violation(s)/Comment(s)

2400 No employee health policy. Discussed food handling.
Conditional employees are informed in a verifiable manner of their responsibility to report to EPC information about their health as it relates to diseases that are transmissible through food. Example employee health policy given.

Inspected by: R.S./SIT #: Licensee: DCHD
Described by: Date: 3/20/18

Distribution: Top copy—Operator, Bottom copy—Local health department

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