State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
The Snack Shop	☒ FSO ☐ RFE	1202	4/23/18
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): ☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ 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
X	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
X	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
X	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

	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

	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

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

3.2(N) Observed multiple scoops and cups in the toppings for ice cream. Discussed all handles shall be stored above the top of the food to prevent cross contamination. Please keep handles up.

3.4(C) Observed sour cream dated 4/18, pineapple dessert topping dated 1/13, and butter dated 4/19. Discussed that the food service operation may not exceed a manufacturer's use by date if the manufacturer determined the use by date based on food safety. * PIC discarded items * CRITICAL * CORRECTED

4.4(N) Observed the bleach solution to be above 200 ppm. Discussed a chlorine solution shall be between 50-99 ppm. PIC corrected solution. * CRITICAL * CORRECTED

*** Please cover taco's and hamburger's in freezer to prevent cross contamination. *** Facility Clean!

Inspected by	R.S./SIT #	Licensor
Brittany Wolfard	No. 4147	OCHD
Received by	**Title**	**Phone**
Jane M. Jones	Co-Owner	

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

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