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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Snack Shop</td>
<td>☑ FSO</td>
<td>1209</td>
<td>4/23/18</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Address</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>316 N. Main St., New Madison</td>
<td>035</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>☑ Standard</td>
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<tr>
<td>■ Complaint</td>
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<tr>
<td>☐ Follow up</td>
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<tr>
<td>☐ Foodborne</td>
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<tr>
<td>☐ 30 day</td>
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<tr>
<td>☐ Premarketing</td>
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<td>☐ Food Sanitation</td>
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<tr>
<td>☐ Consultation</td>
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<tr>
<td>☐ Other specify</td>
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</tbody>
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### 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, unaltered 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

#### 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

#### Water, Plumbing, and Waste

- 5.0 Water
- 5.1 Plumbing system
- 5.2 Mobile water tanks
- 5.3 Sewage, other liquid wastes and rapewaster
- 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 facilities
- 8.2 Custom processing
- 8.3 Acidified white rice preparation criteria
- 8.4 Facility layout and equipment specifications
- 8.5 Existing facilities and equipment

#### Administrative

9013-4 OAC
3701-21 OAC

### Violation(s)/Comment(s)

2.2(x) Observed multiple scoops and cups in the topping for ice cream. Discussed all handles shall be stored above the top of the box to prevent cross contamination. Please keep handles up.

2.4(x) Observed sour cream dated 4/18, pancake, diesel topping dated 4/13, and butter dated 4/19. Discussed that the food service operation may only 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(x) Observed the bleach solution to be above 300 ppm. Discussed a chlorine solution shall be between 50-90 ppm. *PIC corrected solution:* CRITICAL *CORRECTED*

***Please cover tacos and hamburgers in freezer to prevent cross contamination.*** **Facility Clean!**

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**Inspected by:**

**Reviewed by:**

**R.S./SIT #:**

**Licenser:**

**Title:**

**Note:**

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

pg 1 of 1