

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Versailles Marathon	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 164	Date 4/11/18
Address 7 N 2nd Street Versailles		Category/Descriptive C35	
License holder Northtowne Sunoco	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 <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	Laundrying
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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 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
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)

34G) Observed 8 day shelf life being used at the facility. Discussed all RTE foods shall only be kept at the facility for a maximum of 7 days. PIC changed products dates at time of inspection. Critical Corrected.

4.5A) Observed build-up on the bottom of the prep table and 2 door ~~chest~~ freezer. Discussed non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Please clean at a more frequent basis to prevent growth.

Inspected by Laura Schuster	R.S./SIT # 164029	Licensor DCHO	
Received by Ronald Mangan	Title Manager	Phone	

State of Ohio
Continuation Report

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Violation(s)/Comment(s)

3.2Y) Observed a build up of ice in the 2 door freezer and white freezer. Discussed the freezer shall be fixed to prevent ice contamination. PIC stated both units will be eliminated when the remodel occurs.

3.4F) Observed hotdogs being hot held at 130-132°F. PIC voluntarily discarded the products at time of inspection. Discussed all TCS RTE foods shall be hot held @ 135F or above. Critical Corrected.

Notes: Prior to starting the remodel facility layout & equipment shall be approved by the Darke County Health Department!

Congrats on obtaining your level 2 managers training certificate!!

Inspected by Laura Schuster	R.S./SIT # 164029	Licensors DCHD
Received by Brenda Mangen	Title manager	Phone