

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HE Inc.	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2027	Date 8-22-18
Address 201 S Main St Ansonia		Category/Descriptive C3S	
License holder Mom Petrol N Pantry	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
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
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
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

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

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

Violation(s)/Comment(s)

- * ~~3.2~~ Potato wedges and raw chicken were being stored in Sherwin Williams containers in walk-in. PIC stated they were purchased as never used containers from Sherwin Williams. Product was discarded because prior use cannot be verified. **CRITICAL - Corrected**
- * ~~3.2.C~~ Raw ground beef was stored on shelf above pizzas. Raw meats shall always be stored below other food product to prevent contamination. **CRITICAL - Corrected**
- * ~~3.4.G~~ Nacho cheese, mushrooms, bacon, ground meat, and diced chicken were not date-marked in pizza prep table and upright unit at the time of inspection. Foods shall be date-marked upon opening and discarded after 7 days. **CRITICAL - Corrected**

Inspected by Carrie Winkler	R.S./SIT # 2534	Licensor DCHD
Received by Quinn Korman	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

8-22-18

Facility name 4E Inc. Mom Petrol N Pantry	Type of inspection Standard
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Violation(s)/Comment(s)

4.1 A metal stem thermometer shall be provided which can monitor both hot and cold temperatures and be calibrated. Only a meat thermometer was available at the time of inspection.

4.4 A clean towel was placed on the bottom shelf of the pizza prep unit at the time of inspection. Employee stated that it is there to absorb condensate water from the unit and a repair order has been placed. All equipment shall be maintained in good repair.

4.8 Wiping cloths were sitting on counters or hanging on equipment handles at the time of inspection. Wiping cloths shall be stored in sanitizer solution between use.

4.8 ~~Plastic~~ wedges were stored in sweet pickle buckets and mashed potatoes ~~powder~~ powder was being stored in fruit salad ^{plastic} container. Single service containers shall not be reused. Food shall be kept in food grade containers intended for reuse.

cold ^{deli} case 31°F 2 door refrigerator 36°F

Pizza prep unit ~~was~~ 31°F

Inspected by Carin White	R.S./SIT # 2534	Licensor DCHD
Received by Anne Kinnear	Title	Phone