## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

### Details

**Name of facility:** 4E, Inc.

**Address:** 201 S. Main St.

**License holder:** M & M Petrol N Pantry

**City/Zip Code:** Ansonia/45303

**Type of Inspection:**
- Standard
- Critical Control Point (FSO)
- Process Review (RFE)
- Variance Review
- Follow up
- Foodborne
- 30 Day
- Complaint
- Pre-Licensing
- Consultation

**Inspection Time:** 10/24/19

**License Number:** 2027

**Travel Time:** 30

**Category/Descriptive:** 38

### Compliance Status

**Mark designated compliance status** (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance  OUT = not in compliance  N/O = not observed  N/A = not applicable

#### Supervision

1. [ ] IN  [ ] OUT  [ ] N/A  Person in charge present, demonstrates knowledge, and performs duties

2. [ ] IN  [ ] OUT  [ ] N/A  Certified Food Protection Manager

3. [ ] IN  [ ] OUT  [ ] N/A  Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. [ ] IN  [ ] OUT  [ ] N/A  Proper use of restriction and exclusion

5. [ ] IN  [ ] OUT  [ ] N/A  Procedures for responding to vomiting and diarrheal events

6. [ ] IN  [ ] OUT  [ ] N/O  Proper eating, tasting, drinking, or tobacco use

7. [ ] IN  [ ] OUT  [ ] N/O  No discharge from eyes, nose, and mouth

8. [ ] IN  [ ] OUT  [ ] N/O  Hands clean and properly washed

9. [ ] IN  [ ] OUT  [ ] N/A  No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [ ] IN  [ ] OUT  [ ] N/A  Adequate handwashing facilities supplied & accessible

11. [ ] IN  [ ] OUT  [ ] N/A  Food obtained from approved source

12. [ ] IN  [ ] OUT  [ ] N/A  Food received at proper temperature

13. [ ] IN  [ ] OUT  [ ] N/A  Food in good condition, safe, and unadulterated

14. [ ] IN  [ ] OUT  [ ] N/A  Required records available: shelfstock tags, parasite destruction

#### Approved Sources

15. [ ] IN  [ ] OUT  [ ] N/O  Food separated and protected

16. [ ] IN  [ ] OUT  [ ] N/O  Food-contact surfaces: cleaned and sanitized

17. [ ] IN  [ ] OUT  [ ] N/A  Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Protection from Contamination

18. [ ] IN  [ ] OUT  [ ] N/O  Proper cooking time and temperatures

19. [ ] IN  [ ] OUT  [ ] N/O  Proper reheating procedures for hot holding

20. [ ] IN  [ ] OUT  [ ] N/O  Proper cooking time and temperatures

21. [ ] IN  [ ] OUT  [ ] N/O  Proper hot holding temperatures

22. [ ] IN  [ ] OUT  [ ] N/A  Proper cold holding temperatures

### Risk Factors and Public Health Interventions

- **Risk factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.
- **Public health interventions** are control measures to prevent foodborne illness or injury.
**State of Ohio**

**Food Inspection Report**

**Name of Facility:** Y.E., Inc.

**Type of Inspection:** Standard

**Date:** 10/24/19

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/A, N/A) for each numbered item: IN in compliance OUT not in compliance N/A not observed N/A not applicable

<table>
<thead>
<tr>
<th>Date Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Temperature Control</td>
<td>Food and non-food-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>Plant food properly cooked for hot holding</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>Food Property labeled; original container</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>Personal cleanliness</td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>Wiping cloths: properly used and stored</td>
<td>Physical facilities installed, maintained, and clean</td>
</tr>
<tr>
<td>Washing fruits and vegetables</td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Proper Use of Utensils</th>
<th>Administrative</th>
</tr>
</thead>
<tbody>
<tr>
<td>In-use utensils: properly stored</td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>3701-21 OAC</td>
</tr>
<tr>
<td>Single-use/single-service articles: properly stored, used</td>
<td></td>
</tr>
<tr>
<td>Slash-resistant and cloth glove use</td>
<td></td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>62</td>
<td>6.4A</td>
<td>NC</td>
<td>Observed cracking/missing laminate on countertop in area designed for customers to eat. Discussed facilities shall be maintained in good repair.</td>
</tr>
<tr>
<td>62</td>
<td>6.4A</td>
<td>NC</td>
<td>Observed moisture on floor in front of walk inside walk in freezer. Mentioned to PIC to have maintenance look at freezer. Discussed facilities shall be maintained in good repair.</td>
</tr>
<tr>
<td>62</td>
<td>6.4B</td>
<td>NC</td>
<td>Observed build up of dust in fan of women's restroom. Discussed facilities shall be cleaned as often as necessary to maintain.</td>
</tr>
</tbody>
</table>

**Person in Charge:** [Signature]

**Sanitarian:** [Signature]

**Licensor:** DCH/10

**PRIORITY LEVEL:** C = CRITICAL   NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (6/18)
AGR 1298 Ohio Department of Agriculture (6/18)
**State of Ohio**
**Continuation Report**
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
<th>Date</th>
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<tbody>
<tr>
<td>YE, Inc.</td>
<td>Standard</td>
<td>10/24/19</td>
</tr>
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</table>

**Observations and Corrective Actions (continued)**

Mark 'X' in appropriate box for C:O:S and H: C:O:S=corrected on-site during inspection, R=repeat violation.

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
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<th>Comment</th>
<th>C</th>
<th>O</th>
<th>S</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>3.20</td>
<td>NC</td>
<td>Observed shredded cheese, chicken chunks, and chili outside package in food grade containers without label, but dated. Discussed common name should be on working containers holding food or ingredients when removed from original packaging, PTC placed labels on packages located in frig near pizza/prep station.</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Facility extremely clean

**Person in Charge**: [Signature]

**Sanitarian**: [Signature]

**Licensor**: OCHD

**Date**: 10/24/19

PRIORITY LEVEL:  C = CRITICAL   NC = NON-CRITICAL