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

Name of facility					ne		License Number	Date			
P	EB Fuel STOP LLC			□FSO ☑ÆFE			208				
to find the land				LI FSO JERFE J (/8 1/30/))							
5)10 ST RT 49											
License holder				Orpenuille Inspection Time		. ()		[_			
				-3		irav	Travel Time		tegory/Descriptive		
EB Fuel Stops LLC				5	*****	<u> </u>	10		(3)		
Type of Inspection (check'all that apply) - ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Varianc			nao Poi	vio	v Cl Collows		Follow up date (if required	(k	Water sample date/result (if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				vie	w Li Follow u	P			(ii required)		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
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											
Compliance Status				Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	.□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23			Proper date marking and disposition				
2	☑1N □OUT □ N/A	Certified Food Protection Manager Employee Health		24 N/A N/O			Time as a public health control: procedures & records				
3	□IN □OUT □ N/A	Management, food employees and conditional employees	s;		The state of the s		Consumer Advis	ory			
		knowledge, responsibilities and reporting		25	IIN II OU	T	Consumer advisory provide	ded ·	for raw or undercooked foods		
5	ØIN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	ts		DN/A	850,00					
		Good Hygienic Practices			□IN □ OU	JT	Highly Susceptible Po		Harman Committee Com		
6	,⊡ N □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	"□N/A		Pasteurized foods used; p	ərohi	bited foods not offered		
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	11,511,55				Chemical				
	1	reventing Contamination by Hands	10.77	27		ΙT	Food additives: approved	and	properly used		
8	DIN OUTON/O	Hands clean and properly washed			□N/A				property does		
9	☑r1N □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IN □ OU □N/A	ΙΤ	Toxic substances properly identified, stored, used				
		The state of the s				Co	nformance with Approve	d Pı	ocedures		
10		Adequate handwashing facilities supplied & accessible		29 IN OUT			Compliance with Reduced Oxygen Packaging, other				
11	☐ ÎN ☐ OUT	Approved Source Food obtained from approved source	500.00 30.00		,□N/A		specialized processes, and HACCP plan				
	□IN □OUT		\dashv	30	□IN □OU □N/A □N/O		Special Requirements: Fre	sh J	uice Production		
12	□N/A □-N/O	Food received at proper temperature		31	□IN □ OU	Т	Consider Description				
13	,□-M □ OUT	Food in good condition, safe, and unadulterated			□N/A □ N/C)	Special Requirements: Heat Treatment Dispensing Freeze				
14	□ IN □ OUT □ N/A □ N/O	Required records available: shellstock tags, parasite destruction		32		- 1	Special Requirements: Cus	stom	Processing		
	EN DOUT	Protection from Contamination	- 817): - 1910:	33	□IN □ OU		Special Requirements: Bul	k Wa	ater Machine Criteria		
15	□N/A □ N/O	Food separated and protected									
16	□ IN □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OU □N/A □ N/C		Special Requirements: Aci Criteria	aniec	o white Rice Preparation		
17	,⊒√IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU □N/A	Т	Critical Control Point Inspe	ction			
Time/Temperature Controlled for Safety Food (TCS food)				36	□IN □ OU	Т	Process Review				
18	□ IN □ OUT □N/A □ Ň/O	Proper cooking time and temperatures		7	,⊡N/A □ IN □ OU		T TOCESS INEVIEW				
19	□^IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A		Variance				
20	□ IN □ OUT □N/A ,□-N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□ N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	☑ÍN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Name of Facility EB Fuel Stup LLC	Type of Inspection Date Standard 1/30/	4)					
, GOOD RETAIL	PRACTICES						
Good Retail Practices are preventative measures to control the introd							
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN		applica	ible				
Safe Food and Water 38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	Utensils; Equipment and Vending Food and nonfood-contact surfaces cleanab	le, pro	perly				
38 DIN DOUT-DN/A DN/O Pasteurized eggs used where required 39 -DIN DOUT DN/A Water and ice from approved source	designed, constructed, and used						
Food Temperature Control	55 DIN DOUT DN/A Warewashing facilities: installed, maintained, strips	Warewashing facilities: installed, maintained, used; test strips					
40 IN OUT NA NO Proper cooling methods used; adequate equipment for temperature control	56 .☑ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities						
41 IN OUT NA-INO Plant food properly cooked for hot holding	57 - IN OUT ON/A Hot and cold water available; adequate pre	ssure					
42 IN OUT NAT N/O Approved thawing methods used	58 - IN DOUT Plumbing installed; proper backflow devices	3					
43 / IN OUT ON/A Thermometers provided and accurate							
Food Identification	59 TIN OUT N/A Sewage and waste water properly disposed						
44 -☐ IN ☐ OUT Food properly labeled; original container	60 , ☐ IN ☐ OUT ☐ N/A Tollet facilities: properly constructed, supplied,	cleane	d				
Prevention of Food Contamination	61 - IN OUT N/A Garbage/refuse properly disposed; facilities ma	intaine	d				
45 IN OUT Insects, rodents, and animals not present/outer	62 IN OUT Physical facilities installed, maintained, and cle	ean; do	gs in				
openings protected Contamination prevented during food preparation,	□ □ N/A □ N/O outdoor dining areas						
storage & display 47 \(\subseteq \text{IN \subseteq OUT \subseteq N/A} \) Personal cleanliness	63 IN I OUT Adequate ventilation and lighting; designated a	ireas u	sed				
48 □ IN □ OUT □N/A-□ N/O Wiping cloths: properly used and stored	64 ,☑ÎN ☐ OUT ☐N/A Existing Equipment and Facilities	-					
49 IN OUT NA NO Washing fruits and vegetables	Administrative						
Proper Use of Utensils							
50 1 IN OUT ONA ONO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	65 1 IN OUT ON/A 901:3-4 OAC						
handled	66 □ IN □ OUT,□N/A 3701-21 OAC						
52 ☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐ N/A-☐ N/O Slash-resistant, cloth, and latex glove use	-						
53 □ IN □ OUT □N/A-□ N/O Slash-resistant, cloth, and latex glove use Observations and C	Corrective Actions						
Mark "X" in appropriate box for COS and R: COS=corre							
	hands all in Duckroom of	COS F	R				
man, were if it is a constant of	removed can						
46 3.2 Q NC Observed hamburge buns.	Stored on flour of walk in treeter						
Observed can goods on	flow in Sch Grea						
		<u> </u>					
Personin Charge Michaela J. Bandu	Date: 11/30/12)						
Sahitarian And Gana	Licensor:						
PRIORITY LEVEL: & = CRITICAL NC = NON-CRITICAL	Page of of						
HEA 5302B Ohio Department of Health (10/19)	rage_ <u>~</u> 01	-					
AGR 1268 Ohio Department of Agriculture (10/19)							