

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Danville Mini Mart</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1012</i>	Date <i>9/22/17</i>
Address <i>601 Market St., Danville</i>			Category/Descriptive <i>C35</i>	
License holder <i>Lee Lyons</i>		Inspection time (min) <i>60</i>	Travel time (min) <i>15</i>	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

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

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

<input checked="" type="checkbox"/> 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	Laundering
4.8	Protection of clean items

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

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 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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s) *Facility has ODH Level 2 Certified in Food Safety Manager/owner*

*- Cold holding of TCS foods acceptable at time of inspection 41F or below
 Chicken salad 40F, Refrigerator in back 35F, walk-in 37F*

- Hand sink functional and stocked, disposable gloves present

- Facility obtaining sandwiches from wearers Home Bakery - Approved source

- Metal stem piche thermometer, Quat. Ammonia as sanitizer and test strips present

Note: Facility is no longer slicing lunch meat, slicer has been removed. Still making chicken salad sandwiches and chunk meat and cheese

- Date marking observed, products within date of time of inspection.

2e spec 4.4) Deli case doors are metal on metal creating shavings and door frame is coming apart. Repair to eliminate grinding and provide a

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3458</i>	Licenser <i>KNOX Co HD</i>
Received by <i>Brianne Strouts</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Danville Mini Mart	Type of visit Standard	Date 9/22/17
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Violation(s)/Comment(s)

proper seal. Note: Discussed with manager. She will talk with repair service today.

4.4/4.5) Stagnant water build up present inside backroom refrigerator cases of water sitting on racks in water. Manager indicates this is a condensation issue and they are currently working to resolve this issue. Unit maintaining acceptable temperature at time of inspection. Scheduled to be cleaned today.

- Clean up kit and employee health policy verification present
- Urine smell not present in public restroom at time of inspection. Maintain clean and sanitary, eliminate clogs/buildup in restrooms.

∴ Correct violations prior to next standard inspection.

Inspected by <i>[Signature]</i>	C.R.S./SIT # 3458	Licenser KC HD
Received by <i>Brianna Staats</i>	Title	Phone