

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |  |   |                                |                                  |
|--|--|---|--------------------------------|----------------------------------|
| Name of facility<br><i>TS Petroleum LLC DBA Fast</i>   |  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><i>295</i>   | Date<br><i>11/13/2017</i>        |
| Address<br><i>89 S Main St., Fredericktown</i>   |  | Category/Descriptive<br><i>CIS</i>  |                                |                                  |
| License holder<br><i>TS Petroleum LLC</i>  |  | Inspection time (min)<br><i>40</i>  | Travel time (min)<br><i>20</i> | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify |  | 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                           |
| <input checked="" type="checkbox"/> 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            |

#### Equipment, Utensils, and Linens

|   |                                       |
|---|---------------------------------------|
| 4.0                                     | Materials for construction and repair |
| <input checked="" type="checkbox"/> 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                 |
| <input checked="" type="checkbox"/> 6.4 | Maintenance and operation              |

#### Administrative

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

#### Violation(s)/Comment(s)

*Outside area has been cleaned up - Dumpster on approved surface with lids closed as required.*

*Pop. sink functional*

*Del Retail product provided by Smithister Meats*

*Acceptable Temperature - ~~41~~ Milk - 37°F - Retail Unit.*

*Walk-in Storage is Beer Only.*

*4.1 - Cardboard being used to cover wire storage shelves in backroom. Cardboard is not an approved, easily cleanable surface. Remove cardboard from wire shelves.*

|  |                           |                                    |
|--|---------------------------|------------------------------------|
| Inspected by<br><i>Loni A. Hillier, RD</i> | R.S./S.I.#<br><i>2084</i> | Licensors<br><i>Fnox Guyton RD</i> |
| Received by<br><i>Sajjan Suni</i>          | Title                     | Phone                              |

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |                           |                  |
|---|---------------------------|------------------|
| Name of Facility<br>75 Petroleum LLC dba Fast Freddie's | Type of visit<br>Standard | Date<br>11/13/17 |
|---|---------------------------|------------------|

**Violation(s)/Comment(s)**

4.8 - Cases of single use paper cups/supplies being stored directly on floor in back corner area of store. All equipment and supplies must be 6" off the floor. Correct to prevent contamination of the supplies and to allow for proper cleaning in this area.

6.4 - Replace all soiled ceiling tile and damaged ceiling tile.

6.4 - Repair/replace missing ~~ceiling~~ floor tile by beverage line next to beer walk-in. Floor is required to be smooth easily cleanable.

Correct violations before next routine inspection (6 months)

|                                   |                    |                             |
|-----------------------------------|--------------------|-----------------------------|
| Inspected by<br>Tom J. Helber, PS | R.S./SIT #<br>2084 | Licensors<br>Knox County HD |
| Received by<br>A                  | Title              | Phone                       |