

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Santmyer Oil Company</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>343</i>	Date <i>8/24/16</i>
Address <i>9090 Columbus Rd, Mt. Vernon</i>		Category/Descriptive <i>C15</i>		
License holder <i>Santmyer Oil Company</i>		Inspection time (min) <i>45</i>	Travel time (min) <i>15</i>	Other <i>1000</i>
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 specify		Follow-up date (if required)		Sample date/result (if required) <i>5/11/16 Absence EPA</i>

### 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	Laundrying
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
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
6.4	Maintenance and operation

#### Administrative

901:3-4 OAC
3701:21 OAC

*- Discussed updates to Ohio Uniform Food Code*

**Violation(s)/Comment(s)** *- Datemarking procedure observed*  
*- Digital Probe thermometer present and functional*  
*Facility offering donuts for sale from Der Dutchman, Bellville. Donuts are delivered daily to facility. Ingredients list available. Post a sign indicating available upon request. Disposable gloves and deli tissues present to handle donuts.*  
*- Hand sinks functional and fully stocked*  
*- All hot and cold holding acceptable at time of inspection: Sausage biscuit 153F, Trail Bologna sandwich 39F, milk in walk-in 33F*  
*Facility microwaving breakfast sandwiches for hot holding and discarding daily. Facility to increase to risk level 2 due to heating and hot holding.*  
*- Wisco Industries Hot Holding cabinet model 750*

Inspected by <i>Kelly Rogers</i>	B.S./SIT # <i>34/58</i>	Licenser <i>Knox Co. Health Dept</i>
Received by <i>Konda G. Williams</i>	Title <i>Manager</i>	Phone