

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>9/8/17</i> |
| Address <i>9090 Columbus Rd., Mt. Vernon</i> | | Category/Descriptive <i>CAS</i> | | |
| License holder <i>Santmyer Oil Company</i> | | Inspection time (min) | Travel time (min) | 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 specify | | Follow-up date (if required) | | Sample date/result (if required) <i>4/11/17 - 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 |

Violation(s)/Comment(s)

At time of inspection inspector observed a new hot holding unit ^{holding a} ~~held~~ corn dogs at 141°F. Facility is licensed as a risk level 2, allowing for heating of individually packaged time/temperature controlled by safety food. Heating un-packaged corn dogs would require a risk level 3 license and the addition of a 3-compartment sink with a grease interceptor and a plumbing permit to install. Manager stated corn dogs might be able to be purchased individually packaged like their sandwiches. Cease selling corn dogs and provide plan to health dept. Corn dog voluntarily discarded at time of inspection. Probe thermometer present, Cold holding acceptable at 41°F or below.

| | | |
|------------------------------------|-----------------------------------|--------------------------------|
| Inspected by <i>[Signature]</i> | R.S./SIT # <i>3458</i> | Licenser <i>Knox Co HD</i> |
| Received by <i>[Signature]</i> | Title <i>Assistant Manager</i> | Phone <i>(740) 616-2852</i> |