

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Webb's Marathon</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1050</i>	Date <i>8/2/17</i>
Address <i>164 East Main St., Centerburg</i>		Category/Descriptive <i>C15</i>	
License holder <i>Angela Webb</i>	Inspection time (min) <i>30</i>	Travel time (min) <i>30</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"/> Precicensing <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

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)

Facility has remodeled, permits/approvals were obtained.

- Cold holding acceptable at 41°F or below at time of inspection.
- Hand sink functional and stocked
- 3 compartment sink has been added - No change in risk level, only beverages and pre-packaged TCS foods.
- Freezer machine loc. showing passing for sanitizing.
- obtain food probe thermometer for checking pre packaged TCS foods, thermometer for monster energy cooler holding milk and ensure open air sandwich case (when installed) has a thermometer.
- Ensure TCS foods are maintained at 41°F or below. Note: microwave present for customer heating of sandwiches.

Inspected by <i>Shelanie L. Linn</i>	R.S./SIT # <i>3458</i>	Licensor <i>Khux Co HD</i>
Received by <i>Angela Webb</i>	Title <i>owner</i>	Phone <i>740 686 6598</i>