

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|---|-------------------------------|----------------------------------|
| Name of facility <i>Big Lots #1139</i> | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number <i>1035</i> | Date <i>2/20/13</i> |
| Address <i>911 Coshocton Rd., Mt. Vernon</i> | Category/Descriptive <i>CIS</i> | | |
| License holder <i>CS Ross 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 <i>specify</i> | Follow-up date (if required) | | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

| | | |
|--------------------------|-----|----------------------|
| <input type="checkbox"/> | 2.1 | Employee health |
| <input type="checkbox"/> | 2.2 | Personal cleanliness |
| <input type="checkbox"/> | 2.3 | Hygienic practices |
| <input type="checkbox"/> | 2.4 | Supervision |

Food

| | | |
|--------------------------|-----|---|
| <input type="checkbox"/> | 3.0 | Safe, unadulterated and honestly presented |
| <input type="checkbox"/> | 3.1 | Sources, specifications and original containers |
| <input type="checkbox"/> | 3.2 | Protection from contamination after receiving |
| <input type="checkbox"/> | 3.3 | Destruction of organisms |
| <input type="checkbox"/> | 3.4 | Limitation of growth of organisms |
| <input type="checkbox"/> | 3.5 | Identity, presentation, on premises labeling |
| <input type="checkbox"/> | 3.6 | Discarding or reconditioning unsafe, adulterated |
| <input type="checkbox"/> | 3.7 | Special requirements for highly susceptible populations |

Equipment, Utensils, and Linens

| | | |
|--------------------------|-----|---------------------------------------|
| <input type="checkbox"/> | 4.0 | Materials for construction and repair |
| <input type="checkbox"/> | 4.1 | Design and construction |
| <input type="checkbox"/> | 4.2 | Numbers and capacities |
| <input type="checkbox"/> | 4.3 | Location and installation |

| | | |
|--------------------------|-----|--------------------------------------|
| <input type="checkbox"/> | 4.4 | Maintenance and operation |
| <input type="checkbox"/> | 4.5 | Cleaning of equipment and utensils |
| <input type="checkbox"/> | 4.6 | Sanitizing of equipment and utensils |
| <input type="checkbox"/> | 4.7 | Laundrying |
| <input type="checkbox"/> | 4.8 | Protection of clean items |

Water, Plumbing, and Waste

| | | |
|--------------------------|-----|--|
| <input type="checkbox"/> | 5.0 | Water |
| <input type="checkbox"/> | 5.1 | Plumbing system |
| <input type="checkbox"/> | 5.2 | Mobile water tanks |
| <input type="checkbox"/> | 5.3 | Sewage, other liquid waste and rainwater |
| <input type="checkbox"/> | 5.4 | Refuse, recyclables, and returnables |

Physical Facilities

| | | |
|--------------------------|-----|--|
| <input type="checkbox"/> | 6.0 | Materials for construction and repair |
| <input type="checkbox"/> | 6.1 | Design, construction, and installation |
| <input type="checkbox"/> | 6.2 | Numbers and capacities |
| <input type="checkbox"/> | 6.3 | Location and placement |
| <input type="checkbox"/> | 6.4 | Maintenance and operation |

Poisonous or Toxic Materials

| | | |
|--------------------------|-----|---------------------------------------|
| <input type="checkbox"/> | 7.0 | Labeling and identification |
| <input type="checkbox"/> | 7.1 | Operational supplies and applications |
| <input type="checkbox"/> | 7.2 | Storage and display separation |

Special Requirements

| | | |
|--------------------------|-----|--|
| <input type="checkbox"/> | 8.0 | Fresh juice production |
| <input type="checkbox"/> | 8.1 | Heat treatment dispensing freezers |
| <input type="checkbox"/> | 8.2 | Custom processing |
| <input type="checkbox"/> | 8.3 | Bulk water machine criteria |
| <input type="checkbox"/> | 8.4 | Acidified white rice preparation criteria |
| <input type="checkbox"/> | 9.0 | Facility layout and equipment specifications |
| <input type="checkbox"/> | 20 | Existing facilities and equipment |

Administrative



| | |
|--------------------------|-------------|
| <input type="checkbox"/> | 901.3-4 OAC |
| <input type="checkbox"/> | 3701-21 OAC |

Violation(s)/Comment(s)

New freezers and coolers have been installed - No product at time of inspection - Cooler at approximately 33°F - Freezers at -11° and -15°F - Units are approved

- All cooler and freezer foods are pre-packaged (commercially)

- No holding units present for overflow - All food to be out for display and kept in stock by vendors.

| | | |
|--|---------------------------|--------------------------|
| Inspected by  | R.S./SIT # <i>3204</i> | Licensors <i>AMOX</i> |
| Received by  | Title | Phone |