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# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Town Center Market # 801</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>278</b>	Date <b>12/29/15</b>
Address <b>105 Newark Rd., Mt. Vernon</b>		Category/Descriptive <b>CIS</b>	
License holder <b>Town Center Petroleum Inc.</b>	Inspection time (min) <b>30</b>	Travel time (min) <b>10</b>	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)

**3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification 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

**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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

**Water, Plumbing, and Waste**

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

**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

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**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

**Administrative**

901-3-4 OAC
3701-21 OAC

**Violation(s)/Comment(s)** *Person-in-charge (PIC) present*

*Cold holding acceptable at time of inspection 41°F or below: Milk 39°F walk-in*

*5.1) Observed water did not drain from handsink after hand washing. PIC to inform owner to have repaired.*

- Handsinks has supply of soap and paper towels.*
- Ensure handsink is used for handwashing and 3-compartment sink is used for cleaning food/beverage equipment only.*
- Restroom facilities are clean and sanitary at time of inspection.*
- Operation overall sanitation satisfactory at time of inspection.*

*Owner informed inspector that facility will be receiving a face lift and additional coffee area within next few weeks.*

Inspected by <i>[Signature]</i>	R.S./SIT # <b>3458</b>	Licensor <b>Knox Co. Health Dept</b>
Received by <i>[Signature]</i>	Title	Phone