

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Town Center Market # 801	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 278	Date 1/9/17
Address 105 Newark Rd., Mt. Vernon		Category/Descriptive C15	
License holder Town Center Petroleum Inc.	Inspection time (min) 30	Travel time (min) 10	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

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
<input checked="" type="checkbox"/> 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) *Discussed updates to Ohio Uniform Food Code*

*Cold holding acceptable at time of inspection 41°F or below. Milk walk-in 38°F,
Lunch meat sandwiches 38°F (Commercially pre-packaged)
Hand sink drain has been repaired.
* 3.2) Observed beverages being stored in employee restroom. Food and
beverages and food equipment are prohibited from being stored in restrooms
Store food beverages and food equipment in a clean sanitary place.
Facility layout and additional coffee area added. Looks good.
Correct above violation immediately.
Hand sink stocked and functional. Restroom (Public) clean and
well maintained at time of inspection.*

Inspected by <i>[Signature]</i>	R/S/SIT # 3458	Licensor KNOX	Date
Received by <i>[Signature]</i>	Title	Phone	