

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Danville Mini Mart	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 1012	Date 6/14/18
Address 601 Market St., Danville		Category/Descriptive C35	
License holder Lee Lyons	Inspection time (min) 40	Travel time (min) 20	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	Laundry
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

Violations/Comment(s) - Previous violations corrected, thank you. Back room refrigerator

has been removed. Quat ammonia and test strips present.
 Hand sink functional and stocked, disposable gloves present.
 Note: slicer is back in facility, but not in use. Trail bologna and cheese is cut by hand, making chicken sandwiches; receiving deli sandwiches from Weavers Home Bakery. Date marking present, include trail bologna.
 Cold holding acceptable at 41F or below at time of inspection.
 5-1/6.4) Observed floor tiles in employee restroom are coming up, floor is wet. Also observed what sounded like water running. Repair plumbing/eliminate leak then repair floor. Correct prior to next standard inspection.

Inspected by <i>[Signature]</i>	CRS/SIT # 3458	Licensor Knox Co HD
Received by <i>[Signature]</i>	Title	Phone