

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Martinsburg Marathon Inc</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1043</i>	Date <i>1/22/18</i>
Address <i>102 North Market St., Martinsburg</i>		Category/Descriptive <i>C35</i>		
License holder <i>Jeffrey H. Budd</i>		Inspection time (min) <i>60</i>	Travel time (min) <i>15</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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

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

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	Laundrying
4.8	Protection of clean items

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

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) *OOH level 2 certified manager present*

- Hand sinks functional and stocked, disposable gloves present

- Bleach present as sanitizer, test strips present

- Date marking procedures in place, retail subs within date at time of inspection

- Freezer machine has passed sanitizing log (reviewed 12/24/17 - ~~1/22/18~~)

- Hot and cold holding acceptable: Hamburger 34°F (prep), Pizza 146°F, Milk 35°F walk-in

- Clean up Kit present

- Employee health policy present, ensure all food staff make available for review

Inspected by <i>[Signature]</i>	B.S./SIT # <i>3458</i>	Licenser <i>KNOX Co HD</i>
Received by <i>Jeffrey H Budd</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Martinsburg Marathon Inc</i>	Type of visit <i>Standard</i>	Date <i>1/22/18</i>
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Violation(s)/Comment(s)

- Reviewed labeling. Currently ingredient labels are available upon request at checkout counter. Inspector will follow up with operator regarding labeling requirements.

Inspected by <i>T. Williams</i>	R.S./SIT # <i>3458</i>	Licensors <i>KCHD</i>
Received by <i>J. H. Budd</i>	Title	Phone