## State of Ohio Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Che					heck one			License Number		Date				
Chick Stop Sunaco UC					□ FSO \B'RFE			469		12/17/19			a	
					ity/Zip Code									
						Nyzip code								
20 Johnsville Rd.					enterburg									
License holder Insp				Inspection	pection Time			l Time	Cat	Category/Descriptive				
	Ι,	Julick 1	Stop Sunoco LLC					1035			5			
T.	roo of Ir	senection (char	k all that apply)	l				1 00			Water sample date/result			
	Standa		Control Point (FSO) D Process Review (RFE) D Varia	ince Revie	leview D Follow up			(if required)				1101100011		
			☐ Complaint ☐ Pre-licensing ☐ Consultation											
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
N	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable													
			Compliance Status		Compliance Status									
			Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
	1		Person in charge present, demonstrates knowledge, a	nd	1	ZIN OUT	т							
1	NID	OUT 🗋 N/A	performs duties	23	23  N/A  N/O			Proper date marking and disposition						
2	ZIN	□OUT □ N/A	Certified Food Protection Manager		] [	□ IN □ OUT	T .	Time as a subtle backle as	-41					
	-		Employee Health	24	24 ZN/A DN/O Time as a public health control: pro					proceal	rocedures & records			
	Lini	OUT N/A	Management, food employees and conditional employee		Consumer Advisory									
3	NIIN	LIOUT LI N/A	knowledge, responsibilities and reporting	25	<u> </u>	TUO מעם	T ,	Consumer advisory provid	ded (	for raw i	חבוו	nderco	oked foods	
4		OUT N/A	Proper use of restriction and exclusion		عراد	ZN/A					J. C.			
5	DIN	OUT N/A	Procedures for responding to vomiting and diarrheal eve	nts	-			Highly Susceptible Pop	pula	tions				
	Low	5 017 5 140	Good Hygienic Practices	26		DIN DOUT	T I	Pasteurized foods used; p	prohi	bited for	ods	not of	fered	
6			Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		26 ON/A Chemical									
-	I IIV		reventing Contamination by Hands		7			- Olientodi						
			27		□ IN □ OUT 12N/A	T	Food additives: approved and properly used							
8	LIN	OUT D N/C	Hands clean and properly washed	-	_/									
	L IN	ELOUT.	No bare hand contact with ready-to-eat foods or approv	ed 28		ZIN OUT	Τ .	Toxic substances properly	tances properly identified, stored, used					
9	DIN DOUT		alternate method properly followed	-	ZO N/A POND SUBSILITIES PROPERTY INCHINICA, SIG									
				Conformance with Approved Procedures										
			Adequate handwashing facilities supplied & accessible	120				Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan				her		
-	Z IN	FLOUT	Approved Source		-	□N/A	-	specialized processes, an	JU 117					
11	+	OUT OUT	Food obtained from approved source	30		□IN □ OUT □N/A □ N/O		Special Requirements: Fre	sh J	uice Pre	duc	tion		
12		N/O	Food received at proper temperature		1,	□ IN □ OUT	(7				_			
13		□ OUT	Food in good condition, safe, and unadulterated	31		N/A N/O		Special Requirements: Hea				pensin	g Freezers	
14		□ OUT	Required records available: shellstock tags, parasite		_ [	□ IN □ OUT	Т ,	0		N/				
14		□ N/O	destruction	32	2 [	□N/A □ N/O	) (	Special Requirements: Cus	stom	Process	sing			
Protection from Contamination		33	, E	□ IN □ OUT	т ,	Special Regulirements: Bulk Water Machin		-hin-	ne Criteria					
15		□ OUT	Food separated and protected	3.	ع ا	□N/A □ N/O	) ,	Special Negalierinents. Dui	N 110	1(0) 19100	AIIIR	o onto	10	
13	LIN/A	□ N/O	1 ood separated and protected		Jr	□ IN □ OUT	т	Special Requirements: Aci	difier	d White	Ricr	e Prepa	aration	
16		OUT	Food-contact surfaces: cleaned and sanitized	34		N/A N/O	i   j	Criteria						
	4	□ N/O		$\dashv \vdash$	+-		7							
17	NI CB	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN OUT	/   ·	Critical Control Point Inspe	ction	ŀ				
Time/Temperature Controlled for Safety Food (TCS food)				_	IN Z OUT	т		_						
_	DIN	□, OUT		36		□N/A	.	Process Review						
18	□N/A	Z N/O	Proper cooking time and temperatures		7	IN DOUT	т							
	1	OUT	Proper reheating procedures for hot holding	37		□N/A	.   /	Variance						
19		□ N/O		-		1		1						
-	ПІМ	□ OUT			<b>⊣</b>									
20		□ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behave that are identified as the most significant contributing factors to foodborne illness.									
	Z IN	OUT	Cheseburger = 136°F											
21		□ N/O	Proper hol holding temperatures  2, 22 = 133 F											
			7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7					erventions are control measures to prevent				codbome		
22	DAIN	OUT N/A	Proper cold holding temperatures	1 ***	illness or injury.									

## State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection ,

Date

GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Mark designated compliance status (IN, OUT, MO, NA) for each numbered aem. Nieth compliance OUT-mot in compliance Ni0-mot observed MA-mot applicable self-record and water.  Self-Food and Water  38	Guick S	top Sunoco LLC		S	tandard	12/17/1	9						
Good Relail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical collection (and place) and control designated compliance Michael Control Cashe Food and Water  38	COOR DETAIL BE ACTION												
Mark designated consplanes status (IN, OUT, NO, NA) for each numbered term. Nein compliance NO-not observed Microsian Status (IN, OUT, NO, NA) for each numbered term. Nein compliance NO-not observed Microsian Status (IN, OUT, NO, NA) for each numbered term. Nein compliance NO-not observed Microsian Status (IN, OUT, NO, NA) for each numbered term observed visited Status (IN, OUT, NO, NA) for each numbered visited status (IN, OUT, NO, NA) for each numbered visited status (IN, OUT, NO, NA) for each numbered visited status (IN, OUT, NO, NA) for each numbered visited status (IN, OUT, NO, NA) for each numbered visited status (IN, OUT, NO, NA) for each numbered visited status (IN, OUT, NO, NA) for each numbered visited status (IN, OUT, NA) for each numbered visited status (IN, OUT, NA) for each numbered visited status (IN, OUT, NA) for each numbered visited visited visited visited visited status (IN, OUT, NA) for each numbered visited visite													
Sale Frod and Wister    Sale   In   OUT													
Samilarian   Control   C				Committee of the Commit	Company of the Compan	THE RESERVE OF THE PARTY OF THE							
Food Temperature Control   40	38 II IN II OUT ZIN/A II N/C	Pasteurized eggs used where required					ble, pro	репу					
40   N   OUT   ONA   NO   Proper cooling methods used for hot hotding for imperative control for imperative decreases of principle control for imperative control for imperative control for imperative decreases of principle control for imperative control for imperative decreases of principle control for imperative control for imperative control for imperative control for imperative decreases of principle control for imperative contro								test					
Provention of Food Contamination   Food properly labeled; original container   Food International Section   Food International Secti			56 PT IN	V D OUT	surps								
Age   N   OUT   N/A   Approved thawing methods used   S8   N   OUT   N/A   Plumbing installed; proper backflow devices   S9   N   OUT   N/A   Sewage and waste water properly disposed   S0   N   OUT   N/A   Telephone   S9   N   OUT   N/A   Telephone   S0   Telephone   S0   N   OUT   N/A   Telephone   S0   S/A   OUT   N/A   Telephone   S0   S/A   OUT   Sowage and waste water properly disposed. Cleaned   S0   N   OUT   OUT   N/A   Telephone   S0   S/A   OUT   Sowage and waste water properly disposed. Cleaned   S0   N   OUT   OUT   S/A   OUT   Sowage and spalled. Cleaned   S0   N   OUT	40 IN I OUT ØN/A I N/O		7										
So   N   OUT   NNA   Thermometers provided and accurate   So   N   OUT   NNA   Sewage and waste water properly disposed	41   IN   OUT   N/A   N/O	Plant food properly cooked for hot holding	57 N OUT NA Hot and cold water available; adequate pres										
Food Identification   Food properly labeled; original container   Food Centermination	42 Z IN - OUT - N/A - N/O	Approved thawing methods used	58 🗆 11	N OUT DN/A	I/A Plumbing Installed; proper backflow devices								
At	43 DIN OUT ON/A	Thermometers provided and accurate	59 回 11	N OUT DN/A	☐ OUT ☐N/A Sewage and waste water properly disposed								
Prevention of Food Contamination  45   SiN   OUT   Insects, rodents, and animation present/outer   Go   SiN   OUT   Adequate ventiletion and lighting: designated areas used   Go   SiN   OUT   Adequate ventiletion and lighting: designated areas used   Go   SiN   OUT   OUT   Adequate ventiletion and lighting: designated areas used   Go   SiN   OUT   OUT		Food Identification	60 🖂 11	N D OUT DN/A	N/A Toilet facilities: properly constructed, supplied, clear								
Insects, profess, and mimals not present/outer properly such as present violetion and lighting, designated areas used as present violetion. The present display area of the properly used and stored as properly used and stored with a lighting, designated areas used as present violetic properly used and stored as properly used and stored as properly used and stored as properly stored. The properly used and stored lighting, designated areas used as properly in a properly stored used as properly used and stored lighting, designated areas used as properly in a properly used and stored lighting, designated areas used as present violetic properly used and stored lighting, designated areas used as present violetic properly used and stored lighting, designated areas used as present violetic properly used and stored lighting, designated areas used as present violetic properly used and stored lighting, designated areas used as present violetic properly used and stored lighting, designated areas used as properly used and stored lighting, designated areas used as properly used and stored lighting, designated areas used as properly used and stored lighting, designated areas used and stored lighting, designated areas used and stored lighting, designated areas used and stored lighting areas used and s	44) 🗆 IN D'OUT	Food properly labeled; original container	61 12 11	Garbage/refuse properly disposed; facilities ma									
openings protected  6	Prever	ntion of Food Contamination	62 Z IN	TUO 🗆 N	Physical facilities installed, r	naintained, and cle	ean						
Status   S	45 1N 0 OUT	1 ' '	63 12 11	N 🗆 OUT	Adequate ventilation and lighting; designated			areas used					
48		storage & display	64 ☑ IN ☐ OUT ☐ N/A Existing Equipment and Facilities										
49   IN   OUT ON/A   N/O   Washing fruits and vegetables   ES   N   OUT ON/A   Sol:34 OAC			Administrativo										
Proper Use of Utensils    So													
Si   DIN   OUT   DNA   Ulensils, equipment and linens; properly stored, died, his   OUT   DNA   Single-use/single-service articles; properly stored, used   Observations and Corrective Actions   Mark X in appropriate bench COS and R: COS-corrected on-sile during inspection R-repeat violation   CoS   R   OS   OS   R   OS   OS   R   OS   OS			65 P IN	N OUT ON/A	901:3-4 OAC								
Sanitarian    Sin   Out   ONA   Single-use/single-service articles: properly stored, used   Sin   Out   ONA   Single-use/single-service articles: properly stored, used   Sin   Out   ONA   No   Stash-resistant and cloth glove use   Observations and Corrective Actions   Observations   Observa	50 IN OUT ON/A P N/O	In-use utensits: properly stored	66 🗆 1	N III OUT IN/A	3701-21 OAC	ate.							
Sin Out ONA Single-use/single-service articles: properly stored, used    Sin Out Out On One of the properly of	51 ZIN OUT ON/A												
Diservations and Corrective Actions  Mark X in appropriate begins COS and R: COS scorrected on-site during inspection R-repeal violation  Them No. Code Section Priority Level Comment Old	52 PIN OUT ON/A												
Mark X in appropriate beefth COS and R: COS scorrected on-site during inspection Rerepeat violation  Code Section Priority Level Comment  Litem No. Code Section Priority Level Comment  Litem No. Code Section Priority Level Comment  Litem No. Code Section Priority Level Comment  Code Section Priority Level Comment  Litem No. Code Section Priority Level Code  Litem No. Code Section Priority Level Code  Litem No. Code Section Priority Level Code Section Code  Litem No. Code Section Priority Level Code Section Code  Litem No. Code Section Priority Level Code Section Code  Litem No. Code Section Priority Level Code Section Code Secti	53 IN IN OUT EN/A IN N/O	Slash-resistant and cloth glove use											
Hem No. Code Section Priority Level Comment QXX  3.5 NC Ensure reach go tems are properly				Street Co. A Constitution of an incident and	- P								
Abelia of hot dogs, cheese hungers, brats   0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Item No.   Code Section   Prior		octed on-site	guring inspection	n K=repeat violation		cos	R					
labeled 3 (not dogs, cheese hunger), bruts)    Cres   Finsure not time / temperature Controlled for Safety	44 3.5 N												
First tools held at 135 for above		labeled \$ ( hot deg	S. Che										
Handsinks stocked and functional  Savitizer and test strips present  All coolers at acceptable temperatures at time  of inspection  Remore deep fryer as previously noted  In freezer  Person in Charge  Date:  Licensort	**												
Handsinks stocked and functional  Savitizer and test strips present  All coolers at acceptable temperatures at time  of inspection  Remore deep fryer as previously noted  In freezer  Person in Charge  Date:  Licensort		IK FASULE hot time	1-temp	crature	controlled to	r Satety							
Handsinks stocked and functional  Sawither and test strips present  All coolers at acceptable temperatures at time  of inspection  Remore deep tryer as previously noted  In free cer  Person in Charge  Date:  Licensori/    Licensori/   Licensori/    Licensori/    Licensori/    Licensori/    Licensori/    Licensori/     Licensori/     Licensori/		(TCS) toods held at	135	for a	bore	پ							
All coolers at acceptable temperatures at time													
All coolers at acceptable temperatures at time   0   0   0   0   0   0   0   0   0			Samither and test strips present										
Remove deep fryer as previously noted	+ All coolers at acceptable temperatures at time												
Person in Charge  Sanitarian  Remove deep tryer as previously noted  Date:    Date:   2-17-19	of inspection												
Person in Charge  Sanitarian  Licensori/  Licensori/  Date:    Date:   2-17-19													
Person in Charge  Sanitarian  Date:    Date:	komore deep tryer as previously noted												
Person in Charge  Date:    2 - 17 - 19													
Person in Charge  Date:    2 - 17 - 17     Sanitarian   Licensor:   Licensor:													
Person in Charge  Date:    2 - 17 - 19     Sanitarian   Licensor:   Licensor:	10 treezer												
Sanitarian Licensor: (NOX 12-17-19													
	12-17-19												
	Sanitarian	- Ub)		Licensor	N.								

HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

Name of Facility