

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Sandusky Food Mart</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>28 492</b>	Date <b>7/2/18</b>
Address <b>10 North Sandusky St. Mt. Vernon</b>		Category/Descriptive <b>C3S</b>	
License holder <b>Sandusky Food Mart</b>	Inspection time (min)	Travel time (min)	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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input checked="" type="checkbox"/> 4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

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

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input checked="" type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

#### Administrative

<input type="checkbox"/> 901-3-4 OAC
<input type="checkbox"/> 3701-21 OAC

### Violation(s)/Comment(s)

3.4 - Time/Temperature Controlled for safety (TCS) foods must be properly date-marked when taken out of freezer for sale and/or opened - Ensure all TCS foods are properly date-marked and held no longer than 7 days - Correct immediately

3.2 - Observed condenser in walk-in dripping directly on drink bottles and puddling on the floor with milk jugs and other drink bottles sitting in the water - Do not let the water drip directly on bottles or let containers sit in the water - Sanitize outside of bottles - Correct immediately

3.2 - Observed raw sausage and eggs directly above ready to eat

Inspected by 	R.S./SIT # <b>3204</b>	Licensor <b>Knox</b>	
Received by 	Title	Phone	

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**Continuation Report**

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**Violation(s)/Comment(s)**

*Food - Store raw food below ready to eat food to prevent contamination - Correct immediately*

*4.4 - Observed 3 compartment set-up with washing in the middle sink - Ensure procedure is wash-rinse-sanitize Correct immediately*

*6.4 - Observed gnats at the 3 compartment sink - Clean/sanitize area and eliminate gnats - Correct immediately*

*4.8 - Remove clean utensils away from <sup>under</sup> paper towels at the handsink to prevent contamination - Correct immediately*

*4.2 - Provide a metal stem probe thermometer (0-220°F) that can read cold temperatures as well as hot - Currently only a meat thermometer is present - Correct immediately*

*2.4 - A Person in Charge who is knowledgeable in food safety and sanitation practices must be present while the facility is in operation Correct immediately!*

*16.4 - Observed homemade wooden platforms present behind the sales counter for owner to see better - These must be made smooth/easily cleanable to be properly cleaned*

*4.4 - Observed condenser unit <sup>leaking</sup> and condensation running down 3 inches on the outside of the unit - Ensure unit is functioning properly*

*4.4 - Dpencooler by trash can leaking on floor - Ensure unit is functioning properly - Eliminate leak*

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**Violation(s)/Comment(s)**

64- Not all core base has been installed and not all tile replaced in back hallway - Issue to be discussed with Environmental Health Director, Nate Overholt

- Provide spec sheet for new cooler, hot dog roller, etc.

Reinspection will be conducted tomorrow with Environmental Health Director, Nate Overholt

Inspected by <i>[Signature]</i>	R.S./SIT # 3204	Licenser Knox
Received by <i>[Signature]</i>	Title	Phone