

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |   |                                |                                  |
|--|---|--------------------------------|----------------------------------|
| Name of facility<br><i>Danville Mini Mart</i>  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><i>1012</i>  | Date<br><i>9/22/17</i>           |
| Address<br><i>601 Market St., Danville</i>   | Category/Descriptive<br><i>C35</i>  |                                |                                  |
| License holder<br><i>Lee Lyons</i>   | Inspection time (min)<br><i>60</i>  | Travel time (min)<br><i>15</i> | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify | 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             |

|       |                                      |
|-------|--------------------------------------|
| X 4.4 | Maintenance and operation            |
| X 4.5 | Cleaning of equipment and utensils   |
| 4.6   | Sanitizing of equipment and utensils |
| 4.7   | Laundering                           |
| 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)** Facility has ODH Level 2 Certified in Food Safety Manager/owner  
 - Colding holding of TCS foods acceptable at time of inspection 41°F or below  
 - Chicken salad 40°F, Refrigerator in back 35°F, Walk-in 37°F  
 - Hand sink functional and stocked, disposable gloves present  
 - Facility obtaining sandwiches from Jimmy Baking - Approved source  
 - Metal stem probe thermometer, Quat. Ammonia as sanitizer and test strips present  
 Note: Facility is no longer slicing lunch meat, slicer has been removed. Still making chicken salad sandwiches and chunk meat and cheese  
 - Date marking observed, products within date of time of inspection.  
 repeat 4.4) Deli case doors are metal on metal creating shavings and door frame is coming apart. Repair to eliminate grinding and provide a

|                                     |                           |                               |
|-------------------------------------|---------------------------|-------------------------------|
| Inspected by<br><i>Tallie Clegg</i> | R.S./SIT #<br><i>3458</i> | Licensor<br><i>Knox Co HD</i> |
| Received by<br><i>Quinn Straats</i> | Title                     | Phone                         |

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

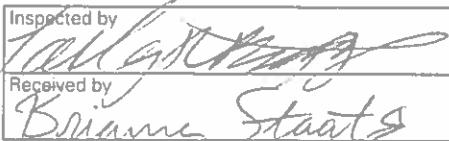
| Name of Facility   | Type of visit | Date    |
|--------------------|---------------|---------|
| Danville Mini Mart | Standard      | 9/22/17 |

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

proper seal. Note: Discussed with manager. She will talk with repair service today.

4.4(4.5) Stagnant water build up present inside back room refrigerator cases of water sitting on racks in water. Manager indicates this is a condensation issue and they are currently working to resolve this issue. Unit maintaining acceptable temperature at time of inspection. Scheduled to be cleaned today.

- Clean up Kit and employee health policy verification present
- Urine smell not present in public restroom at time of inspection. Maintain clean and sanitary, eliminate odors/buildup in restrooms.
- Correct violations prior to next standard inspection

|  |                     |                    |
|--|---------------------|--------------------|
| Inspected by<br> | C.R.S/SIT #<br>3458 | Licensor<br>KC HOD |
| Received by<br>  | Title               | Phone              |