

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Town Center Market #291</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>1091</b>	Date <b>12/21/14</b>
Address <b>600 West High St., Mt. Vernon</b>		Category/Descriptive <b>C15</b>	
License holder <b>Town Center Petroleum LLC</b>	Inspection time (min) <b>30</b>	Travel time (min) <b>15</b>	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 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

4.4	Maintenance and operation
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)

Discussed updates to Ohio Uniform Food Code.

- Time/temperature controlled for safety foods holding at acceptable temperatures of 41°F or below at time of inspection. milk 38°F, Deli Sandwich 36°F. Date-marking: products within range.

- Previous violation corrected

- Hand sink functional and stocked

- Repair door frame around walk-in cooler door closest to restroom to cover insulation and make smooth and easily cleanable/non absorbent.

- Facility is clean and well maintained at time of inspection

- Ensure dumpster lids are kept closed to prevent pest entry.

Inspected by <b>Kelly R. King</b>	CRS/SIT # <b>3458</b>	Licenser <b>KNOX</b>
Received by <b>AA</b>	Title <b>CLARK</b>	Phone