

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Sapps Run Market	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 433	Date 12/5/17
Address 163ba Sapps Run Rd., Danville	Category/Descriptive C15		
License holder Wayne & Iva Raber	Inspection time (min) 60	Travel time (min) 30	Other
Type of visit (check)	Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/>	Foodborne <input type="checkbox"/> Prelicensing <input type="checkbox"/>	30 day <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify <input type="checkbox"/>
			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
X 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

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

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) Person-in-charge (PIC) present

- Hand sinks functional and stocked
- Chest freezer / block ice cooled at 39-40°F. Ensure product is not stored in high (keep product close to ice)
- 3.6) Observed some severely dented cans on the retail floor. PIC voluntarily discarded. Ensure cans with damage to seal or sharp edges are not put out for sale.
- New ice house present to store product and block ice for chest freezer unit. Ensure styrofoam interior and wood floor are maintained in good repair, smooth and easily cleanable. Ensure refrigerator product is maintained at 41°F or below.
- Keep personal food separate from store product.

Inspected by Tallenthorpe, Suzanne Dugay	B.S./SIT # 3458	Licensor KAOI-CO HD
Received by Wor Poly	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Sapps Run Market	Standard	12/5/17

Violation(s)/Comment(s)

Note: Discussed with owner about enclosing a section of front porch as an office only. Inspector will check on requirements and leave message for operator 12/6/17 left msg.

Inspector will mail Employee health policy and clean up kit procedures.

Dumpster lids are in good repair at time of inspection.

Inspected by Kelly K. Burman Pepprich	C.R.S./SIT # 3458	Licensor KCIHD
Received by W.M. Rely	Title	Phone