

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MAIN STREET VALERO	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 217	Date 10/15/2009
Address: 227 EAST MAIN STREET BELLEVUE, OH 44811		Category/Descriptive COMMERCIAL LEVEL 2 <25,000 SQ. FT.	
License holder SEVEN SILMIS INC.	Inspection Time (min) 50	Travel Time (min) 0	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) / /

Chapter 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, specification 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 premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils, Linens and between  
Utensils, Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

## Water, Plumbing, and Waste

	5.0	Water
	5.1	Plumbing system
	5.2	Mobile water tanks
<input checked="" type="checkbox"/>	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
<input checked="" type="checkbox"/>	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

## 901:3-4 OAC RFE Only

	12	Articles - Cease use
	13	Records
	14	Food sample collected
	15	Embargo of food/Voluntary destruction

## 3701-21 OAC FSO Only

	27	Embargo of food, reference back to 901:3-4-15
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Inspected by ASHLEY VOLTZ SIT 	R.S./SIT # 92724	Licenser Huron County General Health District
Received by 	Title	Phone 1-419-483-2552

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: MAIN STREET VALERO	Type of inspection Standard
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## Violation(s) / Comment(s)

AT TIME OF INSPECTION:

THE DISPENSERS/NOZZLES OF THE CAPPUCCINO MACHINES HAVE POWDERED DEBRIS BUILDUP. THESE NEED CLEANED IMMEDIATELY AND A MORE REGULAR CLEANING SCHEDULE NEEDS TO BE PUT IN PLACE.

ALL OF THE SHELVING IN THE COOLER/FREEZER AND THE FLOOR OF THE COOLER (ESPECIALLY WALK-IN COOLER) NEED CLEANED. THERE IS SPILLAGE DEBRIS ON THE SHELVING. THEY ALL NEED TO BE CLEANED IMMEDIATELY AND A MORE REGULAR CLEANING SCHEDULE NEEDS TO BE PUT IN PLACE FOR PROPER MAINTENANCE.

THE FAN BLADES IN THE WALK-IN COOLER NEED CLEANED. THERE IS A LOT OF DEBRIS BUILT UP ON THEM. THESE NEED CLEANED IMMEDIATELY AND A MORE REGULAR CLEANING SCHEDULE NEEDS TO BE PUT IN PLACE.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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THE SEAL ON ONE OF THE POP COOLERS IS RIPPED. THIS NEEDS TO BE FIXED IMMEDIATELY TO KEEP PROPER COLD STORAGE TEMPERATURES.

3717-1-04.4 Equipment, Utensils, and Linens: Maintenance and Operation

[Comment: For publication dates of the CFR referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A) Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

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THE PIPE THAT IS USED TO EMPTY WASTE WATER FROM THE CONDENSOR IN THE WALK-IN COOLER IS NOT CONNECTED. THIS COULD ALLOW FOR THE LEAKAGE OF THE WASTE WATER TO CONTAMINATE ALL FOOD PRODUCTS THAT ARE STORED BELOW IT. THE PIPE NEEDS REPLACED, OR RECONNECTED TO THE CONDENSOR IMMEDIATELY.

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name:

MAIN STREET VALERO

Type of inspection

Standard

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

3717-1-05.3 Water, Plumbing, and Waste: Sewage, Other Liquid Waste, and Rainwater

(l) Other liquid wastes and rainwater.

Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.

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ALMOST ALL OF THE COLD HOLDING REACH-IN/WALK-IN COOLERS HAVE BURNT OUT LIGHTS. THESE NEED TO BE REPLACED IMMEDIATELY FOR PROPER LIGHTING.

MORE LIGHT NEEDS TO BE AVAILABLE IN THE WALK-IN COOLER WHERE ALL THE JUICE IS STORED. THERE IS NO PROPER LIGHTING SYSTEM ON THAT SIDE OF THE COOLER. HAVE A LIGHTING FIXTURE INSTALLED IMMEDIATELY.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(l) Lighting - intensity

The light intensity shall be:

(1) At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

(2) At least twenty foot candles (two hundred fifteen lux):

(a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;

(b) Inside equipment such as reach-in and under-counter refrigerators; and

(c) At a distance of thirty inches (seventy-five centimeters) above the floor in toilet rooms and in areas used for handwashing, warewashing, equipment storage, or utensil storage; and

(3) At least fifty foot candles (five hundred forty lux) at a surface where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

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NOTES:

CANS OF SODA POP ("MOUNTAIN DEW")/BOTTLES OF JUICE ("BUG JUICE") ARE BEING STORED IN COOLERS WITH ICE WATER. THE ICE WATER NEEDS TO BE REPLACED WITH ICE PACKS OR THE ITEMS NEED TO BE STORED IN A WALK-IN/REACH-IN COOLER. THE WATER IS A BREEDING GROUND FOR MICROORGANISMS WHICH LEAD TO DISEASE.

COLD STORAGE TEMPERATURES WERE BELOW 41°F

MILK-37°F / EGGS-37°F

EGGS ARE BEING PROPERLY DISPLAYED ON THE BOTTOM SHELF.

RESTROOM IS EQUIPPED WITH HOT WATER, SOAP, AND PAPER TOWELS.