

# Ohio Department of Agriculture/Ohio Department of Health

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>EASY TRIP STORE #211</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>37</b>	Date <b>10/28/2009</b>
Address: <b>150 SANDUSKY STREET MONROEVILLE, OH 44847</b>			Category/Descriptive <b>COMMERCIAL LEVEL 4 &lt;25,000 SQ. FT.</b>	
License holder <b>EZ ENERGY USA, INC.</b>		Inspection Time (min) <b>80</b>	Travel Time (min) <b>0</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) <b>/ /</b>	Sample date/result (if required) <b>/ /</b>

**Chapter 3717-1 OAC Violation Checked Management and Personnel**

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
<b>X</b>	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
<b>X</b>	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

	4.4	Maintenance and operation
	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
	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

**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 <b>AMANDA EATON SIT</b>	R.S./SIT # <b>82666</b>	Licensors <b>Huron County General Health District</b>
Received by <i>Karen Eastman</i>	Title	Phone <b>1-419-465-4449</b>

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: EASY TRIP STORE #211	Type of inspection Standard
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## Violation(s) / Comment(s)

-AT TIME OF INSPECTION,

\*\*\*CRITICAL\*\*\*

-THERE WERE SPOONS AND TONGS THAT HAD FOOD ON THEM THAT WERE OUT AT ROOM TEMPERATURE. THE UTENSILS WERE PROPERLY CLEANED AND SANITIZED AND THEN PLACED IN THE HOT HOLDING CONTAINERS SO THAT THEY MAINTAIN A TEMPERATURE ABOVE 135°F.

3717-1-03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(F) Time/temperature controlled for safety food - hot and cold holding.

(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(2) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (G)(1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or

(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.

(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F)(1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

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-PERSON IN CHARGE IS NOT ENSURING THAT THE FOOD CODE IS BEING ENFORCED AT ALL TIMES. PIC NEEDS TO MAKE SURE THAT CRITICAL VIOLATIONS ARE NOT OCCURRING.

3717-1-02.4 Management and Personnel: Supervision

(B) Person in charge - demonstration of knowledge.

Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the licensor the applicable knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this chapter as they relate to the food service operation or retail food establishment at the time of inspection. The person in charge shall demonstrate this knowledge by compliance with this chapter by having no critical violations during the current inspection, or by being certified in food protection as specified in rule 3701-21-25 of the Administrative Code, or by responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include:

(1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee;

(2) Explaining the responsibility of the person in charge for preventing the transmission of foodborne disease by a

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food employee who has a disease or medical condition that may cause foodborne disease;

- (3) Describing the symptoms associated with the diseases that are transmissible through food;
- (4) Explaining the significance of the relationship between maintaining the time and temperature of time/temperature controlled for safety food and the prevention of foodborne illness;
- (5) Explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish;
- (6) Stating the required food temperatures and times for safe cooking of time/temperature controlled for safety food including eggs, fish, meat, and poultry;
- (7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of time/temperature controlled for safety food;
- (8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:
  - (a) Cross contamination,
  - (b) Hand contact with ready-to-eat foods,
  - (c) Handwashing, and
  - (d) Maintaining the food service operation or retail food establishment in a clean condition and in good repair;

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3 COMPARTMENT SINK WITH SANITIZER AND TEST STRIPS

\*QUAT LEVELS 200PPM ✓

HANDWASHING SINK HAS HOT WATER AND SOAP

OBSERVED EMPLOYEES WEARING HAIR RESTRAINT AND GLOVES

HOT HOLDING TEMPERATURES ABOVE 135°F ✓

\*CHILI 187°F ✓

\*BROC CHEESE SOUP 155°F ✓

\*CHICKEN WING 171°F ✓

COLD HOLDING TEMPERATURES BELOW 41°F ✓

\*SAUSAGE 32°F ✓

\*PASTA SALAD 41°F ✓

\*TURKEY SANDWICH 40°F ✓