

Ohio Department of Agriculture/Ohio Department of Health
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility GAS DEPOT / SUBWAY	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 124	Date 11/18/2009
Address: 11 AKRON STREET NEW LONDON, OH 44851		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder KAREN S. RUGGLES	Inspection Time (min) 60	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"/> Precicensing <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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premise labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils, Linens and between Utensils, Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

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

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

901:3-4 OAC RFE Only

<input type="checkbox"/> 12 Articles - Cease use
<input type="checkbox"/> 13 Records
<input type="checkbox"/> 14 Food sample collected
<input type="checkbox"/> 15 Embargo of food/Voluntary destruction

3701-21 OAC FSO Only

<input type="checkbox"/> 27 Embargo of food, reference back to 901:3-4-15

Violations/Comments

AT TIME OF INSPECTION:

REPEAT VIOLATION

SEAL ON THE LEFT SIDE OF PEPSI COOLER IS RIPPED. SEALS ON EVERY DOOR (EXCEPT THE ONE IN THE VERY MIDDLE) ARE ALL RIPPED ALONG THE COOLERS ON THE BACK WALL. THESE ALL NEED TO BE REPAIRED/REPLACED IMMEDIATELY. THEY CAN CAUSE THE DOORS NOT TO SEAL PROPERLY AND TEMPERATURE PROBLEMS CAN ARISE.

THE DR.PEPPER NOZZLE IS LEAKING ON THE SODA DISPENSOR. THIS NEEDS TO BE FIXED IMMEDIATELY.

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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HOUSEHOLD FREEZERS BEING USED. THESE NEED TO BE UPGRADED TO COMMERCIAL GRADE EQUIPMENT IF THEY SHOULD BREAK.

3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK)(2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines and bulk water machines, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

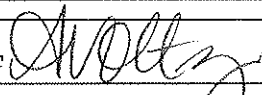
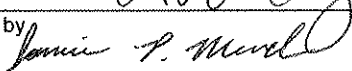
NOTES:

COLD HOLDING TEMPERATURES WERE ALL BELOW 41°F
PREP TABLE- TOP
HAM-39° / CHEESE-38° / TOMATOES- 39°
PREP TABLE-BOTTOM
CUCUMBER-39° / LETTUCE-40° / CHICKEN-32°
REACH IN COOLER-
CHICKEN-33° / TUNA SALAD-38° / CRAB-39°
MILK-37° / OJ-38° / CHIP DIP-38°

HOT HOLDING TEMPERATURES WERE ABOVE 135°F
SOUP-170° / MEATBALLS- 150°

RESTROOMS WERE CLEAN AND WELL EQUIPPED WITH HOT WATER, SOAP, AND HAND DRYER.

FACILITY IS CLEAN AND IN GOOD WORKING ORDER.

Inspected by ASHLEY VOLTZ SIT 	R.S./SIT # 92724	Licensors Huron County General Health District
Received by 	Title	Phone 1-419-929-8219

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

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