

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility WAKEMAN SHELL STATION	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 173	Date 11/24/2009
Address: 52 W. MAIN ST. WAKEMAN, OH 44889		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder WAKEMAN OIL DISTRIBUTING CO INC.	Inspection Time (min) 45	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"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		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

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

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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Violations/Comments

NO VIOLATIONS WERE NOTED THIS TIME.

COLD HOLDING TEMPERATURES WERE ALL BELOW 41°F

PREP TABLE:

SLICED TOMATOES-41° / BLACK OLIVES-30° / HAM-34° / CHICKEN-27° / CHEESE-41°

WALK-IN COOLER:

TURKEY-37° / HAM-39° / MILK-39°

HOT HOLDING TEMPERATURES WERE ABOVE 135°F

MEATBALLS IN SAUCE-150° / SOUP- 180°

EMPLOYEES OBSERVED WASHING HANDS, WEARING GLOVES, AND WEARING PROPER HAIR RESTRAINTS. RESTROOM EQUIPPED WITH HOT WATER, SOAP, AND PAPER TOWELS.

ALL FOOD WAS DATE LABELED PROPERLY.

FACILITY IS CLEAN AND ORDERLY.

Inspected by ASHLEY VOLTZ SIT <i>A. VOLTZ</i>	R.S./SIT # 92724	Licensor Huron County General Health District
Received by <i>Genny Skulic</i>	Title <i>Asst. Mgr.</i>	Phone 1-440-839-2870

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

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