

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DISCOUNT DRUG MART #16	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 410	Date 06/04/2009
Address: 307 WALTON AVENUE WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 1 <25,000 SQ. FT.	
License holder	Inspection Time (min) 75	Travel Time (min) 15	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 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

ALL FOOD COMES FROM APPROVED SOURCES
 FOOD TEMPERATURES ARE WITHIN LIMITS - MILK COOLER - 37°F; LUCHMEAT SELF-SERVE - 38°F; EGG
 SELF-SERVE - 39°F
 BABY FOOD EXPIRATION DATES WITHIN LIMITS
 REST ROOMS ARE CLEAN AND ADEQUATELY SUPPLIED WITH SOAP AND PAPER TOWELS
 SHELVES AND FACILITY CLEAN AND NO EVIDENCE OF INSECT OR RODENT INFESTATION

NO VIOLATIONS NOTED AT THE TIME OF INSPECTION

Inspected by TERRY J. WARCHOL RS	R.S./SIT #	Licensors Huron County General Health District
Received by 	Title	Phone 1-419-935-6211