# State of Ohio
## Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>CONTI-TECH - MKT C</td>
<td>X</td>
<td>561</td>
<td>06/01/2018</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address: 1115 S. WAYNE ST.</th>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>ST. MARYS, OH 45885</td>
<td>30</td>
<td>30</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>COMMERCIAL CLASS 1 &lt;25,000 SQ. FT.</td>
<td>/ /</td>
<td>/ /</td>
</tr>
</tbody>
</table>

### Type of visit (check)
- [X] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other specify

### 3717-1 OAC Violation Checked

#### Management and Personnel
1. Employee health
2. Personal cleanliness
3. Hygienic practices
4. Supervision

#### Food
- Safe, unadulterated and honestly presented
- Sources, specification and original containers
- Protection from contamination after receiving
- Destruction of organisms
- Limitation of growth of organisms
- Identity, presentation, on premises labeling
- Discarding or reconditioning unsafe, adulterated
- Special requirements for highly susceptible populations

#### Equipment, Utensils and Linens
- Materials for construction and repair
- Design and construction
- Numbers and capacities
- Location and installation

#### Physical Facilities
- Materials for construction and repair
- Design, construction and installation
- Numbers and capacities
- Location and placement
- Maintenance and operation

#### Water, Plumbing, and Waste
- Water
- Plumbing system
- Mobile water tanks
- Sewage, other liquid waste and rainwater
- Refuse, recyclables, and returnables

#### Poisonous or Toxic Materials
- Labeling and identification
- Operational supplies and applications
- Storage and display separation

#### Special Requirements
- Fresh juice production
- Heat treatment dispensing freezers
- Custom processing
- Acidified white rice preparation criteria
- Facility layout and equipment specifications
- Existing facilities and equipment

#### Physical Facilities
- Acidified white rice preparation criteria

### Violations/Comment(s)
No violations observed at the time of inspection.

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As per AGR 1268 4/10 The Baldwin Group, Inc.
As per HEA 5302 4/10 The Baldwin Group, Inc.