<table>
<thead>
<tr>
<th>Name of facility</th>
<th>EAGLE ACRES MARATHON</th>
<th>Check one</th>
<th>O FSO  √ RFE</th>
<th>License Number</th>
<th>445</th>
<th>Date</th>
<th>02/11/2019</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>410 N. MAIN ST.</td>
<td></td>
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<tr>
<td>License holder</td>
<td>NORTHTOWNE SUNOCO INC</td>
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<tr>
<td>License Number</td>
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<tr>
<td>Inspection Time</td>
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<tr>
<td>Travel Time</td>
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<tr>
<td>City/Zip Code</td>
<td>MINSTER 45865</td>
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<td>Category/Descriptive</td>
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<tr>
<td>Type of inspection (check all that apply)</td>
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</tr>
<tr>
<td>Standard</td>
<td>o Critical Control Point (FSO)</td>
<td>o Process Review (RFE)</td>
<td>o Variance Review</td>
<td>o Follow Up</td>
<td>o Foodborne</td>
<td>o 30 Day</td>
<td>o Complaint</td>
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<tr>
<td>Follow-up date (if required)</td>
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<tr>
<td>Water sample date/result (if required)</td>
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</tr>
</tbody>
</table>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

### Compliance Status

#### Supervision
1. IN OUT O N/A
Person in charge present, demonstrates knowledge, and performs duties

2. IN OUT O N/A
Certified Food Protection Manager

#### Employee Health
3. IN OUT O N/A
Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. IN OUT O N/A
Proper use of restriction and exclusion

5. IN OUT O N/A
Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices
6. O IN OUT O N/O
Proper eating, tasting, drinking, or tobacco use

7. O IN OUT O N/O
No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
8. O IN OUT O N/O
Hands clean and properly washed

9. O N/A O N/O
No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. IN OUT O N/A
Adequate handwashing facilities supplied & accessible

#### Approved Source
11. IN O OUT
Food obtained from approved source

12. O IN O OUT O N/A O N/O
Food received at proper temperature

13. IN O OUT
Food in good condition, safe, and unadulterated

14. IN O OUT O N/O
Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
15. IN O OUT O N/A O N/O
Food separated and protected

16. IN O OUT O N/A O N/O
Food-contact surfaces: cleaned and sanitized

17. IN O OUT
Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)
18. IN O OUT O N/A O N/O
Proper cooking time and temperatures

19. O IN O OUT O N/A O N/O
Proper reheating procedures for hot holding

20. O IN O OUT O N/A O N/O
Proper cooling time and temperatures

21. O IN O OUT O N/A O N/O
Proper hot holding temperatures

22. IN O OUT O N/A
Proper cold holding temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)
23. O IN O OUT O N/A O N/O
Proper date marking and disposition

24. IN O OUT O N/A O N/O
Time as a public health control: procedures & records

#### Consumer Advisory
25. O IN O OUT O N/A
Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations
26. O IN O OUT O N/A
Pasteurized foods used; prohibited foods not offered

#### Chemical
27. O IN O OUT O N/A
Food additives: approved and properly used

28. IN O OUT O N/A
Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures
29. O IN O OUT O N/A O N/O
Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. O IN O OUT O N/A O N/O
Special Requirements: Fresh Juice Production

31. O IN O OUT O N/A O N/O
Special Requirements: Heat Treatment Dispensing Freezers

32. O IN O OUT O N/A O N/O
Special Requirements: Custom Processing

33. O N/A O N/O O N/O
Special Requirements: Bulk Water Machine Criteria

34. O IN O OUT O N/A O N/O
Special Requirements: Acidified White Rice Preparation Criteria

35. O IN O OUT O N/A O N/O
Critical Control Point Inspection

36. O IN O OUT O N/A O N/O
Process Review

37. O IN O OUT O N/A
Variance

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions** are control measures to prevent foodborne illness or injury.
### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking. Bucket of cooked eggs was not dated when opened. Corrected by dating. Bucket of pickled eggs was not dated when opened. Corrected by dating.</td>
<td>o</td>
<td>y</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition. Small container of pickled eggs (out for retail sale) was passed the expiration date. It was removed to trash to correct. Italian meat was in the cooler passed the expiration date of 2-8. It was removed to correct.</td>
<td>o</td>
<td>y</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Pop crates are being used as dunnage racks and preventing sweeping and mopping.</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>