**Standard Inspection Report**

**State of Ohio**

**Name of facility**
MILLER TEXTILE-MKT C

**Address:**
520 COMMERCE
WAPAKONETA, OH 45895

**License holder**
AVI FOODSYSTEMS INC.

**Inspection Time (min)**
20

**Travel Time (min)**
20

**Type of visit (check)**

- Standard [x]
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Prelicensing
- Consultation
- Other specify

**Sample date/result (if required)**

**Follow-up date (if required)**

**Sample date/result (if required)**

**Category/Descriptive**
COMMERCIAL CLASS 1 <25,000 SQ. FT.

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**3717-1 OAC Violation Checked**

**Management and Personnel**

1.1 Employee health
1.2 Personal cleanliness
1.3 Hygienic practices
1.4 Supervision

**Food**

2.1 Safe, unadulterated and honestly presented
2.2 Sources, specification and original containers
2.3 Destruction of organisms
2.4 Limitation of growth of organisms
2.5 Identity, presentation, on premises labeling
2.6 Discarding or reconditioning unsafe, adulterated
2.7 Special requirements for highly susceptible populations

**Water, Plumbing, and Waste**

3.0 Water
3.1 Plumbing system
3.2 Mobile water tanks
3.3 Sewage, other liquid waste and rainwater
3.4 Refuse, recyclables, and returnables

**Physical Facilities**

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

**Equipment, Utensils and Linens**

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

**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
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

**Administration**

901:3-4 OAC
3701-21 OAC

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**Violations/Comment(s)**

*CRITICAL VIOLATION*

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(X)Vending machines - automatic shutoff.

(1) A machine vending time/temperature controlled for safety food shall have an automatic control that prevents the machine from vending food:

(a) If there is a power failure, mechanical failure, or other condition that results in an internal machine temperature that cannot maintain food temperatures as specified under rule 3717-1-03.4 of the Administrative Code; and

(b) If a condition specified under paragraph (X)(1)(a) of this rule occurs, until the machine is serviced and restocked with food that has been maintained at temperatures specified under rule 3717-1-03.4 of the Administrative Code.

(2) When the automatic shutoff within a machine vending time/temperature controlled for safety food is activated:

(a) In a refrigerated vending machine, the ambient temperature may not exceed forty-one degrees Fahrenheit (five degrees Celsius) for more than thirty minutes immediately after the machine is filled, serviced, or restocked; or

(b) In a hot holding vending machine, the ambient temperature may not be less than one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) for more than one hundred twenty minutes immediately after the machine is filled, serviced, or restocked.

The Market C reach in display cooler auto cut-off was not latching at the beginning of the inspection. Please ensure cut-offs function properly to keep consumers from purchasing products which have become too warm and could have rapid pathogen growth. **LATCH WAS ADJUSTED TO CORRECT.**

Temperatures ok at the time of inspection.
<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
</tr>
</tbody>
</table>

Received by | Title | Phone |
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.