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>
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<tbody>
<tr>
<td>NEW BREMEN SUNOCO-CARDINAL EXPRESS</td>
<td>RFE</td>
<td>411</td>
<td>05/01/2018</td>
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| Address: 4970 ST. RT. 66 NEW BREMEN, OH 45869 |

<table>
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<tr>
<th>License holder</th>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Type of visit (check)</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result(if required)</th>
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<tr>
<td>THE VILLAGE MARKET &amp; DELI NEW KNOXVILLE OH IN</td>
<td>45</td>
<td>30</td>
<td>Standard Follow Up Foodborne 30 Day</td>
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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 premises labeling
- **3.6** Discarding or reconditioning unsafe, adulterated
- **3.7** Special requirements for highly susceptible populations

### 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
- **8.9** Facility layout and equipment specifications
- **9.0** Existing facilities and equipment

### Administration

- **901:3-4 OAC**
- **3701-21 OAC**

**Violations/Comment(s)**

**3717-1-02.4 Management and personnel: supervision.**

(A) Person in charge - assignment of responsibility.

1. The license holder shall be the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or shall designate a person or persons in charge and shall ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation. This paragraph does not apply to a micro market as defined in Chapter 3717-1 of the Administrative Code.

2. One year after the effective date of this rule, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

3. Temporary, mobile, vending and risk level I and risk level II food service operations or retail food establishments are exempt from paragraph (A)(2) of this rule.

The facility does not have at least one employee with level II training in food protection. At least one employee from the facility was required to have this training since March 1, 2017. Please obtain the training as soon as possible. Information regarding local training opportunities was sent along with this report.

**3717-1-02.4 Management and personnel: supervision.**

(C) Person in charge - duties.

The person in charge shall ensure that:

1. Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;

2. Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the
person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;

(3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;

(4) Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;

(5) Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;

(6) Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures,

(7) Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) of rule 3717-1-04.4 of the Administrative Code;

(8) Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;

(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;

(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;

(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;

(12) Except when approved as specified in paragraph (A) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;

(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and

(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.

(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and

(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

The facility does not have a written procedure on how to properly clean a vomitus/fecal release event. The written procedure is required to help prevent the spread of foodborne illness, such as Norovirus. A copy of the procedure has been sent with the inspection.

3717-1-03.2 Food: protection from contamination after receiving.

(K)In-use utensils - between-use storage.

During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:

(1) Except as specified under paragraph (K) of this rule, in the food with their handles above the top of the food and the container;

(2) In food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;

(3) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code and paragraph
Parfait muffins are being offered for customer self service in the donut case without ingredient labeling on them. The
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Donut ingredient list is a general listing without a specific ingredient list for each type of donut offered for sale. Please provide a complete list of ingredients on foods offered for customer self service.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

The display racks in the walk in cooler that hold the milk and orange juice were dirty and need cleaned at this time. The top of the small chest freezer in the drive thru had bird droppings on it and needs cleaned.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(N) Covering receptacles.
Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:
(1) Inside the food service operation or retail food establishment if the receptacles and units:
   (a) Contain food residue and are not in continuous use; or
   (b) After they are filled; and
(2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.

The dumpsters had lids open at the time of inspection. Please keep lids closed to prevent pest entry and scattered litter from blowing out.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]
(A) Equipment - good repair and proper adjustment.
(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.
(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

The can opener had electrical tape on the crank arm which was flaking up and getting a rough surface. Please remove the rough tape to ensure the surface remains smooth and easily cleanable.

3717-1-06.2 Physical facilities: numbers and capacities.
(C) Handwashing sinks - hand drying provision.
Each handwashing sink or group of adjacent handwashing sinks shall be provided with:
(1) Individual, disposable towels;
(2) A continuous towel system that supplies the user with a clean towel;
(3) A heated-air hand drying device; or
(4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

The kitchen handsink did not have towels available in the wall-mounted dispenser, but did have a roll of paper towels available. The towels shall be individually dispensed to prevent potential contamination of the entire roll when pulling a towel off to dry hands. Please re-stock the wall mounted unit or provide another dispenser for the roll of paper towels.

3717-1-06.4 Physical facilities: maintenance and operation.
(B) Cleaning - frequency and restrictions.
(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.
   This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The wall of the walk in cooler had debris splashed on it and needs cleaned. The floor under the soft drink syrup storage rack had syrup leaked onto it and needs cleaned.
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<th>Inspected by</th>
<th>R.S./SIT #</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
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<tr>
<th>Received by</th>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.