

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CLARK'S PUMP-N-SHOP # 55		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 3	Date 01/04/2017
Address: 2626 GALLIA STREET PORTSMOUTH, OH 45662			Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder CLARK'S PUMP-N-SHOP		Inspection Time (min) 45	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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>			Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
<input checked="" type="checkbox"/> 2.3	Hygienic practices
2.4	Supervision

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
<input checked="" type="checkbox"/> 7.2	Storage and display separation

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

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

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

Administration

901:3-4 OAC
3701-21 OAC

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Violations/Comment(s)

Observed employees eating food in food prep area.

3717-1-02.3 Management and personnel: hygienic practices.

(A) Food contamination prevention - eating, drinking, or using tobacco.

An employee shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, or linens; unwrapped single-service or single-use articles; or other items needing protection can not result.

Corrective Action: To prevent possible contamination, prohibit all employees from eating food in food prep area immediately.

Critical - Observed oven cleaner and glass cleaner stored on shelf above 3 bowl sink.

3717-1-07.2 Poisonous or toxic materials: storage and display - separation.

(B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles, or single-use articles.

Corrective Action: To prevent possible contamination, person in charge removed oven cleaner and glass cleaner from shelf during inspection.

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Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensors PCHD
Received by <i>Connita Moore</i>	Title <i>Manager</i>	Phone 1-740-353-1381

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.