Shaffer Rd/Rt 41 Deli

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
North Point Marathon	☐ FSO ☒ RFE	59	12/4/2013
Address		**Category/Descriptive**	
670 N. Sandusky St. Mount Vernon		C3S	
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Town Center Petroleum, LLC	35	10	282
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify*			—

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, specifications 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

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
	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

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
X	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
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

Hand sink functional and fully stocked.
Chlorine sanitizer with test strips present
Probe thermometer present for temperature control.
Acceptable temperatures — Hot dogs - 180°F, Subs - 34°F, Raw shelled Eggs - 40°F
Eggs properly stored below Ready-to-Eat foods.
7.2 - Ensure only soap and approved sanitizer is stored above three compartment sink and on drainboards of three compartment sink - Corrected immediately.
* Operation well organized and maintained.

Inspected by	R.S./SIT #	Licensor
Jeri Heller, RS	3034	Knox County HD
Received by	**Title**	**Phone**
Mary Flack		

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

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