State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Fredericktown Marathon	☐ FSO ☒ RFE	1015	2/23/2017
Address: 17391 Zolman Rd., Fredericktown		Category/Descriptive: C45	
License holder: Michael Cockrell	Inspection time (min): 40	Travel time (min): 15	Other:
Type of visit (check): ☒ Standard ☐ Complaint ☐ Follow up ☐ Prelicensing ☐ Foodborne ☐ Consultation ☐ 30 day ☐ Other *specify*		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
	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
	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) Person-In-Charge present.

- Handsink functional and fully stocked.
- Observed correct glove usage for prepping sandwiches.
- Correct labeling on pre-made self-serve subs.
- 200 ppm of Quat. Amm. Sanitizer in use at three compartment sink.
- Beverage Air Unit has been repaired - Food product being held at 39°F - Sliced tomatoes - 39°F
- Hot Holding (Sandwich) - 137°F.
- Date marking procedures in place.

Operation meets requirements at time of inspection

Inspected by	R.S./SIT #	Licensor
Jessie L. Hilliard, RS	2084	Knox County HD
Received by: [signature]	Title:	Phone:

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

Distribution: Top copy—Operator, Bottom copy—Local health department

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