

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CIRCLE K #5377	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 221	Date 01/24/2012
Address: 659 NORTH HIGH STREET CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder MAC'S CONVENIENCE STORES LLC	Inspection Time (min) 30	Travel Time (min) 5	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) <i>//</i>	Sample date/result(if required) <i>//</i>

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

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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

Administration

901:3-4	OAC
3701-21	OAC

Violations/Comment(s)

Employee unable to provide sanitizer at time of inspection. All food contact surfaces & utensils shall be sanitized. Correct today.

Observed employee restroom without proper handwashing signage. All restrooms in which employees may use must have proper handwash signage. Correct in 1-3 days.

3717-1-04.6 Equipment, Utensils, and Linens: Sanitizing of Equipment and Utensils

(A) Food-contact surfaces and utensils.

Equipment food-contact surfaces and utensils shall be sanitized.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(E) Handwashing signage.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

Inspected by LOGAN CALHOUN	R.S./SIT #	Licensors Ross County Health District
Received by	Title	Phone 1-740-772-4201

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

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