

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Circle K # 5217		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 179	Date 1/11/18
Address 2166 Pleasant Ave., Ham, OH 45015		Category/Descriptive C3 ≤ 25 Kft 2		
License holder MAC's Convenience Stores, LLC		Inspection time (min) 60	Travel time (min) 15	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <input type="checkbox"/> 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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

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

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

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s) **critical violations*

3.4 Observed chili/cheese being held at approx. 100°F. External thermometer on side of unit reading 80°F. The Made To Go sandwiches stored in reach in self serve unit reading 55°F/60°F. Internal thermometer reading 60°F. Chili/cheese bags voluntarily removed and unit is out of order until repaired/replaced. All Made to Go Sandwiches in reach in were covered with a roll down curtain and will be discarded/sent back to company for credit. Corrected during inspection. Necessary to hold all Time Control For Safety Foods (TCS) ready to eat at ≤41°F for cold storage.

Inspected by Cammie McKinney RS	R.S./SIT # 2357	Licensors Hamilton OH
Received by Walter Seid	Title Store Manager	Phone 513-237-0091

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Circle K # 5217	Type of visit Std.	Date 1/11/18
-------------------------------------	-----------------------	-----------------

Violation(s)/Comment(s)

NOTE: The Freal Milkshake machine is inoperable and manager stated it is to be replaced with a new machine or will remove equipment.

NOTE: Manager Tretha Seal has ODH Certification in Food Protection 6/12/17 Cert # LTSS - AN9FCY
- operation has employee health and Stomach Bug Policy available upon request.

NOTE: Dumpster pads for both trash and recycle have concrete pads (new) below both units.

Inspected by Cammie McLaughlin	R.S./SIT # 2357	Licenser Hamilton City
Received by Tretha Seal	Title Store Manager	Phone 513-237-0091