

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Erie Food Mart</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>493</b>	Date <b>1/8/18</b>
Address <b>30 N. Erie Blvd Hamilton OH 45011</b>		Category/Descriptive <b>Class 3-25000st</b>		
License holder <b>BPErie Inc.</b>		Inspection time (min) <b>65 min</b>	Travel time (min) <b>10 min</b>	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 specify		Follow-up date (if required) <b>—</b>		Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

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

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input checked="" type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

<input checked="" type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input checked="" type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

#### Administrative

<input type="checkbox"/> 901-3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Ⓜ = Repeat violation

\* Critical \*

#### Violation(s)/Comment(s)

**\* 7.1 Toxic. Windex found improperly stored on the food prep sink - not allowed -**  
**move all chemicals should be stored separated from food areas. Moved by the**  
**person in charge (vic). Corrected.**

Non-critical.

**2.4 Level II certification not available for one person with supervisor duties -**  
**obtained was required by 2/1/17.**

**3.2 Food product found improperly stored on the floor in the walk in cooler (unopened**  
**one) area. move @ store. Urches from the floor below paper floor cleaning**  
**and to prevent contamination.**

Inspected by <b>John A. Cochran</b>	R.S./SIT # <b>2752</b>	Licensors <b>Hamilton Cater 7859081</b>
Received by <b>Slea</b>	Title <b>MANAGER</b>	Phone <b>513 863 6418</b>

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Erie Food Mart</i>	Type of visit <i>Standard</i>	Date <i>1/8/18</i>
---	----------------------------------	-----------------------

**Violation(s)/Comment(s)**

- 4.0 Cardboard found being used to line shelf of the walk in cooler - not allowed/ remove, not smooth/empty/ cleanable, and non-absorbant as required.
- 4.2 No chlorine test strips available to check sanitizer strength - obtain/required.
- 4.4 Equipment found in disrepair - walk in cooler door seal damaged - Replace - must be kept in good repair.
- 6.4 Dumpster lids found open - possible rodent/ insect attraction or harborage; close.
- 6.4 Dumpster area found littered with trash (and around dumpster) - remove to prevent rodent/ insect attraction.

Note: Several pieces of unused equipment found in operation; donut display case, hot dog roller etc. Not currently being used. Operator needs to decide to remove or use them, possibly change risk levels from a 3 to a 2. Have owner contact me if he has questions.

Inspected by <i>Cynthia A. Frachet-Rhea</i>	R.S./SIT # <i>215</i>	Licensor <i>Hamilton City / 195-7081</i>
Received by <i>[Signature]</i>	Title <i>MANAGER</i>	Phone <i>513 863-415</i>