

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MA Sunoco		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 530	Date 4/9/18
Address 1275 Main St. Hamilton OH 45013		Category/Descriptive Class 1 - 25,000 sf		
License holder MA Sunoco LLC		Inspection time (min) 70 min	Travel time (min) 10 min	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input checked="" 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) 4/11/18		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

Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specifications and original containers
<input 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

<input 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	Laundrying
<input checked="" type="checkbox"/>	4.8	Protection of clean items

Water, Plumbing, and Waste

<input checked="" type="checkbox"/>	5.0	Water
<input checked="" 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

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

Poisonous or Toxic Materials

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

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

Administrative

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

Equipment, Utensils, and Linens

<input 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

Violation(s)/Comment(s)

Critical

- * 2.4 Employee health policy not available in a verifiable manner as required - obtain. Required for employees to be informed of their responsibility to report information about their health as it relates to diseases that are transmissible through food. Correction required by 4/11/18.
- * 2.4 Vomiting/diarrhea clean up procedure not available as required - obtain. Corrected during inspection.
- * 5.1 Toilets in the restrooms are clogged and not working - repair; plumbing system must be maintained in good repair. As per the person in charge (PIC) the plumber has been called. Correction required by 4/11/18.

Inspected by Jannica N. Creech, RSHK	R.S./SIT # 2756	Licensors Hamilton City 1785-7081
Received by Barbara Tompkins	Title manager	Phone 5137146147

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name MA Sunoco	Type of inspection Standard / 30 day 4/09/18
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Violation(s)/Comment(s)

non-critical

4.2 Probe thermometer not available - obtain (0-220°F), to check internal temperatures of cold foods; (milk, etc)

4.8 Stirrers at self-serve coffee area found unwrapped - not allowed - open to air/dust contamination. (individually wrapped or dispensed)

6.4 Unnecessary items found in the back room; old desk, paint; etc - remove for easier cleaning and to prevent clutter.

Inspected by Annica N. Creech <i>ins</i>	R.S./SIT # 2756	Licenser Hamilton City / 785-7081
Received by Mebeara Tomplin	Title manager	Phone 513-714-6147