

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Grand C Store LLC</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>469</b>	Date <b>5/22/18</b>
Address <b>2511 Grand Blvd., Ham, OH 45011</b>		Category/Descriptive <b>Class I ≤ 25Kft<sup>2</sup></b>		
License holder <b>Grand C Store LLC, dba Spts</b>		Inspection time (min) <b>20</b>	Travel time (min) <b>15</b>	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" 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 type="checkbox"/>	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
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	
<input checked="" type="checkbox"/>	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	
<input checked="" type="checkbox"/>	6.4	Maintenance and operation

#### Administrative

901.3-4 OAC
3701-21 OAC

*R-repeat violator*

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

**NOTE:** ALL violations noted on 5/15/18 corrected with the exception of the following:

*R* **Non-critical**

*R* **4.4** Remove/repair ice maker in back storage area. Reach in refrigerator (older model) currently used for some storage and Pepsi fountain (at front counter) machine and syrups (in back of store).

*R* **6.4** Remove chocolate milk type spill in reach in drink cooler and remove dust/debris from under reach in coolers at west side.

**5.4** Remove unused/disconnected toilet from back storage area restroom. This is garbage. Dispose of properly.

Inspected by <b>Cammie Mahone RS</b>	R.S./SIT # <b>2357</b>	Licensors <b>Hamilton Cebj 785-7062</b>
Received by <b>[Signature]</b>	Title <b>Owner</b>	Phone <b>513-737-4086</b>