

State of Ohio
Food Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Cross Creek Petroleum.	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number LSIN-C5DT2M	Date 29-Apr-2024
Address 58522 US Highway 50		City/State/Zip Code Mc Arthur OH 45651	
License holder Cross Creek Petroleum	Inspection Time 60	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Complaint/Process Review		Follow up date (if required) 1-May-2024	Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	OUT	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	N/O	Proper eating, tasting, drinking, or tobacco use	26	IN	Pasteurized foods used; prohibited foods not offered
7	N/O	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	OUT	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	OUT	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	OUT	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	N/A	Critical Control Point Inspection
15	IN	Food separated and protected	36		Process Review
16	IN	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public Health Interventions are control measures to prevent foodborne illness or injury.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	N/O	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
 Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	N/O	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	OUT	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62		Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	IN	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	OUT	Personal cleanliness	Administrative		
48	N/O	Wiping cloths: properly used and stored	65	IN	901.3-4 OAC
49	N/O	Washing fruits and vegetables	66	N/A	3701-21 OAC
Proper Use of Utensils					
50	N/O	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53	N/O	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
10	3717-1-05.1(O)(2)	C	Observations: Handwashing sink is being used for purposes other than handwashing. Observed air fryer piece in hand sink. When notified the item was not removed.		
13	3717-1-03.1(L)	C	Observations: Food package(s) received in poor condition. Observed can of mushrooms that was severely dented with liquid seeping out. Item was not discarded when notified.		
21	3717-1-03.4(F)(1)(a)	C	Observations: TCS foods not being hot held at the proper temperature. Observed breakfast sandwiches in hot holding unit to be 104F and 87F. Items were not discarded when notified.		
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed milk in walk in cooler to be 46F. Observed sandwich spread to be 57F and baybel cheese to be 58F in open top cooler. Observed white cheese on top shelf in deli cooler to be 53F. Items were not discarded when notified.		
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed fried potatoes and sausage gravy in prep cooler dated 4/21. Observed sliced white cheese dated 4/20 in deli cooler. Observed sliced ham and cheese in a bowl dated 3/14 in prep cooler. Observed ham and cheese sandwich dated for discard 4/28 in open top cooler. Observed sliced peaches dated 3/27 in cooler in back storage area. Observed cherry cheesecake dated for discard in open top cooler 4/21. Observed chocolate and vanilla pudding dated 4/10 in cooler in back storage area. Observed butter with expiration date of 10/16/2022. Items were not discarded when notified.		
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed no date mark on sliced turkey in deli cooler. Observed no date mark on "Oreo delight" in open top cooler. Observed no dates on sliced cucumber or open sliced pepperoni in reach in cooler in back storage area. Observed no date on sloppy jo mix, sliced roast beef in prep cooler. Items were not date marked or discarded when notified.		
28	3717-1-07.1(A)	C	Observations: Improper storage of poisonous or toxic materials. Observed Windex being stored on shelf with food in dry storage. It appeared the container had leaked onto the shelves and was soaking into a box of canned food. Observed "JB Weld" being stored above protein bars in retail area. Items were not removed when notified.		
46	3717-1-03.2(R)	NC	Observations: Food stored in prohibited area. Observed pringles, pretzels, and chilli seasoning stored on the floor.		
47	3717-1-02.3(C)	NC	Observations: Food employee(s) not wearing a hair restraint. Observed no hair restraints being worn in kitchen area.		
52	3717-1-04.8(F)	NC	Observations: Observed pizza cardboard rounds and single use napkins stored on the floor.		

54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed excessive ice accumulation in freezer 2.		
54	3717-1-04.4(B)	NC	Observations: Cutting blocks or boards cannot be effectively cleaned and sanitized. Observed cutting board on prep table with discoloration and deep cut marks.		
54	3717-1-04.4(A)(3)	NC	Observations: Can opener blade dull or creating metal fragments.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed dust on shelves throughout retail area. Observed food spills and debris in bottom of coolers and freezers throughout the facility. Observed debris under shelves in dry storage area.		
60	3717-1-06.4(I)	NC	Observations: Toilet room doors not kept closed. Observed bathroom door not self closing.		
61	3717-1-05.4(F)(1)	NC	Observations: Outdoor refuse containers without tight fitting lids, doors, or covers. Observed dumpster lids open at the time of inspection.		
63	3717-1-06.4(J)	NC	Observations: Observed employee items such as phone and keys stored on shelves in dry storage.		

Due to the number of critical violations and amount of unsafe food in the facility the owner agreed to close the kitchen area until 5/1/2024. They will work to correct all critical violations and a reinspection will be conducted at that time.

For the process review PIC was not aware of reheating or cooling times and temperatures.

Person in Charge Mike	Date 29-Apr-2024
Sanitarian Brittany Riley	Licenser Vinton County Health Department

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)