

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Gas -N- Stuff	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number JZUN-9UGJHX	Date 12-Sep-2023
Address 144 S Main ST		City/State/Zip Code Hamden OH 45634	
License holder Gas -N- Stuff	Inspection Time 120	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Standard		Follow up date (if required) 26-Sep-2023	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	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	OUT Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	OUT Food-contact surfaces: cleaned and sanitized	37	Variance
17	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	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	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	Pasteurized eggs used where required	54	OUT Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	Water and ice from approved source	55	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	Plant food properly cooked for hot holding	57	Hot and cold water available; adequate pressure
42	Approved thawing methods used	58	Plumbing installed; proper backflow devices
43	Thermometers provided and accurate	59	Sewage and waste water properly disposed
Food Identification		60	Toilet facilities: properly constructed, supplied, cleaned
44	Food properly labeled; original container	61	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	OUT Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	Insects, rodents, and animals not present/outer openings protected	63	Adequate ventilation and lighting; designated areas used
46	OUT Contamination prevented during food preparation, storage & display	64	Existing Equipment and Facilities
47	Personal cleanliness	Administrative	
48	Wiping cloths: properly used and stored	65	901:3-4 OAC
49	Washing fruits and vegetables	66	3701-21 OAC
Proper Use of Utensils			
50	In-use utensils: properly stored		
51	OUT Utensils, equipment and linens: properly stored, dried, handled		
52	OUT Single-use/single-service articles: properly stored, used		
53	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		
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. Observed mold build up in the ice machine.				
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed half and half in "Cream Machine" had a temperature of 54 degrees Fahrenheit, outside of acceptable range.				
46	3717-1-03.2(R)	NC	Observations: Food stored in prohibited area. Observed "Michael's" ice cream being stored on the floor of the walk in freezer and onions being stored on the floor of the walk in cooler.				
51	3717-1-04.7(A)	NC	Observations: Linens were not kept clean. Observed clean linens stored in the restroom.		X		
52	3717-1-04.8(F)	NC	Observations: Observed single use items stored less than 6" off the ground.				
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed seals/gaskets on coolers. Observed ice accumulation in walk in freezer and velvet ice cream freezer.		X		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed food debris in reach in freezer by bar seating.				
62	3717-1-06.1(F)	NC	Observations: Unapproved materials covering the walls and/or ceiling. Observed the floor in the storage area and walk in cooler/freezer not sealed.		X		
62	3717-1-06.1(C)	NC	Observations: Floor and wall junctures not properly covered or closed and/or floor drains not provided. Observed that the coving is missing behind the ice machine in the storage area.		X		
62	3717-1-06(A)(1)	NC	Observations: Floors, walls, and/or ceilings not constructed of approved materials. Observed ceiling tiles damaged throughout the facility in the office, retail area, storage, kitchen, and mop closet.		X		
<table style="width: 100%; border: none;"> <tr> <td style="width: 60%; border: none;">Person in Charge</td> <td style="width: 40%; border: none;">Date</td> </tr> </table>						Person in Charge	Date
Person in Charge	Date						

Nancy Jolly	12-Sep-2023
Sanitarian	Licenser
Justin Sargent	Vinton County Health Department

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