

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 2-May-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 Follow-up	Follow up date (if required) 8-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	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	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		
38		Pasteurized eggs used where required
39		Water and ice from approved source
Food Temperature Control		
40		Proper cooling methods used; adequate equipment for temp control
41		Plant food properly cooked for hot holding
42		Approved thawing methods used
43		Thermometers provided and accurate
Food Identification		
44		Food properly labeled; original container
Prevention of Food Contamination		
45		Insects, rodents, and animals not present/outer openings protected
46		Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
Proper Use of Utensils		
50		In-use utensils: properly stored
51		Utensils, equipment and linens: properly stored, dried, handled
52		Single-use/single-service articles: properly stored, used
53		Slash-resistant, cloth, and latex glove use
Utensils, Equipment and Vending		
54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56		Non-food contact surfaces clean
Physical Facilities		
57		Hot and cold water available; adequate pressure
58		Plumbing installed; proper backflow devices
59		Sewage and waste water properly disposed
60	OUT	Toilet facilities: properly constructed, supplied, cleaned
61	OUT	Garbage/refuse properly disposed; facilities maintained
62		Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
Administrative		
65		901:3-4 OAC
66		3701-21 OAC

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
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 44F. PIC stated the milk will be moved to a different cooler.		X
60	3717-1-06.4(I)	NC	Observations: Toilet room doors not kept closed. Observed bathroom door not self closing.		X
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.		X

Corrected Violations					
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.		
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.		

63	3717-1-06.4(J)	NC	Observations: Observed employee items such as phone and keys stored on shelves in dry storage.
Person in Charge Pam Rodgers		Date 2-May-2024	
Sanitarian Brittany Riley		Licensor Vinton County Health Department	

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