

**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 1-Sep-2023
Address 58522 US Highway 50		City/State/Zip Code Mc Arthur OH 45651	
License holder Cross Creek Petroleum	Inspection Time 45	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	Follow up date (if required) 2-Oct-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	OUT Certified Food Protection Manager	22	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	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> 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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<b>GOOD RETAIL PRACTICES</b>																																																																											
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																																																																											
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<b>Observations and Corrective Actions</b>					
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
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection.		X
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed spill on shelf in retail area where chips are located. Observed accumulation of soda and debris on pepsi machine behind nozzles. Observed accumulation of dust and debris on shelves of black shelving with dry good storage. Observed food debris in the bottom of the reach in cooler and freezer next to the 3 compartment sink. Observed accumulation of dust and debris on shelves beneath plastic wrap dispenser in kitchen. Observed spills and debris in the bottom of the deli cooler.		X

<b>Corrected Violations</b>					
Item No.	Code Section	Priority Level	Comment	COS	R
06	3717-1-02.3(A)	NC	Observations: Employee eating, drinking, or using tobacco in non-designated area. Observed employee drinks being stored in deli cooler next to deli meats.		
10	3717-1-05.1(O)(2)	C	Observations: Handwashing sink is being used for purposes other than handwashing. Observed sponges being stored in the 3 compartment sink.		
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed chicken salad in open top cooler to be 48F at the time of inspection. Observed roast beef sandwich in open top cooler to be 55F. PIC did not discard items when notified.		
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed ham in reach in cooler in back kitchen area with no date mark. Observed open pickle loaf in deli cooler with no date mark. Observed open package of hot dogs in prep cooler with no date mark. PIC discarded items when notified.		
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed corn dogs dated 7/14 and sloppy joe mix dated 7/26 in prep cooler not discarded when required. Observed Ham dated 8/6, turkey dated 8/1, and chicken dated 8/11 in deli cooler not discarded when required. PIC		

			discarded when required.
28	3717-1-07.1(A)	C	Observations: Improper storage of poisonous or toxic materials. Observed motor oil and bathroom cleaner stored next to "Yummy LOL" candy on the floor in the back storage area. Observed "Off" bug spray stored on shelf in dry storage on shelf next to dressings and canned food. PIC did not remove the items when notified.
43	3717-1-04.2(G)(1)	NC	Observations: Food thermometer not readily accessible. Observed no food thermometer available at facility.
46	3717-1-03.2(R)	NC	Observations: Food stored in prohibited area. Observed cans of country gravy stored on the floor in dry storage area. Observed "Yummy LOL" candy stored on the floor near the 3 compartment sink .
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed accumulation of ice in reach in freezer labeled "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 cooler can no longer be effectively cleaned.
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. Observed package of fish hooks and "round shot" being stored in kitchen dry storage area.
63	3717-1-06.4(J)	NC	Observations: Observed employee bag being stored on dry storage shelf in kitchen area.

Person in Charge	Date
Justin Sargent	1-Sep-2023
Sanitarian	Licenser
Justin Sargent	Vinton County Health Department

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