

**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 26-Apr-2023
Address 144 S Main ST		City/State/Zip Code Hamden OH 45634	
License holder Gas -N- Stuff	Inspection Time 60	Travel Time 15	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Follow-up	Follow up date (if required) 7-Jun-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	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	OUT 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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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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable		
<b>Safe Food and Water</b>		
38		Pasteurized eggs used where required
39		Water and ice from approved source
<b>Food Temperature Control</b>		
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
<b>Food Identification</b>		
44		Food properly labeled; original container
<b>Prevention of Food Contamination</b>		
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
<b>Proper Use of Utensils</b>		
50		In-use utensils: properly stored
51	OUT	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
<b>Utensils, Equipment and Vending</b>		
54	OUT	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
<b>Physical Facilities</b>		
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		Garbage/refuse properly disposed; facilities maintained
62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
<b>Administrative</b>		
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
03	3717-1-02.4(C)(15)	C	Observations: Observed employees are not informed in a verifiable manner of their responsibility to report information about their health.		X
51	3717-1-04.7(A)	NC	Observations: Linens were not kept clean. Observed clean linens stored in the restroom.		X
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
60	3717-1-06.1(L)	NC	Observations: Observed that the toilet room not completely enclosed and/or did not have tight-fitting, self-closing door.		
62	3717-1-06.1(C)	NC	Observations: Floor and wall junctures not properly coved or closed and/or floor drains not provided. Observed that the coving is missing behind the ice machine in the storage area.		X
62	3717-1-06.1(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(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

Corrected Violations				
Item No.	Code Section	Priority Level	Comment	
44	3717-1-03.5(C)(2)	NC	Observations: Observed label on a food packaged in-house did not contain all required information, such as hot holding foods and cold holding foods in small fridge with deli subs and items.	
52	3717-1-04.8(F)	NC	Observations: Observed that linens, paper towels and food equipment were stored in the rest-room.	
54	3717-1-04.1(H)	NC	Observations: Nonfood-contact surfaces not easily cleanable. Observed that there were wooden shelves in the walk in cooler, walls in the mop area, wall in the rest-room, and cabinets chipped in the kitchen area that are not smooth and easily cleanable.	
60	3717-1-06.4(I)	NC	Observations: Observed that the toilet room doors were not kept closed.	
63	3717-1-06.2(I)(1)	NC	Observations: Light intensity less than ten foot candles in required areas. Observed 8.5 foot candles in the storage area.	
63	3717-1-06.2(I)(3)	NC	Observations: Light intensity less than fifty foot candles in required areas. Observed 31 foot candles in the food prep area.	
63	3717-1-06.4(D)	NC	Observations: Ventilation system not maintained. Observed vents with dust and debris in walk in cooler, mop room, retail area, restrooms, kitchen area, storage area and throughout the facility.	

Person in Charge Nancy Jolly	Date 26-Apr-2023
Sanitarian MacKenzie Oakley	Licenser Vinton County Health Department

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

