

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 15-May-2024
Address 58522 US Highway 50		City/State/Zip Code Mc Arthur OH 45651	
License holder Cross Creek Petroleum	Inspection Time 30	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	Follow up date (if required)		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		Consumer Advisory	
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	23	Proper date marking and disposition
4	Proper use of restriction and exclusion	24	Time as a public health control: procedures & records
5	Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations	
Good Hygienic Practices		Chemical	
6	Proper eating, tasting, drinking, or tobacco use	25	Consumer advisory provided for raw or undercooked foods
7	No discharge from eyes, nose, and mouth	Conformance with Approved Procedures	
Preventing Contamination by Hands		26	Pasteurized foods used; prohibited foods not offered
8	Hands clean and properly washed	27	Food additives: approved and properly used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28	Toxic substances properly identified, stored, used
10	Adequate handwashing facilities supplied & accessible	Special Requirements	
Approved Source		29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
11	Food obtained from approved source	30	Special Requirements: Fresh Juice Production
12	Food received at proper temperature	31	Special Requirements: Heat Treatment Dispensing Freezers
13	Food in good condition, safe, and unadulterated	32	Special Requirements: Custom Processing
14	Required records available: shellstock tags, parasite destruction	33	Special Requirements: Bulk Water Machine Criteria
Protection From Contamination		34	Special Requirements: Acidified White Rice Preparation Criteria
15	Food separated and protected	35	Critical Control Point Inspection
16	Food-contact surfaces: cleaned and sanitized	36	Process Review
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	37	Variance
Time/Temperature Controlled for Safety Food (TCS 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.	
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	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	Physical Facilities		
40	Proper cooling methods used; adequate equipment for temp control	57	Hot and cold water available; adequate pressure
41	Plant food properly cooked for hot holding	58	Plumbing installed; proper backflow devices
42	Approved thawing methods used	59	Sewage and waste water properly disposed
43	Thermometers provided and accurate	60	Toilet facilities: properly constructed, supplied, cleaned
Food Identification	Administrative		
44	Food properly labeled; original container	65	901:3-4 OAC
Prevention of Food Contamination	Existing Equipment and Facilities		
45	Insects, rodents, and animals not present/outer openings protected	61	Garbage/refuse properly disposed; facilities maintained
46	Contamination prevented during food preparation, storage & display	62	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
47	Personal cleanliness	63	Adequate ventilation and lighting; designated areas used
48	Wiping cloths: properly used and stored	64	Existing Equipment and Facilities
49	Washing fruits and vegetables	Administrative	
Proper Use of Utensils	Administrative		
50	In-use utensils: properly stored	66	3701-21 OAC
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		

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
		NC	Observations:		

Corrected Violations			
Item No.	Code Section	Priority Level	Comment
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.

Person in Charge Pam Rogers	Date 15-May-2024
Sanitarian Justin Sargent	Licensors Vinton County Health Department

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