

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Arcanum Quick Stop	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 130	Date 8.5.16
Address 104 E. South Street, Arcanum		Category/Descriptive C3S	
License holder Two Towns Real estate	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundrying
	4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented	
3.1	Sources, specifications and original containers	
3.2	Protection from contamination after receiving	
3.3	Destruction of organisms	
<input checked="" type="checkbox"/>	3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/>	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

<input checked="" type="checkbox"/>	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

PIC is working on previous violations. Several are still being worked on, but some have been fixed/repaired.

3.4F) Prep table in the pizza area is holding at 64°F. Prep table was ~~serviced~~ serviced but needs to cool down in facility for it to cool down. Continue to monitor unit before starting to use it.

3.5C) PIC stated he contacted bakery. Will follow up with them again soon on the labeling. So will the HD.

Inspected by Amy Schmetz	R.S./SIT # 164029	Licensor DCHD
Received by [Signature]	Title	Phone

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Violation(s)/Comment(s)

4.4A) Work order has been placed for pizza door. Someone came in to give quote on repairing the door. If not possible a new unit will be purchased. Unit holding at 163°F at time of inspection.

4.4N) PIC stated they will start using bleach as soon as possible. Concentration needs to be 50-99 ppm. Additional education was given.

6) PIC stated a contractor came in to figure out the ceiling tiles in the bathroom.

Notes:

Products such as cups & food containers need to be stored 6" off the floor to prevent from contamination of the premise.

Inspected by <i>Anna Johnston</i>	R.S./SIT # 164029	Licensors DCH/D
Received by <i>[Signature]</i>	Title	Phone

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Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Arcanum Quick Stop		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 130	Date 7-22-14
Address 104. E. South Street Arcanum		Category/Descriptive C3S		
License holder Two Towns Real Estate		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Preclicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <input type="checkbox"/> Other <i>specify</i>
			Follow-up date (if required) 2wks	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundering
<input type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

<input checked="" type="checkbox"/> 6.0	Materials for construction and repair
<input checked="" type="checkbox"/> 6.1	Design, construction, and installation
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<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
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<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

3.4E) Observed items in the prep table in pizza ^{area} ~~read~~ holding at 50+ degrees. PIC threw items away during inspection and will get the unit fixed. Please monitor unit multiple times a day to make sure products are being held at the correct temperature. Food shall be maintained at a temperature of 41°F or below. Please ensure unit is 41°F or below before starting to use the unit again.

3.5C) No ingredient information available for self-service donuts. Discussed the following information shall be

Inspected by Laura Schueterma	R.S./SIT # 164029	Licensors Darke Co Health Dept
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Violation(s)/Comment(s)

3.5C cont) provided for each donut type: name of product, a list of ingredients in order of predominance by weight, an accurate count or net weight, name of manufacturer, packer or distributor; allergen information if not on ingredient list.

3.4G) Observed no date on the self service items: dirt cake, strawberry Cheesecake, peanut butter dessert x2. Discussed how RTE TCS foods shall be date marked with 7 days and discarded after 7th day. PIC voluntarily removed the above items from the self service station and mentioned he would inform distributor that the desserts also need date marked.

4.14) No thermometer available in milk cooler. Discussed a temperature measuring device shall be provided to monitor air temperature for food safety. Unit shall be maintained at 41°F or below.

4.4A) observed a broken door on the pizza hot holding case. PIC stated it just broke last week and he is

Inspected by Laura Schusterma	R.S./SFT # 1104029	Licensors DCHD
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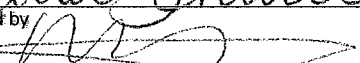
Violation(s)/Comment(s)

4.4A (cont.) actively looking for a replacement door. At time of inspection hot hold case was holding @ 120°F. Temperature was adjusted at time of inspection. Equipment shall be maintained in good repair. Please, replace door as soon as possible.

4.4N) PIC stated they are currently out of bleach for sanitizing. A sanitizer shall be obtained to properly clean food contact surfaces and dishes and equipment. A chlorine solution shall have a concentration of 50-99 ppm when sanitizing. Please, obtain ~~a~~ some bleach for sanitizing purposes.

4.5A) Observed a build up of food debris on the 3 door freezer in the pizza prep area. Non food contact surfaces of equipment shall be kept free of accumulation of dirt, food residue and other debris.

4.6A) PIC stated they are currently only washing and rinsing dishes & equipment. Food contact surfaces and equipment shall be sanitized.

Inspected by Laura Shuter	R.S./SIT # 1104029	Licenser DCHD
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Violation(s)/Comment(s)

4.6C) Observed 2 wiping cloths on the counters/sinks & by self service table and another by ware washing area. PIC stated they use these towels to wipe down counter surfaces with hot water. When using a cloth towel for hot water sanitizing it must be immersed back into the sanitizing bucket or discarded.

6) Observed absorbent ceiling tiles in restroom. Discussed ceiling tiles in areas subject to moisture shall be smooth, easily cleanable, and non absorbent. Please repair as soon as possible and keep us informed on their progress as prior 6 month given to replace has passed. Repeat.

6.15) Observed a build up of debris on the vent in restroom. Ventilation systems shall be cleaned and maintained so that the intake & exhaust vents do not cause contamination of food & equipment.

6.17) No shields on the lights above ware washing and food prep areas. Discussed lights shall be shielded to protect from build shattering.

Inspected by Laura Schureten	R.S./SIT # 1164029	Licenser DCHD
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Violation(s)/Comment(s)

6.2 C) No hand disposable towels available for hand sink. Hand washing sinks shall be provided with disposable towels, heated-air hand drying device. Please obtain hand towels for hand sink.

6.4 B) Observed a pop spill between the pizza oven and 3 door freezer in pizza area. The facility shall be cleaned as often as necessary to keep them clean.

Notes: - Monitor drink door seals so they are intact tightly to the door.

- Monitor cold / hot holding units daily.

- Discussed body fluid spill clean up kit

Employee health policy & managers training. Documents given.

- Document given about temperatures.

- Remember to clean pop nozzles at a more frequent basis.

*PIC stated they plan to get an ice coffee machine.

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