

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 1/4/17
Address 104 E. South St 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"/> 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

<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

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

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

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 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

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

Special Requirements

<input type="checkbox"/>	8.0	Fresh juice production
<input type="checkbox"/>	8.1	Heat treatment dispensing freezers
<input type="checkbox"/>	8.2	Custom processing
<input type="checkbox"/>	8.3	Bulk water machine criteria
<input type="checkbox"/>	8.4	Acidified white rice preparation criteria
<input type="checkbox"/>	9.0	Facility layout and equipment specifications
<input type="checkbox"/>	20	Existing facilities and equipment

Equipment, Utensils, and Linens

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

Physical Facilities

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

Administrative

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

Violation(s)/Comment(s)

3.4H) Observed (2) Big Mama turkey ranch subs dated 1-3-17, (1) Ham wrap dated 1-3-17, (3) meat & cheese trays dated 1-3-17 in the front refrigerator. RFE TCS foods shall be discarded once the appropriated marked day has been met. Items were pulled at time of inspection. Corrected!

3.5C) No ingredient list for the self service donuts. Discussed the following information shall be provided for each donut type: name of product, list of ingredients in order of predominance by weight, count / net weight, name of manufacturer,

Inspected by Amanda Schuster	R.S./SIT # 164029	Licenser DCHD
Received by [Signature]	Title	Phone

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Continuation Report

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Violation(s)/Comment(s)

3.5C cont.) packer or distributor, alligen information if not on ingredient list.

4.2I) No test strips available at time of inspection. A test kit that accurately measures the concentration in ppm of the sanitizing solution. Please aquire ASAP.

4.5B) PIC stated utensils were being cleaned a couple times a day, however not within the 4 hour time frame. All equipment food-contact surfaces & utensils shall be cleaned throughout the day at least every 4 hours.

NOTES: • NEW Pizza Oven: Holding temp of 136°F at 140°F inspection

• NEW Pepsi pop machine. Continue to monitor nozzles.
• Discussed body fluid clean up kit, employce health policy & managers training.

Inspected by <i>Laura Schuster</i>	R.S./SIT # 1104029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone