

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Arcanum VFW 4161</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1014</b>	Date <b>2/1/17</b>
Address <b>311 S. Albright Arcanum</b>		Category/Descriptive <b>NC3S</b>		
License holder <b>Arcanum VFW 4161</b>		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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

### 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
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

### 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

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

### 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

### Physical Facilities

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

### Poisonous or Toxic Materials

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

### 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

### Administrative

901-3-4 OAC
3701-21 OAC

Discussed employee health policy.  
body fluid clean up kit and managers training.  
Documents given.

### Violation(s)/Comment(s)

3.4C) PIC stated fish is ~~thawed~~ thawed the morning of a fish fry in the kitchen sink. Time temperature controlled for safety food shall be thawed under refrigeration that maintains 41°F or submerged under running water, as part of the cooking process or in a microwave. Document handout given.

7.1K) Observed poison and mouse traps in the kitchen closet and back room by walk-in. Rodent bait stations shall be contained in a covered, tamper resistant bait station.

Inspected by <i>Tanna Schmitz</i>	R.S./SIT # <b>16-4029</b>	Licenser <b>DCHD</b>
Received by <i>RRR</i>	Title	Phone