

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>The Old Arcana</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>183</b>	Date <b>10/28/15</b>
Address <b>109 W. George St. Arcanum</b>		Category/Descriptive <b>C45</b>	
License holder <b>OLS Hospitality</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 specify		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	Laundering
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, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
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

#### 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

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)

(4.4) Observed dish machine to wash at 154°F and rinse at 158°F. Discussed machine shall rinse at 180°F or higher for a hot water sanitizing mechanical warewashing equipment. PIC contacted EcoLab at time of inspection. Discussed to use 3 tank sink until machine is repaired.

(4.45) Observed Stony field yogurt containers being re-used to store other food products such as chow chow relish. Discussed the yogurt container is a single use article and may not be reused.

Inspected by <b>Megan Kausew</b>	R.S./SIT # <b>143130</b>	Licensor <b>Darke Co #10</b>
Received by 	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>The Old Arcana</i>	License number <i>183</i>	Date <i>10/28/15</i>
Address <i>109 W. George St. Arcanum</i>	Category/Descriptive <i>C4S</i>	
License holder <i>U.S. Hospitality</i>	Inspection time (min)	Travel time (min)

**Comments:**

- Discussed to monitor prep table in front cooking room to hold 41°F or below for food safety.

- One ~~free~~ refrigerator down and not being used at this time. A work order has been placed.

**Temperature Log**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>lettuce</i>	<i>cold hold</i>	<i>36°F</i>	<i>eggs - <del>raw</del></i>	<i>cold hold</i>	<i>38°F</i>
<i>turkey-sliced</i>	<i>cold hold</i>	<i>39°F</i>			
<i>pork</i>	<i>cold hold</i>	<i>40°F</i>			
<i>milk</i>	<i>cold hold</i>	<i>38°F</i>			
<i>pancake batter</i>	<i>cold hold</i>	<i>41°F</i>			
<i>ham-sliced</i>	<i>cold hold</i>	<i>38°F</i>			
<i>veggie soup</i>	<i>hot hold</i>	<i>165°F</i>			
Inspected by <i>Megan Kaiser</i>	R.S./SIT# <i>173/30</i>	licensor <i>Darke Co HD</i>			
Received by <i>[Signature]</i>	Title	Phone			