

# 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>12-22-16</b>
Address <b>109 W. George St. Arcanum</b>		Category/Descriptive <b>145</b>	
License holder <b>ULS 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"/> Preclicensing <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
<input checked="" type="checkbox"/> 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

**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
<input checked="" type="checkbox"/> 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

*\*Will be looking for hood cleaning / Air next inspection.*

**Violation(s)/Comment(s)**

*(02.C) No paper towels available at all handwashing sink. Discussed a paper towel (disposable) shall be provided at each hand washing sink.*

*(3-2G) Observed spinach dated 12-15 and soup dated 12-15. Discussed all TCS RTE foods shall be discarded after the 7th day to limit growth. critical. PIC discarded at time of inspection.*

Inspected by <b>Megan Kellew</b>	R.S./SIT # <b>143136</b>	Licensor <b>Darke CO #10</b>
Received by 	Title <b>EXECUTIVE CMRF</b>	Phone <b>(937) 692-0068</b>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

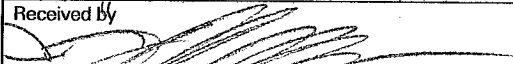
Name of facility <b>The Old Arcana</b>	License number <b>183</b>	Date <b>12-22-16</b>
Address <b>109 W. George St. Arcanum</b>	Category/Descriptive <b>C45</b>	
License holder <b>ULS Hospitality</b>	Inspection time (min)	Travel time (min)

**Comments:**

Discussed level 2 training with PIC. Training opportunities given.

VI. Soup and spinach dated 12-15. Discussed all TCS products shall be discarded after 7th day to limit growth.

**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
sausage gravy	Cold Hold	31°F			
tomato-sliced	Cold Hold	33°F			
pancake batter	Cold Hold	37°F			
roasted pot.	Cold Hold	32°F			
Milk	Cold Hold	36°F			
lettuce	Cold Hold	38°F			
spinach	Cold Hold	39°F			
Inspected by <b>Megan Kellew</b>	R.S./SIT# <b>143134</b>	Licensors <b>Darke Co #10</b>			
Received by 	Title <b>EXECUTIVE CHG F</b>	Phone <b>(937) 692-0063</b>			