

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Old Arcana	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 183	Date 1-27-16
Address 109 W. George St Arcanum		Category/Descriptive C4S	
License holder ULS Hospitality	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

<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, 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)

4.4A) Observed broken door seal on 3 bay refrigerator. Discussed all seals shall be kept intact, tight and maintain ~~with~~ in accordance with manufacturer's specifications. Please repair.

Inspected by Margaret Kaiser	R/S/SIT # 143136	Licensor Darke Co AD
Received by [Signature]	Title OWNER	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Address 109 W George, St Arcanum	Category/Descriptive C4S	
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Comments:

- Discussed storage order of refrigeration and freezers.

- Discussed to show date marking of items before it was frozen to show how many days product is able to sold once it is thawed.

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
Sliced tomato	cold hold	34°			
potatoes	cold hold	34°			
yogurt	cold hold	38°			
eggs	cold hold	39°			
Sausage gravy	cold hold	34°			
Inspected by Megan Kuffe		R.S./ST# 113136	Licensor Darke Co FLD		
Received by [Signature]		Title OWNER	Phone		