

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>2/1/17</b>
Address <b>109 W. George St. Arcanum</b>	Category/Descriptive <b>C4S</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"/> 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, 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

4.4N) The dish machine does not provide adequate concentration range for sanitizing. Please repair. PIC mentioned ecolab will be contacted to repair. Critical.

3.4G) Observed burnt carrots dated 1/18 & 1/21 and chick peas dated 1/18. Discussed all TCS RTE foods shall be date marked for 7 days and discarded after 7<sup>th</sup> day. Critical.

4.2I) Observed no test strips at time of inspection to monitor dish machine. A test kit that accurately measures the concentration of sanitizing solutions shall be provided.

Inspected by <b>Karla Schmitz</b>	R.S./SJT # <b>16-41029</b>	Licensors <b>DCHD</b>
Received by <b>[Signature]</b>	Title <b>Owner</b>	Phone <b>937-592-0060</b>

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Old Arcana	Type of visit Standard	Date 2/1/17
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Violation(s)/Comment(s)

3.5E) Observed no consumer advisory statement on the food menu. Disclosure shall include: a description of the animal-derived food such as hamburgers (can be cooked to order), identification of the animal-derived food by asterisking them to a food note, that the items are served raw or undercooked. Examples: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Critical.

Notes: PIC stated hood cleaning will occur soon. Please contact Health Department when they are scheduled.  
• Front dessert case is broken at time of inspection and currently only holding non TCS foods.  
PIC stated body fluid & employee policies are being created.

Inspected by Anna Schmetena	R.S./SIT # 16-4029	Licensors DCHD
Received by 	Title Owner	Phone 937-69-0068

# 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>2/1/17</b>
Address <b>109 W. George St Arcanum</b>	Category/Descriptive <b>C4S</b>	
License holder <b>WLS Hospitality</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) observed burnt carrots dated 1/18 3 1/2 and chick peas dated 1/8. Discussed TCS RTE foods shall be date marked for 7 days and discarded after 7<sup>th</sup> day.

VII) The dish machine does not provide adequate concentration range for sanitizing. Please repair. PIC mentioned eco lab will be contacted to repair.

VIII) Observed no consumer advisory statement on the food menu. Disclosure shall include: a description of the animal-derived food such as hamburgers, identification by asterisking them to a footnote that the items are served raw or undercooked.

**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
milk	cold hold	37°F	turkey	hot hold	155°F
cubans	cold hold	41°F	potatoes	cold hold	41°F
Ham	cold hold	41°F	ham	cold hold	39°F
egg	cold hold	41°F			
lettuce	cold hold	39°F			
tomatoes	cold hold	37°F			
avocado	cold hold	59			

Inspected by <b>Xanna Schuster</b>	R.S./SIT# <b>116410291</b>	Licensor <b>DCMID</b>
Received by <b>[Signature]</b>	Title <b>[Signature]</b>	Phone <b>937-692-0000</b>