

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Arcanum Quick Stop</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>130</b>	Date <b>1-23-18</b>
Address <b>104 E. South St. Arcanum</b>		Category/Descriptive <b>C35</b>		
License holder <b>Two towns Real Estate</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**

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

**Food**

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	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
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

**Equipment, Utensils, and Linens**

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input checked="" type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input checked="" type="checkbox"/>	4.8 Protection of clean items

**Water, Plumbing, and Waste**

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/>	5.4 Refuse, recyclables, and returnables

**Physical Facilities**

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

**Poisonous or Toxic Materials**

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

**Special Requirements**

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

**Administrative**

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

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

2.4A) No level 2 certification. At least one employee with supervisory and management responsibility and the authority to direct & control food preparation and service shall obtain level 2 food safety training. Please obtain ASAP. Class information will be emailed to John. Repeat.

2.4C) No health policy available at time of inspection. Discussed employees shall be informed in a verifiable manner of their responsibility to report to the PIC as it relates to diseases that are transmissible through food. Example doc given. Repeat.

Inspected by <i>Sandra Schinterna</i>	R.S./SIT # <b>16-4029</b>	Licensors <b>DCHO</b>
Received by <i>John Lopez</i>	Title	Phone

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**Continuation Report**

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

2.4C) No written procedures for employees to follow when responding to vomiting or diarrheal accidents. That involve discharge onto surfaces in the establishment. Discussed procedures will be emailed to John. Repeat.

3.4F) Observed breakfast pizza holding at 132-133F. PIC voluntarily discarded pizza at time of inspection. Discussed all hot foods shall be maintained @ 135F or above. Critical Corrected at time of inspection.

4.8E) Observed pizza boxes stored on the floor. Discussed all single use articles shall be stored at least 6" above floor.

4.2I) No test strips available at time of inspection. Discussed to acquire a test kit that accurately measures the concentration in ppm of sanitizing solution. Shall be provided.

Inspected by <i>Maya Schuterman</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>John Lopez</i>	Title	Phone

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

4.6A) PIC stated dishes are washed and rinsed. Discussed all food contact surfaces and utensils shall be sanitized. Please obtain sanitizer and wash, rinse and sanitize dishes. Repeat.

3.5C) Observed self service donut case w/o donut labels on case to correspond with ingredient list. Please label all types of donuts in the case. Also, PIC stated they are still packaging cookies, brownies and muffins. Discussed self service package items shall include the following info on the label: common name of food, list of ingredients, sub ingredients, an accurate declaration of quantity of contents name and business of manufacturer, packer or distributor, allergen info if not listed in ingredients. Please label products. Repeat

5.4B) Observed dumpster sitting on gravel. Discussed an outdoor storage enclosure for refuse, recyclables shall be constructed of non absorbent material such as asphalt or concrete, shall be smooth, durable, and sloped to drain.

Inspected by <b>Tanya Schrieterman</b>	R.S./SIT # <b>064029</b>	Licensor <b>DCHO</b>
Received by <b>John Loper</b>	Title	Phone

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**Continuation Report**

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

4.4I) Observed the temperature of the wash solution in manual warewashing to be 45°F - 74°F. Discussed 3 bay sinks shall be maintained at not less than 110°F. PIC stated the power was out for 2 hours yesterday. An employee reset water heater. The sink was turned back on and water was at 92°F and quickly dropped in temperature. Discussed due to not having hot water of 100°F in hand sink and 110°F in 3 bay sink no pizzas/food can be prepared until hot water can be properly obtained at the facility. Please call the health department when hot water issue has been fixed and we can recheck @ 937-548-4196.

Inspected by <i>Jana Schrieteima</i>	R.S./SIT # <b>164029</b>	Licenser <b>DCHD</b>
Received by <i>John Troper</i>	Title	Phone