

# Standard Inspection Report

100 min.

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>1-24-18</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 type="checkbox"/> Standard <input checked="" 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 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

#### 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
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	Laundering
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
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

- discussed the dumpster shall be on approved location during/after remodel this year.

Violation(s)/Comment(s) - Water 140°F. Discussed to monitor temp 50.17 is not too high to cause damage to plumbing.

- owner will send someone to training course for level 2 training

- Examples of health policy & employee cleaning procedures for bodily fluid accidents will be emailed.

- Pizza holding 149°F

- No boxes on floor

- test strips being purchased today

- sinks had been used for wash, rinse, & sanitize

- donuts: owner said to move case so they are not self-service.

Inspected by <b>Meghan Kellew</b>	R.S./SIT # <b>143136</b>	Licensor <b>DANCE Co FID</b>
Received by <b>[Signature]</b>	Title	Phone