

# 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>136</b>	Date <b>12-5-17</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"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Precicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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 checked="" type="checkbox"/>	2.3	Hygienic practices
<input type="checkbox"/>	2.4	Supervision

<input 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	Laundrying
<input type="checkbox"/>	4.8	Protection of clean items

#### 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

#### 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 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

#### 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 type="checkbox"/>	5.4	Refuse, recyclables, and returnables

#### 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

#### Equipment, Utensils, and Linens

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

#### 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

#### Administrative

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

### Violation(s)/Comment(s)

(2.4A) No level 2 training certificate. As of March 1, 2016 at least one employee with supervisory & management responsibility & the authority to direct & control food preparation & service shall obtain level 2 food safety training. Please obtain NSAF. Please call if you need training opportunities.

(2.4C) No health policy at time of inspection. Discussed employees shall be informed in a verifiable manner of their responsibility to report in accordance w/ the chapter, illnesses ~~as~~ as it relates to diseases that are transmissible through food. Example given

Inspected by <b>Megan Kew</b>	R.S. # <b>173136</b>	Licensor <b>Danke</b>	<b>CO #10</b>
Received by <b>Wally Reynolds</b>	Title	Phone	

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <b>ATLANTUM QUICK STOP</b>	Type of inspection <b>Standard</b>
---	---------------------------------------

**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 what procedures shall include. Example given.

(3.5C) Observed packaged cookies, brownies, & muffins without a label. Discussed package items shall include the following info on the labels: common name of food, list of ingredients & sub ingredients, an accurate declaration of quantity of contents, name & business of manufacturer, packer, or distributor, & allergen info if not listed in ingredients. Discussed please label products.

(4.6A) Employer stated he washes, rinses, & rinses again using 138F water. Discussed equipment food contact surfaces & utensils shall be sanitized. Please purchase sanitizer & appropriate test strips to test solution.

**NOTE: monitor cutting board. once scoring is too bad it shall be resurfaced or replaced.**

Inspected by <b>Megan Kellew</b>	R.S./SIT # <b>14336</b>	Licensor <b>DAIRY CO HPD</b>
Received by <b>Megan Kellew</b>	Title	Phone