**State of Ohio**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of Facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
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<tbody>
<tr>
<td>Arcanum VFW 41661</td>
<td>A FSO □ RFE</td>
<td>1014</td>
<td>12/11/17</td>
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</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
<th>Other</th>
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</thead>
<tbody>
<tr>
<td>311 S. Albrig St, Arcanum</td>
<td></td>
<td></td>
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<table>
<thead>
<tr>
<th>License Holder</th>
<th>Category/Descriptor</th>
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<tbody>
<tr>
<td>Arcanum VFW 41661</td>
<td>NCBS</td>
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<table>
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<tr>
<th>Type of visit (check)</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
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</thead>
<tbody>
<tr>
<td>□ Standard</td>
<td>□ Follow-up</td>
<td>□ Foodborne</td>
</tr>
<tr>
<td>□ FSO</td>
<td>□ 30 day</td>
<td>□ Other</td>
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<tr>
<td>□ Complaint</td>
<td>Follow-up date (if required)</td>
<td>Sample date/result (if required)</td>
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</tbody>
</table>

### 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 Distraction of organisms
- 3.4 Limitation of growth of organisms
- 3.5 Identity, presentation, packaging 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

#### 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
- 7.1 Labeling and identification
- 7.2 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
- 10 Existing facilities and equipment

#### Administrative
- 3701-21 OAC
- 3701-34 OAC

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

54F) Outside trash receptacle observed with lid open.
All lids must be kept closed to prevent rodent harborage.

4F) Observed sponge in dishwashing sink.
Sponges may not be used in contact with cleaned and sanitized or in use food contact surfaces.

*Will call Manager to ask about EHP & Bodily Fluid policy.*

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**Inspected by:**

Signature: [Handwritten]

**Receiving:**

Signature: [Handwritten]