

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>ARCANUM QUICK STOP</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>130</i>	Date <i>3-20-18</i>
Address <i>104 E. South St. Arcanum</i>		Category/Descriptive <i>C35</i>	
License holder <i>TWO TOWNS Real Estate</i>	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 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

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<input 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 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

#### 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

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

*(2.4A) No level 2 training certificate available. Discussed at least one employee with supervisory & management responsibility & the authority to direct & control food preparation & service. Shall obtain level 2 training. Repeat. Training opportunity will be mailed.*

*(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 with chapter, illnesses as it relates to diseases that are transmissible through food. Repeat. Example available on [www.darkecountyhealth.org](http://www.darkecountyhealth.org).*

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke Co HIP</i>
Received by <i>Kristi Miller</i>	Title	Phone

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Arcadium Quick Stop	Type of visit Standard	Date 3-20-18
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**Violation(s)/Comment(s)**

(2.4C) No written procedures available for employees to follow when responding to vomiting or diarrheal accidents that involve discharge onto surfaces in the establishment. Discussed procedures are required! Repeat. An example is available at [www.darkecountyhealth.org](http://www.darkecountyhealth.org).

(4.2I) No test strips available at time of inspection. Discussed a test kit shall be provided to accurately measure the strength of the sanitizing solution in ppm. Please obtain test strips.

(3.4F) Sausage, cheese, & pep. temped at 55-57°F. Discussed TCS RTE foods shall cold hold 41°F or below. All TCS RTE foods in unit discarded at time of inspection. Discussed unit shall not be used until products can maintain 41°F or below to limit growth of bacteria critical. Corrected.

(4.4A) Pizza prep table holding at 55°F. The two thermometers in unit read 55°F & 59°F. Discussed equipment shall be maintained in good repair to hold 41°F or below to protect products from growth. R&D mechanical prescut @ inspection to repair 3 door freezer & self-service case. He will look at unit as well. Please repair to hold 41° or below before use.

Inspected by Megan Kelley	R.S./SIT # 143136	Licensors Darke Co HD
Received by Justin Wells	Title	Phone