State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: Arcanum Butler Schools
Address: 2011 Trojan Ave
License holder: Arcanum Schools
Check one: FSIO RFE
License Number: 1013
Date: 12/16/19
City/Zip Code: Arcanum 45304
Inspection Time: 60 min
Travel Time: 50 min
Category/Descriptive: NCSS

Type of Inspection (check all that apply)
- Standard
- Critical Control Point (FSO)
- Process Review (RFE)
- Variance Review
- Follow up
- Foodborne
- 30 Day
- Complaint
- Pre-licensing
- Consultation

Follow up date (if required): 
Water sample date/result (if required): 

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status

**Supervision**
1. IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties
2. IN OUT N/A Certified Food Protection Manager

**Employee Health**
3. IN OUT N/A Management, food employees and conditional employee; knowledge, responsibilities and reporting
4. IN OUT N/A Proper use of restriction and exclusion
5. IN OUT N/A Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**
6. IN OUT N/A Proper eating, tasting, drinking, or tobacco use
7. IN OUT N/A No discharge from eyes, nose, and mouth
8. IN OUT N/O Hands clean and properly washed
9. IN N/A N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. IN OUT N/A Adequate handwashing facilities supplied & accessible

**Approved Source**
11. IN OUT N/O Food obtained from approved source
12. IN N/A N/O Food received at proper temperature
13. IN N/O Food in good condition, safe, and unadulterated
14. IN N/A N/O Required records available: shelfstock tags, parasitic destruction

**Protection from Contamination**
15. IN OUT N/O Food separated and protected
16. IN N/A N/O Food-contact surfaces: cleaned and sanitized
17. IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Thermperature Controlled for Safety Food (TCS food)**
18. IN N/A N/O Proper cooking time and temperatures
19. IN N/A N/O Proper reheating procedures for hot holding
20. IN N/A N/O Proper cooking time and temperatures
21. IN N/O N/O Proper hot holding temperatures
22. IN OUT N/A Proper cold holding temperatures

**Compliance Status**
23. IN OUT N/A Proper date marking and disposition
24. IN N/A N/O Time as a public health control: procedures & records
25. IN N/A N/O Consumer advisory provided for raw or undercooked foods
26. IN N/A N/O Pasteurized foods used; prohibited foods not offered
27. IN OUT N/A Food additives: approved and properly used
28. IN N/O N/O Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**
29. IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. IN OUT N/A Special Requirements: Fresh Juice Production
31. IN N/O N/O Special Requirements: Heat Treatment Dispensing Freezers
32. IN N/O N/O Special Requirements: Custom Processing
33. IN N/O N/O Special Requirements: Bulk Water Machine Criteria
34. IN N/O N/O Special Requirements: Acidified White Rice Preparation Criteria
35. IN N/O N/A Critical Control Point Inspection
36. IN OUT N/A Process Review
37. IN N/A N/A Variance

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

Public health interventions are control measures to prevent foodborne illness or injury.

HEA 5302A Ohio Department of Health (5/18)
AGR 1268 Ohio Department of Agriculture (6/18)
State of Ohio
Food Inspection Report
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Type of Inspection: Standard
Date: 12/16/19

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item. IN= in compliance, OUT= not in compliance, N/O= not observed, N/A= not applicable.

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized eggs used where required</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>Waxing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plant food properly cooked for hot holding</td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td>Sewage and waste water properly disposed</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th>Toilet facilities: properly constructed, supplied, cleaned</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food properly labeled; original container</td>
<td>Garbage refuse properly disposed; facilities maintained</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th>Administrative</th>
</tr>
</thead>
<tbody>
<tr>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>Physical facilities installed, maintained, and clean</td>
</tr>
<tr>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>Personal cleanliness</td>
<td>Existing Equipment and Facilities</td>
</tr>
<tr>
<td>Wiping clothes: properly used and stored</td>
<td></td>
</tr>
<tr>
<td>Washing fruits and vegetables</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Proper Use of Utensils</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>In-use utensils: properly stored</td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>3701-21 OAC</td>
</tr>
<tr>
<td>Single-use/single-service articles: properly stored, used</td>
<td></td>
</tr>
<tr>
<td>Scratch-resistant and cloth glove use</td>
<td></td>
</tr>
</tbody>
</table>

**Observations and Corrective Actions**

Mark "X" in appropriate box for 0CD and R: 0CD=corrected; 0=starting the inspection; R=repeat violation.

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>* No violations at time of inspection*</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Reminder: Print the Darke County bodily fluid cleanup procedure and keep it posted in the file.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The dish washer does not get to temperature but please ensure it does before use.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Make sure to date each pan not just one for all of them.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Great cleanliness! Thank you!</td>
</tr>
</tbody>
</table>

Person in Charge: [Signature]
Date: 12/16/19

Sanitarian: [Signature]
Licensor: DCHD

**PRIORITY LEVEL:** C = CRITICAL  NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)