State of Ohio

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

Na	mo of facility			- T	License Number		Doto		
A			Check on ☑°FSO	_				Date	
17/10/10/11/01/00 -1/10/				47000					
l				City/State/Zip Code					
LISH S. Albright ST				Arcanum, OH 45304					
License holder Inspe				n Time	Trave	el Time	С	ategory/Descriptive	
Arranum UFW 4161			L	10		40		N(35	
Ty	pe of Inspection (chec					Follow up date (if re	nuired)	Water sample date/result	
.0	Standard 🛮 Critical (Control Point (FSO) □ Process Review (RFE) □ Varia	nce Reviev	v 🗆 Follow u	Jb .	Ollow up date (ii .c.	_{quirea} ,	(if required)	
	Foodborne 🛚 30 Day	□ Complaint □ Pre-licensing □ Consultation							
EOODPODNE III NECO DIOK EACTODO AND BUDGO DE LEGISLADO									
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									
8 T 120	Sales of the Sales	Compliance Status		Compliance Status					
.5.P5	TERRESTELLION BELIEVE T	Supervision				perature Controlled	or Safet	y Food (TCS food)	
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23			Proper date marking	and dis	sposition	
2	□IN ØOUT □ N/A	Certified Food Protection Manager Employee Health	24	24 I N OUT OUT ONA NO Time as a public health control: procedures & reco			ol: procedures & records		
3	ØîN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			Consumer A	Advisory		
4	DIN □OUT □ N/A	Proper use of restriction and exclusion	25	□IN □OU <u>,</u> □N/A	UT	Consumer advisory	provided	for raw or undercooked foods	
5	EÍN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptibl	e Popu	lations	
		Good Hygienic Practices		☑ÎN □ O	UT			hibited foods not offered	
6		Proper eating, tasting, drinking, or tobacco use	26	□N/A	ser duller.	Parada de sesente de Albando da de	7 <u>5.3 3 5 5 5 6 6 7</u>	HIDITED TOORS HOLDHETED	
7	□ □ OUT □ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	earens 1955	The first property and the same		Chem	ical		
8	□IN □ OUT □ N/O		27	EÍN □OI □N/A	UT	Food additives: app	roved ar	nd properly used	
9		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	,⊡∕IN □ OI □N/A	UT	Toxic substances properly identified, stored, used			
		and had been been been been been been been bee	7,3,5 2655 2645		Col	nformance with Ap	proved	Procedures	
10	ĎIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29					xygen Packaging, other	
44	DIN DOIT	Approved Source	250 25 E	☑N/A		specialized process	es, and I	-IACCP plan	
11	DIN DOUT	Food obtained from approved source	30	│□IN □O! │□N/A□N		Special Requiremen	ts: Fresh	Juice Production	
12	□N/A □′N/O	Food received at proper temperature			LIT				
13	☑ÎN ☐ OUT	Food in good condition, safe, and unadulterated	31	☑N/A □ N/		Special Requiremen	ts: Heat	Treatment Dispensing Freezers	
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □ OI □N/A □ N/	1	Special Requiremen	ts: Custo	m Processing	
		Protection from Contamination	Cana		LIT			7.0	
15	□N/A □ N/O	Food separated and protected	33			Special Requiremen	ts: Bulk V	Vater Machine Criteria	
16	ĎÍN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□IN □OI □Ñ/A □N/		Special Requiremen Criteria	ts: Acidifi	ed White Rice Preparation	
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	☐ IN ☐ OI ☐Ñ/A	UT	Critical Control Point	Inspecti	on	
	Time/Tempe	rature Controlled for Safety Food (TCS food)	er geforer den er Operationer den er		· IT				
18	ØÎN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	⊠N/A		Process Review			
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding	37	☐W\V □ IN □ O	UT	Variance			
20	□IN □ OUT □N/A ☑ N/O	Proper cooling time and temperatures		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.					
21	□IN □ OUT □N/A ₾ N/O	Proper hot holding temperatures	fo						
22	ZIN OUTON/A	Proper cold holding temperatures							

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Name of Facility ACCANUM UFW 4161	Type of Inspection Standard Date 9/50/2/								
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the intro Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:									
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item. I	Utensils, Equipment and Vending								
38 IN OUT NA NO Pasteurized eggs used where required	54 ☐ N ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 Z IN OUT N/A Warewashing facilities: installed, maintained, used; test strips								
40 IN I OUT IN/A I N/O Proper cooling methods used; adequate equipment for temperature control	56 ☑ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities								
41 G IN GOUT GN/A GN/O Plant food properly cooked for hot holding	57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure								
42 ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used	58 🖂 IN ☐OUT Plumbing installed; proper backflow devices								
43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate									
Food Identification	59 □ IN □ OUT □ N/A Sewage and waste water properly disposed								
44 ☑ IN ☐ OUT Food properly labeled; original container	60 ☑ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 IN OUT NA Garbage/refuse properly disposed; facilities maintained								
45	62 ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46 IN II OUT Contamination prevented during food preparation, storage & display									
47 IN OUT N/A Personal cleanliness	63 DIN DOUT Adequate ventilation and lighting; designated areas used								
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 1 IN OUT NA Existing Equipment and Facilities								
49 ☑ÍN ☐ OUT ☐N/A ☐ N/O │ Washing fruits and vegetables	Administrative								
Proper Use of Utensils	65 IN II OUT ZN/A 901:3-4 OAC								
50 ☑-IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	66 ZIN DOUT DN/A 3701-21 OAC								
handled 52 \[\sqrt{1\text{N}} \sqrt{1\text{OUT}} \sqrt{1\text{N/A}} \] Single-use/single-service articles: properly stored, used									
53 IN OUT ON/A NO Slash-resistant, cloth, and latex glove use	'								
Observations and Corrective Actions									
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation									
Item No. Code Section Priority Level Comment	ela certicale-ursten 0 1								
Was scheduled	10 table 121 test. 00								
Person in Charge W. Date: 9/30/21									
Sanitarian Licensor:									