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

Name of facility	Check one	License Number	Date
arcanum community ballpark	☑FSO ☐ RFE	1010	7-16-2

Address	City/State/Zip Code
300 S high st	arcanum, OH 45201

License holder	Inspection Time	Travel Time	Category/Descriptive
arcanum Jr baseball	30	30	NC 3

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 employees; 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/O	Proper eating, tasting, drinking, or tobacco use	
7	☐IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands	
8	☐IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☐IN ☐ OUT ☐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	Food obtained from approved source	
12	☐IN ☐OUT ☐N/A ☐N/O	Food received at proper temperature	
13	☑IN ☐OUT	Food in good condition, safe, and unadulterated	
14	☐IN ☐OUT ☑N/A ☐N/O	Required records available: shellstock tags, parasite destruction	
		Protection from Contamination	
15	☐IN ☐OUT ☐N/A ☐N/O	Food separated and protected	
16	☐IN ☐OUT ☐N/A ☐N/O	Food-contact surfaces: cleaned and sanitized	
17	☐IN ☐OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	
		Time/Temperature Controlled for Safety Food (TCS food)	
18	☐IN ☐ OUT ☐N/A ☐ N/O	Proper cooking time and temperatures	
19	☐IN ☐ OUT ☐N/A ☐ N/O	Proper reheating procedures for hot holding	
20	☐IN ☐ OUT ☐N/A ☐ N/O	Proper cooling time and temperatures	
21	☐IN ☐ OUT ☐N/A ☐ N/O	Proper hot holding temperatures	
22	☐IN ☐ OUT ☐N/A	Proper cold holding temperatures	

Compliance Status

		Time/Temperature Controlled for Safety Food (TCS food)	
23	☐IN ☐ OUT ☐N/A ☐ N/O	Proper date marking and disposition	
24	☐IN ☐ OUT ☐N/A ☐ N/O	Time as a public health control: procedures & records	
		Consumer Advisory	
25	☐IN ☐ OUT ☐N/A	Consumer advisory provided for raw or undercooked foods	
		Highly Susceptible Populations	
26	☐IN ☐ OUT ☐N/A	Pasteurized foods used; prohibited foods not offered	
		Chemical	
27	☐IN ☐ OUT ☐N/A	Food additives: approved and properly used	
28	☐IN ☐ OUT ☐N/A	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 ☐ N/O	Special Requirements: Fresh Juice Production	
31	☐IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
32	☐IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Custom Processing	
33	☐IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
34	☐IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria	
35	☐IN ☐ OUT ☑N/A	Critical Control Point Inspection	
36	☐IN ☐ OUT ☐N/A	Process Review	
37	☐IN ☐ OUT ☐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.

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Name of Facility	Type of Inspection	Date
Cincinnati Community Kitchen	Standard	7-16-24

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

Safe Food and Water

38	☒ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required
39	☐ IN ☐ OUT ☐N/A	Water and ice from approved source

Food Temperature Control

40	☒ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate

Food Identification

44	☐ IN ☐ OUT	Food properly labeled; original container

Prevention of Food Contamination

45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness
48	☒ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored
49	☒ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables

Proper Use of Utensils

50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending

54	☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☐ IN ☐ OUT ☐N/A	Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean

Physical Facilities

57	☒ IN ☐ OUT ☐N/A	Hot and cold water available; adequate pressure
58	☐ IN ☐OUT ☐N/A ☐ N/O	Plumbing installed; proper backflow devices
59	☐ IN ☐ OUT ☐N/A	Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐N/A	Toilet facilities: properly constructed, supplied, cleaned
61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☐ OUT ☐N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☐N/A	Existing Equipment and Facilities

Administrative

65	☐ IN ☐ OUT ☐N/A	901:3-4 OAC
66	☐ IN ☐ OUT ☐N/A	3701-21 OAC

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	COS	R
			Satisfactory @ operation	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
			No temperature abuse of foods	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge	Date: 7/16/24
Environmental Health Specialist	Licensor:

PRIORITY LEVEL: C= CRITICAL   NC= NON-CRITICAL   Page 2 of 2

HEA 5302B Ohio Department of Health (8/22)
AGR 1268 Ohio Department of Agriculture (8/22)