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

N	lame of facility	1	Chec	ck on	е	License Number	Date			
ء ا	Arrana VF	W 7 4/6		FSO	□ RFE	1/1/66	10/2/24			
Address Cin					1017					
Arcanon VFW # 4161 City Address City					City/State/Zip Code					
12	11 2 /41	Dright	171	164	400 O 1	H 45304				
_	icense holder		Insp	ectio	n Time T	ravel Time	Category/Descriptive			
1	Arcanes V	1 FW # 41661	4	(30	111 31			
T	ype of Inspection (che		L			Follow up data (if required				
p. [74	l⁻Standard □ Critical	l Control Point (FSO) □ Process Review (RFE) □ Varia	ince R	eviev	v □ Follow up	Follow up date (if required) Water sample date/res (if required)	sult		
	l Foodborne ☐ 30 Day	✓ □ Complaint □ Pre-licensing □ Consultation			·					
MAC A	Andrei de de la companya de la comp	FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC HEA	ALTH INTERVENTIONS	}			
- 1	viark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	√=in d	compliance OU	T=not in compliance N/O=no	t observed N/A =not appli	cable		
		Compliance Status	ŀ	Compliance Status						
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, at	nd	23	DIN DOUT					
-	TOUT TIME	performs duties		25	ZÍN/A 🗆 N/O	Proper date marking and o	disposition			
2	☑ÍN □ OUT □ N/A	Certified Food Protection Manager Employee Health:		24	DIN DOUT	Time as a public health con	itrol: procedures & records			
		Management food ampleyees and conditional			☑Ñ/A □ N/O		<u> </u>			
3	N/A □ OUT □ N/A	knowledge, responsibilities and reporting	s;			Consumer Adviso	ry	$\mathcal{A}_{i}(\mathcal{F}_{i})$		
4	JOUT IN/A			25	DIN D OUT	Consumer advisory provide	ed for raw or undercooked	foods		
5	□ IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible Pop	ulations			
		Good Hygienic Practices			UN □ OUT			an Mary		
6	DIN DOUT DAY			26	□⁄Ñ/A	Pasteurized foods used; pr	ronibited foods not offered			
7	□IN □ OUT □ N/C	No discharge from eyes, nose, and mouth Preventing Contamination by Hands				Chemical				
				27	UIN U OUT	Food additives: approved a	and properly used			
8	DIN DOUT DN/O	Hands clean and properly washed			D'N'/A	Toda additives, approved a	and property used			
	DIN DOUT	No bare hand contact with ready-to-eat foods or approv		28 21N □ OUT		Toylo gubatanaga premarki ida 185				
9	□N/A,□ N/O	alternate method properly followed			□ N/A	Toxic substances properly identified, stored, used				
10	MN DOUT DN/A		_			Conformance with Approved	Procedures			
10		I □ OUT □ N/A Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OUT	Compliance with Reduced	Oxygen Packaging, other			
11	.□ÍN □OUT	Food obtained from approved source	(alea)	22.55	☑·N/A	specialized processes, and	HACCP plan			
	DIN DOUT		_	30	□IN □OUT □N/A □N/O	Special Requirements: Fres	h Juice Production			
12	DN/A-DIN/O	Food received at proper temperature		2	□IN □OUT					
13	7	Food in good condition, safe, and unadulterated			□N/A □N/O	Special Requirements: Heat	t Treatment Dispensing Free	zers		
14	DIN DOUT	Required records available: shellstock tags, parasite		32	□IN □OUT	Special Paguiromenta Cust	Dan Dan Land			
15 155	N 14/0	Description form Control 1994	awy	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	☑N/A □N/O	Special Requirements: Cust	om rrocessing	-		
	,⊡N □OUT	Protection from Contamination		33		Special Requirements: Bulk	Water Machine Criteria	-		
15		Food separated and protected		-~	☑N/A □ N/O	The state of the s	Trator Machine Officia			
10	ØÍN □OUT		-		□IN □ OUT	Special Requirements: Acidi	ified White Rice Preparation			
16		Food-contact surfaces: cleaned and sanitized		-	□N/A □N/O	Criteria				
17	.⊠N □OUT	Proper disposition of returned, previously served,			□IN □ OUT	Critical Control D i 11				
		reconditioned, and unsafe food	0.00 10 12 10 1	20	□N/A	Critical Control Point Inspect	tion			
		rature Controlled for Safety Food (TCS food)			□IN □ OUT	Process Review				
18	□IN □ OUT □N/A,⊡ N/O	Proper cooking time and temperatures			☑ N/A		· · · · · · · · · · · · · · · · · · ·			
		Proper reheating procedures for hot holding		37	□IN □ OUT	Variance				
19	□N/A □ ·N/O			1	ŹŃA					
	□IN □ OUT									
20	□N/A □ Ñ/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors			,			
	□IN □ OUT			that are identified as the most significant contributing factors to foodborne illness.						
21	□N/A □ N/O	Proper hot holding temperatures								
		_	$\dashv \mid$	Pul	olic health inte	erventions are control mea	asures to prevent foodbo	rne		
22	TAIN TEOUT FINA	Proper cold holding temperatures	1 1	шпе	ess or injury.					

State of Ohio

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Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility

Nar	rie of Facility Y Carlly II I U	V # 4161			Type of Inspection 5 4 4 4 4	Date / 0/) /)_	 {/							
					m 1 4 10 0 0001	10/2/05	 							
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														
Mi	ark designated compliance	status (IN, OUT, N/O, N/A) for each	numbered item: IN=in co	mpliance OUT=	not in compliance N/O=not obse	rved N/A=not app	licable							
(2000)		Safe Food and Water			Utensils, Equipment and Venc									
38	□ IN □ OUT □N/A □ N/O Pasteurized eggs used where required □ IN □ OUT □N/A Water and ice from approved source			_□1Ñ □ OUT	designed, constructed, and u	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
	Commence of the Commence of th	Water and ice from approved source Control	55	□ IN ØOUT □	IN/A Warewashing facilities: insta	Warewashing facilities: installed, maintained, used; test strips								
40	ON DOUT DN/A DON/O	Proper cooling methods used; adeq for temperature control	uate equipment 56	ØN □ OUT	Nonfood-contact surfaces c	Nonfood-contact surfaces clean Physical Facilities								
41	IN IN OUT IN/A IN/C	Plant food properly cooked for hot h	nolding 57	,dÍN □ OUT □	IN/A Hot and cold water available	Hot and cold water available; adequate pressure								
42	U IN OUT ON/A ON/O	Approved thawing methods used	58	J DOUT		Plumbing installed; proper backflow devices								
43	☑ IN ☐ OUT ☐N/A	Thermometers provided and accurat	te	□N/A □ N/O										
		Food Identification	59	☐ÍN ☐ OUT ☐	IN/A Sewage and waste water pro	perly disposed								
44	UOUT □ OUT	Food properly labeled; original conta	ainer 60				aned							
	Preve	ntion of Food Contamination		dı́N □OUT□	N/A Garbage/refuse properly dispo	sed; facilities mainta	ined							
45 46	☐ N □ OUT	Insects, rodents, and animals not pres openings protected Contamination prevented during food		ÓIN □OUT ÓN/A□N/O	Physical facilities installed, ma outdoor dining areas	aintained, and clean;	dogs in							
47	☑ IN □ OUT □N/A	storage & display Personal cleanliness	63	☑ÍN □ OUT	Adequate ventilation and light	ing; designated area	s used							
48	□ IN □ OUT □N/A.□ Ŋ/O	Wiping cloths: properly used and sto	ored 64	☑ IN □ OUT □										
49	O/N 🗖 A/N 🗆 TUO 🗆 NI 🗆	Washing fruits and vegetables			Administrative									
50	Proper Use of Utensils D D IN DOUT DN/A D'N/O In-use utensils: properly stored				April 1									
51	√∐N □ OUT □N/A	Utensils, equipment and linens: proper handled	rly stored, dried, 66	E IN OUT O	N/A 3701-21 OAC									
52	IN OUT ON/A	Single-use/single-service articles: prop	perly stored, used											
53	□ IN □ OUT □N/A □/N/O	Slash-resistant, cloth, and latex glove												
Item	No. Code Section Prior	Observat Mark "X" In appropriate box for COS ity Level Comment	tions and Corrected of and R COS=corrected of	ctive Action	ns edtion R≑repeat violation									
5	5 4025 N	C Observed Af	0 1est st	c.ps to	r sanster	co								
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			3 ¹¹											
Pers	on in Charge		and the second s		Date:	1								
Environmental Health Specialist Licensor: D(H)														
PRI														
	PRIORITY LEVEL: C CRITICAL NC= NON-CRITICAL HEA 5302B Ohio Department of Health (8/22)													
AGR	1268 Ohio Department of	Agriculture (8/22)				•								