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

Name of facility Che					· · · · · · · · · · · · · · · · · · ·		License Number	Date						
Arcanca VFW 54161					□ RFE		1014	1421/25						
					Treamen OH 45304									
License holder Inspe							vel Time	Category/Descriptive						
Tracanon VIW 4 4161 4							30	11045						
Type of Inspection (check all that apply)							Follow up date (if required	d) Water sample date/result (if required)						
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	eview	′ ⊔ Follow up)		(ii requirea)							
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
			THE PERSON NAMED IN	TATOLINE TRANSPORT		- August Land	THE PARTY OF THE P	The state of the s						
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					Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
1	dín □out □ n/a	Parson in charge present demonstrates knowledge and			UOU NIC	T								
-		performs duties		23			Fropor date marking and disposition							
2 10数	DIN DOUT N/A	☐ OUT ☐ N/A Certified Food Protection Manager Employee Health			24 DNA DNO Time as a public health control: procedures & record									
3	ZÍÑ □OUT □ N/A	Management food employees and conditional employees:				Consumer Advisory-								
		N/A knowledge, responsibilities and reporting			□IN □ OU □Ñ/A	Т	Consumer advisory provided for raw or undercooked foods							
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	its				Highly Susceptible Ro	pulations						
		Good Hygienic Practices			DIN DON	Т	Pasteurized foods used;	prohibited foods not offered						
7		□ OUT □ N/O Proper eating, tasting, drinking, or tobacco use □ OUT □ N/O No discharge from eyes, nose, and mouth			□ N/A		 Chemical							
,		Preventing Contamination by Hands			DIN DOU	T								
8	□IN □ OUT, ☐ N/O	Hands clean and properly washed		27	DN/A		Food additives: approved and properly used							
9	□IN □ ØŰT □N/A/⊡ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	DIÑ □ OU □N/A	12.00	Toxic substances properly							
				7.3		1100000	onformance with Approve							
10	, DIN □OUT□N/A	Adequate handwashing facilities supplied & accessible		29	29 回N 回OUT Compliance with Reduced Oxygen Packaging, ot specialized processes, and HACCP plan									
11	, ⊠IN □OUT	Food obtained from approved source	pitaneostana.	30 DIN DOUT		Ţ	Special Requirements: Fresh Juice Production							
12	□IN □OUT □N/A-⊇Ñ/O	Food received at proper temperature		-										
13	/DIN DOUT	Food in good condition, safe, and unadulterated		31. DIN DOUT			Special Requirements: Heat Treatment Dispensing Freezers							
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OU □N/A □ N/C		Special Requirements: Cu	istom Processing						
	_DIN □OUT	Protection from Contamination		33	□IN □OU N/A □ N/C		Special Requirements: Bu	ılk Water Machine Criteria						
15		Food separated and protected	ŀ	-			0	LIME - JOAN TO DE LO						
16	DIN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU)	Criteria	idified White Rice Preparation						
17	DÍN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	.☑IN □OU □N/A	Т	Critical Control Point Inspe	ection						
		rature Controlled for Safety, Food (TCS food)		36	IN IOU	Т	Process Review							
18	□N/A □-N/O	Proper cooking time and temperatures		-	□N/A □IN □OU	T								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	.□·N/A		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										
21	□IN □ OUT □N/A □ Ñ/O	Proper hot holding temperatures												
22	OUT ON/A	Proper cold holding temperatures		illness or injury.										

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Name of Facility

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Date

4/2/27

		GOOD RETAIL	Cumpainte transact										
١		ices are preventative measures to control the intro											
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			tensils, Equipment and Vending Food and nonfood-contact surfaces cleana								
38	IN I OUT IN I N/O		54	√□"IN □ OUT	designed, constructed, and used	bie, pro	openy						
39	│□̞ʎ│□OUT □N/A Fo	Water and ice from approved source	55	ØÎN □ OUT □N/A	Warewashing facilities: installed, maintained strips	l, used;	test						
40	☐ IN ☐ OUT ☐N/A ☑ Ñ/O	Proper cooling methods used; adequate equipment	56	☐ÍN □ OUT	Nonfood-contact surfaces clean								
ļ.,	ON E AVI COT DIVA E IVO	for temperature control	(410 t)		Physical Facilities								
41	□ IN □ OUT □N/A □ Ñ/O	Plant food properly cooked for hot holding	57	□-IN □ OUT □N/A	Hot and cold water available; adequate pre	essure							
42	ON O ONT ON/A O N/O	Approved thawing methods used	58	_	Plumbing installed; proper backflow device	es							
43	□/IN □ OUT □N/A	Thermometers provided and accurate]	□N/A□N/O									
		Food Identification	59	DIN DOUT DN/A	Sewage and waste water properly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/A	Tollet facilities: properly constructed, supplied	cleane	∍d						
. 27	Preven	tion of Food Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine	ed						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	1	Physical facilities installed, maintained, and clean; d outdoor dining areas								
46	D IN D OUT	Contamination prevented during food preparation, storage & display]	□N/A □ N/O	oddoor drilling drodd								
47	☐ ÍN ☐ OUT ☐N/A	Personal cleanliness	63	D.IN 🗆 OUT	Adequate ventilation and lighting; designated	areas u	sed						
48	IN OUT ON/A O N/O	Wiping cloths: properly used and stored	64	☐ IN ☐ OUT ☐N/A	Existing Equipment and Facilities								
49		Washing fruits and vegetables			Administrative								
50	□ IN □ OUT □N/A.□ N/O	Proper Use of Utensils In-use utensils: properly stored	65	DIN DOUT DNA	901:3-4 OAC								
51	D IN D OUT DN/A	Utensils, equipment and linens: properly stored, dried,	┨		2704 24 04 0								
52		handled Single-use/single-service articles: properly stored, used	66	D U U U U U UN/A	3701-21 OAC								
53		Slash-resistant, cloth, and latex glove use	1			_							
		Observations and C	orre	ctive Actions			Ally 184						
14	Na Louis and Louis	Mark "X" in appropriate box for COS and R: COS=corr	ected o	on-site during inspection	R=repeat violation								
iteri	No. Code Section Priori	ty Level Comment	1	and 12 miles	1	_cos	R						
		30) 0740 mg	<u>. </u>	VMAP OT	- Misport VOG								
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Eŋyi	ronmental Health Specialist			Licensor:	1 4 5-1 0-1								
Martin ania OCGHO													
PRIORITY LEVEL: CE ORITICAL NC= NON-CRITICAL Page) of)													

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