

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

Name of facility JVCA Head Start Vinton County	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UAMW7	Date 30-Nov-2023
Address 31413 State Route 93		City/State/Zip Code Mc Arthur OH 45651	
License holder Jackson Vinton Community Action	Inspection Time 30	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	N/A	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	N/O	Proper eating, tasting, drinking, or tobacco use	26	IN	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	N/A	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	IN	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
Time/Temperature Controlled for Safety Food (TCS food)					
18	N/A	Proper cooking time and temperatures			
19	N/A	Proper reheating procedures for hot holding			
20	N/A	Proper cooling time and temperatures			

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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=Out of Compliance N/O=Not Observed N/A=Not Applicable				
Safe Food and Water		Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54 IN Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
39	IN	Water and ice from approved source	55 IN Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		Physical Facilities		
40	N/O	Proper cooling methods used; adequate equipment for temp control	57 IN Hot and cold water available; adequate pressure	
41	N/O	Plant food properly cooked for hot holding	58 IN Plumbing installed; proper backflow devices	
42	N/O	Approved thawing methods used	59 IN Sewage and waste water properly disposed	
43	IN	Thermometers provided and accurate	60 IN Toilet facilities: properly constructed, supplied, cleaned	
Food Identification		Administrative		
44	IN	Food properly labeled; original container	61 IN Garbage/refuse properly disposed; facilities maintained	
Prevention of Food Contamination		Existing Equipment and Facilities		
45	IN	Insects, rodents, and animals not present/outer openings protected	62 IN Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas	
46	IN	Contamination prevented during food preparation, storage & display	63 IN Adequate ventilation and lighting; designated areas used	
47	IN	Personal cleanliness	64 IN Existing Equipment and Facilities	
48	N/O	Wiping cloths: properly used and stored	Administrative	
49	N/O	Washing fruits and vegetables	65 N/A 901:3-4 OAC	
Proper Use of Utensils		Administrative		
50	N/O	In-use utensils: properly stored	66 IN 3701-21 OAC	
51	IN	Utensils, equipment and linens: properly stored, dried, handled		
52	IN	Single-use/single-service articles: properly stored, used		
53	N/O	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 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
		NC	Observations:		
Person in Charge Sherry Hatfield			Date 30-Nov-2023		
Sanitarian Justin Sargent			Licensor Vinton County Health Department		

HEA 5302B Ohio Department of Health (10/19)
 AGR 126B Ohio Department of Agriculture (10/19)