

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

Name of facility Campbell's Market McArthur LLC	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number ECON-ASER42	Date 25-Jan-2024
Address 630 W MAIN ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Campbell's Market McArthur LLC	Inspection Time 60	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	Follow up date (if required) 9-Feb-2024		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	OUT	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		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		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	OUT	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	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.		
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
39	IN	Water and ice from approved source
Food Temperature Control		Physical Facilities
40	N/O	Proper cooling methods used; adequate equipment for temp control
41	N/A	Plant food properly cooked for hot holding
42	N/O	Approved thawing methods used
43	IN	Thermometers provided and accurate
Food Identification		Administrative
44	IN	Food properly labeled; original container
Prevention of Food Contamination		54
45	IN	Insects, rodents, and animals not present/outer openings protected
46	IN	Contamination prevented during food preparation, storage & display
47	IN	Personal cleanliness
48	N/A	Wiping cloths: properly used and stored
49	N/O	Washing fruits and vegetables
Proper Use of Utensils		55
50	IN	In-use utensils: properly stored
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
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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
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed pimento spread dated 1/17/2024 not discarded when required. Observed Enfamil baby formula in cans dated 1/1/24. PIC discarded the items when notified.	X	
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed honey cured ham in deli cooler with no date mark. Date was not added when notified. Observed cheese sliced at the facility with date mark in excess of the allowable 7 days. American cheese was dated 2/19/2024 and 2/9/2024 for discard. Cheese was removed to be properly marked when notified.		
28	3717-1-07(B)	C	Observations: Working containers of poisonous or toxic materials not properly labeled. Observed spray bottle with clear liquid on shelf outside of deli door with no label.		
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed an accumulation of ice around ice cream freezer door due to damaged seal.		
Person in Charge Rick Campbell			Date 25-Jan-2024		
Sanitarian Brittany Riley			Licensor Vinton County Health Department		