

**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-Oct-2023
Address 630 W MAIN ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Campbell's Market McArthur LLC	Inspection Time 120	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	Follow up date (if required) 8-Nov-2023		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		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	IN	Hands clean and properly washed
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	IN	Adequate handwashing facilities supplied & accessible
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, and unadulterated
14	N/A	Required records available: shellstock tags, parasite destruction
Protection From Contamination		
15	IN	Food separated and protected
16	IN	Food-contact surfaces: cleaned and sanitized
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS food)		
18	N/O	Proper cooking time and temperatures
19	N/A	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperatures

Time/Temperature Controlled for Safety Food (TCS food)		
21	N/A	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a public health control: procedures & records
Consumer Advisory		
25	IN	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Chemical		
27	N/A	Food additives: approved and properly used
28	IN	Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
30	N/A	Special Requirements: Fresh Juice Production
31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
32	N/A	Special Requirements: Custom Processing
33	N/A	Special Requirements: Bulk Water Machine Criteria
34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
35	N/A	Critical Control Point Inspection
36	N/A	Process Review
37	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 Campbell's Market McArthur LLC	Type of Inspection Standard	Date 25-Oct-2023
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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		
<b>Safe Food and Water</b>		<b>Utensils, Equipment and Vending</b>
38	N/A	Pasteurized eggs used where required
39	IN	Water and ice from approved source
<b>Food Temperature Control</b>		<b>Physical Facilities</b>
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
<b>Food Identification</b>		<b>Administrative</b>
44	IN	Food properly labeled; original container
<b>Prevention of Food Contamination</b>		<b>901:3-4 OAC</b>
45	IN	Insects, rodents, and animals not present/outer openings protected
46	IN	Contamination prevented during food preparation, storage & display
47	OUT	Personal cleanliness
48	N/O	Wiping cloths: properly used and stored
49	N/O	Washing fruits and vegetables
<b>Proper Use of Utensils</b>		<b>3701-21 OAC</b>
50	IN	In-use utensils: properly stored
51	IN	Utensils, equipment and linens: properly stored, dried, handled
52	OUT	Single-use/single-service articles: properly stored, used
53	N/O	Slash-resistant, cloth, and latex glove use
54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55	IN	Warewashing facilities: installed, maintained, used; test strips
56	IN	Non-food contact surfaces clean
57	IN	Hot and cold water available; adequate pressure
58	OUT	Plumbing installed; proper backflow devices
59	IN	Sewage and waste water properly disposed
60	IN	Toilet facilities: properly constructed, supplied, cleaned
61	IN	Garbage/refuse properly disposed; facilities maintained
62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63	IN	Adequate ventilation and lighting; designated areas used
64	IN	Existing Equipment and Facilities

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 salami and pickle loaf in fridge date marked to be discarded on 10/24 not disposed of. PIC did not discard items when notified.		
47	3717-1-02.3(C)	NC	Observations: Food employee(s) not wearing a hair restraint. Observed employees unboxing produce not wearing hair nets.		
52	3717-1-04.4(S)(1)	NC	Observations: Re-use of single-service or single-use articles. Observed pasta and cracker boxes being stored in egg boxes.		
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed leak from plumbing creating a puddle by reach in coolers. PIC informed us a plumber was coming out to look at it next week.		
Person in Charge Joe Goodman			Date 25-Oct-2023		
Sanitarian Justin Sargent			Licensor Vinton County Health Department		

HEA 5302B Ohio Department of Health (10/19)  
AGR 1268 Ohio Department of Agriculture (10/19)