

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

Name of facility FOE 2279	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UAMQQ	Date 26-Jan-2024
Address 102 N Sugar ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Linda Michelle Partee	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	N/A	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;"> <p><b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  <b>Public Health Interventions</b> are control measures to prevent foodborne illness or injury.</p> </div>		
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			

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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	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
<b>Food Temperature Control</b>		<b>Physical Facilities</b>	
40	IN	Proper cooling methods used; adequate equipment for temp control	57 IN Hot and cold water available; adequate pressure
41	N/A	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
<b>Food Identification</b>		<b>Administrative</b>	
44	IN	Food properly labeled; original container	65 N/A 901:3-4 OAC
<b>Prevention of Food Contamination</b>		<b>Existing Equipment and Facilities</b>	
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	
49	N/A	Washing fruits and vegetables	
<b>Proper Use of Utensils</b>			
50	N/A	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 Michelle Partee Sanitarian Brittany Riley			Date 26-Jan-2024 Licensor Vinton County Health Department		

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