

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

Name of facility Vinton County Community Building	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UCQHB	Date 7-Nov-2023
Address 481 PO Box		City/State/Zip Code Mc Arthur OH 45651	
License holder Vinton County Senior Citizens Inc	Inspection Time 60	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point	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		
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	IN	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	IN	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperatures

Time/Temperature Controlled for Safety Food (TCS food)		
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a public health control: procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26	IN	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		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.

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Vinton County Community Building	Type of Inspection Standard/Critical Control Point	Date 7-Nov-2023
--	---	--------------------

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	IN	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			61	IN	Garbage/refuse properly disposed; facilities maintained
44	IN	Food properly labeled; original container	62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
Prevention of Food Contamination			63	IN	Adequate ventilation and lighting; designated areas used
45	IN	Insects, rodents, and animals not present/outer openings protected	64	IN	Existing Equipment and Facilities
46	IN	Contamination prevented during food preparation, storage & display	Administrative		
47	IN	Personal cleanliness	65	N/A	901:3-4 OAC
48	N/O	Wiping cloths: properly used and stored	66	IN	3701-21 OAC
49	N/O	Washing fruits and vegetables			
Proper Use of Utensils					
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			

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:		

VI - P - TCS Food: Observed ready to eat TCS foods being properly date marked, and discarded when required.
VI - P - TCS Food: Observed hot foods being held at 135°F or above; cold foods being held at 41°F or below.
X - P - Chemical: Toxic materials are properly identified and stored.
III - P - Preventing Contamination by Hands: Hand washing facilities are properly supplied.

Person in Charge Rhoda Price	Date 7-Nov-2023
Sanitarian Justin Sargent	Licenser Vinton County Health Department