

# State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility R & C QuickStop	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number JZUN-9V4GNW	Date 22-Sep-2023
Address 63867 US Highway 50		City/State/Zip Code Mc Arthur OH 45651	
License holder Rick & Carlotta Hensler	Inspection Time 60	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Follow-up	Follow up date (if required) 6-Oct-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			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	OUT	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	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	<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.		
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			

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

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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>		54	
40	IN	Proper cooling methods used; adequate equipment for temp control	
41	N/O	Plant food properly cooked for hot holding	
42	N/O	Approved thawing methods used	
43	IN	Thermometers provided and accurate	
<b>Food Identification</b>		55	
44	IN	Food properly labeled; original container	
<b>Prevention of Food Contamination</b>		56	
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/O	Wiping cloths: properly used and stored	
49	N/O	Washing fruits and vegetables	
<b>Proper Use of Utensils</b>		<b>Physical Facilities</b>	
50	IN	In-use utensils: properly stored	57
51	IN	Utensils, equipment and linens: properly stored, dried, handled	58
52	IN	Single-use/single-service articles: properly stored, used	59
53	N/O	Slash-resistant, cloth, and latex glove use	60
		61	62
		63	64
		<b>Administrative</b>	
		65	66
		IN	N/A
		901:3-4 OAC	3701-21 OAC

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
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed virginia ham and kahns bologna to be 45F at the time of inspection.		X
28	3717-1-07.1(A)	C	Observations: Improper storage of poisonous or toxic materials. Observed pine-sol cleaner being stored on shelf in dry storage above single use cups.		X
54	3717-1-04(I)	NC	Observations: Nonfood-contact surfaces constructed of unapproved materials. Observed duct tape on seal in walk in cooler.		X
58	3717-1-05.1(I)	NC	Observations: Service sink or curbed cleaning facility not provided and/or conveniently located. Observed no mop sink for facility.		X
62	3717-1-06.1(A)	NC	Observations: Floors, walls, and/or ceilings not smooth and easily cleanable. Observed damaged floor tiles throughout facility.		X
Corrected Violations					
Item No.	Code Section	Priority Level	Comment	COS	R
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed open container of garlic spread in cooler with no date mark.		
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed bologna dated 8/31 and 8/21 in deli cooler. Observed sausages in prep cooler dated 8/30.		

Person in Charge Etta	Date 22-Sep-2023
Sanitarian Justin Sargent	Licensors Vinton County Health Department

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

