

# 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 9-Feb-2024
Address 630 W MAIN ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Campbell's Market McArthur LLC	Inspection Time 30	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Follow-up	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	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
<b>Employee Health</b>		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	<b>Consumer Advisory</b>	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
<b>Good Hygienic Practices</b>		<b>Highly Susceptible Populations</b>	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	<b>Chemical</b>	
<b>Preventing Contamination by Hands</b>		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<b>Conformance with Approved Procedures</b>	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
<b>Approved Source</b>		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
<b>Protection From Contamination</b>		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	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.	
<b>Time/Temperature Controlled for Safety Food (TCS food)</b>			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable		
<b>Safe Food and Water</b>		
38		Pasteurized eggs used where required
39		Water and ice from approved source
<b>Food Temperature Control</b>		
40		Proper cooling methods used; adequate equipment for temp control
41		Plant food properly cooked for hot holding
42		Approved thawing methods used
43		Thermometers provided and accurate
<b>Food Identification</b>		
44		Food properly labeled; original container
<b>Prevention of Food Contamination</b>		
45		Insects, rodents, and animals not present/outer openings protected
46		Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
<b>Proper Use of Utensils</b>		
50		In-use utensils: properly stored
51		Utensils, equipment and linens: properly stored, dried, handled
52		Single-use/single-service articles: properly stored, used
53		Slash-resistant, cloth, and latex glove use
<b>Utensils, Equipment and Vending</b>		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56		Non-food contact surfaces clean
<b>Physical Facilities</b>		
57		Hot and cold water available; adequate pressure
58		Plumbing installed; proper backflow devices
59		Sewage and waste water properly disposed
60		Toilet facilities: properly constructed, supplied, cleaned
61		Garbage/refuse properly disposed; facilities maintained
62		Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
<b>Administrative</b>		
65		901:3-4 OAC
66		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
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.		X

Corrected Violations					
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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 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.		

Person in Charge Joe Goodman	Date 9-Feb-2024
Sanitarian Justin Sargent	Licensors Vinton County Health Department

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