

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

Name of facility The Main Eatery of Vinton County LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UCPTR	Date 15-Feb-2024
Address 511 W Main ST		City/State/Zip Code Mc Arthur OH 45651	
License holder The Main Eatery of Vinton County LLC	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) 29-Feb-2024		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/O	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	OUT	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	OUT	Toxic substances properly identified, stored, used
9	N/O	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		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	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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	N/O	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Main Eatery of Vinton County LLC	Type of Inspection Standard/Critical Control Point	Date 15-Feb-2024
--	---	---------------------

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	OUT	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	N/O	Proper cooling methods used; adequate equipment for temp control	56	IN	Non-food contact surfaces clean
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification		Administrative			
44	IN	Food properly labeled; original container	60	IN	Toilet facilities: properly constructed, supplied, cleaned
Prevention of Food Contamination		Administrative			
45	IN	Insects, rodents, and animals not present/outer openings protected	61	IN	Garbage/refuse properly disposed; facilities maintained
46	IN	Contamination prevented during food preparation, storage & display	62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
47	IN	Personal cleanliness	63	OUT	Adequate ventilation and lighting; designated areas used
48	IN	Wiping cloths: properly used and stored	64	IN	Existing Equipment and Facilities
49	N/O	Washing fruits and vegetables	Administrative		
Proper Use of Utensils		Administrative			
50	OUT	In-use utensils: properly stored	65	N/A	901:3-4 OAC
51	IN	Utensils, equipment and linens: properly stored, dried, handled	Administrative		
52	IN	Single-use/single-service articles: properly stored, used	Administrative		
53	N/O	Slash-resistant, cloth, and latex glove use	66	IN	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

23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed Chicken and noodles in reach in cooler in kitchen with no date mark. Observed sliced onions in prep cooler with not date mark. Date was not added when notified.		
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed chicken dated for discard 2/14/24 not discarded. Observed sauerkraut date 2/7/24 not discarded. Observed corn portioned out into cups dated for discard 2/9/24. Observed sliced mushrooms dated for discard 2/7/24. Per PIC dates are date to be discarded on all items. Items were not discarded when notified.		
28	3717-1-07(B)	C	Observations: Working containers of poisonous or toxic materials not properly labeled. Observed bottle of blue liquid not labeled with common name next to grill. PIC stated it is degreaser and will add a label.		
50	3717-1-03.2(K)	NC	Observations: In-use utensils improperly stored. Observed in use utensils in ice cream toppings with no handle.		
54	3717-1-04.4(B)	NC	Observations: Cutting blocks or boards cannot be effectively cleaned and sanitized. Observed small cutting board in use that can no longer be effectively cleaned and sanitized.		
63	3717-1-06.2(I)(1)	NC	Observations: Light intensity less than ten foot candles in required areas. Observed light out in food storage room.		

X - Chemical: Observed toxic materials improperly identified, stored and used.

VI - TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.

VI - TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required.

Person in Charge Twana Hileman	Date 15-Feb-2024
Sanitarian Brittany Riley	Licenser Vinton County Health Department