

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Bud's One Stop	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number JZUN-9UFPD2	Date 6-Dec-2023
Address 101 W Main ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Bud's One Stop	Inspection Time 60	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	Follow up date (if required) 20-Dec-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	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	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	OUT	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	OUT	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/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					
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			56	OUT	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	N/O	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			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	N/O	Wiping cloths: properly used and stored	65	IN	901.3-4 OAC
49	N/O	Washing fruits and vegetables	Administrative		
Proper Use of Utensils			66	N/A	3701-21 OAC
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
10	3717-1-06.2(E)	NC	Observations: Handwashing sign(s) not posted.		X
15	3717-1-03.2(C)	C	Observations: Food not properly protected from contamination by separation, packaging, and segregation. Observed raw chicken being stored on top of potatoe wedges in reach in cooler.		
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed cut lettuce dated for discard 12/13 which is more than the allowable time of 7 days with the first day being the day of preparation.		
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed an accumulation of ice in ice cream cooler.		X
54	3717-1-04.4(B)	NC	Observations: Cutting blocks or boards cannot be effectively cleaned and sanitized. Observed cutting board on prep table can no longer be effectively cleaned and sanitized.		
54	3717-1-04.4(A)(3)	NC	Observations: Can opener blade dull or creating metal fragments.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed food spills and debris in bottom of deli cooler and in the bottom of the reach in freezer.		X
Person in Charge Melissa Burnett Sanitarian Brittany Riley			Date 6-Dec-2023 Licensor Vinton County Health Department		