

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

Name of facility FOE 2279	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UAMQQ	Date 7-Jul-2023
Address 102 N Sugar ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Linda Michelle Partee	Inspection Time 45	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	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	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	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	IN	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	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	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			

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	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	Administrative		
49	N/O	Washing fruits and vegetables	66	IN	3701-21 OAC
Proper Use of Utensils			Administrative		
50	IN	In-use utensils: properly stored	Administrative		
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	Administrative		

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:		

Person in Charge Linda Partee	Date 7-Jul-2023
Sanitarian MacKenzie Oakley	Licensors Vinton County Health Department

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