

# State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JVCA Head Start Vinton County	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UAMW7	Date 11-Apr-2023
Address 31471 State Route 93		City/State/Zip Code Mc Arthur OH 45651	
License holder Jackson Vinton Community Action	Inspection Time 30	Travel Time 0	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		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	N/O	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	IN	Hands clean and properly washed
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	IN	Adequate handwashing facilities supplied & accessible
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, and unadulterated
14	N/A	Required records available: shellstock tags, parasite destruction
Protection From Contamination		
15	IN	Food separated and protected
16	IN	Food-contact surfaces: cleaned and sanitized
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS food)		
18	N/A	Proper cooking time and temperatures
19	N/A	Proper reheating procedures for hot holding
20	N/A	Proper cooling time and temperatures

Time/Temperature Controlled for Safety Food (TCS food)		
21	N/A	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a public health control: procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26	IN	Pasteurized foods used; prohibited foods not offered
Chemical		
27	N/A	Food additives: approved and properly used
28	IN	Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
30	N/A	Special Requirements: Fresh Juice Production
31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
32	N/A	Special Requirements: Custom Processing
33	N/A	Special Requirements: Bulk Water Machine Criteria
34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
35	N/A	Critical Control Point Inspection
36	N/A	Process Review
37	N/A	Variance

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.

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>		
38	N/A	Pasteurized eggs used where required
39	IN	Water and ice from approved source
<b>Food Temperature Control</b>		
40	N/O	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>		
44	IN	Food properly labeled; original container
<b>Prevention of Food Contamination</b>		
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>		
50	N/O	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
<b>Utensils, Equipment and Vending</b>		
54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55	IN	Warewashing facilities: installed, maintained, used; test strips
56	IN	Non-food contact surfaces clean
<b>Physical Facilities</b>		
57	IN	Hot and cold water available; adequate pressure
58	IN	Plumbing installed; proper backflow devices
59	IN	Sewage and waste water properly disposed
60	IN	Toilet facilities: properly constructed, supplied, cleaned
61	IN	Garbage/refuse properly disposed; facilities maintained
62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63	IN	Adequate ventilation and lighting; designated areas used
64	IN	Existing Equipment and Facilities
<b>Administrative</b>		
65	N/A	901:3-4 OAC
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
		NC	Observations:		

<b>No violations observed</b>	
Person in Charge sherry hatfield	Date 11-Apr-2023
Sanitarian Brittany Riley	Licensors Vinton County Health Department

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