

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

Name of facility Mullins On Main	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9W2HDZ	Date 2-Jan-2024
Address 105 E Main ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Mullins On Main	Inspection Time 30	Travel Time 0	Category/Descriptive Commercial FSO < 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	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		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	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		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	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		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
Protection From Contamination		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	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	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: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water		Utensils, Equipment and Vending	
38	Pasteurized eggs used where required	54	OUT Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	Water and ice from approved source	55	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		56	Non-food contact surfaces clean
40	Proper cooling methods used; adequate equipment for temp control	Physical Facilities	
41	Plant food properly cooked for hot holding	57	Hot and cold water available; adequate pressure
42	Approved thawing methods used	58	Plumbing installed; proper backflow devices
43	Thermometers provided and accurate	59	Sewage and waste water properly disposed
Food Identification		60	Toilet facilities: properly constructed, supplied, cleaned
44	Food properly labeled; original container	61	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	Insects, rodents, and animals not present/outer openings protected	63	Adequate ventilation and lighting; designated areas used
46	Contamination prevented during food preparation, storage & display	64	Existing Equipment and Facilities
47	Personal cleanliness	Administrative	
48	Wiping cloths: properly used and stored	65	901:3-4 OAC
49	Washing fruits and vegetables	66	3701-21 OAC
Proper Use of Utensils			
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		

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
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection.		X
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed accumulation of ice in reach in freezer in back storage area.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
47	3717-1-02.3(C)	NC	Observations: Food employee(s) not wearing a hair restraint.

Person in Charge JC Mullins	Date 2-Jan-2024
Sanitarian Justin Sargent	Licenser Vinton County Health Department

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