

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

Name of facility R & C QuickStop	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number JZUN-9V4GNW	Date 19-Mar-2024
Address 63867 US Highway 50		City/State/Zip Code Mc Arthur OH 45651	
License holder Rick & Carlotta Hensler	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)		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			Consumer Advisory		
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	23	OUT	Proper date marking and disposition
4	IN	Proper use of restriction and exclusion	24	N/A	Time as a public health control: procedures & records
5	IN	Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations		
Good Hygienic Practices			Chemical		
6	N/O	Proper eating, tasting, drinking, or tobacco use	25	N/A	Consumer advisory provided for raw or undercooked foods
7	IN	No discharge from eyes, nose, and mouth	Conformance with Approved Procedures		
Preventing Contamination by Hands			26	N/A	Pasteurized foods used; prohibited foods not offered
8	IN	Hands clean and properly washed	27	N/A	Food additives: approved and properly used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28	IN	Toxic substances properly identified, stored, used
10	IN	Adequate handwashing facilities supplied & accessible	Special Requirements		
Approved Source			29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
11	IN	Food obtained from approved source	30	N/A	Special Requirements: Fresh Juice Production
12	N/O	Food received at proper temperature	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
13	IN	Food in good condition, safe, and unadulterated	32	N/A	Special Requirements: Custom Processing
14	N/A	Required records available: shellstock tags, parasite destruction	33	N/A	Special Requirements: Bulk Water Machine Criteria
Protection From Contamination			34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
15	IN	Food separated and protected	35	N/A	Critical Control Point Inspection
16	IN	Food-contact surfaces: cleaned and sanitized	36	N/A	Process Review
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	37	N/A	Variance
Time/Temperature Controlled for Safety Food (TCS 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.		
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	
			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	
			OUT	
			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		Administrative		
44	IN	Food properly labeled; original container	65	
			IN	
			901:3-4 OAC	
Prevention of Food Contamination				
45	IN	Insects, rodents, and animals not present/outer openings protected	66	
			N/A	
			3701-21 OAC	
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		
Proper Use of Utensils				
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
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed sliced American Cheese with no date in prep cooler. PIC added the date when notified.	X	
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed Swiss cheese in prep cooler dated 2/27/24 not discarded when required. PIC discarded the item when notified.		
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed drain blocked off in mop sink.		
58	3717-1-05.1(I)	NC	Observations: Service sink or curbed cleaning facility not provided and/or conveniently located. Observed mop sink is not functional.		
62	3717-1-06.4(M)	NC	Observations: Maintenance tools improperly stored. Observed box cutter on shelf next to straws.	X	

Person in Charge Etta	Date 19-Mar-2024
Sanitarian Brittany Riley	Licensors Vinton County Health Department

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