

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

Name of facility The Main Eatery of Vinton County LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UCPTR	Date 8-Mar-2023
Address 511 W Main ST		City/State/Zip Code Mc Arthur OH 45651	
License holder The Main Eatery of Vinton County LLC	Inspection Time 30	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Complaint	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	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		Consumer Advisory	
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	23	Proper date marking and disposition
4	Proper use of restriction and exclusion	24	Time as a public health control: procedures & records
5	Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations	
Good Hygienic Practices		Chemical	
6	Proper eating, tasting, drinking, or tobacco use	25	Consumer advisory provided for raw or undercooked foods
7	No discharge from eyes, nose, and mouth	Conformance with Approved Procedures	
Preventing Contamination by Hands		26	Pasteurized foods used; prohibited foods not offered
8	Hands clean and properly washed	27	Food additives: approved and properly used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28	Toxic substances properly identified, stored, used
10	Adequate handwashing facilities supplied & accessible	Special Requirements	
Approved Source		29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
11	IN Food obtained from approved source	30	Special Requirements: Fresh Juice Production
12	Food received at proper temperature	31	Special Requirements: Heat Treatment Dispensing Freezers
13	IN Food in good condition, safe, and unadulterated	32	Special Requirements: Custom Processing
14	Required records available: shellstock tags, parasite destruction	33	Special Requirements: Bulk Water Machine Criteria
		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		
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		

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		
Safe Food and Water		Utensils, Equipment and Vending
38	Pasteurized eggs used where required	54
		IN
		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		Physical Facilities
40	Proper cooling methods used; adequate equipment for temp control	56
41	Plant food properly cooked for hot holding	Non-food contact surfaces clean
42	Approved thawing methods used	57
43	Thermometers provided and accurate	Hot and cold water available; adequate pressure
Food Identification		Administrative
44	Food properly labeled; original container	65
Prevention of Food Contamination		901:3-4 OAC
45	Insects, rodents, and animals not present/outer openings protected	66
46	Contamination prevented during food preparation, storage & display	3701-21 OAC
47	Personal cleanliness	
48	Wiping cloths: properly used and stored	
49	Washing fruits and vegetables	
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
		NC	Observations:		

Received a complaint on March 3, 2023 regarding a substance in a customers cup of ice water. I conducted an inspection on March 8, 2023 and observed that the ice machine had been down and they were purchasing ice bags from Sam's Club. The machine was just fixed yesterday for operation. The cups were observed and they were still packaged in sleeves with no contamination. Complaint has been deemed invalid.

Person in Charge krista scaggs	Date 8-Mar-2023
Sanitarian MacKenzie Oakley	Licensors Vinton County Health Department

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