

Name of facility			Check o	Check one			License Number		Date			
Arbus # 7172			ØFSO □ RFE				234	4/19/19				
Address			Citv/Zip	City/Zip Code								
Λ 1 1 Λ			Mt. Vernon 43050									
1057 (oshocton tive												
License holder			l · _	_		Trav	avel Time C.		ategory/Descriptive			
Arbys # 7123 Address 1057 (oshocton Ave License holder Choital Foods Inc			5	30					C 35			
Type of Inspection (check all that apply)							Follow up date (if required)		Water sample date/result			
ď	Standard Critical C	Control Point (FSO) D Process Review (RFE) D Varia	nce Revie	we	Follow up	,		•	(if required)			
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
	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=not in compliance N/O=not observed N/A=not applicable												
		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
Ι.		Porces in charge present, demonstrates knowledge, and			□ IN □ OU							
1	DIN DOUT D N/A	performs duties	2:	3	□N/A □ N/C	כ	Proper date marking and	aisp	aposition			
2	2 DIN DUT N/A Certified Food Protection Manager			7	□ IN □ OU	T	Time as a public health co	Time as a nublic health control accordance & seconds				
		Employee Health	24	"	□N/A □ N/C)	Time as a public health control: procedures & record					
3	DIN DOUT D N/A	Management, food employees and conditional employee	: 📗				Consumer Advis	ory				
Ľ		knowledge, responsibilities and reporting	25		□ IN □ OU	Ŧ	Consumer advisory provid	ded	for raw or undercooked foods			
4	DIN DOUT N/A	Proper use of restriction and exclusion			□N/A							
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal ever	nts	Т.		-	Highly Susceptible Po	pula	ations			
	□ IN □ OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26		□IN □ OU □N/A	'	Pasteurized foods used,	proh	ibited foods not offered			
7	BIN BOUT NO	No discharge from eyes, nose, and mouth		Chemical								
-		eventing Contamination by Hands		Т		-						
Ī.					□ IN □ OU'	'	Food additives: approved and properly used					
8		Traines clear and properly washed	-	- -								
	U IN U OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 25	XI .	□IN □ OU □N/A	T	Toxic substances properly ide		entified, stored, used			
9	□N/A □ N/O											
L				-		Conformance with Approved Procedures						
10	OUT N/A	Adequate handwashing facilities supplied & accessible	29	ar -	□N/A □ OU	τ	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
44	LEIN ELOUT	Approved Source Food obtained from approved source				_	specialized processes, an		Acor plate			
11	OIN DOUT	Pode obtained from approved source	30		□ IN □ OU' □ N/A □ N/C		Special Requirements: Fre	sh .	Juice Production			
12	DN/A DN/O	Food received at proper temperature			□ IN □ OU	T						
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	3	1	□N/A □ N/C	j	Special Requirements: Heat Treatment Dispensing Freeze					
	□ IN □ OUT	Required records available; shellstock tags, parasite			□ IN □ OU.	т	Special Requirements: Custom Processing					
14	□N/A □ N/O	destruction	32	1	□N/A □ N/C)	opecial requirements; Cu	อเปก	r riveasonia			
Protection from Contamination		33		□ IN □ OU		Special Requirements: But	II: W	ater Machine Criteria				
15	□ IN □ OUT	Food separated and protected	3.		□N/A □ N/C	2	apada Nagalialiania. Da		way and william and the sea			
Li	□N/A □ N/O	Toda separates and proceeds			□ IN □ OU	т	Special Requirements: Aci	idifie	d White Rice Preparation			
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34		□N/A □ N/C		Criteria		,			
-	□N/A □ N/O			+	□ IN □ OU							
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		□N/A	'	Critical Control Point Inspe	cto	Π			
	Time/Temps	rature Controlled for Safety Food (TCS food)				T			·			
	□ IN □ OUT		36	3.1	□N/A		Process Review					
18	□N/A □ N/O	N/A □ N/O Proper cooking time and temperatures			□IN □ OU	, 						
	□IN □ OUT		37		□N/A	'	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding										
\vdash	☐ IN ☐ OUT		$\neg $	1								
20	□N/A □ N/O	Proper cooling time and temperatures		Ris	k factors a	re fo	od preparation practices	s ar	nd employee behaviors			
	□ IN □ OUT			that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
21	□N/A □ N/O	Proper hot holding temperatures										
 												
22	MIN - OUT - N/A	Proper cold holding temperatures	"	illness or injury.								

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

Nar	ne of Facility			of Inspection	Date					
	Arbu's # 712	3		101	low up	4/10/1	17_			
	٠			OTIOEO		<u>'</u>				
		GOOD RETAIL					11.4			
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=not in compliance N/O=not observed N/A=not app. Safe Food and Water Utensils, Equipment and Vending										
38	□ IN □ OUT □N/A □ N/O		54 IN OUT Food and nonfood-contact designed, constructed, and				urfaces cleanal	ole, pro	perly	
39	□ IN □ OUT	Water and ice from approved source	55	II IN II OUT I	CINIA	Warewashing facilities: instal	led, maintained	, used;	test	
	Fo	od Temperature Control			JIWA	strips				
40	IN I OUT IN/A I N/O	Proper cooling methods used; adequate equipment for temperature control	56	D IN D OUT		Nonfood-contact surfaces clean Physical Facilities				
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57		□N/A	Hot and cold water available	; adequate pre	ssure		
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	D IN D OUT [□N/A	Plumbing installed, proper backflow devices				
43	□ IN □ OUT □N/A	Thermometers provided and accurate	59	D IN D OUT D	□N/A	Sewage and waste water properly disposed				
		Food Identification	60			<u> </u>				
44	- I N D OUT			IN I OUT I		Garbage/refuse properly dispos				
44	п п опт	Food properly labeled; original container	61		LIN/A				/G	
	Preven	tion of Food Contamination	62	OUT OUT		Physical facilities installed, maintained, and clean				
45		Insects, rodents, and animals not present/outer openings protected	63	DIN DOUT	OUT Adequate ventilation and lighting; of			areas u	sed	
46	O IN O OUT	Contamination prevented during food preparation, storage & display	64		□N/A	Existing Equipment and Facilities	95			
48		Personal cleanliness Wiping cloths: properly used and stored			7/	Administrative				
49		Washing fruits and vegetables								
	F	Proper Use of Utensils	65		⊒N/A	901:3-4 OAC				
50	IN OUT ON/A N/O	In-use utensils: properly stored	66	□ IN □ OUT □	□N/A	3701-21 OAC .				
51	□ IN □ OUT □N/A									
52	☐ IN ☐ OUT ☐N/A									
53	□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used □ IN □ OUT □N/A □ N/O Siash-resistant and cloth glove use									
		Observations and C								
Itor	n No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=corre	ected	on-site during inst	pection	R=repeat violation		cos	R	
7	7	Follow vo on walk-	212	contex fi	inds	acceptable to	maratu		Ô	
Care	Turkey Breast 40F, Ham 39F. I'm to minimize the									
		amount at time t		Walk-i		bot is are a				
		deliven to proven		emperat	7	. / / / /	holden			
		Sugar Marister Ohn	4,2	1/11	it when det	1057				
		Carly Old On Co	121	holdin	0.	ment	7750			
		Jacob Con	12.1	rever re		an process				
							*			
				*				0		
_							1-			
Person in Charge 4/8/19										
Sanitarian Licensor:										
/West May (- HD										
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2										

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)