

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>J's Country Store</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>2107</b>	Date <b>1/6/17</b>
Address <b>4754 Jaysville - St. Johns Rd</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Gloria Harpest</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input checked="" type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input checked="" type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input checked="" type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

### Violation(s)/Comment(s)

3.4F) Observed (3) <sup>Carrot cake</sup> ~~pumpkin~~ rolls sitting on the front counter at room temperature. PIC stated she just got them out of the refrigerator for lunch rush. All TCS RTE foods shall maintain a temp of 41F or below. PIC moved products back into refrigerator unit. Corrected!

3.5C) Observed no labeling on the <sup>self-service</sup> carrot cake roll 3 Cinnamon rolls. Also no labeling on the Asher candy products such as peanut butter blisters, Cashew cluster, milk chocolate truffles, white chocolate. Almond bark. Discussed items for self-

Inspected by <b>Anna Schineterman</b>	R.S./SIT # <b>164029</b>	Licensor <b>DCHID</b>
Received by <b>Linda Cox</b>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility J's Country Store	Type of visit Standard	Date 1/5/17
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**Violation(s)/Comment(s)**

cont.  
 3.5C) Service shall provide the following information: name of product, ingredients in order of predominance by weight, quantity of contents (net weight), name of distributor or business of manufacturer. PIC stated they plan to have all bags/containers have sticky labels on the product or the boxes labeled with information. Walnut Creek products have been labeled.

4.2I) Observed no test kit available at the time of inspection. A kit that accurately measures the concentration in ppm shall be provided.

4.5B) PIC stated utensils are being cleaned daily. All ~~equipment~~ equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hrs. Please wash, rinse, and sanitize items every 4 hrs in 3 compartment sink. Critical!

Notes: Discussed employee health policy, body fluid clean up kit & managers training (need to be taken by March 1<sup>st</sup>). Documents given.  
 Walnut Creek labels look great!

Inspected by Anna Schuster	R.S./SIT # 164029	Licensor DCHD
Received by Linda Cox	Title	Phone

# Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: <u>J'S Country Store</u>	License No.: <u>2017</u>
Address: <u>4754 Jaysville, St. Johns Rd</u>	Date: <u>1/6/17</u>
City/Zip Code: <u>Greenville OH 45331</u>	Review Time: <u>30 min</u>

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory - Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

<b>S-PIC</b>	<b>Thawing</b>
	Under refrigeration- food at 41°F.
	Thawing in water. <ul style="list-style-type: none"> <li>• Sufficient water velocity.</li> <li>• Thawed portion of RTE food not above 41°F.</li> <li>• Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs.</li> <li>• Water temperature 70°F or less.</li> </ul>
	Part of continuous cooking process.
	Thawed in microwave and immediately transferred to conventional cooking equipment.

<b>S-PIC</b>	<b>Holding</b>
S-PIC	Hot TCS food held at 135°F or above.
N/A	Roasts at 130°F or above.
	Cold TCS foods held at 41°F or less.

<b>S-PIC</b>	<b>Cooking</b>
N/A	Eggs - 155°F for 15 sec (or chart).
	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
	Meat roasts: 130°F for 112 min (or chart).
	Ratites and injected meats: 155°F for 15 sec (or chart).
S-PIC	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
N/A	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
N/A	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
N/A	Fish, meat, game animals: 145°F for 15 sec.
	Fruits and vegetables: 135°F or above for hot holding.

	<b>Raw Menu Item</b>
	Approved source.
	Records retained: <ul style="list-style-type: none"> <li>• Source.</li> <li>• Product receiving temperature.</li> <li>• Product storage temperature.</li> <li>• Display temp (ambient if packaged, product if not).</li> </ul>
	Consumer advisory (otherwise a variance).
	Protection from contamination.

N/A	<b>Cooling Time-Temp Control</b>
	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

N/A	<b>Time as a Public Health Control Cold/Hot Foods</b>
	Used only for: <ul style="list-style-type: none"> <li>• A working food supply, or</li> <li>• RTE TCS foods displayed or held for immediate service.</li> </ul>

N/A	<b>Reheating</b>
	TCS foods rapidly reheated to 165°F or above for 15 sec.
	Food reheated to 165°F or above in a microwave.
	Commercially processed RTE food heated to 135°F or above for hot holding.
	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
	Two hour maximum reheating time.

	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation <ul style="list-style-type: none"> <li>• Food &lt;41°F or &gt;135°F when removed from temp control</li> <li>• Food marked to indicate when time limit expires.</li> <li>• Food shall be cooked/served or served within 4 hr time limit.</li> <li>• Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.</li> </ul>

N/A	<b>Freezing Fish for Parasite Destruction (on premises)</b>
	Approved source.
	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
	Records retained: <ul style="list-style-type: none"> <li>• Species</li> <li>• Freezing temperature &amp; time.</li> <li>• For 90 calendar days.</li> </ul>

	Cold Food: 6 hr limitation <ul style="list-style-type: none"> <li>• Food is &lt;41°F when removed from temp control.</li> <li>• Food temp not to exceed 70°F; or maintain ambient air at 70°F or less.</li> <li>• Mark food to indicate time when: Removed from temp control and 6 hr limit has expired.</li> <li>• Cook/serve or serve food within 6 hr time limit.</li> <li>• Discard food when: Temperature &gt; 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.</li> </ul>
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S-PIC	<b>Transport of Food as a Caterer</b>
S-PIC	Method of transport and protection from contamination.
S-PIC	Method of cold and hot food temperature maintenance during transport and at site.
S-PIC	Method of hand washing.
S-PIC	Method of minimizing hand contact with RTE foods.
S-PIC	Protection from contamination by consumers.

Food Process Reviewed:

Chicken.

Inspected by: <u>Aurora Schuster</u>	Received by: <u>Linda Cox</u>
Licensor: <u>Darke Co Health Dept</u>	Title/Phone: _____

