

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility J's Country Store	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2107	Date 4/24/17
Address 4754 Jaysville St. Johns Rd		Category/Descriptive CHS	
License holder Gloria Harpest	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
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
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.4G) Observed facility using eight day shelf life for cold meats. Discussed that all TCS RTE foods have a 7 day self life. PIC agreed to adjust dates on charts. 7day shelf life calendar example was given.

3.5C) All labeling on candies look much better. PIC pulled 4 Cashew clusters, 4 raspberry jelly and 3 Easter peanut packages at time of inspection due to no labeling being present. Discussed that all candies should be labelled before being placed on shelves to sell.

Inspected by Gama Schusterman	R.S./SIT # 164029	Licensor DCHD
Received by Angela Farmer	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility J's Country Store		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2107	Date 4/10/17
Address 4754 Jaysville - St Johns Rd		Category/Descriptive C4S		
License holder Gloria Harpest		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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) 2 WKS		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1	Employee health
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Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specifications and original containers
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<input 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

Equipment, Utensils, and Linens

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

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

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
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Physical Facilities

<input type="checkbox"/>	6.0	Materials for construction and repair
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<input type="checkbox"/>	6.2	Numbers and capacities
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Poisonous or Toxic Materials

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

Special Requirements

<input type="checkbox"/>	8.0	Fresh juice production
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<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

2.4A) PIC mentioned she missed her test date for serv safe and is scheduled to retake exam on June 7th 2017.

3.4G) Observed pepper loaf with a discard date of 4/6 and p3p loaf with a discard date of 4/6 in the front cold hold case. PIC voluntarily discarded products at time of inspection. All TCS RTE foods shall be date marked for 7 days and consumed / discarded by the 7th day to prevent bacteria growth. Critical

Inspected by <i>Laura Schuster</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>Gloria Harpest</i>	Title Owner	Phone 4/10/17

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility J's Country Store	Type of visit Follow-Up	Date 4/10/17
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Violation(s)/Comment(s)

3.5C) PIC is working with distributors to obtain labels for all non-labeled candies. Two weeks have been given for all products to be properly labeled.

Notes: All other previous violations have been corrected.

laura.schwartzerman@darkcountyhealth.org

Inspected by <i>Laura Schwartzerman</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>Brian C. Hayes</i>	Title Owner	Phone 4/10/17

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: <u>J's Country Store</u>	License No.: <u>2107</u>
Address: <u>4754 Jaysville St. Johns Rd</u>	Date: <u>4/10/17</u>
City/Zip Code: <u>Greenville OH 45331</u>	Review Time: <u>45 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.

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

SPIC	Cooking
N/A	Eggs - 155°F for 15 sec (or chart).
SPIC	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
SPIC	Meat roasts: 130°F for 112 min (or chart).
N/A	Ratites and injected meats: 155°F for 15 sec (or chart).
	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.
N/A	Fruits and vegetables: 135°F or above for hot holding.

SPIC	Cooling Time-Temp Control
	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.

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

N/A	Freezing Fish for Parasite Destruction (on premises)
	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"> • Species • Freezing temperature & time. • For 90 calendar days.

See continuation page for specific comments

SPIC	Holding
	Hot TCS food held at 135°F or above.
	Roasts at 130°F or above.
	Cold TCS foods held at 41°F or less.

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

N/A	Time as a Public Health Control Cold/Hot Foods
	Used only for: <ul style="list-style-type: none"> • A working food supply, or • RTE TCS foods displayed or held for immediate service.
	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation <ul style="list-style-type: none"> • Food <41°F or >135°F when removed from temp control • Food marked to indicate when time limit expires. • Food shall be cooked/served or served within 4 hr time limit. • Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.

N/A	Cold Food: 6 hr limitation
	<ul style="list-style-type: none"> • Food is <41°F when removed from temp control. • Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. • Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. • Cook/serve or serve food within 6 hr time limit. • Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

SPIC	Transport of Food as a Caterer
	Method of transport and protection from contamination.
	Method of cold and hot food temperature maintenance during transport and at site.
	Method of hand washing.
	Method of minimizing hand contact with RTE foods.
	Protection from contamination by consumers.

Food Process Reviewed:

Pulled Pork

Inspected by: <u>Laura Schmetena</u>	Received by: <u>Flora B. Herbert</u>
Licensor: <u>Parke Co Health Dept</u>	Title/Phone: <u>Owner</u> 4/10/17



State of Ohio

Standard Inspection Report

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<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

2.4A) Observed no level two certification in food protection. At least one employee that has supervisory and management responsibilities shall obtain this training.

2.4C) No written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the ~~food~~ retail food establishment. Please obtain policy.

3.2N) Observed food employee re-use, single use gloves. Single use gloves shall be used for only one task and discarded when

Inspected by Xana Schunderman	R.S./SIT # 1164029	Licensors DCHD
Received by M. Downing	Title	Phone

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Name of Facility J's Country Store	Type of visit Standard	Date 3/29/17
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Violation(s)/Comment(s)

3.2N (cont) interruptions occur, soiled or damaged.

3.4G) Observed no date on the following lunch/deli meats in the front cold case. Turkey pastrami, peppered loaf, Kentucky bologna and German bologna. Also observed no date on green beans and chicken in walk-in. Cold case deli/lunch meats were ^{voluntarily} discarded at time of inspection. Discussed all TCS RTE foods shall be date marked for seven days and consumed/discarded by the 7th day to limit growth of bacteria. The day item is prepped/bag opened shall be counted as Day 1. Discussed a better date marking system should be implemented for the deli/lunch meats. Critical.

3.4H) Observed fried chicken deli meat with a used by date of 1/28, Roast beef deli meat with a 8 day shelf life, oven roasted turkey with a date marked 3/15. ^{Also observed 2 pb potato salads with a date of 3/22} PIC voluntarily discarded out dated meats/^{salads} and corrected roast beef to a 7 day shelf life. Discussed all TCS RTE foods shall be date marked for 7 days and discarded or consumed by the 7th day. Critical.

Inspected by Lana Schueterman	R.S./SIT # 1164029	Licensors DCHD
Received by M. Downing	Title	Phone

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Violation(s)/Comment(s)

3.5C) Observed Wild blackberry, Pomegranete, Autumn mix Jelly beans, various Asher candies such as Dark choc Cherry, mint truffle orange/raspberry jellys and Pyleys candies Without any labeling. Discussed all packaged self-serviced foods shall be properly labeled. Labels shall include the name of the product, quantity of contents, list of ingredients, name and place of business and major allergen information.

✓ 4.2I) No test strips available at time of inspection. Test strips shall be provided to accurately test the sanitizing solution in ppm.

↓ 4.5A) Observed a build up of debris under and around the stove/ oven areas. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust dirt and other debris.

↓ 4.6C) PIC stated meat slicer is cleaned and sanitizer by wiping/spraying water/sanitizer on slicer. Equipment and utensils shall be immersed in hot water and chemical sanitizer for at least 30 seconds. Equipment and utensils shall be washed rinsed and sanitized in the 3 bay sink every 4 hours.

Inspected by Xanna Schuttenaar	R.S./SIT # 164029	Licensur DCHD
Received by M Dearing	Title	Phone

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Violation(s)/Comment(s)

7.1A) Observed a sanitizer and spray n wipe Chemicals stored with food products and clean dishes. Chemicals shall be seperated and not stored above food & equipment, to prevent contamination of food and equipment. Critical.

7.1K) Observed open mouse bait under clean dish storage area in back room. Rodent bait Stations shall be contained in a covered, tamper-resistant bait station.

Notes: Please call to schedule your re inspection @ 937. 548 4196 x225 with Laura.

Inspected by Laura Schinterna	R.S./SIT # 164029	Licensors DCHD
Received by M. Dearing	Title	Phone