

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>J's Country Store</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>207</i>	Date <i>12/20/17</i>
Address <i>4754 Jaysville St. Johns Rd</i>	Category/Descriptive <i>C45</i>		
License holder <i>Gloria Harpest</i>	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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow up date (if required) <i>1/2/18</i>		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 checked="" type="checkbox"/>	2.4	Supervision

Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2	Protection from contamination after receiving
<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 checked="" 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
<input type="checkbox"/>	5.4	Refuse, recyclables, and returnables

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

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

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

Administrative

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

Violation(s)/Comment(s)

2.4A) No ODH certification available at time of inspection. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain level two certification in food protection by March 1, 2018. Repeat

2.4C) No employee health policy available at time of inspection. Discussed food and conditional employees are informed in a verifiable manner of their responsibility to

Inspected by <i>Laura Schintman</i>	R.S./SIT # <i>16-4029</i>	Licensors <i>DCHD</i>
Received by <i>Madonna Booring</i>	Title	Phone

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Violation(s)/Comment(s)

2.4c Cont) report to the PIC information about their health as it relates to diseases that are transmissible through food. Example document given. Please have all employees read the document and sign/date once it has been read. We need to see the signed copy at each inspection.

3.2D) Observed sugar and flour containers not ~~labeled~~ ^{labeled} in the back kitchen. Discussed all working containers holding food or food ingredients that are removed from the original package shall be identified with the common name of the food.

3.2Q) Observed atomic fire balls and jaw buster candies on the floor in the middle room. Discussed all food shall be stored at least 6 inches above the floor.

3.4G) Observed 2 containers of sausage links in walk-in cooler and 3 dill dip, 2 tomato bacon ranch pasta, 2 black bean, 4 orange pinnapple delight in front 2 door cooler with out being date marked. PIC pulled dill dip, tomato bacon ranch pasta, black bean and orange pinnapple delight for personal use. Discussed all TCS RTE foods

Inspected by Tania Salustiana	R.S./SIT # 16-410291	Licensors DCHD
Received by Madonna Dearing	Title	Phone

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Violation(s)/Comment(s)

3.4G cont) shall be date marked for 7 days and consumed / discarded by the 7th day to limit growth. Critical.

3.4H) Observed cold cut chicken with a discard date of 12/19, turkey breast (oven) 12/19, ham 12/8, ham off the bone 12/14, german bologna with a discard date of 12/13, ~~prod~~ K³B bologna with a discard date of 12/19, and 2 containers of ~~chicken~~ Ham Salad with a "use by" date of 11/30/17. in front PIC voluntarily pulled product for personal use. Discussed RTE ^{cheese/meat cooler.}

TCS foods shall be discarded if it is appropriately marked with a date/day that exceeds the time/temperature combination to limit bacteria growth. Critical.

3.5C Observed no labeling for the following candies: cookie & cream balls, peanut butter Krinkles, Carmel christmas balls, asher's sugar free, raspberry jells, Lemon mints, and cashew clusters. Discussed ~~with~~ all packaged and self-served 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.

Inspected by Laura Schusterman	R.S./SIT # 16-40291	Licenser DCH/D
Received by Madonna Osorio	Title	Phone

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Violation(s)/Comment(s)

4.4(S) Observed single use glove in black cherry gummi bear container. Discussed single use gloves may not be reused.

4.4(N) Observed 2 sanitizer spray bottles at 100ppm of sanitizing solution. Discussed a quaternary ammonium shall ~~have~~ have a concentration and as indicated by the manufacturers label. PIC made new sanitizer at time of inspection. Critical. Corrected.

Notes: PIC stated a new freezer was purchased. Discussed prior to purchasing new equipment the health department shall approve it.

* Frigidaire - commercial freezer eUL Listed approved at time of inspection.

* Due to missing several dates for meals we will need to start dating the individual meals to ensure items are all kept track & discarded by the 7th day.

Inspected by Laura Schuterman	R.S./SIT # 164029	Licensors DCHD
Received by Madison Whiting	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>2107</u>
Address: <u>4754 Jaysville St Johns Rd</u>	Date: <u>12/20/17</u>
City/Zip Code: <u>Greenville OH 45331</u>	Review Time: <u>45 mins</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.

N/A	Thawing	
<input checked="" type="checkbox"/>	Under refrigeration- food at 41°F.	
<input checked="" type="checkbox"/>	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.
N/A	Part of continuous cooking process.	
<input checked="" type="checkbox"/>	Thawed in microwave and immediately transferred to conventional cooking equipment.	

SPIC	Cooking	
N/A	Eggs - 155°F for 15 sec (or chart).	
<input checked="" type="checkbox"/>	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).	
<input checked="" type="checkbox"/>	Meat roasts: 130°F for 112 min (or chart).	
<input checked="" type="checkbox"/>	Ratites and injected meats: 155°F for 15 sec (or chart).	
SPIC	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.	
<input checked="" type="checkbox"/>	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.	
<input checked="" type="checkbox"/>	Fish, meat, game animals: 145°F for 15 sec.	
SPIC	Fruits and vegetables: 135°F or above for hot holding.	

SPIC	Cooling Time-Temp Control	
<input checked="" type="checkbox"/>	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.	
<input checked="" type="checkbox"/>	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.	

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

N/A	Freezing Fish for Parasite Destruction (on premises)	
<input checked="" type="checkbox"/>	Approved source.	
<input checked="" type="checkbox"/>	-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 hok. at -4°F or below for 24 hrs.	
<input checked="" type="checkbox"/>	Records retained: <ul style="list-style-type: none"> Species Freezing temperature & time. For 90 calendar days. 	

See continuation page for specific comments

SPIC	Holding	
<input checked="" type="checkbox"/>	Hot TCS food held at 135°F or above.	
<input checked="" type="checkbox"/>	Roasts at 130°F or above.	
<input checked="" type="checkbox"/>	Cold TCS foods held at 41°F or less.	

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

N/A	Time as a Public Health Control Cold/Hot Foods	
<input checked="" type="checkbox"/>	Used only for: <ul style="list-style-type: none"> A working food supply, or RTE TCS foods displayed or held for immediate service. 	
<input checked="" type="checkbox"/>	Written procedures available to licenser for review.	
<input checked="" type="checkbox"/>	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. 	
<input checked="" type="checkbox"/>	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	
<input checked="" type="checkbox"/>	Method of transport and protection from contamination.	
<input checked="" type="checkbox"/>	Method of cold and hot food temperature maintenance during transport and at site.	
<input checked="" type="checkbox"/>	Method of hand washing.	
<input checked="" type="checkbox"/>	Method of minimizing hand contact with RTE foods.	
<input checked="" type="checkbox"/>	Protection from contamination by consumers.	

Food Process Reviewed:

Chicken and potatoes

Inspected by: <u>Laura Schuitema</u>	Received by: <u>Wanda Doring</u>
Licensr: <u>DCHO</u>	Title/Phone: