

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Jackie's Place	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 2039	Date 4.22.16
Address 113 W. Main St. Rossburg		Category/Descriptive C3S	
License holder Jackie Howell	Inspection time (min) 65	Travel time (min) 40	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

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, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
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
<input checked="" type="checkbox"/> 4.1	Design and construction
<input checked="" type="checkbox"/> 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	Laundrying
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)

3.2Q) Observed hot sauce, sour cream, pickles, honey mustard on the floor of the walk in. Food storage needs to be at least 6 inches above the floor. PIC corrected this violation at time of inspection w/ a pepsi crate.

4.1Y) Observed 2 chest freezers and one stand up freezer in back storage room also 3 freezers in dry storage room without thermometers. Please purchase some temperature measuring devices for these units. All cooling units shall have a device located to measure the

Inspected by Sama Schuster	R.S./SIT # 164029	Licensor Darke Co Health Dept
Received by Roh Cook	Title	Phone

3:04



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4-02-16

Facility name Jackies Place	Type of inspection Standard
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Violation(s)/Comment(s)

4.1 (cont.) air temperature. it was the 7th day.

4.2 (I) PIC stated they are using chlorine to sanitize. Please acquire the appropriate test kit to test chlorine solution. ~~It will be discussed with the PIC.~~

~~16000000~~

Notes: Discussed employee health policy, 4.5) body spill kit and manager's training paperwork. Please clean up spill as soon as possible. All ~~discussed~~ ~~with~~ ~~the~~ ~~PIC~~. PIC stated they might be getting rid of the coffee machine.

4.5) (Light shield on bar sink) was replaced during inspection. All bar and contact surfaces of equipment shall be kept free of food residue and other debris. PIC had another employee clean up debris during inspection. CORRECTED!

Discussed new rule changes and PIC. Body Fluid spill Clean up & employees health policy training.

Inspected by Anna Schumtzen	R.S./SIT # 164029	Licensor Darec Co Health Dept
Received by Karee Mangen	Title Manager	Phone