

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|---|--|----------------------------------|
| Name of facility J's Country Store | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number 2107 | Date 6/27/14 |
| Address 4754 Jaysville - St. Johns Rd | | Category/Descriptive C4S | |
| License holder Gloria Harpest | Inspection time (min) 190 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) 1 month | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

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|-----|----------------------|
| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

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

Poisonous or Toxic Materials

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

Food

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

Water, Plumbing, and Waste

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|-----|--|
| 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 |

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 |

Equipment, Utensils, and Linens

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

Physical Facilities

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

Administrative

| |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

3.2N) PIC stated she re-uses her single-use pair of gloves several times throughout the day. Single-use gloves shall be used for only 1 task such as working w/ ready-to-eat foods, used for no other purpose and discarded when damaged or soiled or when interruptions occur in the operation. Please throw gloves away after each use.

3.2Q) Observed a bucket of dill pickles on the floor of the walk-in cooler. Food storage shall be at least 6" above the floor to protect from contamination.

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| Inspected by <i>Karina Schuster</i> | R.S./SIT # 164029 | Licensors DCHD |
| Received by <i>Madison Deering</i> | Title | Phone |



State of Ohio
Continuation Report

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Violation(s)/Comment(s)

3.4H) Observed pasta in the walk-in cooler dated 6/17/16. PIC stated the pasta was a left over from a catering event and will be thrown out. RTE TCS foods shall be marked with a date that exceeds the temperature/time shall be discarded.

3.4G) Observed self service single portions of Italian pasta salad & tomato bacon ranch salad in front frig without a date. Discussed how RTE TCS foods shall be date marked with 7 days and discarded after the 7th day. Please start date marking all RTE TCS foods.

3.5C) Observed self service desserts (in frig next to drinks) and Italian pasta salad (front frig) and Wraps and Subs (in the meat/cheese frig) without labeling information. Discussed items for self service shall provide the following information: name of product, ingredients in order of predominance by weight, quantity of contents, and name of distributor or business of manufacturer.

3.5C) Observed several bulk food items w/o labeling information (dried apricots, coconut macaroons, marshais buckeyes and cookies (by cash register))

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| Inspected by Audia Schuster | R.S./SIT# 164029 | Licenser DCHD |
| Received by Madonna Deering | Title | Phone |



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Violation(s)/Comment(s)

3.5C. CONT) Bulk foods that are available for consumer self-dispensing shall be properly labeled like the above pasta, and desserts ^{information} or a card, sign or other method that displays all the information.

4.14) Observed no temperature measuring device in the stand up freezer in catering room and the 2 freezers in the candy / coffee storage area. Cold holding units shall be equipped with a thermometer and shall be easily readable.

4.6A) PIC stated that she cleans the knives and cutting boards with soap and water and then rinses them. Equipment food contact surfaces and utensils shall be sanitized. Please bring items back to catering sinks every 4 hours so they can be washed, rinsed and sanitized.

6.1A) Observed a ^{couple} holes in the ^{ceiling} coffee storage room. Ceilings shall be smooth and easily cleanable. Please repair as soon as possible.

6.1F) Observed no shields on the lights in the

| | | |
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| Inspected by Kama Schuster | R.S./SIT # 164029 | Licensor DCHD |
| Received by Madonna Deering | Title | Phone |



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Violation(s)/Comment(s)

*6.11 cont) meat/cheese case and the front frig.
Light bulbs shall be shielded in areas where there
is exposed foods. Please repair as soon as possible.*

Notes

*Discussed employee health policy, body fluid spill
clean up kit and manager's training. Documents
given.*

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| Inspected by <i>Tanya Schmitt</i> | R.S. # <i>164029</i> | Licensor <i>DCHD</i> |
| Received by <i>Madonna Poaring</i> | Title | Phone |

DCHD