

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 7/27/14
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)	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
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

<input checked="" type="checkbox"/> 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

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
<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

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)

Several previous issues have been corrected at the time of inspection. PIC stated they are still working on a couple of the items.

3.5C) PIC stated they are working with bulk food distributors to get the labeling information. Most of the Walnut Creek candies have been labeled. Please continue to work on getting all candies labeled.

4.14) Observed no temperature measuring device in

Inspected by Anna Schueter	R.S./SIR# 164029	Licensor DCHID
Received by Linda Cox	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 Follow-up	Date 7/27/16
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Violation(s)/Comment(s)

4.14) the coffee/candy freezers and the stand up freezer in the catering room. Cold holding units shall be equipped with a thermometer and shall be easily readable.

6.11) Observed no shields on the lights in the meat & cheese cases in the store front. Light bulbs shall be shielded in areas where there is exposed foods.

- Notes:
- Remember gloves shall not be stored in gummy bear containers. Single use gloves are to only be worn once.
 - Recommend creating a personal use area/shelf in the catering walk-in for foods not being used for the store.
 - Home Bakery - requirements given @ time of inspection

Inspected by Amanda Shireten	R.S./SIT # 164029	Licensors DCHD
Received by Ginda Cox	Title	Phone