

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Jackie's Place</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>2039</b>	Date <b>12/21/2017</b>
Address <b>113 W. Main St.   Rossburg, OH</b>		Category/Descriptive <b>CBS</b>		
License holder <b>Jackie Howell</b>		Inspection time (min) <b>90</b>	Travel time (min) <b>40</b>	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, 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
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
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
<input checked="" type="checkbox"/> 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)

**3.2(K)** Observed scoop in coffee without a handle. Discussed that scoops shall have handles above the top of the food and the container to prevent contamination. Please obtain scoop with handle.

**3.4(F)** Observed multiple items in the small refrigerator holding above 41.0°F. Cheese Sauce @ 47°F and Sour Cream @ 45.5°F. Discussed that all cold-holding foods need to be 41.0°F or lower to limit the growth of organisms. **\* CRITICAL \* CORRECTED**

**4.1(Y)** Observed no food thermometer in the garage refrigerator. Discussed that all cold-holding equipment used for TCS foods shall be equipped with a thermometer. Please obtain a thermometer.

Inspected by <b>Brittany Westgel</b>	R.S./SIT # <b>16-4147</b>	Licensors <b>DCHD</b>
Received by <b>Paul Cook</b>	Title	Phone

State of Ohio  
Continuation Report

12/21/17

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Jackie's Place	Type of inspection C3S
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Violation(s)/Comment(s)

4.5(D) Observed what appeared to be mouse droppings on the shelf below the grill. Discussed all nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please clean and sanitize.

4.8(E) Observed clean utensils being stored handle down to air dry. Discussed that clean utensils need to be stored handle up to protect the lip-contact surface. Please invert.

4.1(N) Observed the hood above the fryer and grill with a build-up of debris. Discussed that hoods shall be cleaned at a frequency to eliminate dust, dirt, + other materials, and also to prevent drip contamination.

Inspected by <i>Brittany Metzger</i>	R.S./SIT # No. 4147	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone