#### **State of Ohio**

## **Standard Inspection Report**

Autho	rity: Cha	apters 3717 an	d 3715 Ohio Revi	sed Cod	е		
Name of facility			Check one	License nu	mber	Date	
Jims Drive In			IX FSO □ RFE	100	3	7/17/17	
Address			MILOO THE	Category/D			
Address 100 Martz St. Gr	000	illo		Cutegory	120		
TOUTHUYTE ST. GV	CELL	VIIIO	<del></del>				
License noider,			Inspection time (min)	Travel time	(min)	Other	
Willi Powell							
Typerof visit (check)			<u> </u>	Follow-up o	date (if required)	Sample date/result (if required)	
Standard Follow up Foodb		<ul><li>☐ 30 day</li><li>☐ Other specify</li></ul>	,				
	iitation	Other specify					
3717-1 OAC Violation Checked							
Management and Personnel				Poiso	nous or Toxic M	aterials	
2.1 Employee health	4.4	Maintenance and opera			7.0 Labeling and i		
2.2 Personal cleanliness		0 1			7.1 Operational su	pplies and applications	
2.3 Hygienic practices		0 11	and utensils		7.2 Storage and d	splay separation	
2.4 Supervision	4.7	Laundering		Snec	Special Requirements		
Food	4.8	Protection of clean item	8		8.0 Fresh juice production		
3.0 Safe, unadulterated and honestly presented	Water, P	lumbing, and Waste		-		t dispensing freezers	
3.1 Sources, specifications and original containers	5.0			<b>¬</b>	3.2 Custom proces	<u> </u>	
3.2 Protection from contamination after receiving	5.1	Plumbing system		→	B.3 Bulk water ma	~ <del>~~</del>	
3.3 Destruction of organisms		Mobile water tanks				e rice preparation criteria	
3.4 Limitation of growth of organisms			aste and rainwater			and equipment specifications	
3.5 Identity, presentation, on premises labeling		Refuse, recyclables, and				es and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	PM	F11145					
3.7 Special requirements for highly susceptible populations		Facilities		Admi	nistrative	<u> </u>	
Equipment, Utensils, and Linens		Materials for construction		$\dashv \vdash \vdash$	901:3-4 OAC		
4.0 Materials for construction and repair	6.1	Design, construction, an		$\dashv \sqcup \bot$	3701-21 OAC		
4.1 Design and construction	-	Numbers and capacities		_			
4.2 Numbers and capacities		Location and placement		-			
4.3 Location and installation	6.4 Maintenance and operation						
The Federal and Installation	•	•					
Violation(s)/Comment(s)							
			AND 1 1 1/4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	···		•	
0.4) No ODH Certit	icat:	e avaia	ble at	time	- of	inspection	
Discussed at least	1 2	comploye	e Trat	VILLO	Supa	51712017	
3 management re	OUZ	nsibiliti	es and	the	Queti	hority to	
direct and control	1	od pr	eparatio	nan	d serv	100	
Shull obtain le	vel	2 cert	Hication	1. 11	1 100		
					,		
_ protection.			······································				
10.11 0.112 1. 2008			1 /		/		
HII other per	rev.	10US VI	DIations	nav	e bee	1	
corrected /addressed.							
- OVITO-SI / WIMICSSCI.							
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		ID C /CIT "	T				
Inspected by	_	R.S./SIT #	Licensor	DCt	10		
Jama Chulen	<u></u>		41	ノして			
Regeived by		Title			Pho	ne	
LUMB BRUK			<del></del>				
HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture	Distribut	ion: Top copy—Oper	rator, Bottom copy—Loc	cal health de	partment	pgof	

#### **State of Ohio**

### **Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility		Check one	License num	ber	Date
Jims Drive In		⊈FSO □ RFE	1083		7/10/17
Address	111 -		Category/De		, , ,
100 Martz St. Gree	nville		(	<u>\3S</u>	
Willie Powell		Inspection time (min)	Travel time (i	min)	Other
Type of visit (check)		<u>,</u>	Follow-up da	te (if required)	Sample date/result (if required)
Standard   Follow up   Foodbook		/	IN	K	
3717-1 OAC Violation Checked			1		
Management and Personnel			Poison	ous or Toxic Ma	terials
2.1 Employee health	4.4 Maintenance and opera	· · · · · · · · · · · · · · · · · · ·		Labeling and id	
2.2 Personal cleanliness	4.5 Cleaning of equipment			Operational supplies and applications	
2.3 Hygienic practices	4.6 Sanitizing of equipment	and utensils		Storage and dis	play separation
2.4 Supervision	4.7 Laundering		- Special	I Requirements	
Food	4.8 Protection of clean item	OS .	<del> </del>	Fresh juice prod	luction
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		8.1	Heat treatment	dispensing freezers
3.1 Sources, specifications and original containers	5.0 Water		8.2	2 Custom process	ing
X 3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3	Bulk water mac	hine criteria
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4		rice preparation criteria
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid w	<u>`</u>	9.0		nd equipment specifications
3.5 Identity, presentation, on premises labeling 3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and	d returnables	20	Existing facilitie	s and equipment
3.6 Discarding or reconditioning unsafe, adulterated 3.7 Special requirements for highly susceptible populations	Physical Facilities		Admini	strative	
	6.0 Materials for constructi	on and repair	9	01:3-4 OAC	
Equipment, Utensils, and Linens	6.1 Design, construction, ar	nd installation	3	701-21 OAC	
4.0 Materials for construction and repair	6.2 Numbers and capacities	S			
4.1 Design and construction	6.3 Location and placement				
× 4.2 Numbers and capacities	6.4 Maintenance and opera	tion			
4.3 Location and installation				*	
The same of the sa					
Violation(s)/Comment(s)					* .
24) No ODH certificat	te avaiable	at time	of in	spection	on. Discussed
	= that has				
responsibilities and th	re authorit	y to dire	ct ar	nd con	trol tood
Drenaration and sen	uce. Shall o	btain les	10/2	certif	cation
in food protection.					
WI 4004 Prosections			<del> </del>		
2110) No appelates to	001110 0-1	- ( O ( O ) at	1010 (	14 4,	20 00
X.4C) No employee h	eauth poli	ch avaid	DIE 1	<u> </u>	YIP CH
INSPECTIVITE PIG STOTE	of the paric	y 15 OHT	SHE	LDe(n)	a premiea
lat the present time Districted food and conditional					
Mary Louisson Occo La Carlotta					
ENTITOYEES WE ITHOUGH	ed in a veri	hable ma	anner	<u>' 0+ +</u>	heir
Inspected by	R.S./SIT #	Licensor	701		
Allua chulu	1177	029	DH	(1)	
Regeived by	Title			Phor	ne
HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture	Distribution: Top copy—Ope	rator, Bottom copy—Lo	cal health dep	partment	pg / of <u>3</u>

# State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Jims Drive In	Standard	111017
Violation(s)/Comment(s)		
24c cont) responsibility to report to		
about their health as it relates to	diseases that	are
transmissible through food.		
7		
2.40) No wrthen procedures for em	ployees to follow	1 When
responding to vomiting or diarrheal	events that invol	Je .
discharge onto surfaces in the food	service operati	ion. The
procedurces shall address the specifi	c actions emplo	yers
must take to minimize the Spread o	& contamination	and
the exposure of employees, consumer	es food and surt	aces
to vomitus or fecal matter.		
3.20) Observed sliced theese stored wi	I raw hamberger	- patties
in preptable Discussed food shall	be protected fro	m cross
contamination by Storing RTE foo	ds above raw	products.
Critical Corrected at time of inspect	ion.	
· ·		
34G) Observed Soutated muslimonis dal	led 7/8/17 in c	xeptabl
DISCUSSED ALL TCS RTE FOODS SI	nall be discar	ded by
the 7th day to limit bacterica	arowth. Critica	al. /
Corrected!	J	
Inspected by R.S./SIT # LI	icensor	
Received by Title	Phone	
HEA 5351 2/12 Ohio Donortmontof Health		

AGR 1268 Cont. 2/12 Ohio Department of Agriculture

## State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Jims Drive In	Standar	1 7/10/17
Violation(s)/Comment(s)		
4.2I) No test Strips avail	able at time of	inspection.
Discussed a test Kit the	at accurately measur	rs the
concentration in ppm of	Sanitizing solution	o shall be
provided. Please agvire.	. J	
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Inspected by R.S./SIT #	Licensor	
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AGR 1268 Cont. 2/12 Ohio Department of Agriculture