

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Jackie's Place</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>2039</i>	Date <i>3-8-18</i>
Address <i>113 W. Main St. Rossburg</i>	Category/Descriptive <i>C35</i>		
License holder <i>Jackie Howell</i>	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"/> Precicensing <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

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

Poisonous or Toxic Materials

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

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
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

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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

Administrative

901:3-4 CAC
3701-21 OAC

* Discussed single-use articles 937-548-4196 x 206
 may not be re-used!

Violation(s)/Comment(s)

- Hood system is clean.
 - Date marking looks good. Keep it up.
 - A new shelving unit is used in walk-in unit to keep food 10" off of the floor.
 - The floor in walk-in was replaced. Thank you.
 - Owners sister ^(Debra) has contacted Darke County for exam date but would prefer a class setting. Mercer county should be getting back with her this week.
 Discussed to call next week with exam date. ex. exam emailed.
 - Employee health & cleaning procedures available.
 - observed no rodent droppings. cleaning list created.

Inspected by <i>Megan Kellew</i>	R.S./SIT # <i>1431310</i>	Licensors <i>Darke Co HD</i>
Received by <i>Julia A. Rammell</i>	Title	Phone

State of Ohio
Standard Inspection Report

SCANNED

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Jachies Place</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>2039</i>	Date <i>2/8/18</i>
Address <i>113 W. Main St. Rossburg</i>	Category/Descriptive <i>C35</i>		
License holder <i>Sachie Howell or Davy</i>	Inspection time (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 specify	Follow-up date (if required)	Sample date/result (if required)	

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<input type="checkbox"/> 4.4	Maintenance and operation
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Administrative

<input type="checkbox"/> 901-3-4 OAC
<input type="checkbox"/> 3701-21 OAC

single door prep unit - down

ok 2/15/18 single-use

Violation(s)/Comment(s)

X 4.1 N - Observed build up of debris on hood above grill/ayer. Please clean more often to prevent accumulation of dirt/debris. Repeat Also observed build up on the floors - clean more often.

X 3.4 G - observed cheese + pepperoni in food prep cooler with no date marking. All TCS ready-to-eat foods shall be clearly marked with a date to be consumed or discarded by. Perfecol Cheese w/ Mold discarded.

3.2 Q observed pickles, banana peppers & dressing in walk in cooler on the floor. All food must be kept at

Shelby Grant

70

Inspected by <i>Sephrine Julez</i>	R.S./SIT # <i>3465</i>	Licensors <i>Darke County</i>
Received by <i>Korant</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Jackies Place	Type of visit C35	Date 9/8/18
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Violation(s)/Comment(s)

least 6" off of the floor, <u>corrected</u>	
4.1 H - observed bubbled-up and duct tape on floor of walkin cooler. All floors, ceilings, + walls must be smooth + easily cleanable.	no
2.4 A2 - No level two training. at least one employee that has supervisory + management responsibility shall obtain the level 2 certification in food protection. critical	no
* 3.2 A4c - NO Employee health policy on hand.	no
* 2.4 C10 - No bodily fluid spill procedure or kit.	no
6.4 H - Observed mouse droppings on shelving in kitchen. The presence of rodents, insects, + other pests shall be controlled to minimize their presence on the premise. <u>Critical</u>	no

Inspected by Sophie Wulky	R.S./SIT # 3405	Licenser Darle Conry
Received by [Signature]	Title	Phone