## State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	me of facility	-	Check one			icense Number		Date				
		Jin's Drive-In	<b>Z</b> FSC	□RFE		1083	3/29/19					
Ad	dress		City/Zip	City/Zip Code								
		00 Martz & St		Greenville / 45331								
Lic	ense holder		Inspection		Travel		Cat	egory/Descriptive				
		Willie Powell	•	30		15		C35				
				<i>J</i> •	L .							
1 -	pe of Inspection (ched Standard □ Critical (	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w F Follow II		llow up date (if require	Water sample date/result (if required)					
		☐ Complaint ☐ Pre-licensing ☐ Consultation						,				
		The state of the s										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable											
		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd 2		1 1	Proper date marking and disposition						
2	☐IN ☐OUT ☐ N/A	·			<u> </u>							
		Certified Food Protection Manager  Employee Health	24	I IN II OU I IN/A II N/	procedures & records							
		Management, food employees and conditional employee	.	= 10		Consumer Advi	isorv					
3	DIN DOUT N/A	knowledge, responsibilities and reporting		. DIN DOL	л Г							
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	25	N/A		Consumer advisory provided for raw or undercooked for						
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		7	Highly Susceptible P	opulat	ions				
•	DIN DOUTENO	Good Hygienic Practices	26	IN IOU	JT P	asteurized foods used	l; prohit	pited foods not offered				
7		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		LINA		Chemical						
/		reventing Contamination by Hands		Tow or	PT	Gileitiicai						
8	□IN □ OUT □ N/O		27	, □ IN □ OU □N/A	)   F	ood additives: approve	ed and	properly used				
۳		Trained distall and properly washed										
	□ IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		IIN □ OU □N/A	/ T	oxic substances proper	operly identified, stored, used					
9	□N/A □ N/O					ce with Approved Procedures						
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible										
10		Approved Source	29	29 IN I OUT   Compliance with Reduced Oxygen Packaging, other								
11	□ IN □ OUT	Food obtained from approved source	30			pecial Requirements: F	roch lu	uice Production				
12	□ IN □ OUT	Food received at proper temperature		LIN/A LI N/G	0							
	□N/A □ N/O □ IN □ OUT	Food in good condition, safe, and unadulterated	31			pecial Requirements: H	eatment Dispensing Freezers					
13	□IN □OUT	Required records available: shellstock tags, parasite			- T							
14	IN/A IN/O	destruction	32			pecial Requirements: C	Justom	Processing				
		Protection from Contamination		ПІМ ПО	IT	noolel Demoter / D	Stalle MA	tor Machine Culti-ut				
15	□ IN □ OUT	Food separated and protected	33	□N/A □ N/0		pecial Requirements: B	uik Wat	ter Machine Criteria				
	□N/A □ N/O	Toda departation and protodiou			JT SI	pecial Requirements: A	cidified	White Rice Preparation				
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□N/A □ N/O		riteria	1010111100	Trinto ( tioo ) ( oparation				
		Proper disposition of returned, previously served,			IT	1						
17	□ IN □ OUT	reconditioned, and unsafe food	35	□N/A	Cı	ritical Control Point Insp	pection					
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□ IN ₄□ OU	л Б.	rocess Review						
18	□ IN □ OUT	Proper cooking time and temperatures	30	□N/A								
	□N/A □ N/O		37		IT V	arlance						
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		□N/A								
		_										
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee b								
			— tł	nat are identif	ied as tl	he most significant o						
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	[ ]	odborne illne								
				Public health interventions are control measures to prevent for								
22	□ IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

## State of Ohio

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Nan	ne of	Facility	$J_{i}$	m's	Drive	-In				туре	Fd(av -vp	Date 3/2	9/10	9	
COOR DETAIL DRACTICES															
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.															
Ma	ark d	esignated compl	iance s	tatus (IN	, OUT, N/O, N/	A) for each numbere	ed item: IN=	=in co	mpliance OUT=	not ir	compliance N/O=not obse	rved <b>N/A</b> =no	t applica	able	
			Ī		l and Water				<u> </u>	U	ensils, Equipment and Vend		able pro	nerly	
38	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteu				rized eggs used where required 54 🗓 IN 🗆				ŌIN □ OUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
					ind ice from app erature Contro			55	MIN OUT E	]N/A	Warewashing facilities: insta	lled, maintaine	d, used;	test	
Proper				• • • • •		used; adequate equi	ipment	56	□ IN □ OUT		Nonfood-contact surfaces of	lean			
40					erature control						Physical Facilities				
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant foo				od properly cool	ked for hot holding		57		]N/A	Hot and cold water availabl	e; adequate pi	ressure		
42				Approve	pproved thawing methods used				□ IN □ OUT □	]N/A	Plumbing installed; proper backflow devices				
43	□ IN □ OUT □N/A			Thermo	meters provided		59		]N/A	Sewage and waste water properly disposed					
	Food			Food Id	lentification 60 🗆 IN 🗆					]N/A	Toilet facilities: properly constructed, supplied, cleaned				
44		N 🗆 OUT		Food pr	operly labeled;	original container		61	□ IN □ OUT □	]N/A	Garbage/refuse properly dispo	sed; facilities n	naintaine	ed .	
		1.	Prevent	ion of F	of Food Contamination			62	□ IN □ OUT		Physical facilities installed, maintained, and clean				
45	45 <b>M</b> IN □ OUT				Insects, rodents, and animals not present/outer			63	☐ IN ☐ OUT		Adequate ventilation and lighting; designated areas used				
46				openings protected  Contamination prevented during food preparation,			ion,								
47		N D OUT		storage & display  Personal cleanliness				64		]N/A	Existing Equipment and Facilit	es			
48						used and stored					Administrative				
49		N □ OUT □N/A I	□ N/O	Washing	g fruits and vege	etables		65		1NI/A	901:3-4 OAC			gardens with	
				roper Us	se of Utensils	B. Galley S. S. S. S.		65		714/7	901.3-4 OAO				
50					tensils: properly			66		]N/A	3701-21 OAC				
51	☐ IN ☐ OUT ☐N/A Ut				, equipment and	linens: properly stored	d, dried,								
52	<del> </del>					e articles: properly store	ed, used		•		**				
53	B □ IN □ OUT □N/A □ N/O Slash-resistant and cloth glove use  Observations and Corrective Actions											1			
				Mark ">							R=repeat violation				
iten	n No.	Code Section	Priori	ty Level	Comment	1	1		1 •	C		-	cos	R	
						Satisfact	ton	at	time of	<u> </u>	reinspection -		╁╬╌		
					2	bleach test	- J. v. /	<u>.</u> ዕኖ	obtained		New door so	۸ بد ص	+=	1	
					, ,	netalled	cold	<u>h</u>	eld unit	+	fixed and	reading			
						390F at	time .	of	follow-		•	J			
										V					
			<u>                                     </u>				· · · · · · · · · · · · · · · · · · ·								
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Person in Charge Chara Town of S															
Sanitarian Licensor: D/4/															
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page 2 of 2															

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)