## **State of Ohio**

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

N	ame of facility	C -+ -5 1	Check			License Number	Date					
1	Jarke	County Jail	_FS		□ RFE	10	13/19/24					
A	ddress	+ 1) 01	City/S	ity/State/Zip Code								
5	2182 60	Juniy Home Rd	01	Srpenulle OH 4533								
Li	cense holder		•		n Time Tra	avel Time C	Category/Descriptive					
	Jarke C	ounty Jail	30	2		10 1,	NC35					
	pe of Inspection (che					Follow up date (if required)	Water sample date/result					
7 E		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Rev	view	/ □ Follow up		(if required)					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	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  Person in charge present, demonstrates knowledge, a	ad a		ime/Ter یا ا OUT ا	mperature Controlled for Safe	ty Food (TCS food)					
1	DÎN □OUT□N/A	performs duties		23*	□N/A □ N/O	Proper date marking and di	sposition					
2	.□IN □ OUT □ N/A			24	DIN DOUT	Time as a public health contr	ol: procedures & records					
44		Employee Health  Management, food employees and conditional employee	0.		□Ñ/A □ N/O	Consumer Advisor						
3	DIN DOUT DN/A	knowledge, responsibilities and reporting	· ] ]	25	DIN DOUT		and the second s					
4	OUT ONA		i	20	.□N/A		d for raw or undercooked foods					
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its		DIN DOUT	Highly Susceptible Popu						
6	□IN □OUT.⊡*Ñ/O			26	□N/A	Pasteurized foods used; pro	phibited foods not offered					
7	DIN DOT NO		Series Addition			Chemical						
		reventing Contamination by Hands	7303	27	□IN □ OUT	Food additives: approved a	nd properly used					
8	DIN DOUT D'N/O	Hands clean and properly washed			DN/A							
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro-	ved	28	□IN □ OUT □N/A	Toxic substances properly id-	entified, stored, used					
ľ	□N/Ą.□N/O	alternate method properly followed	<b>建</b>			onformance with Approved	Procedures					
10	ØŃ □OUT□N/A			29	□IN □OUT	Compliance with Reduced C						
14	L.⊡ÍN □OUT	Approved Source Food obtained from approved source		25	.⊡N/A	specialized processes, and	HACCP plan					
11	DIN DOUT			30	□IN □ OUT □N/A □ N/O	Special Requirements: Fresh	Juice Production					
12	□N/A □ N/Ó	Food received at proper temperature		31	□IN □ OUT	Special Requirements: Heat	Treatment Dispensing Freezers					
13	DIN DOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite			□N/A □ N/O							
14	JONA DOO	destruction		32	□N/A □ N/O	Special Requirements: Custo	om Processing					
		Protection from Contamination	5.5354	33	□IN □OUT	Special Requirements: Bulk	Water Machine Critorio					
15	DIN DOUT	Food separated and protected			☑·N/A □ N/O		Trace Machine Official					
16	OUT OUT	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	Special Requirements: Acidif	ied White Rice Preparation					
-10	□N/A □N/O			,,	,	Ontona						
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspecti	on					
		rature Controlled for Safety Food (TCS food)			DIN DOUT	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			<u>DN</u> /A	T TOOGSS TREVIEW						
-	DIN DOUT				□IN □ OUT □N/A	Variance						
19	□N/A □ N/O	Proper reheating procedures for hot holding	-		5 min (m. 1 m. 1 m.)							
20	□IN □ OUT	Proper cooling time and temperatures	$\neg    $	D:-	ak faataus aus f	and proporelles see ett						
	□N/A □ -N/O			Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
21	□IN □ OUT □N/A ☑ N/O	Proper hot holding temperatures										
	7											
22	ZÍN 🗆 OUT 🗆 N/A	Proper cold holding temperatures										

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Nan	ne of Facility	and makes /		Type of inspection	Date							
	Darke Coun	V Jail		Type of Inspection Standard	3/17/14							
Moranio (S.												
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  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												
(44) (4)	THE PROPERTY OF THE PARTY OF TH	Safe Food and Water	Tion: III compliance Oo1	Utensils, Equipment and Ven	High contact the contact and t							
38	DIN DOUT DINA DINO	T	54 d ÎN □ OUT		surfaces cleanable, properly							
39	□,IN □ OUT □ N/A	Water and ice from approved source	55 □1N □ OUT [	Management facilities, inch	talled, maintained, used: test							
(apply from	Fo	od Temperature Control		strips								
40		Proper cooling methods used; adequate equipn for temperature control	ment 56 🖂 IÑ 🗆 OUT	Nonfood-contact surfaces	clean							
41	☐ IN ☐ OUT ☐N/A,☐ Ñ/O	Plant food properly cooked for hot holding	57 D-IN D OUT D	Physical Facilities  N/A Hot and cold water availab	ble; adequate pressure							
42	☐ IN ☐ OUT ☐N/A ☐ Ñ/O	Approved thawing methods used	58 □4Ñ □OUT	Plumbing installed; proper	hackflow devices							
43	ØN OUT ON/A	Thermometers provided and accurate		r tambing intotalica, proper	DACKNOW GEVICES							
43	Ka wa oo aany		59 JIN OUT (	TN/A Sawaga and waste water or	toporty diamond							
		Food Identification										
44	.⊡′ÍN □ OUT	Food properly labeled; original container	60 DAN DOUTE		structed, supplied, cleaned							
		ition of Food Contamination Insects, rodents, and animals not present/outer										
45	□1N □ OUT	openings protected	62 🗹 Ñ 🗆 OUT	outdoor dining areas	maintained, and clean; dogs in							
46	□-IN □ OUT	Contamination prevented during food preparation storage & display	63 🗖 IÑ 🗆 OUT	Adequate ventilation and lig	hting; designated areas used							
47		Personal cleanliness										
49		Wiping cloths: properly used and stored  Washing fruits and vegetables		64 ☐ IŃ ☐ OUT ☐ N/A Existing Equipment and Facilities								
		Proper Use of Utensils		Administrative								
50	OF DIN DOUT DIVE											
51	□/IN □ OUT □N/A	Utensils, equipment and linens: properly stored, d	dried, 66 ⊿ IN □ OUT [	□N/A 3701-21 OAC								
52	□1Ñ □ OUT □N/A	Single-use/single-service articles: properly stored										
53		Slash-resistant, cloth, and latex glove use										
4			nd Corrective Actio									
Iten	n No.   Code Section   Priori	Mark "X" In appropriate box for COS and R: CC ity Level   Comment	DS=corrected on-site during insi	pection R=repeat violation	COS R							
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	and the Observa				/							
Person in Charge Date: 3/19/24												
Env	ironmental Health Specialist	7 2	Licensor	n (HD'								
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٠PR	IORITY LEVEL: C≟ (	CRÍTICAL NC= NON-CRITICAL		Page	a 2 of )							

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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