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

							Liganga Number		oto	
(*)			1 1	ckone FSO □ RFE			License Number		ate (////) }	
1.	1997 100 COURTY JAIL							(110/2)		
Address City				1ty/State/Zip Code						
License holder Inspir			Inspe	rspection Time			vel Time	Cated	jory/Descriptive	
Durke Courty Jail				4.	5		75		1C 35	
Type of Inspection (check all that apply)							Follow up date (if required		/ater sample date/result	
- ☐ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					v ∐ Follow u	qı,		"	frequired)	
		FOODBORNE ILLNESS RISK FACTO	E V S C MICHIGAN AND	M-SAME TAX		**************************************				
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	=in (	compliance (	OUT=	not in compliance N/O=no	t obse	rved N/A=not applicable	
		Compliance Status		Compliance Status						
Śupervision				Time/Temperature Controlled for Safety Food (TCS food)						
1	-⊠ÍN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and disposition			
2	,⊡N □ OUT □ N/A	IÑ □OUT □ N/A   Certified Food Protection Manager					Time as a public health control: procedures & records			
(MEX)		Employee Health  Management food amployees and conditional amployees					Consumer Advisory			
3	OUT IN/A	□OUT □ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting			□!N □ OUT		Consumer advisory provided for raw or undercooked foods			
4	OUT N/A	Proper use of restriction and exclusion		25	_□N/A					
5	III □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		<u> </u>		Highly Susceptible Pop	Julatio	ns'	
6	DIN DOUT D'N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26		UT	Pasteurized foods used; p	rohibit	ed foods not offered	
7	DIN DOUT DNO						Chemical	MT.		
	janga pengabah	eventing Contamination by Hands		Seame.		UT				
8	.⊠IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved	and pr	operly used	
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approved		284	ÍÍÑ □ O	UT	Toxic substances properly	identifi	ed, stored, used	
	□N/A.E.N/O	alternate method properly followed	ŀ			0	onformance with Approve	d Pro	edures "	
10	DIN DOUT DN/A			00	DIN DO	A STATE OF THE STATE OF	Compliance with Reduced	THE PERSON		
		Approved Source		29	- N/A		specialized processes, an	d HAC	CP plan	
11	***						Special Requirements: Fresh Juice Production			
12	□N/A.□N/O	Food received at proper temperature		31	DIN DO	JT	Special Requirements: Heat Treatment Dispensing Freezer			
13,	, □ÎN □OUT	Food in good condition, safe, and unadulterated		-	- □ N/A □ N/				1	
14	□N/A□N/O				□IN □OI □N/A □ N/		Special Requirements: Cus	stom P	rocessing	
	∕□ÍN □OUT	Protection from Contamination	Alif.	33	O II NI II NI II NI II NI II N		Special Requirements: Bull	k Wate	r Machine Criteria	
15		Food separated and protected		-						
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OI □N/A □ N/	UT O	Special Requirements: Acid	dified V	White Rice Preparation	
17	.⊡N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OI	UT	Critical Control Point Inspe	ction		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	5.	36	□IN □O	UT	Process Review			
18	□IN □ OUT □N/A.□ N/O	Proper cooking time and temperatures			□N/A	ı iT	- Tocess Iteview			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OI □N/A	~· 	Variance			
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		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						
21	□IN □ QUT □N/A □ N/O	Proper hot holding temperatures								
22	DÎN □ OUT □N/A	Proper cold holding temperatures		illness or injury.						

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Nar	ne of Facility	~ /		Type of Inspection  Out  Date  State	per estr						
L.J.	Jarko (00	Ty Jail		1/10/ 33 31916	ell en						
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											
		Safe Food and Water		Utensils, Equipment and Vending							
38	□ IN □ OUT □N/A □ N/O		1	Food and nonfood-contact surfaces clear designed, constructed, and used	nable, pro	perly					
39	│□□IN □OUT □N/A Fo	Water and ice from approved source od Temperature Control	S DIN D OUT D	□N/A Warewashing facilities: installed, maintain strips	Warewashing facilities: installed, maintained, used; test strips						
		Proper cooling methods used; adequate equipment 56	S DAN DOUT	Nonfood-contact surfaces clean	Nonfood-contact surfaces clean						
40	☐ IN ☐ OUT ☐N/A ☐ N/O	for temperature control		Physical Facilities							
41		Plant food properly cooked for hot holding 57	Z.⊡·IN □ OUT □	IN/A Hot and cold water available; adequate p	oressure						
42		Approved thawing methods used 58		Plumbing installed; proper backflow devi	ces						
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O								
		Food Identification 59									
44	□ IN □ OUT	Food properly labeled; original container	OUT DOUT D	]N/A   Toilet facilities: properly constructed, supplie	Toilet facilities: properly constructed, supplied, cleaned						
	Preven	tion of Food Contamination 61		JN/A Garbage/refuse properly disposed; facilities	maintaine	ed					
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected 62	2 III II OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in					
46	,⊡¶N □ OUT	Contamination prevented during food preparation, storage & display				9.					
47	□ IN □ OUT □N/A	Personal cleanliness 63	7	Adequate ventilation and lighting; designate	d areas u	ised					
48		Wiping cloths: properly used and stored  Washing fruits and vegetables	4 Ø1N □ OUT □	□N/A Existing Equipment and Facilities	5W.44						
P 44.7	DE LE PROGRAMME DE L'ANTINE DANS DE L'ANTINE DE L'ANTINE DE L'ANTINE DE L'ANTINE DE L'ANTINE DE L'ANTINE DE L'	Proper Use of Utensils		Administrative 3		apetal					
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored 65	s ☐ IN ☐ OUT Ç	IN/A 901:3-4 OAC	er er						
51		Utensils, equipment and linens: properly stored, dried, handled 66		IN/A   3701-21 OAC		•					
52	_ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used									
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use									
		Observations and Corre Mark "X" in appropriate box for COS and R: COS=corrected				a filma (f. Septembri					
Iten	No. Code Section Priori	ty Level Comment			cos	R					
		10 d 1 1 200 000		2015PT							
		Satistades, at Time	o at in	15 pection							
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Pers	son in Charge		160.2	Date: / / / / / / / / / / / / / / / / / / /							
Environmental Health Specialist Licensor:											
1	D/10/10/8 GAM DCGHI)										
PŔ	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2										

PRIORITY LEVEL: C# CRITICAL No. HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)