State of Ohio

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

Address													
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License holder	Address				1 20 304 7								
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							Follow up date (if require	∌d)					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, NO, NA) for each numbered item; IN-in compliance OUT-not in compliance NO-not observed N/A-not applicable Compliance Status Complia				ince Revie	w 🗆 Fol	low up			(if required)				
Mark designated compliance status (IN. OLT, N/O, N/A) for each numbered term (N-in compliance OUT=not in compliance N/O=not observed N/A=not applicable Compliance Status Compliance S	브	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	711700									
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Supervision		No.	Compliance Status		Compliance Status								
Part OUT NA Person in charge present, demonstrates knowledge, and Part OUT NA Person duties	# 50 S (S		Supervision										
Proper date marking and disposition Proper date Proper d				nd	læh:INI								
Employee Health	1		performs duties	23			Proper date marking and disposition						
Consumer Advisory Section Sect	2	-⊡IN □OUT □ N/A		24			Time as a public health o	ontro	nrocedures & records				
Series S	10.00		Employee Health		₩/A	□ N/O	Time as a papilo licality of	511110	procedures a records				
Sink Consumer advisory provided for raw or undercooked foods Consumer advisory provided for average and provided for saverage and provided for average and provided for averag	3	.☑IN □OUT □ N/A		s;			Consumer Advi	sory					
	<u> </u>			25	IN MOUT								
Sood Hygienic Practices 6													
Confirmance Paseurized loods used; prohibited foods not offered	5	L'TIM L'OUT L'N/A		nts		10714	Highly Susceptible Po	opula	ations				
Solid Soli		E IN EL OUT EMUS	The state of the s	26		OUT	Pasteurized foods used:	proh	ibited foods not offered				
Preventing Contamination by Hands 27					⊸MN/A			Topografi					
8	7			Market 255	1	Top designed	Chemical						
Profection from Contamination Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, reconditioned, and unsafe food Proper disposition of returned, previously served, reconditioned, and unsafe food Proper cooking time and temperatures Proper to holding temperatures Proper holding temperatures Pr				27		□ OUT	Food additives: approve	Food additives: approved and properly used					
9	8	-ØN □ OUT □ N/O	Hands clean and properly washed		_⊒N/A		7 ood additivee, approve						
9					en i	□ OUT							
Conformance with Approved Procedures	9			ved 28	1 1		Toxic substances properly identified, stored, used						
Abgroved Source Approved Source Approved Source Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Compliance with Reduced Oxygen Packaging, other special Requirements: Fest Juice Production Compliance with Reduced Oxygen Packaging, other special Requirements: Fest Juice Production Compliance with Reduced Oxygen Packaging, other special Requirements: Fest Juice Production Compliance with Reduced Oxygen Packaging, other packaging, outer		LIN/A LI N/O		15	100		Conformance with Approv	od E	rogaduros				
Approved Source	10	.⊟IN HOUT H N/A	Adequate handwashing facilities supplied & accessible		I III INI I								
11 □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □				29		_ 001	specialized processes, and HACCP plan						
12	11	□-IN □ OUT			IIIN I	T OUT							
Special Requirements: Heat Treatment Dispensing Freezers		□IN □ OUT		—— 3C			Special Requirements: Fi	esh .	Juice Production				
13	12		Food received at proper temperature				Created Denvis						
A A A A A A A A A A	13	,IN □ OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: Heat Treatment Dispensing Freezers						
Protection from Contamination 33	14		Required records available: shellstock tags, parasite	0.0	□ IN [J OUT	Consoled Description of the O						
15	7	∠□N/A □ N/O	destruction		-₽N/A	□ N/O		นธเดท	rocessing				
15		THE CANADA STATE OF	Protection from Contamination		□ IN [J OUT	Special Description		John Markley C. H. J.				
Special Requirements: Acidified White Rice Preparation Criteria Special Requirements: Acidified White Rice Preparation Special Requirements: Acidified White Rice Preparation Criteria Special Requirements Special Requirements Acidified White Rice Preparation Proper Criteria Special Requirements Specia	15		Food separated and protected		.⊡·N/A □	□ N/O	Special Requirements: Bi	JIK VV 	ater iviacnine Criteria				
Food-contact surfaces: cleaned and sanitized Food-control loud loud Food-contact surfaces: cleaned and sanitized Food-contact surfaces: cleaned and sanitized Food-control loud loud loud loud loud loud loud lo	10		1 ood separated and protected			TOUT	Special Paguiromento: A	oldific	d Milita Dias Duan - u-ti- u				
17	16		Food-contact surfaces: cleaned and sanitized	34				Jame	o white Rice Preparation				
Time/Temperature Controlled for Safety Food (TCS food) 36		□N/A □ N/O											
18 □ IN □ OUT □ Proper cooking time and temperatures 19 □ IN □ OUT □ Proper reheating procedures for hot holding 20 □ IN □ OUT □ Proper cooling time and temperatures 21 □ IN □ OUT □ Proper cooling time and temperatures 21 □ IN □ OUT □ Proper hot holding temperatures 22 □ IN □ OUT □ Proper hot holding temperatures 23 □ IN □ OUT □ Proper cooling time and temperatures 24 □ IN □ OUT □ Proper hot holding temperatures 25 □ IN □ OUT □ Proper hot holding temperatures 26 □ IN □ OUT □ Variance 27 □ IN □ OUT □ Proper cooling time and temperatures 28 □ IN □ OUT □ Proper cooling time and temperatures 29 □ IN □ OUT □ Proper cooling time and temperatures 20 □ IN □ OUT □ Proper cooling time and temperatures 21 □ IN □ OUT □ Proper cooling time and temperatures 22 □ IN □ OUT □ Proper cooling time and temperatures 23 □ IN □ OUT □ Proper cooling time and temperatures 24 □ IN □ OUT □ Proper cooling time and temperatures 25 □ IN □ OUT □ Proper cooling time and temperatures 26 □ IN □ OUT □ Proper cooling time and temperatures 27 □ IN □ OUT □ Proper cooling time and temperatures 28 □ IN □ OUT □ Proper cooling time and temperatures 29 □ IN □ OUT □ Proper cooling time and temperatures 20 □ IN □ OUT □ Proper cooling time and temperatures 21 □ IN □ OUT □ Proper cooling time and temperatures 22 □ IN □ OUT □ Proper cooling time and temperatures 23 □ IN □ OUT □ Proper cooling time and temperatures 24 □ IN □ OUT □ Proper cooling time and temperatures 25 □ IN □ OUT □ Proper cooling time and temperatures 26 □ IN □ OUT □ Proper cooling time and temperatures 27 □ IN □ OUT □ Proper cooling time and temperatures 28 □ IN □ OUT □ Proper cooling time and temperatures 29 □ IN □ OUT □ Proper cooling time and temperatures 20 □ IN □ OUT □ Proper cooling time and temperatures 20 □ IN □ OUT □ Proper cooling time and temperatures 21 □ IN □ OUT □ Proper cooling time and temperatures 22 □ IN □ OUT □ Proper cooling time and temperatures 23 □ IN □ OUT □ Proper cooling time and temperatures 24 □ IN □ OUT □ Proper cooling tim	17	□NN □ OUT		35		⊒ OUT	Critical Control Point Insp	ectlo	n				
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18		□ IN □ OUT		36			Process Review	-					
19 □ IN □ OUT □ N/O Proper reheating procedures for hot holding 20 □ IN □ OUT □ N/O Proper cooling time and temperatures 21 □ IN □ OUT □ OUT □ OUT □ OUT □ OUT □ N/O Proper hot holding temperatures 21 □ IN □ OUT □ Proper hot holding temperatures Proper hot holding temperatures Public health interventions are control measures to prevent foodborne	18	□N/A □-N/O	Proper cooking time and temperatures			T OUT							
Proper reheating procedures for hot holding IN		□IN □ OUT		37		7 001	Variance						
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	19		Proper reheating procedures for hot holding										
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		ПІМ ПОШ											
that are identified as the most significant contributing factors to foodborne illness. Proper hot holding temperatures that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne	20		Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behavi								
Public health interventions are control measures to prevent foodborne				—— tr	that are identified as the most significant contributing factors to								
Public health interventions are control measures to prevent foodborne	21		Proper hot holding temperatures	fc	foodborne illness.								
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	22	OUT IN/A	Proper cold holding temperatures				and the second second to prove the todalo						

State of Ohio

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

Name of Facility	Type of Inspection Date		5.								
Jack Ps Place	Standard 1/6	1)	2								
		e account of the Heller									
Good Potall Practices are proventative measures to central the inter-											
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	-пот арриса	anie								
38 ☐ IN ☐ OUT→☐N/A ☐ N/O Pasteurized eggs used where required	54 D IN DOUT Food and nonfood-contact surfaces cl designed, constructed, and used	eanable, pro	perly								
39 , ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	55 IN OUT ONA Warewashing facilities: installed, maint	ained, used:	test								
Food Temperature Control	strips										
40 ☐ IN ☐ OUT ☐N/A-☐ N/O Proper cooling methods used; adequate equipment for temperature control	56- ☐ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities										
41 ☐ IN ☐ OUT ☐N/A-☐ N/O Plant food properly cooked for hot holding	57- IN OUT NA Hot and cold water available; adequate	e pressure									
42 IN OUT N/A N/O Approved thawing methods used	58- □ IN □OUT Plumbing installed; proper backflow d	evices	. 1								
43, ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	□N/A□N/O										
Food Identification	59. □ IN □ OUT □N/A Sewage and waste water properly disposed										
44, ☐ IN ☐ OUT Food properly labeled; original container	60□ IN □ OUT □N/A Toilet facilities: properly constructed, sur	plied, cleane	ed .								
Prevention of Food Contamination	61- □ IN □ OUT □N/A Garbage/refuse properly disposed; faciliti	es maintaine	d								
45 - TIN OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, a	ınd clean; do	gs in								
46 IN OUT Contamination prevented during food preparation,	□ □ N/A □ N/O outdoor dining areas										
storage & display 47	63 IN OUT Adequate ventilation and lighting; design	ated areas u	sed								
48 IN IN OUT IN/A-IN/O Wiping cloths: properly used and stored	64☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities										
49 ☐ IN ☐ OUT ☐N/A-☐ N/O Washing fruits and vegetables	Administrative										
Proper Use of Utensils 50,-1 N OUT N/A N/O In-use utensils; properly stored	65										
I Honelle og visneert and linear variety of the desired											
handled	66, ☐ IN ☐ OUT ☐ N/A 3701-21 OAC										
52											
Observations and C	Orrective Actions										
Mark "X" in appropriate box for COS and R: COS=corr											
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Person in/Charge, / / /	Dato:										
Del Parell	Date: 1-6-2023										
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL	Page of	h North and a second a second and a second a									
HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)	HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)										