State of Ohio

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

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Name of facility			Check		□ RF		License Number	Date					
JIMS DRIVE-IN			卢FS	6/27/23									
Address Ci				City/State/Zip Code									
					Cereanuille, OH 45351								
1				tion.]	Cime	Trav	/el Time	Category/Descriptive					
While Powers				./ -)		/C)	C3)					
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F				lave	— г.,		Follow up date (if required)) Water sample date/result (if required)					
1		☐ Complaint ☐ Pre-licensing ☐ Consultation	ince Rev	iew		ow up		(ii required)					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS 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													
	raik designated compile		lein, in-										
Compliance Status Supervision					Compliance Status Time/Temperature Controlled for Safety/ Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd		1611 HER THA MGALLER] OUT	Proper date marking and disposition						
2	□ IN □ OUT □ N/A	3				JOUT	Time as a public health control: procedures & records						
233		Employee Health. Management, food employees and conditional employees;] N/A [J N/O							
3	DOUT IN/A	knowledge, responsibilities and reporting	· [25	JIN [, J OUT	Consumer Advisory Consumer advisory provided for raw or undercooked food						
4	ZIN □OUT □ N/A				JN/A	and the second							
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygieric Practices		is in	TIN F] OUT	Highly Susceptible Pop						
6	□ NO □ NIO □ NIO	Proper eating, tasting, drinking, or tobacco use		26 F]N/A		`	rohibited foods not offered					
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands	C PARTY				Chemical :						
8	DIN DOUT DNO			27 I] IN [] N/A	OUT	Food additives: approved	and properly used					
9	.□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	7X I	IN []N/A] OUT	Toxic substances properly i	dentified, stored, used					
	(f-1)				er urbeng Para	Carried State of Control of Control	onformance, with Approved	l Procedures					
10	OUT ON/A	Adequate handwashing facilities supplied & accessible Approved Source	orenament :	7U I] NI[]N/A	TUO	Compliance with Reduced specialized processes, and	Oxygen Packaging, other discount of the control of					
11	.⊡IN □OUT	Food obtained from approved source		30 E	JIN [Special Requirements: Fres						
12	□IN □OUT □N/A □N/O	Food received at proper temperature]N/A [Openial requirements. 1 res	sir odice i foddclion					
13	-DIN DOUT	Food in good condition, safe, and unadulterated] N/A [Special Requirements: Hea	at Treatment Dispensing Freezers					
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction		32] IN [] N/A [⊒ OUT ⊒ N/O	Special Requirements: Custom Processing						
		Profection from Contamination 1994		,, E	JIN [] OUT	Special Requirements: Bulk	K Water Machine Criteria					
15	□N/A □N/O	Food separated and protected		_] N/A [] NI [Special Requirements: Acid	dified White Rice Preparation					
16	√□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34 E	A/NE	□ N/O	Criteria						
17	ÓIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 E] IN []·N/A		Critical Control Point Inspec	otion .					
Jis 3	IIMe/Iempe □IN □ OUT	rature Controlled for Safety Food (TCS food)	3] N/A	I OUT	Process Review						
18	□Ñ/A □ N/O	Proper cooking time and temperatures			JIN [] OUT	Variance						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		<u> </u>	1 N/A		y analiot						
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									
21	ONA OUT	Proper hot holding temperatures	ļ	foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
22	OUT ON/A	Proper cold holding temperatures											

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Nan	ne of Facility				Type of Inspection	ng /	Date					
	100	ns deive in			5tc/h0	all -	16/3	7/2	-5			
BL TOWNS							1 420	//	www.r			
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				ment and Ven						
38	□/IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	□ IN □ OUT		onfood-contact onstructed, and		nable, pro	operly			
39	□ IN □OUT □N/A	Water and ice from approved source	55	☑´IN ☐ OUT ☐	Warewashir	ng facilitles: insta	alled, maintain	ed, used:	test			
	For	od Temperature Control			strips							
40	DAN = OUT =N/A = N/O	Proper cooling methods used; adequate equipment for temperature control	56	IIN □ OUT		ntact surfaces o al Facilities	clean					
41	,☑ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □		d water availab	le; adequate	pressure				
42	☑ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing in	nstalled; proper	backflow dev	ices				
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O								
199		Food Identification	59	.⊡-IN □ OUT □	IN/A Sewage and	waste water pro	operly disposed	i i				
44	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □	IN/A Toilet facilitie	es: properly cons	structed, supplie	ed, cleane	ed ee			
			61			use properly disp						
		tion of Food Contamination Insects, rodents, and animals not present/outer	<u> </u>									
45	D IN D OUT	openings protected	62	□.IN □ OUT	outdoor dinin	ilities installed, m g areas	naintained, and	clean; do	gs in			
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	60					-				
47	☐ IN ☐ OUT ☐ N/A ☐ IN ☐ OUT ☐ N/A ☐ N/O	Personal cleanliness Wiping cloths: properly used and stored	64	☐ IN ☐ OUT ☐		entilation and ligh		d areas u	ısed			
49		Washing fruits and vegetables	pment and Facilit	ties								
10		Proper Use of Utensils			Adm	Administrative						
50	☑ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	IN OUT	N/A 901:3-4 OAC	;						
		Utensils, equipment and linens: properly stored, dried,										
51	□.IN □ OUT □N/A	handled	66	□-IN □ OUT □	IN/A 3701-21 OA	.C						
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used	l									
53	IN OUT OUT N/A N/O	Slash-resistant, cloth, and latex glove use										
		Observations and Co							54 1			
Item	No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=correctly Level Comment	cted c	n-site during insp	ection R =repeat v	olation						
			n	ترش وجعم	16000	1 1		cos	R			
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Person in Charge Date:												
Environmental Health Specialist												
Licensor:												
PRIORITY I EVEL: C- CRITICAL NC-NON-CRITICAL Page 7 of 7												

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