

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JOE'S PLACE II	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number 2023226	Date 09/29/2023
Address 14499 ST. RT. 119	City/State/Zip Code ANNA OH 45302		
License holder HAROLD J. SCHMIDT	Inspection Time 120	Travel Time 15	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.
Type of inspection (check all that apply) <input checked="" type="checkbox"/> Standard <input checked="" type="checkbox"/> Critical Control Point (FSO) <input type="checkbox"/> Process Review (RFE) <input type="checkbox"/> Variance Review <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Consultation		Follow-up date (if required) //	Water sample date/result (if 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

Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	23	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	24	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	25	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
5	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
6	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
7	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
8	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
9	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
Approved Source		Special Requirements: Custom Processing	
11	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	33	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	34	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	35	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	36	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
15	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	<p>Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</p> <p>Public health interventions are control measures to prevent foodborne illness or injury.</p>	
Food separated and protected			
16	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Food-contact surfaces: cleaned and sanitized			
17	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		
Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)			
18	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Proper cooking time and temperatures			
19	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O		
Proper reheating procedures for hot holding			
20	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O		
Proper cooling time and temperatures			
21	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Proper hot holding temperatures			
22	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A		
Proper cold holding temperatures			

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Name of Facility JOE'S PLACE II	Type of Inspection sta ccp	Date 09/29/2023
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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	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	54	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	55	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		Physical Facilities	
40	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	56	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT
Proper cooling methods used; adequate equipment for temperature control		Nonfood-contact surfaces clean	
41	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	57	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	58	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	59	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
44	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	62	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	63	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	64	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Personal cleanliness		Existing Equipment and Facilities	
48	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Administrative	
Wiping cloths: properly used and stored		65	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
49	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	901:3-4 OAC	
Washing fruits and vegetables		66	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Proper Use of Utensils		3701-21 OAC	
50	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	In-use utensils: properly stored	
51	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Single-use/single-service articles: properly stored, used	
53	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Slash-resistant, cloth, and latex glove use	

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection **R** = repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
3	3717-1-02.4(C)(15)	C	No employee health policy present. Person in charge: duties - ensure employees are informed of their responsibility to report their health information in a verifiable manner. 3717-1-02.4.C.15: Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code; PIC given example policy and will have employees read and sign.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
23	3717-1-03.4(G)	C	Ready to eat ham, turkey, lettuce, not labeled with date. Ready-to-eat, time/temperature controlled for safety food - date marking. Ready-to-eat, time/temperature controlled for safety food must be date marked to ensure the food is used or discarded within 7 days of preparation. PIC date marked foods.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
35	CCP-I.0005		Employee Health: Person in charge did not ensure that employees are informed of their responsibility to report information about their health. PIC given example health policy and will have employees read and sign.	<input type="checkbox"/>	<input type="checkbox"/>
35	CCP-VI.0012		Ready to eat ham, turkey, and lettuce was not properly date marked. TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. PIC date marked foods.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	3717-1-03.4(C)	NC	Chicken thawing at room temperature. Thawing - temperature and time control. 3717-1-03.4.C: Thawing - temperature and time control. Except as specified in paragraph (C)(4) of this rule, time/temperature controlled for safety food is to be thawed: 3717-1-03.4.C.1: Under refrigeration that maintains the food temperature at forty-one degrees Fahrenheit (five degrees Celsius) or less; or 3717-1-03.4.C.2: Completely submerged under running water:	<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge JOE	Date 09/29/2023
Environmental Health Specialist JAY STAMMEN, REHS RS/SIT# #2806	Licensor: Sidney-Shelby County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio
Continuation Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility JOE'S PLACE II			Type of Inspection sta ccp		Date 09/29/2023	
Observations and Corrective Actions (continued)						
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation						
Item No.	Code Section	Priority Level	Comment	COS	R	
			<p>3717-1-03.4.C.2.a: At a water temperature of seventy degrees Fahrenheit (twenty-one degrees Celsius) or below;</p> <p>3717-1-03.4.C.2.b: With sufficient water velocity to agitate and float off loose particles in an overflow; and</p> <p>3717-1-03.4.C.2.c: For a period of time that does not allow thawed portions of ready-to-eat food to rise above forty-one degrees Fahrenheit (five degrees Celsius); or</p> <p>3717-1-03.4.C.2.d: For a period of time that does not allow thawed portions of a raw animal food subject to cooking requirements specified under paragraph (A)(1) or (A)(4) of rule 3717-1-03.3 of the Administrative Code to be above forty-one degrees Fahrenheit (five degrees Celsius), for more than four hours including;</p> <p>3717-1-03.4.C.2.d.i: The time the food is exposed to the running water and the time needed for preparation for cooking; or</p> <p>3717-1-03.4.C.2.d.ii: The time it takes under refrigeration to lower the food temperature to forty-one degrees Fahrenheit (five degrees Celsius).</p> <p>3717-1-03.4.C.3: As part of a cooking process if the food that is frozen is:</p> <p>3717-1-03.4.C.3.a: Cooked as specified under paragraph (A)(1) or (A)(4) of rule 3717-1-03.3 of the Administrative Code or paragraph (B) of rule 3717-1-03.3 of the Administrative Code; or</p> <p>3717-1-03.4.C.3.b: Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or</p> <p>3717-1-03.4.C.4: Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.</p> <p>3717-1-03.4.C.5: Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use is to be removed from the reduced oxygen environment:</p> <p>3717-1-03.4.C.5.a: Prior to its thawing under refrigeration as specified in paragraph (C)(1) of this rule; or</p> <p>3717-1-03.4.C.5.b: Prior to, or immediately upon completion of its thawing, using procedures specified in paragraph (C)(2) of this rule.</p>			
43	3717-1-04.2(G)	NC	<p>Food temperature measuring device not present.</p> <p>Food temperature measuring devices.</p> <p>3717-1-04.2.G: Food temperature measuring devices.</p> <p>3717-1-04.2.G.1: Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under this chapter.</p> <p>3717-1-04.2.G.2: A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish fillets.</p>	<input type="checkbox"/>	<input type="checkbox"/>	
46	3717-1-03.2(L)	NC	<p>Cloth towel being used to dry french fries.</p> <p>Linens and napkins - use limitation.</p> <p>3717-1-03.2.L: Linens and napkins - use limitation. Linens, such as cloth napkins, cannot be used in contact with food unless they are used in the dough raising process or to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
46	3717-1-03.2(Q)	NC	<p>Potatoes and Onions on floor inside walk in cooler.</p> <p>Food storage - preventing contamination from the premises.</p> <p>3717-1-03.2.Q: Food storage - preventing contamination from the premises. Except as hereinafter provided in this rule, food is to be protected from contamination by storing the food:</p> <p>3717-1-03.2.Q.1: In a clean, dry location;</p> <p>3717-1-03.2.Q.2: Where it is not exposed to splash, dust, or other contamination; and</p> <p>3717-1-03.2.Q.3: At least six inches (fifteen centimeters) above the floor.</p>	<input type="checkbox"/>	<input type="checkbox"/>	
48	3717-1-03.2(M)	NC	<p>Wet wiping cloth laying on counter.</p> <p>Wiping cloths - use limitation.</p> <p>3717-1-03.2.M: Wiping cloths - use limitation.</p> <p>3717-1-03.2.M.1: Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served are to be:</p> <p>3717-1-03.2.M.1.a: Maintained dry; and</p> <p>3717-1-03.2.M.1.b: Used for no other purpose.</p> <p>3717-1-03.2.M.2: Cloths that are in use for wiping counters and other equipment surfaces are to be:</p> <p>3717-1-03.2.M.2.a: Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and</p> <p>3717-1-03.2.M.2.b: Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
58	3717-1-05.1(S)	NC	<p>Handsink plumbing in cooking area not working. Also, there is a slight sewer gas smell in the kitchen area.</p> <p>Plumbing system - maintained in good repair.</p> <p>3717-1-05.1.S: Plumbing system - maintained in good repair. A plumbing system shall be:</p> <p>3717-1-05.1.S.2: Maintained in good repair.</p>	<input type="checkbox"/>	<input type="checkbox"/>	
62	3717-1-06.4(F)	NC	<p>Mop head left in water while not being used.</p> <p>Drying mops.</p> <p>3717-1-06.4.F: Drying mops. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
63	3717-1-06.2(I)(1)	NC	<p>Light bulb out in Walk in cooler.</p> <p>Lighting - intensity (10 FC)</p> <p>3717-1-06.2.I.1: At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-</p>	<input type="checkbox"/>	<input type="checkbox"/>	
Person in Charge JOE				Date 09/29/2023		
Environmental Health Specialist JAY STAMMEN, REHS RS/SIT# #2806				Licensor: Sidney-Shelby County Health Department		

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
 As per HEA 5351 The Baldwin Group, Inc. (11/19)
 As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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Observations and Corrective Actions (continued)						
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation						
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			five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; PIC will replace bulb.			

Person in Charge JOE			Date 09/29/2023	
Environmental Health Specialist JAY STAMMEN, REHS RS/SIT# #2806		Licensors: Sidney-Shelby County Health Department		

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 As per AGR 1268 The Baldwin Group, Inc. (11/19)