## State of Ohio Food Inspection Report

			Authority: Chapte	18 37 17 ar	ia 37	15 Onio	Revi	sea Coa	e		
	me of facility ACKSON CENTI	Check one Li				ense Number Date 2023049 09/2		9 29/2023			
11	Idress 04 S. LINDEN S	City/State/Zip Code  JACKSON CENTER OH 45334									
Li	cense holder	Inspection T	nspection Time Travel Time (				Category/Descriptive				
TONY MEYER					20				COMMERCIAL CLASS 3 <25,000 SQ. FT.		
Ту	pe of inspection (	(check	all that apply)	1				Follow-u	p date (if requ	ired)	Water sample date/result
×	Standard 🔲 Cri	itical C	ontrol Point (FSO) Process Review (RFE	) Variance Review Follow U			/ Up	(if required)		, · · ·	
	Foodborne 30	Day	☐ Complaint ☐ Pre-licensing ☐ Consu	Itation				11			11
	ECONDODNE NA MECO DIOVENATORO AND DUBLIO DE LA TURISTICATO										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
-	Mark designated c	compile	ance status (IN, OUT, N/O, N/A) for each number	erea item: IN	= in cor	npilance U	U I = N				ved N/A = not applicable
			Compliance Status		⇃⇂	Compliance Status					
		183-	Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	IN □OUT	□N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	IN IN I		Proper da	ate marking an	d dispo	esition
2	⊠IN □OUT [	□N/A	Certified Food Protection Manager		24		OUT	Time as	a nublic health	control	: procedures & records
118			Employee Health	and the		⊠N/A □	N/O	Time as	a public fical(i)	CONTROL	. procedures & records
3	IN □OUT	□N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;		in in Baltic		Cons	sumer Advis	ory	
4	<u> </u>		Proper use of restriction and exclusion		25	□ IN □ ■ N/A	]OUT	Consume	er advisory pro	vided fo	or raw or undercooked foods
5	MIN DOUT	rrheal events		FARE IS	H	lighly Sus	ceptible Po	pulati	ons		
132			Good Hygienic Practices	N. Prog. Co.	26	X IN [	OUT	Destavais			
6	IN □OUT [	□N/O	Proper eating, tasting, drinking, or tobacco use	)		□N/A		Pasteuriz	eu iooas usea	, pronib	ited foods not offered
7	IN □OUT [	□N/O	No discharge from eyes, nose, and mouth			Per stri			Chemical		
100		Preve	enting Contamination by Hands		27	□ IN □	] OUT	Food add	ditives: approve	ed and p	properly used
8			Hands clean and properly washed		1 ⊢	X N/A	LOUT	-			
9			No bare hand contact with ready-to-eat foods of alternate method properly followed	or approved	28	N/A					ntified, stored, used
10		Contomance with Approved Procedures									
10	29 Lin Compilative with Reduced Oxygen Packaging, other										
11	IN □OUT	100	Food obtained from approved source		1 -	IZN/A	LOUT	specialize	ed processes, a	and HA	CCP plan
$\vdash$	DIN DOUT		Food obtained from approved source		30	IN D		Special F	Requirements: I	Fresh J	uice Production
12	□N/A ⊠ N/O		Food received at proper temperature		31		OUT	Consist		llest Te	natural Discouries Francis
13			Food in good condition, safe, and unadulterate	d	] []	⊠N/A □	N/O	Special F	requirements:	neat ir	reatment Dispensing Freezers
14	□IN □OUT ☑N/A □N/O		Required records available: shellstock tags, padestruction	ırasite	32	□ IN □ ■ N/A □		Special F	Requirements:	Custom	Processing
		Pro	tection from Contamination		1  -		I OUT				
15	⊠IN □OUT □N/A □ N/O		Food separated and protected		33	⊠N/A □	N/O	1			ater Machine Criteria
16	⊠IN □OUT □N/A □ N/O		Food-contact surfaces: cleaned and sanitized		34	□ IN □		Special F Criteria	Requirements: A	Acidifie	d White Rice Preparation
17	⊠IN □OUT		Proper disposition of returned, previously serving reconditioned, and unsafe food	ed,	35	□ IN □ ■ N/A	OUT	Critical C	ontrol Point Ins	spection	1
183	Time/Temperature Controlled for Safety Food (TCS food)						OUT	Process	Poviou		
10	VIN DOUT			***************************************	36	<b>⋉</b> N/A		Fiocessi	/CAICAA		
18	□N/A □ N/O		Proper cooking time and temperatures		37	□ IN □	]OUT	Variance			
19	□IN □OUT ☑N/A □ N/O		Proper reheating procedures for hot holding			1		1			
-	WIN DOUT										and employee behaviors
20	N/A N/O		Proper cooling time and temperatures		that are identified as the most significant contributing factor foodborne illness.					ributing factors to	
21	<b>⊠</b> IN □OUT		Proper hot holding temperatures		]   [	Public hea	alth in	nterventio		ol mea	sures to prevent
-	□N/A □N/O	-			-	oodborne	illness	s or injury.			
22	⊠IN □OUT [	_N/A	Proper cold holding temperatures								

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

Name of Facility JACKSON CENTER SCHOOLS							of Inspection	Date 09/29/2023			
	H			GOOD RETA	IL PF	RACTICES					
Ma	rk de			entative measures to control the intro N/O, N/A) for each numbered item: IN =				cal objects into foods.  ot observed N/A = not applicable			
Safe Food and Water						Utensils, Equipment and Vending					
38	□IN	□OUT 図N/A □N	/O Pasteurized	l eggs used where required	54	⊠IN □OUT		contact surfaces cleanable, properly			
39 [	×ΙΝ	□OUT □N/A	Water and	ce from approved source	Į.	ESIN [100]	designed, construc	ed, and used			
		State of F	ood Tempera	ture Control	55	NIN □OUT □	Ι/Δ	Warewashing facilities: installed, maintained,			
40 [	⊠ IN	□OUT □N/A □N	/O Proper cool	ing methods used; adequate equipment ture control	56	☑IN □OUT	used; test strips  Nonfood-contact su	urfaces clean			
41 [	JIN	□OUT □N/A ☑N	/O Plant food p	properly cooked for hot holding			Physical Faci	lities			
42 [	× IN	□OUT □N/A □N		nawing methods used	57	ZIN □OUT □	I/A Hot and cold water	available; adequate pressure			
43 [	Z IN	□OUT □N/A	Thermomet	ers provided and accurate	58	IN □ OUT	Plumbing installed:	proper backflow devices			
	Q Sel		Food Ident	ification							
44 [	ZIN	Попт	Food prope	rly labeled; original container	-						
1500	63	Prevent	on of Food C	ontamination	59	☑IN ☐OUT ☐N/A Sewage and waste water properly disposed					
45 [	×]IN	OUT		Insects, rodents, and animals not present/outer openings protected		⊠IN □OUT □N	perly constructed, supplied, cleaned				
	_	_		ion prevented during food preparation,	61	⊠IN □OUT □N	I/A Garbage/refuse pro	pperly disposed; facilities maintained			
		□о∪т	storage & d	storage & display		⊠IN □OUT		nstalled, maintained, and clean;			
		OUT N/A	Personal ci			□N/A □N/O	dogs in dutador din	dogs in outdoor dining areas			
		OUT N/A N		ns: properly used and stored	63	⊠IN □OUT	Adequate ventilatio	n and lighting; designated areas used			
49 [	JIN	□OUT □N/A 図N		uits and vegetables	64	⊠IN □OUT □N	I/A Existing Equipment	t and Facilities			
NEP!	K.P		Proper Use of		5000		A -4				
50 [	K IN	□OUT □N/A □N		In-use utensils: properly stored			Administrat	iive			
51 [	ΚIN	□OUT □N/A		Utensils, equipment and linens: properly stored, dried, handled		□IN □OUT ⊠I	I/A 901:3-4 OAC				
52 [	<b>⊠</b> IN	□OUT □N/A		Single-use/single-service articles: properly stored, used		MIN DOUT D	I/A 3701-21 OAC				
53 [	<b>⊠IN</b>	□OUT □N/A □N	/O Slash-resist	ant, 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				

Person in Charge LACRESHA CLARK		Date 09/29/2023	
Environmental Health Specialist MICHAEL MCCLAIN, REHS	RS/SIT# 3051	Licensor: Sidney-Shelby County Health De	epartment