

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JC G-MART INC.	Check one ☐ FSO ☒ RFE	License Number 2026225	Date 07/15/2026
Address 404 W. PIKE STREET		City/State/Zip Code JACKSON CENTER OH 45334	
License holder JC G-MART INC.	Inspection Time 60	Travel Time 20	Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation			Follow-up date (if required) 07/28/2026 Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																									
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility JC G-MART INC.	Type of Inspection sta	Date 07/15/2026
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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	☐ IN ☐ OUT ☒ N/A ☐ N/O	54	☐ IN ☒ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
		56	☒ IN ☐ OUT
		Nonfood-contact surfaces clean	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A
Proper cooling methods used; adequate equipment for temperature control		Hot and cold water available; adequate pressure	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	58	☐ IN ☒ OUT
Plant food properly cooked for hot holding		Plumbing installed; proper backflow devices	
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	☐ N/A ☐ N/O	
Approved thawing methods used		59	☒ IN ☐ OUT ☐ N/A
43	☐ IN ☒ OUT ☐ N/A	Sewage and waste water properly disposed	
Thermometers provided and accurate		60	☐ IN ☒ OUT ☐ N/A
Food Identification		Toilet facilities: properly constructed, supplied, cleaned	
44	☐ IN ☒ OUT	61	☒ IN ☐ OUT ☐ N/A
Food properly labeled; original container		Garbage/refuse properly disposed; facilities maintained	
Prevention of Food Contamination		62	☐ IN ☒ OUT
45	☒ IN ☐ OUT	☐ N/A ☐ N/O	
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☒ IN ☐ OUT	63	☐ IN ☒ OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☒ IN ☐ OUT ☐ N/A	64	☒ IN ☐ OUT ☐ N/A
Personal cleanliness		Existing Equipment and Facilities	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Administrative	
Wiping cloths: properly used and stored		65	☒ IN ☐ OUT ☐ N/A
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	901:3-4 OAC	
Washing fruits and vegetables		66	☐ IN ☐ OUT ☒ N/A
Proper Use of Utensils		3701-21 OAC	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A		
Utensils, equipment and linens: properly stored, dried, handled			
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 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
10	3717-1-06.2(C)	NC	Handwashing Sinks - hand drying provision. No paper towels at kitchen handwashing sink.	☒	☐
16	3717-1-04.5(C)	NC	Cooking and baking equipment - cleaning frequency Microwave is dirty, dried food residue found on all walls.	☐	☒
16	3717-1-04.4(N)(3)	C	Manual/Mechanical Warewashing Equipment, Chemical Sanitization Criteria- Quaternary Ammonium Compound No sanitizer at 3-compartment sink. The bag of sanitizer is empty again, replace sanitizer bag and prime the system.	☐	☒
37	VR 08	NC	Monitoring/Documenting No record of Free machine cleaning and inspection records. Daily records must be kept that show employees inspect and clean the machine daily / every four hours throughout the day if machine does not have the automatic sanitizing cycle. Failure to maintain logs may result in state-wide variance being revoke for this location.	☐	☐
43	3717-1-04.2(G)	NC	Food temperature measuring devices. No metal stem thermometer on-site, provide so food employees can ensure food is cooked to proper	☐	☐

Person in Charge AJAY <i>- Emailed 7/20/26</i>	Date 07/15/2026
Environmental Health Specialist MICHAEL MCCLAIN RS/SIT# 3051	Licensors: 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 JC G-MART INC.				Type of Inspection sta		Date 07/15/2026	
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		
			temperture				
44	3717-1-03.5(C)	NC	Food labeling Missing manufacturer fool labeling statement on the self-serv, bulk donuts. Please have bakery provide an ingredient statement for all donuts sold at your facility.	☐	☐		
54	3717-1-04.1(C)	C	Food-contact surfaces - cleanability Food container lid has melted (storage container for pizza ingredients) and no long seals container and can no longer be properly washed, rainsed, and sanitized. need to replace container.	☐	☐		
58	3717-1-05.1(E)	C	Backflow Prevention Device - Design Standard F'real machine installed without the proper backflow protection device (ASSE 1022). Need to acquire a plumbing permit to install a ASSE 1022 backflow device on machine.	☐	☐		
60	3717-1-05.1(H)	NC	Toilets and Urinals - Number No functioning toilet on-site, both bathrooms currently have out of order signage on door. Provide a functioning bathroom with handwashing sink within 7- days or risk closure	☐	☐		
62	3717-1-06.1(C)	NC	Floor and wall junctures - coved, and enclosed or sealed. The floor coving next to the kitchen friers is peeling away from the wall.	☐	☐		
63	3717-1-06.2(I)	NC	Lighting - Intensity A set of lceiling light not working in back room where the warewashing is done. need to replace light bulbs or light fixture.	☐	☐		

Person in Charge AJAY <i>Em: 1 7/20/26</i>		Date 07/15/2026
Environmental Health Specialist MICHAEL MCCLAIN RS/SIT# 3051		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)



MEMORANDUM

Date: May 2, 2013
To: All Local Health Departments
From: Ohio Department of Agriculture, Division of Food Safety
Subject: F'Real Milkshake Machines

As you may be aware the Ohio Department of Agriculture, Division of Food Safety has been reviewing and evaluating the F'Real milkshake machine Model FRLB4 per their request for once a day cleaning. The Ohio Uniform Food Safety Code requires the cleaning of food contact surfaces every four hours.

F'Real has developed a new daily cleaning procedure, along with a daily record log for the facility to complete. Please see attachments for your reference when inspecting facilities with this machine. After reviewing the multiple laboratory studies showing no growth of pathogens of concern, along with a new daily cleaning procedure, the Ohio Department of Agriculture, Division of Food Safety is satisfied that this unit can be maintained in a sanitary manner with only a daily manual cleaning. There shall not be more than twenty-four hours between the daily manual cleanings.

Per F'Real, all facilities having this machine will have the daily cleaning procedure and daily record sheets by May 8, 2013. This deviation from the Ohio Uniform Food Safety Code for a four hour cleaning of food contact surfaces is conditional on; each facility having the daily cleaning procedure sheet, maintaining the daily cleaning record, and the equipment is clean upon visual inspection. If these conditions are not being met, please contact this department.





Department of
Agriculture

**Ohio Department of Agriculture
and
Ohio Department of Health**



Ohio
Department of Health

**Governor
John R. Kasich**

**Lieutenant Governor
Mary Taylor**

**ODA Director
David T. Daniels**

**ODH Interim Director
Lance D. Himes**

DATE: March 4, 2014
TO: Health Commissioners, Directors of Environmental Health and Sanitarians
FROM: Ohio Department of Agriculture, Division of Food Safety
RE: F'Real Blender Installation

It has come to our attention that a majority of the F'Real blenders (both models) are being installed without the proper backflow protection at the water supply inlet and at the drain line. When you see one of these blenders during an inspection, you need to verify that the proper backflow device is being installed at the water inlet. The proper backflow device for this installation is an ASSE 1022.

Also, if you see one of these blenders you need to verify that the proper air gap is present at the drain, this air gap may not be less than one inch.

If during an inspection you notice either one of the above issues, they need to be fixed ASAP, and the violations would be 5.1(E) and 5.3(C) respectfully.

Reminder: a F'Real blender is considered a plumbing fixture and is subject to acquiring a plumbing permit from either the local plumbing department or the Ohio Department of Commerce for its installation.

Note: The above mentioned requirements would also apply to like style devices, not just the F'Real blender.

Please contact the Ohio Department of Agriculture, if you have questions about this announcement.



f'real Foods FRLB4 Daily Maintenance Procedure

Step 1: Open door to the blending Chamber by pressing small silver button on bottom right hand side of the blender, below the LCD screen. 	Step 2: Thoroughly inspect the surfaces inside the blending chamber for any discoloration or staining. <i>If chamber needs further attention, proceed to Step 3.</i> <i>If chamber is clean to sight and touch, please proceed to Step 7</i> 	Step 3: Wipe down blending chamber rim to remove any residue. 
Step 4: If interior of blending chamber needs attention, the chamber should be cleaned with warm soapy water and a nylon brush. <i>Follow: "Manual FRLB4 Cleaning Procedure" provided by f'real.</i>	Step 5: If the blending chamber is still not clean to sight and touch, further action will need to be taken to clean away hard water staining. <i>Follow: "Hard Water Stain Removal Procedure" provided by f'real.</i>	Step 6: Manually initiate the Automated Clean and Sanitize steps by pressing the "Less" and "More" buttons for 5 seconds. This step will take about 12 minutes to complete 
Step 7: Using a cloth and glass cleaner, wipe down blender LCD screen (Avoid spraying cleaner directly on screen) 	Step 8: Using the same cloth and cleaner, wipe down outside of blending chamber including lower touch pad. 	Step 9: Using cloth and cleaner, wipe down underside of blending chamber, including push up door arm. 
Step 10: Before replacing grate, wipe down the drip tray and clean cup holder, paying attention to the bottom side of cup holder. 	Step 11: Clean and remove grate from drip pan at the bottom of the blender. 	Step 12: Log and initial that above steps were completed on the "f'real FRLB4 Daily Cleaning Log" located on the reverse

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f'real Foods FRLB4 Manual Cleaning Procedure

Step 1: Collect the following cleaning materials: 1.) Nylon brush 2.) Dish soap 3.) Clean cup 	Step 2: Wash your hands thoroughly then add a few drops of dish soap to warm water in the clean cup. 	Step 3: Open door to the blending Chamber by pressing small silver button on bottom right hand side of the blender, below the LCD screen. 
Step 4: Visually inspect the blending chamber. 	Step 5: Then, using the nylon brush provided by f'real and the warm soapy water, gently brush top of cup lid weight. 	Step 6: Thoroughly brush the rear and side walls of the blending chamber with nylon brush and the warm soapy water. 
Step 7: Brush the bottom portion of the blending chamber.  <i>Note: Visually check for staining and use the Hard Water Stain Removal Procedure if needed.</i>	Step 8: Press and hold the "less" and "more" buttons at the same time for 5 seconds. 	
If staining still persists, please refer to hard water removal procedure provided by f'real Foods. Cleaning materials are available from f'real Foods.		



f'real Foods FRLB4 Hard Water Stain Removal Cleaning Procedure

Step 1: The following procedure should be used to remove hard stains that are not removed from the routine cleaning procedures.	Step 2: Collect the following cleaning materials: 1.) Nylon Sponge 2.) Kleen King Cookware Cleaner 3.) Rubber Gloves 	Step 3: Open door to the blending Chamber by pressing small silver button on bottom right hand side of the blender, below the LCD screen. 
Step 4: Using the nylon sponge provided by f'real and Kleen King, gently scrub the top of cup lid weight and blending shaft. 	Step 5: Thoroughly scrub the rear and side walls of the blending chamber with nylon sponge and cleaner. 	Step 6: Scrub the bottom portion of the blending chamber. 
Step 7: Wipe down blending chamber rim to remove any residue. 	Step 8: Dispose of sponge that was used for cleaning and manually start the hot water and steam sanitize cycle.	Step 9: Press and hold the "less" and "more" buttons for 5 seconds This step will take about 12 minutes to complete 
Repeat procedure as required to remove staining. Cleaning supplies available from f'real Foods		