

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CURLY'S CUSTOM MEATS		Check one ☐ FSO ☒ RFE		License Number 2026008	Date 07/29/2026
Address 610 WEST PIKE STREET		City/State/Zip Code JACKSON CENTER OH 45334			
License holder JOSHUA SCHMERGE		Inspection Time 30	Travel Time 5	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) / /	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	☒ IN ☐ OUT ☐ N/A	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☒ IN ☐ OUT ☐ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☒ IN ☐ OUT ☐ N/A
5	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☒ IN ☐ OUT ☐ N/A
6	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		33	☐ IN ☐ OUT ☒ N/A ☐ N/O
11	☒ IN ☐ OUT	Special Requirements: Bulk Water Machine Criteria	
Food obtained from approved source		34	☐ IN ☐ OUT ☒ N/A ☐ N/O
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	Special Requirements: Acidified White Rice Preparation Criteria	
Food received at proper temperature		35	☐ IN ☐ OUT ☒ N/A
13	☒ IN ☐ OUT	Critical Control Point Inspection	
Food in good condition, safe, and unadulterated		36	☐ IN ☐ OUT ☒ N/A
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Process Review	
Required records available: shellstock tags, parasite destruction		37	☐ IN ☐ OUT ☒ N/A
Protection from Contamination		Variance	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	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 illness or injury.	
Food separated and protected			
16	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food-contact surfaces: cleaned and sanitized			
17	☒ IN ☐ OUT		
Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)			
18	☐ IN ☐ OUT ☒ N/A ☐ N/O		
Proper cooking time and temperatures			
19	☐ IN ☐ OUT ☒ N/A ☐ N/O		
Proper reheating procedures for hot holding			
20	☐ IN ☐ OUT ☐ N/A ☒ N/O		
Proper cooling time and temperatures			
21	☐ IN ☐ OUT ☐ N/A ☒ N/O		
Proper hot holding temperatures			
22	☒ IN ☐ OUT ☐ N/A		
Proper cold holding temperatures			

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