

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 08/03/2026
Address 404 W. PIKE STREET	City/State/Zip Code JACKSON CENTER OH 45334		
License holder JC G-MART INC.	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																																																																																																									
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Name of Facility JC G-MART INC.	Type of Inspection flwup	Date 08/03/2026
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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	
Food Temperature Control		56	☐ IN ☐ OUT
40	☐ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O	57	☐ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT
Approved thawing methods used		☐ N/A ☐ N/O	
43	☐ IN ☐ OUT ☐ N/A	Plumbing installed; proper backflow devices	
Thermometers provided and accurate		59	☐ IN ☐ OUT ☐ N/A
Food Identification		Sewage and waste water properly disposed	
44	☐ IN ☐ OUT	60	☐ IN ☐ OUT ☐ N/A
Food properly labeled; original container		Toilet facilities: properly constructed, supplied, cleaned	
Prevention of Food Contamination		61	☐ IN ☐ OUT ☐ N/A
45	☐ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Insects, rodents, and animals not present/outer openings protected		62	☐ IN ☐ OUT
46	☐ IN ☐ OUT	☐ N/A ☐ N/O	
Contamination prevented during food preparation, storage & display		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
47	☐ IN ☐ OUT ☐ N/A	63	☐ IN ☐ OUT
Personal cleanliness		Adequate ventilation and lighting; designated areas used	
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	64	☐ IN ☐ OUT ☐ N/A
Wiping cloths: properly used and stored		Existing Equipment and Facilities	
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Administrative	
Washing fruits and vegetables		65	☐ IN ☐ OUT ☐ N/A
Proper Use of Utensils		901:3-4 OAC	
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	66	☐ IN ☐ OUT ☐ N/A
In-use utensils: properly stored		3701-21 OAC	
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
	Comment/ Obs		All violations have corrected	☐	☐

Person in Charge AJAY	Date 08/03/2026
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)