

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

Name of facility JYAA	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number KRUF-A85JM9	Date 21-May-2019
Address 281 W Jersey ST		City/State/Zip Code Johnstown OH 43031	
License holder JYAA Concession	Inspection Time 45	Travel Time 0	Category/Descriptive Seasonal Non-Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

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

HEA 5302A Ohio Department of Health (6/18)
 AGR 1268 Ohio Department of Agriculture (6/18)

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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 =Out of Compliance N/O =Not Observed N/A =Not Applicable				
Safe Food and Water			Utensils, Equipment and Vending	
38	IN	Pasteurized eggs used where required	54	IN Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			Physical Facilities	
40	IN	Proper cooling methods used; adequate equipment for temp control	56	IN Non-food contact surfaces clean
41	IN	Plant food properly cooked for hot holding	57	IN Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	IN Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN Sewage and waste water properly disposed
Food Identification			Administrative	
44	IN	Food properly labeled; original container	65	N/A 901:3-4 OAC
Prevention of Food Contamination			Administrative	
45	IN	Insects, rodents, and animals not present/outer openings protected	66	IN 3701-21 OAC
46	IN	Contamination prevented during food preparation, storage & display		
47	IN	Personal cleanliness		
48	IN	Wiping cloths: properly used and stored		
49	N/A	Washing fruits and vegetables		
Proper Use of Utensils				
50	IN	In-use utensils: properly stored		
51	IN	Utensils, equipment and linens: properly stored, dried, handled		
52	IN	Single-use/single-service articles: properly stored, used		
53	N/A	Slash-resistant and cloth glove use		

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
		NC	Observations:		
No violations observed at time of inspection.					
Person in Charge Cindy Mccloud				Date 21-May-2019	
Sanitarian Scott Morris				Licensor Licking County Health Department	

HEA 5302B Ohio Department of Health (6/18)
 AGR 1268 Ohio Department of Agriculture (6/18)