

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JO JO'S CAFE & ICE CREAM PARLOR, LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 409	Date 01/04/2012
Address: 21 N MAIN STREET KINGSTON, OH 45644		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder LYNN & JUDY SUMMERS	Inspection Time (min) 45	Travel Time (min) 30	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result(if required) / /

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administrative

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Cold food sampled in proper temperature of 41°F or below. Hot food held above 135°F and in proper temperature. Sanitizer in proper concentration. Food prep areas and equipment kept clean. Food thermometer, test strips, gloves, and hair restraints in use. Hot water adequate. No violations noted during the inspection.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licensors Ross County Health District
Received by	Title	Phone 1-740-642-5656