

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Jay of Living Ministries, Inc</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>231</i>	Date <i>7/30/17</i>
Address <i>15960 Dodd Road, Brinkhaven</i>		Category/Descriptive <i>NC35</i>	
License holder <i>Jay of Living Ministries Inc</i>	Inspection time (min) <i>30</i>	Travel time (min) <i>30</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required)	Sample date/result (if required)
<input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify			

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

<input checked="" type="checkbox"/> 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

Poisonous or Toxic Materials

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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications 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 premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

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

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

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

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

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s) *Level 2 Certified manager present*

- Cold holding acceptable at 41°F or below during inspection. Mac and cheese 40°F in upright cooler, Apple sauce 37°F walk-in cooler

- No hot foods today (picnic lunch)

- Quat ammonia sanitizer, test strips present

- Probe thermometer present and functional

- Hand sink functional and stocked, disposable gloves present to handle ready to eat foods

- (4) Repair/replace deeply scored cutting boards. # Note: when damaged, cutting boards can't be properly cleaned/sanitized.

Overall sanitation is satisfactory of time of inspection

Inspected by <i>[Signature]</i>	P.S./SIT # <i>2158</i>	Licensor <i>Know Co Health Dept.</i>
Received by <i>[Signature]</i>	Title <i>EXECUTIVE DIRECTOR</i>	Phone <i>740 599 7707</i>