### Name of facility
J M SCOOPS LLC

### Address
725 W. AUGLAIZE ST.

### License holder
JUDY DUBOIS

### City/Zip Code
WAPAKONETA  45895

### Inspection Time

<table>
<thead>
<tr>
<th>Date</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
<tbody>
<tr>
<td>04/08/2019</td>
<td>45</td>
<td>15</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### 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)

<table>
<thead>
<tr>
<th>Date</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/A</td>
<td>N/O</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

### Time/Temperature Controlled for Safety Food (TCS food)

<table>
<thead>
<tr>
<th>Date</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/A</td>
<td>N/O</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>Standard</th>
<th>Critical Control Point (FSO)</th>
<th>Process Review (RFE)</th>
<th>Variance Review</th>
<th>Follow Up</th>
<th>Foodborne</th>
<th>30 Day</th>
<th>Complaint</th>
<th>Pre-licensing</th>
<th>Consultation</th>
</tr>
</thead>
</table>
| 1 IN     | OUT | N/A | Person in charge present, demonstrates knowledge, and performs duties
| 2 IN     | OUT | N/A | Certified Food Protection Manager
| 3 IN     | OUT | N/A | Management, food employees and conditional employee, knowledge, responsibilities and reporting
| 4 IN     | OUT | N/A | Proper use of restriction and exclusion
| 5 IN     | OUT | N/A | Procedures for responding to vomiting and diarrheal events
| 6 IN     | OUT | N/O | Proper eating, tasting, drinking, or tobacco use
| 7 IN     | OUT | N/O | No discharge from eyes, nose, and mouth
| 8 IN     | OUT | N/O | Hands clean and properly washed
| 9 IN     | OUT | N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed
| 10 IN    | OUT | N/O | Adequate handwashing facilities supplied & accessible
| 11 IN    | OUT | N/O | Food obtained from approved source
| 12 IN    | OUT | N/O | Food received at proper temperature
| 13 IN    | OUT | N/O | Food in good condition, safe, and unadulterated
| 14 IN    | OUT | N/O | Required records available: shellstock tags, parasite destruction
| 15 IN    | OUT | N/O | Food separated and protected
| 16 IN    | OUT | N/O | Food-contact surfaces: cleaned and sanitized
| 17 IN    | OUT | N/O | Proper disposition of returned, previously served, reconditioned, and unsafe food
| 18 IN    | OUT | N/O | Proper cooking time and temperatures
| 19 IN    | OUT | N/O | Proper reheating procedures for hot holding
| 20 IN    | OUT | N/O | Proper cooling time and temperatures
| 21 IN    | OUT | N/O | Proper hot holding temperatures
| 22 IN    | OUT | N/O | Proper cold holding temperatures

#### Compliances

<table>
<thead>
<tr>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
</table>
| 23 IN | OUT | N/A | Proper date marking and disposition
| 24 IN | OUT | N/A | Time as a public health control: procedures & records

#### Consumer Advisory

<table>
<thead>
<tr>
<th>Date</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
</table>
| 25 IN | OUT | N/A | Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

<table>
<thead>
<tr>
<th>Date</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
</table>
| 26 IN | OUT | N/A | Pasteurized foods used; prohibited foods not offered

#### Chemical

<table>
<thead>
<tr>
<th>Date</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
</table>
| 27 IN | OUT | N/A | Food additives: approved and properly used
| 28 IN | OUT | N/A | Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

<table>
<thead>
<tr>
<th>Date</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
</table>
| 29 IN | OUT | N/A | Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
| 30 IN | OUT | N/A | Special Requirements: Fresh Juice Production
| 31 IN | OUT | N/A | Special Requirements: Heat Treatment Dispensing Freezers
| 32 IN | OUT | N/A | Special Requirements: Custom Processing
| 33 IN | OUT | N/A | Special Requirements: Bulk Water Machine Criteria
| 34 IN | OUT | N/O | Special Requirements: Acidified White Rice Preparation Criteria
| 35 IN | OUT | N/O | Critical Control Point Inspection
| 36 IN | OUT | N/A | Process Review

#### Risk Factors

- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

#### Public health interventions

- Control measures to prevent foodborne illness or injury.
### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Level Two Certified Manager</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The facility does not have an employee with managerial duties that has the Manager Certification in Food Protection training that has been required since March 1, 2017.</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>19</td>
<td>3717-1-03.3(H)</td>
<td>C</td>
<td>Reheating for hot holding.</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The person in charge stated that foods to be re-heated are placed into the steam table for re-heating; however, foods in the steam table were not reaching 165°F at the time of opening. Re-heated foods must be rapidly re-heated to 165°F or above before being held hot at 135°F or above. THE FOODS WERE PLACED INTO THE MICROWAVE AND RAPIDLY REHEATED ABOVE 165°F TO CORRECT.</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking.</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>A container of sloppy joes was observed in the under counter cooler with a 3-30 date of preparation on it, which is beyond the seven day use by period. The person in charge stated that the product had recently been pulled from the freezer and the date had not been updated. Dates of preparation, thawing, or opening from the original package shall be kept on ready to eat foods which are temperature controlled for safety to accurately track the seven day use by period. THE DATE OF THAWING WAS PLACED ON THE CONTAINER TO CORRECT.</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>35</td>
<td>CCP-VI.0009</td>
<td></td>
<td>TCS Food: Observed improper reheating of food for hot holding.</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>35</td>
<td>CCP-VI.0012</td>
<td></td>
<td>TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(G)(1)</td>
<td>NC</td>
<td>Kitchenware and tableware - handling of single-service and single use articles.</td>
<td></td>
<td>✓</td>
</tr>
</tbody>
</table>

### 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

#### Food Temperature Control
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Thermometers provided and accurate

#### Food Identification
- Food properly labeled; original container

#### Prevention of Food Contamination
- Insects, rodents, and animals not present/outer openings protected
- Contamination prevented during food preparation, storage & display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

#### Proper Use of Utensils
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Slash-resistant and cloth glove use

#### Safe Food and Water
- Pasteurized eggs used where required
- Water and ice from approved source

#### Utensils, Equipment and Vending
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips
- Nonfood-contact surfaces clean

#### Physical Facilities
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting; designated areas used

#### Existing Equipment and Facilities
- Garbage/refuse properly disposed; facilities maintained
- Water and ice from approved source
- Adequate ventilation and lighting; designated areas used

#### Administrative
- Garbage/refuse properly disposed; facilities maintained
- 901:3-4 OAC
- 3701-21 OAC

### Person in Charge

**Name:** CHRIS MILLER  
**RS/SIT#:** 3139

**Sanitarian:** CHRISS MILLER  
**RS/SIT#:** 3139

**License:** Auglaize County Health Department

**Date of Inspection:** 04/08/2019

**Date of Inspection:** 04/08/2019

**Sanitarian:** CHRISS MILLER  
**RS/SIT#:** 3139

**License:** Auglaize County Health Department

**Date of Inspection:** 04/08/2019
# Continuation Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>55</td>
<td>3717-1-04.2(I)</td>
<td>NC</td>
<td>The facility had plastic knives with cutting surfaces up out of an upright holder. Spoons were observed in a tray holder with handles and food contact surfaces intermingled. Unwrapped straws were observed at the front serving window. Single use items shall be stored so that food contact surfaces are protected from contamination when retrieving one from the container by keeping handles up or having pre-wrapped products.</td>
</tr>
</tbody>
</table>

**Observations and Corrective Actions (continued)**

Mark "X" in appropriate box for COS and R:  
- **COS** = corrected on-site during inspection
- **R** = repeat violation

**Name of Facility:** J M SCOOPS LLC  
**Date:** 04/08/2019

**Person in Charge**  
**Sanitarian:** CHRIS MILLER  
**Licensor:** Auglaize County Health Department

**Priorities:** C=Critical  NC=Non-Critical

As per HEA 5351 The Baldwin Group, Inc. (7/18)  
As per AGR 1268 The Baldwin Group, Inc. (7/18)