## State of Ohio
### Food Inspection Report

**Name of facility**: J M SCOOPS LLC

**Address**: 725 W. AUGLAIZE ST.

**License holder**: JUDY DUBOIS

**License Number**: 517

**Date**: 05/07/2020

**City/State/Zip Code**: WAPAKONETA OH 45895

**Category/Descriptive**: COMMERCIAL CLASS 4 <25,000 SQ. FT.

### Compliance Status

#### Supervision
1. **IN** Certified Food Protection Manager
   - Person in charge present, demonstrates knowledge, and performs duties

#### Employee Health
2. **IN** Management, food employees and conditional employees; knowledge, responsibilities and reporting
3. **IN** Proper use of restriction and exclusion
4. **IN** Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices
5. **IN** Good Hygienic Practices
   - Proper eating, tasting, drinking, or tobacco use
6. **IN** No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
7. **IN** Hands clean and properly washed
8. **IN** No bare hand contact with ready-to-eat foods or approved alternate method properly followed
9. **IN** Adequate handwashing facilities supplied & accessible

#### Approved Source
10. **IN** Food obtained from approved source
11. **IN** Food received at proper temperature
12. **N/A** Food in good condition, safe, and unadulterated
13. **N/O** Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
14. **IN** Food separated and protected
15. **IN** Food-contact surfaces: cleaned and sanitized
16. **N/A** Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)
17. **IN** Proper cooking time and temperatures
18. **N/O** Proper reheating procedures for hot holding
19. **N/O** Proper cooling time and temperatures
20. **N/O** Proper hot holding temperatures
21. **N/O** Proper cold holding temperatures
22. **N/A** Food in good condition, safe, and unadulterated

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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

#### 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.

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As per HEA 5302A The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)
**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
<th>Date</th>
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<tbody>
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<td>J M SCOOPS LLC</td>
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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

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:

- **COS** = corrected on-site during inspection
- **R** = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
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**Items with Observations**

- **38** IN OUT N/A N/A Pasteurized eggs used where required
- **39** IN OUT N/A Water and ice from approved source
- **40** IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control
- **41** IN OUT N/A N/O Plant food properly cooked for hot holding
- **42** IN OUT N/A N/O Approved thawing methods used
- **43** IN OUT N/A Thermometers provided and accurate
- **44** IN OUT Food properly labeled; original container
- **45** IN OUT Insects, rodents, and animals not present/outer openings protected
- **46** IN OUT Contamination prevented during food preparation, storage & display
- **47** IN OUT N/A Personal cleanliness
- **48** IN OUT N/A N/O Wiping cloths: properly used and stored
- **49** IN OUT N/A N/O N/A Washing fruits and vegetables
- **50** IN OUT N/A N/O N/O In-use utensils: properly stored
- **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 N/A Slash-resistant, cloth, and latex glove use
- **54** IN OUT N/A Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- **55** IN OUT N/A Warewashing facilities: installed, maintained, used; test strips
- **56** IN OUT N/A Nonfood-contact surfaces clean
- **57** IN OUT N/A Hot and cold water available; adequate pressure
- **58** IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned
- **59** IN OUT N/A N/O Sewage and waste water properly disposed
- **60** IN OUT N/A N/O N/A Garbage/refuse properly disposed; facilities maintained
- **61** IN OUT N/A N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
- **62** IN OUT N/A Adequate ventilation and lighting; designated areas used
- **63** IN OUT N/A Existing equipment and facilities
- **64** IN OUT N/A N/A 901:3-4 OAC
- **65** IN OUT N/A 3701-21 OAC

**Observations**

- **13** 3717-1-03.1(L) C Package integrity - specifications for receiving
  - One 50 oz. can of cream of chicken soup with damage to the top seal on the storage racks in the back room. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.
  - ITEM REMOVED FROM SERVICE FOR CREDIT.
- **54** 3717-1-04.4(Q)3 NC Utensils, temperature and pressure measuring devices - good repair and calibration.
  - Two spatulas stored on the rack above the three compartment sink with chips and cuts on the food contact surface.
  - SPATULAS WERE DISCARDED

**Person in Charge**

- **Sanitarian**: KENT MARTZ
- **Date**: 05/07/2020
- **Licensor**: Auglaize County Health Department

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

**Policy**: AGR 1268 The Baldwin Group, Inc. (11/19)

**As per**: AGR 1268 The Baldwin Group, Inc. (11/19)

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