

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Franklin Monroe School		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1057	Date 10/31/17
Address 8591 Oakes Rd, Arcanum		Category/Descriptive NCYS		
License holder Jeff Patrick		Inspection time (min)	Travel time (min)	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, specifications and original containers
<input checked="" type="checkbox"/> 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

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

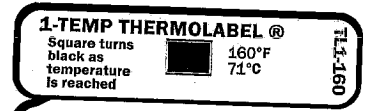
7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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



Violation(s)/Comment(s)

3.2.4) Observed an ice condenser spill in freezer walk-in. PIC stated maintenance is aware and will be repaired soon. Food shall be protected from contamination.

NOTES: Discussed to monitor dish machine with test strips (thermolabels)

Inspected by <i>Anna Schmitz</i>	R.S./SIT # 10-4029	Licensors DCHD
Received by <i>Angie Weaver</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Franklin Monroe School	License number 1057	Date 1/31/17
Address 8591 Oakes Rd Arcanum	Category/Descriptive NC4S	
License holder Jeff Patrick	Inspection time (min)	Travel time (min)

Comments:

PIC very knowledgeable about food temperatures
3 handling food.

Satisfactory at time of inspection.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
chicken	hot hold	131°F	taco meat	cold hold	12°F
cole slaw	preparation	49°F			
turkey sub	preparation	50°F			
peas	hot hold	146°F			
milk	cold hold	38°F			
salads	cold hold	41°F			
pizza	cold hold	32°F			
Inspected by <i>Laura Schuster</i>	R.S./SIT# 16-4029	Licensor DCHD			
Received by <i>Marge Weaver</i>	Title	Phone			