## State of Ohio Standard Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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Name of facility	110	Check one		r	Date		
Greenville High	That	★ FSO □ RFE	1078		12-2-11		
Address	1	NEI 100 LI III L	Category/Descr	intive	100 0 1 (p		
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	VUG CICC	,	67		-		
License holder	$i_{j} \cup i_{j} \cup i_{j$	Inspection time (min)	Travel time (mir	1)	Other		
I CHENVILLE LOCE							
Type of visit (check)		-	Follow-up date	(if required)	Sample date/result (if required)		
Standard    Follow up    Foodborne    30 day							
Complaint Prelicensing Consu	lltation	<u>/</u>					
3717-1 OAC Violation Checked			•				
Management and Personnel		Poisonous or Toxic Materials					
2.1 Employee health	4.4 Maintenance and operation		7.0 Labeling and identification				
2.2 Personal cleanliness	4.5 Cleaning of equipment	4.5 Cleaning of equipment and utensils		7.1 Operational supplies and applications			
2.3 Hygienic practices	4.6 Sanitizing of equipmen	4.6 Sanitizing of equipment and utensils		7.2 Storage and display separation			
2.4 Supervision	4.7 Laundering		to the second se				
Food	4.8 Protection of clean items		Special Requirements				
3.0 Safe, unadulterated and honestly presented	166 4 100 110 110 110 110 110 110 110 110 1		- 8.0 Fresh juice production  8.1 Heat treatment dispensing freezers				
3.1   Sources, specification and original containers	Water, Plumbing, and Waste						
3.2 Protection from contamination after receiving	5.0 Water			Custom process			
3.3 Destruction of organisms		5.1 Plumbing system		Bulk water macl			
3.4 Limitation of growth of organisms	5.2 Mobile water tanks 5.3 Sewage, other liquid w				rice preparation criteria		
3.5 Identity, presentation, on premises labeling					nd equipment specifications		
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and returnables		20 Existing facilities and equipment		s and equipment		
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative				
	6.0 Materials for construction and repair		901:3-4 DAC				
Equipment, Utensils and Linens	6.1 Design, construction an	d installation	3701	-21 OAC	The state of the s		
4.0 Materials for construction and repair	6.2 Numbers and capacities						
4.1 Design and construction	6.3 Location and placement						
4.2 Numbers and capacities	6.4 Maintenance and opera	ation			81-4		
4.3- Location-and-installation	4.3 Location and installation 3-TEMP THERMOLABEL®						
			(A)	quare turns lack as imperature	160°F 71°C		
		,	ls	reached			
Violation(s)/Comment(s)							
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Inspected by	R.S./SI/T # >	Licensor	NUZ	$\overline{A}$	m 1 /		
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AGR 1268 12/10 Ohio Department of Agriculture	Bottom	ang merekan adalah sebagai berbagai berbagai berbagai berbagai berbagai berbagai berbagai berbagai berbagai ber			pgof		

## **Critical Control Point Inspection**

Authority: Chapter 3717 Ohio Revised Code

Name of facility	License number	Date			
Greenville, High School	1 1078	12-2-16			
Address // Chelmuland // Chelmuland	Category/Descriptive	145			
License holder	Inspection time (min)	Travel time (min)			
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Comments:					
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# #					
- E					
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Temperature Log					
Indicate state food is in		Indicate state food is in			
Food item (receiving, storage, Temperature preparation, cooling,	Food item	(receiving, storage, Temperature preparation, cooling,			
holding, reheating, etc.)		holding, reheating, etc.)			
Cold Hold 31°F	procedi	4/0+ HOLD 170°F			
Phicken salad cold Hold 33°F	nuagets	Hot Hold, 1801-			
ham-Sticed and Hold 310'F	Deas	HAT HALL 1930F			
Spinach Old Hold 36°F		1001 1001			
namburger Consina 178°F					
neds Hot Had 1800=					
101 /101 1001 +111/2 11 (101d 11)1d 3716					
Interpretable Annual State of the Interp	Licensor				
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