

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Mississauga Valley School</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1106</i>	Date <i>11-8-16</i>
Address <i>10450 Staudt Rd, Union City</i>		Category/Descriptive <i>NCBS</i>		
License holder <i>BOE</i>		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

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input checked="" type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

#### Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

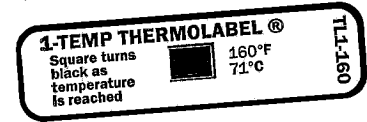
<input type="checkbox"/>	4.0 Materials for construction and repair
<input checked="" type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

#### Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC



#### Violation(s)/Comment(s)

*4.4B) observed worn & stained cutting boards. Surfaces shall be resurfaced if can't be effectively cleaned & sanitized. or discarded*

*4.5A) observed the can opener & plunger for food processor to have pieces of food debris on them. Equipment food contact surfaces shall be clean to sight & touch. critical*

Inspected by <i>Corrie Holtzaves</i>	R.S./SIT# <i>5202</i>	Licenser <i>darke co health dept</i>
Received by <i>Kaitlyn Whitsett</i>	Title	Phone



# State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Mississinewa Schools</i>	Type of inspection <i>Standard</i>
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**Violation(s)/Comment(s)**

- 3.2C) Observed eggs stored above ready-to-eat foods in the walk-in cooler. Raw products shall be stored below RTE foods to prevent cross contamination. \*critical
- 4.1A) Observed plastic container in deteriorated condition. Equipment shall be durable to retain their characteristics qualities under normal condition.
- 4.4) ~~observed~~ observed ice build-up in the walk-in freezer & causing a slip hazard. Equipment shall be designed & constructed to retain their characteristic qualities.

**NOTE:**

Discussed with PIC their stock level. Facility seems to be re-heating one to two items/week. PIC will keep track of reheating items so they have a better idea of how many they are reheating & if they should ~~be~~ be a level 4.

Inspected by <i>Carrie Holtzars</i>	R.S./BIT # <i>3202</i>	Licensor <i>Carrie Co Health Dept.</i>
Received by <i>Kathryn Walters</i>	Title	Phone