

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Ansonia Schools	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1005	Date 11-8-16
Address 1000 E Canal, Ansonia	Category/Descriptive NCLIS		
License holder Superintendent	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 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 checked="" 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 checked="" 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

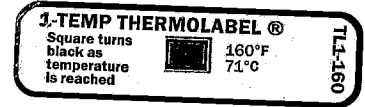
<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input checked="" type="checkbox"/> 6.0 Materials for construction and repair
<input checked="" 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)

3.1C) Observed several dented cans in the dry storage area. Food packing shall be in good condition to prevent food from being adulterated from potential contamination.

3.2M) Observed several ^{damp} wiping clothes on counter when sanitizer buckets were close by. Clothes used for wiping shall be held in chemical sanitizer between use.

Inspected by Annie Hartman	R.S./SJT# 1202	Licensors Darke CO HD
Received by Christy Smith	Title	Phone



State of Ohio
Continuation Report

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Facility name Angemid Local Schools	Type of inspection Standard
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Violation(s)/Comment(s)

5.4K) Observed the dumpster lids of recycling containers lid open. Waste handling units shall be inaccessible to rodents & insects.

6.1M3) Observed many flies in the facility. Also, noticed the back screen door had been propped open to allow access to the garage area. Outer openings in a food service area shall be protected against insects & rodents.

5.4D) The prep sink near the walk-in freezer had a hose sprayer that was worn & allowing the water nozzle to dip below the "air gap" line. There shall be an air gap between the nozzle & sink basin to prevent a backflow concern.

4.4G) Observed beans stored in a sour cream container (walk-in freezer). Sour cream containers are a single use item & may not be re-used.

Inspected by Corrie Holthaus	R.S./SIT 1202	Licenser Danika Co HD
Received by Christy Barrett	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Ansania Schools	License number 1005	Date 11-8-16
Address 700 E Canal St	Category/Descriptive NCHS	
License holder Superintendent	Inspection time (min)	Travel time (min)

Comments:

II) Observed employee not eating in a designated area, but walking around the kitchen eating. Employees must eat in designated area to prevent contamination.

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 nug.	Hot Hold	138F			
corn	Hot Hold	155F			
pizza	Hot Hold	138F			
chicken & brocc	Hot Hold	137F			
taco meat	thawing	38F			
Inspected by Carmie Hawthorn		R.S./SIT# 3202	Licensor dawnce co HD		
Received by Christy Amant		Title	Phone		