

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Arcanum Butler Schools		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1013	Date 1.23.17
Address 1 Valiant Lane Arcanum		Category/Descriptive NC3S		
License holder Arcanum Schools	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
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	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 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

150°F 65.5°C

Violation(s)/Comment(s)

5.1(C) Handwashing Sink near office, and by staff door (restroom) didn't supply hot water. Observed water reach 70°F. Please repair so hand sinks supply water at a temperature of at least 100°F. PIC mentioned a plumber had attempted to repair since last inspection, it was hot for a couple weeks then went back down. Please Repair.

Notes:-PIC stated body fluid kit has been purchased.
-Continue to monitor salad bar temp. Shall be maintained @ 41°F or below.
-Monitor dish machine wash 155°F San @ 180°F

Inspected by <i>Amanda Schuster</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>Carol Brubaker</i>	Title	Phone