

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------------------------------------------------|-----------------------------|----------------------------------|
| Name of facility Bradford Village School | | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 25 | Date 12.7.16 |
| Address 760 Railroad, Bradford | | Category/Descriptive NC4S | | |
| License holder Bradford BOE | | Inspection time (min) 50 | 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 |

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

Poisonous or Toxic Materials

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

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 |

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 |

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 |

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 |

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 |

Administrative

| |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

4.6(A) Observed sani buckets at 100 ppm. All food contact surfaces and equipment shall be sanitized. PIC made new solution at the time of inspection. CORRECTED! Tested at 400 ppm.

Notes: Body Fluid clean up kit created; Ingredient list created for front line.

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|--------------------------------------|-----------------------------|--------------------------|
| Inspected by Anna Schuster | R.S./SIT # 164029 | Licensors DCHD |
| Received by Cheryl Clark | Title | Phone |

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

| | | |
|----------------------------------------------------|-------------------------------------|------------------------|
| Name of facility Bradford Village School | License number 25 | Date 12-7-14 |
| Address 760 Railroad, Bradford | Category/Descriptive NC4S | |
| License holder Bradford BOE | Inspection time (min) 25 | Travel time (min) |

Comments:

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 | 159°F | BBA Ribs | cold hold | -5°F |
| Salad | cold hold | 38°F | | | |
| baked beans | hot hold cooking | 138°F | | | |
| milk | cold | 40°F | | | |
| tenderloin | cold hold | 40°F | | | |
| broccoli | cold hold | 31°F | | | |
| g. beans | cold hold | 40°F | | | |
| Inspected by <i>Jama Schuster</i> | R.S./SIT# 164029 | Licensor DCHD | | | |
| Received by <i>Cheryl Clark</i> | Title | Phone | | | |