

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Bradford Village School		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 25	Date 1-5-16
Address 760 Railroad, Bradford		Category/Descriptive NC4S		
License holder Bradford BOE		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 checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		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, specification 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
<input checked="" type="checkbox"/> 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	Laundrying
4.8	Protection of clean items

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

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



Violation(s)/Comment(s)

4.2I) No test strips available for α -DCC solution at the inspection. Test kit shall be provided to accurately measure the concentration in ppm of the sanitizing solution

Inspected by William Kausw	R.S./SIT # 193136	Licenser Darke	OH 410
Received by [Signature]	Title	Phone	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Bradford Village School	License number 25	Date 1.5.14
Address 760 Railroad, Bradford	Category/Descriptive NC45	
License holder Bradford BOE	Inspection time (min)	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
green beans	hot holding	178°			
Yogurt	cold holding	38°			
lettuce	cold holding	35°			
milk	cold holding	37°			
mash potatoes	cold holding	30°			
corn on cob	cold holding	33°			
Spaghetti	hot holding	173°			
Inspected by Michael Kauer	R.S./SIT# 143136	Licenser Darke Co #110			
Received by John Heart	Title		Phone		