

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Bradford village schools</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>25</b>	Date <b>2/21/17</b>
Address <b>700 Railroad St. Bradford</b>		Category/Descriptive <b>NCAS</b>	
License holder <b>Bradford BOE</b>	Inspection time (min) <b>50</b>	Travel time (min) <b>25</b>	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
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)**

Disussed removing single use items from stock area for next inspection to make sure they are not being used for leftovers.

Satisfactory at time of inspection!

Inspected by <b>Singur Mageto, RS, MS</b>	R.S./SIT # <b>3203</b>	Licensor <b>Darke Co Health</b>
Received by <b>Cheryl Clark</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Bradford Village School</b>	License number <b>25</b>	Date <b>2/21/17</b>
Address <b>760 Railroad St. Bradford</b>	Category/Descriptive <b>NCAS</b>	
License holder <b>Bradford BVE</b>	Inspection time (min) <b>20</b>	Travel time (min) <b>25</b>

**Comments:**

Discussed time/temperature control for safety + proper reheating temps. All temperatures good!

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
Taco Beef	holding	200°F			
Broccoli	holding	138°F			
Bosco sticks	holding	162°F			
Bosco stick sauce	holding	165°F			
Taco beef (unit #2)	holding	160°F			

Inspected by <b>Angel Mayo</b>	R.S./SIT# <b>3203</b>	Licensor <b>Darke County Health</b>
Received by <b>Cheryl Clark</b>	Title	Phone