

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Franklin Monroe School</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1057</i>	Date <i>4-27-16</i>
Address <i>8591 Oakes Rd, Arcanum</i>		Category/Descriptive <i>NCYS</i>	
License holder <i>Jeff Putruck</i>	Inspection time (min) <i>60</i>	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
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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, 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

**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**

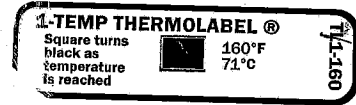
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

**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)**

Satisfactory at the time of inspection.

Inspected by <i>Cornie Holtman</i>	R.S./SM# <i>1202</i>	Licensor <i>dance w HD</i>
Received by <i>Maile Weisen</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Franklin Monroe School</i>	License number <i>1057</i>	Date <i>4-27-16</i>
Address <i>8591 Oakess Rd</i>	Category/Descriptive <i>NCHS</i>	
License holder <i>Judy Patrick</i>	Inspection time (min)	Travel time (min)
<b>Comments:</b>  <i>No violations at this time.</i>		

## 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
<i>PIZZA</i>	<i>hot hold</i>	<i>138</i>			
<i>PIZZA</i>	<i>hot hold</i>	<i>154</i>			
<i>Waffles</i>	<i>hot hold</i>	<i>147</i>			
<i>peas</i>	<i>cold hold</i>	<i>37</i>			
<i>owl. cheese</i>		<i>135</i>			
<i>taco meat</i>		<i>41</i>			
Inspected by <i>Cynthia Fulkerson</i>	R/S/SIT# <i>04/202</i>		Licenser <i>danyce w HD</i>		
Received by <i>Angie Weaver</i>			Title	Phone	