

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Greenville Elementary &amp; Middle Schools</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>214</b>	Date <b>2-10-17</b>
Address <b>1111 N. Ohio St. Greenville</b>		Category/Descriptive <b>C45</b>		
License holder <b>Greenville City Schools BOE</b>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input checked="" type="checkbox"/> 30 day <input 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

<input type="checkbox"/>	2.1	Employee health
<input type="checkbox"/>	2.2	Personal cleanliness
<input type="checkbox"/>	2.3	Hygienic practices
<input type="checkbox"/>	2.4	Supervision

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

### Poisonous or Toxic Materials

<input type="checkbox"/>	7.0	Labeling and identification
<input type="checkbox"/>	7.1	Operational supplies and applications
<input type="checkbox"/>	7.2	Storage and display separation

### Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2	Protection from contamination after receiving
<input type="checkbox"/>	3.3	Destruction of organisms
<input type="checkbox"/>	3.4	Limitation of growth of organisms
<input type="checkbox"/>	3.5	Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7	Special requirements for highly susceptible populations

### Water, Plumbing, and Waste

<input type="checkbox"/>	5.0	Water
<input type="checkbox"/>	5.1	Plumbing system
<input type="checkbox"/>	5.2	Mobile water tanks
<input type="checkbox"/>	5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4	Refuse, recyclables, and returnables

### Special Requirements

<input type="checkbox"/>	8.0	Fresh juice production
<input type="checkbox"/>	8.1	Heat treatment dispensing freezers
<input type="checkbox"/>	8.2	Custom processing
<input type="checkbox"/>	8.3	Bulk water machine criteria
<input type="checkbox"/>	8.4	Acidified white rice preparation criteria
<input type="checkbox"/>	9.0	Facility layout and equipment specifications
<input type="checkbox"/>	20	Existing facilities and equipment

### Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0	Materials for construction and repair
<input type="checkbox"/>	4.1	Design and construction
<input type="checkbox"/>	4.2	Numbers and capacities
<input type="checkbox"/>	4.3	Location and installation

### Physical Facilities

<input type="checkbox"/>	6.0	Materials for construction and repair
<input checked="" type="checkbox"/>	6.1	Design, construction, and installation
<input type="checkbox"/>	6.2	Numbers and capacities
<input type="checkbox"/>	6.3	Location and placement
<input checked="" type="checkbox"/>	6.4	Maintenance and operation

### Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

### Violation(s)/Comment(s)

**(3.2)** Observed water build up in light shields inside the walk-in cooler. Concerned the water build up will leak onto food storage. Please repair to protect from contamination.

**(6.4A)** Garbage disposal not working at time of inspection. Please fix so equipment is maintained in good repair.

**(4.4)** Dishmachine not holding temperature. PIC switched to paper products. Discussed the machine shall not be used until meets proper wash & rinse temperatures according to manufacturer. 3 compartment sink now being used.

Inspected by <b>Megam Keller</b>	R.S./SIT # <b>143136</b>	Licenser <b>Darke Co + HO</b>
Received by <b>Bryen Wright</b>	Title <b>Food Service Supervisor</b>	Phone <b>937-547-0244</b>

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Name of Facility	Type of visit	Date
Greenville Elementary & Middle Schools	30 day	8-10-17

**Violation(s)/Comment(s)**

(61M) There is a space gap and light coming through the doors in the back loading area. Discussed outer openings of a food service operation shall be protected against the entry of insects and rodents by solid, self-closing, tight fitting doors.

Inspected by Morgan Keller	R.S./SITE # 173/36	Licenser Darke CO HO
Received by Morgan Keller	Title Food Service Supervisor	Phone 937 547-0244