

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Greenville Junior High	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1075	Date 4.25.14
Address 131 Central Ave Greenville		Category/Descriptive NC4S	
License holder Greenville 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 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, specification and original containers
<input checked="" type="checkbox"/> 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	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)

324) Observed a build up of debris on fan drying machine washed dishes, and on the walk in cooler. PIC stated a work order is in to get both fans cleaned. Food shall be protected from contamination of debris.

Notes: Reviewed information about employee health policy & body fluid spill clean up kit. Documents given.

Inspected by Laura Schuiteman	R.S./SIT # 164029	Licensor Darke Co Health Dept
Received by Ther R Baker	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Greenville Junior High		License holder Greenville BOE	
Address 131 Central Ave Greenville		Category/Descriptive NCHS	
License no: 1075	Date 4.25.16	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
caiflower	hot hold	148'			
milk	cold hold	41'			
chicken tenders	hot hold	154'			
chili soup	hot hold	160'			
Fruit	cold hold	41'			

Inspected by Xana Schwieterman	R.S./SIT # 164029	Received by Darke, Co Health Dept
Health district Sherril Baker	Title 11:55 AM.	Phone