

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Greenville High School</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1078</i>	Date <i>12-2-16</i>
Address <i>100 Greenwave Way Greenville</i>		Category/Descriptive <i>C45</i>		
License holder <i>Greenville BOE</i>		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
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

9013-4 OAC
3701-21 OAC



Violation(s)/Comment(s)

Satisfactory at time of inspection.

Inspected by <i>Megan Kaiser</i>	R.S./SIT <i>143136</i>	Licensor <i>Darke CO HD</i>
Received by <i>Impenyft</i>	Title <i>Food Service Manager</i>	Phone <i>937-547-0444</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Greenville High School</i>	License number <i>1078</i>	Date <i>12-2-14</i>
Address <i>100 Greenwave way Greenville OH 45334</i>	Category/Descriptive <i>C45</i>	
License holder <i>Greenville BOE</i>	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
<i>CORN</i>	<i>Cold Hold</i>	<i>31°F</i>	<i>broccoli</i>	<i>Hot Hold</i>	<i>170°F</i>
<i>Chicken salad</i>	<i>Cold Hold</i>	<i>33°F</i>	<i>nuggets</i>	<i>Hot Hold</i>	<i>180°F</i>
<i>ham-sliced</i>	<i>Cold Hold</i>	<i>36°F</i>	<i>peas</i>	<i>Hot Hold</i>	<i>183°F</i>
<i>Spinach</i>	<i>Cold Hold</i>	<i>36°F</i>			
<i>Hamburger</i>	<i>COOKING</i>	<i>178°F</i>			
<i>peas</i>	<i>Hot Hold</i>	<i>180°F</i>			
<i>Turkey</i>	<i>Cold Hold</i>	<i>37°F</i>			
Inspected by <i>William Kaise</i>	R.S./SIT# <i>143136</i>	Licenser <i>Dance Co HO</i>			
Received by <i>Myra Lyft</i>	Title <i>Food Service Manager</i>	Phone <i>937-547-0244</i>			