

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Greenville Senior High School</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1078</i>	Date <i>1-6-16</i>
Address <i>110 Greenwave Way Greenville</i>		Category/Descriptive <i>NC3S</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

<input checked="" type="checkbox"/>	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)

4.4 A) Equipment must be maintained in good repair and proper adjustment. Observed a leak in the freezer detached from the building. Food under this leak should be moved today to prevent contamination. Observed light shining under the back door. A(2)" doors, seals, hinges, fasteners, + kick plates shall be kept intact, tight, + adjusted in accordance w/manufacturers specifications."

4.4. N(3) A Quaternary ammonium compound solution shall have a concentration specified by the manufacturer's use directions including in the labeling. Observed sanitizer buckets

Inspected by <i>Septi Ocar</i>	R.S./SIT # <i>37165</i>	Licensor <i>Darke County</i>
Received by <i>[Signature]</i>	Title	Phone



State of Ohio
Continuation Report

He-16

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Greenville Senior High School	Type of inspection Standard
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Violation(s)/Comment(s)

with a concentration below the recommended concentration on the label. Training to the employees on how to test the concentration needs to be done.

Temperatures:

Hot holding: carrots - 185°
 broccoli - 157°
 chili - 159°

Cold Holding: Turkey - 35°
 milk - 36°

Inspected by Sophia Allen	R.S./SIT # 3465	Licenser Darke County
Received by [Signature]	Title	Phone