

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Kids Learning Place	Check one <input checked="" type="checkbox"/> NFSO <input type="checkbox"/> RFE	License number 1040	Date 5.6.16
Address 1170 Sweitzer St Greenville		Category/Descriptive NC3S	
License holder Council on Rural Services	Inspection time (min) 55	Travel time (min) 10	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 specify		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
<input checked="" type="checkbox"/> 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, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

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

3.4G) Observed a bag of spaghetti in the refrigerator without a date. PIC voluntarily threw away the spaghetti during the inspection. Discussed how RTE TCS foods shall be date marked with 7 days and discarded after the 7th day. Please date mark if not used within 24 hours so you can monitor for the growth of bacteria.

4.5A) Observed a build up of debris on the staff microwave, fans in 2 door refrigerator and on the

Inspected by Amya Schuneter	R.S./SIT # 164029	Licensors Darke Co Health Dept
Received by [Signature]	Title 10:20	Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

5.6.11e

Facility name Kids Learning Place	Type of inspection Standard
--------------------------------------	--------------------------------

Violation(s)/Comment(s)

4.3A cont.) can opener. Non-food contact surfaces of equipment shall be kept free of accumulation of dust dirt and food residue. Please, clean items as soon as possible.

6B) Observed absorbant ceiling tiles in the adult bathroom and in the student bathroom. Please replace tiles with non absorbant smooth, durable and easily cleanable tiles in the restrooms. Six months will be given to change out the tiles. If you have any questions please call the health department.

Notes: Discussed employee health policy, body fluid spill clean up kit and level 2 manager's training. Documents given.

Inspected by Yana Schmeterna	R.S./SIT # 1164029	Licensor Darke Co Health Dept
Received by <i>[Signature]</i>	Title 10:20	Phone