

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Mississinawa Valley School		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1106	Date 1/8/17
Address 10480 Staudt Rd, Union City		Category/Descriptive NC3S		
License holder 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

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

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

9013-4 OAC
3701-21 OAC

150°F 55.0°C

Violation(s)/Comment(s)

3.2M) Observed wet rags sitting on the prep table. PIC stated they are the towels the cooks use to clean their work areas. Wiping cloths used for wiping counters and equipment surfaces shall be held between uses in a chemical sanitizer solution. PIC discarded rags at time of inspection. Corrected!

3.2Q) Observed apple juice and bread stored on the floor in the freezer unit. All food shall be stored at least 6 inches above the floor.

Inspected by Xenia Hunter	R.S./SIT # 1104029	Licenser DCHD
Received by Paula Walthers	Title	Phone

State of Ohio
Continuation Report

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Name of Facility Mississnawa Valley School	Type of visit Standard	Date 1/8/17
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Violation(s)/Comment(s)

7.1 K) Observed a mouse trap and an open box of poison on the floor behind grill area. PIC stated no pest have been seen recently. Rodent bait stations shall be contained in a covered, tamper-resistant bait station.

NAIPS:

- New cutting boards have been purchased. Please discard the old ones. Completed at time of inspection.
- Irreversible registering temperature or heat test strips (Thermolabel)

Baked beans: 194°F
Grilled Cheese: 140°F
Chili: 37°F

Inspected by Anna Schuterman	R.S./SIT # 164029	Licenser DCHD
Received by Kathryn Watten	Title	Phone