

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Tri-Village Schools</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1166</b>	Date <b>11-9-16</b>
Address <b>315 S. Main St., New Madison</b>		Category/Descriptive <b>PC35</b>	
License holder <b>Board of Education</b>	Inspection time (min) <b>150</b>	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**

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input checked="" type="checkbox"/> 4.8 Protection of clean items

**Poisonous or Toxic Materials**

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

**Water, Plumbing, and Waste**

<input type="checkbox"/> 5.0 Water
<input checked="" type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

**Special Requirements**

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

**Equipment, Utensils, and Linens**

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

**Physical Facilities**

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

**Administrative**

<input type="checkbox"/> 901-3-4 OAC
<input type="checkbox"/> 3701-21 OAC

**Violation(s)/Comment(s)**

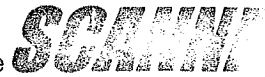
5.1 C) (2) Water at handwashing sink was less than 110°F. A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit through a mixing valve or combination faucet. PIC said she would look into getting maintenance to raise temperature.

3.4 b) Observed food items in walk in cooler with dates past the seven day date mark. PIC indicated the dates were wrong. ~~Some of the~~ and she would get the date marking corrected. Please note that items that are not appropriately marked can be required to be disposed of as in accordance with 2.4(H) →

Inspected by <b>Robert Munge</b>	R.S./SIT # <b>2741</b>	Licensors <b>Darke County Health</b>
Received by <b>Michelle A. Hedge</b>	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code



Name of Facility Tr: Village Schools	Type of visit Standard	Date 11-9-16
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**Violation(s)/Comment(s)**

Continued from previous page: <sup>3.4(6)</sup> PIC worried at the time of inspection

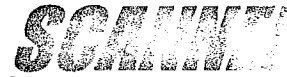
3.16) Found several dented cans in dry storage area. Food packages shall be in good condition and protect the integrity of the contents so that food is not exposed to adulteration or potential contaminants. PIC placed in office for return. It is important that dented cans are not used to prevent food borne illness.

4.8 (E) Found rocks <sup>stored</sup> touching floor. Cleaned equipment and utensils shall be stored 6" off the floor. Please correct. These items should be stored off the floor to prevent contamination.

Note: Found that the PIC was re-heating more than one item once a week. PIC indicated she would like to become a level 4. Additional information will be sent regarding this.

Inspected by Diana Murray	R.S./SIT # 2741	Licensors Darice County Health Dept
Received by Shekelle G. Hedger	Title	Phone

State of Ohio  
**Continuation Report**



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**Violation(s)/Comment(s)**

\* 2.4(c) Found items on the floor of the walk-in cooler that  
 (2) do not pertain to the food service operation. These  
 items should not be stored on the floor for cleaning  
 purposes. PIC indicated people who are not food  
 employees bring items in. Persons unnecessary to the  
 food service operation are not allowed in the food  
 preparation, food storage, or warewashing areas, except  
 that brief visits and tours may be authorized by  
 the person in charge if steps are taken to ensure that  
 exposed food; clean equipment, utensils, and linens;  
 and unwrapped single service and single-use articles  
 are protected from contamination. Please store these  
 items up off the floor and away from food related to the  
 food service. Limit people ~~that~~ ~~that~~ who are not food  
 employees accessing the facility.

Thank you for having the employee  
 health policy and clean-up kit  
 and procedures developed!

\* = Critical

Inspected by Dorothy Mangan	R.S./SIT # 2741	Licensors Darke Courts Hester
Received by Sheryl K. Hedge	Title	Phone