

State of Ohio

Standard Inspection Report **SCANNED**

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>5/9/14</b>
Address <b>315 S. Main St. New Madison</b>		Category/Descriptive <b>NC3S</b>	
License holder <b>Board of Education</b>	Inspection time (min) <b>100</b>	Travel time (min) <b>20</b>	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
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
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)**

Satisfactory at time of inspection.

- Discussed to check sani buckets throughout day to make sure the solution still meets 200ppm.
- Discussed to calibrate thermometers weekly.
- Discussed employee health policy and body fluid spill clean up kit. Documents given.

milk 35° \*Have already started recording  
 corn 169° cooking dish machine temperatures!  
 Thanks!

Inspected by <b>Laura Schrieterma</b>	R.S./SIT # <b>164029</b>	Licensors <b>Darke Co Health Dept</b>
Received by <b>Sharon Frazier</b>	Title	Phone