

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Versailles K-12</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1177</b>	Date <b>2/21/17</b>
Address <b>280 Marker St. Versailles</b>		Category/Descriptive <b>NCLS</b>	
License holder <b>Versailles BOE</b>	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	Laundering
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

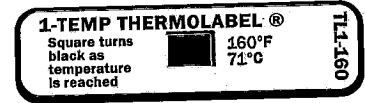
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

#### 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

**Notes**

\*Installing a monitoring system for cold holding units and dish machine.

Inspected by <i>Karina Schmitena</i>	R.S./SIT # <b>110-4029</b>	Licensor <b>DCHD</b>
Received by <i>Leif J. Wendt</i>	Title <b>Food Service Director</b>	Phone <b>937-690-2102</b>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Versailles K-12</b>	License number <b>1177</b>	Date <b>2/21/17</b>
Address <b>280 Marker St</b>	Category/Descriptive <b>NC4S</b>	
License holder <b>Versailles BOE</b>	Inspection time (min)	Travel time (min)

**Comments:**

Discussed all TCS foods shall be date marked if not used within 24 hours.

**Temperature Log**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Ham	Cold hold	37°F	Spinach	cold hold	42°F
Corn	cooking	155°F	corn relish	preparation	58°F
Smoothies	cold holding	38°F	tomatoes	cold hold	41°F
milk	cold hold	40°F	salami	cold hold	39°F
Yogurt	cold hold	41°F	Cheese soup	cold hold	32°F
beans	cooking	75°F			
hot dogs	cooking	145°F			
Inspected by <i>Auna Hunter</i>	R.S./SIT# <b>1641079</b>	Licensor <b>DCHD</b>			
Received by <i>[Signature]</i>	Title <b>Food Service Director</b>	Phone <b>937-690-2102</b>			