

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Versailles K-12	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1177	Date 1-4-17
Address 280 Marker St. Versailles		Category/Descriptive NCYS	
License holder Versailles 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
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
<input checked="" type="checkbox"/> 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)

(5.4N) Observed dumpsters stored outside for trash and cardboard with lids open or with missing doors. Discussed waste handling units shall be kept covered with tight-fitting lids or doors if kept outside. Please repair doors & keep them shut.

Discussed sanitizers. Bleach is approved but would require different test strips. Monitor sani-spray bottles for accuracy.

Inspected by Megan Kellee	R.S./SIT # 143134	Licensor Darke Co #10
Received by D. J. Mandel	Title Food Service Director	Phone 939-52-4429

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Versailles K-12	License number 1177	Date 1-4-17
Address 280 Marker St.	Category/Descriptive NC4S	
License holder Versailles BOE	Inspection time (min)	Travel time (min)

Comments:

- Level 2 training opportunities given.
- Ohio Department of Health Food Safety Division's number is 614-644-7416 and email address is BEH@odh.ohio.gov if you want to see if different training opportunities are approved. you can always ASK me to find out too 937-548-4196 x206.
- Discussed to store employee drinks so they are not a source of contamination.

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
milk	Cold Hold	39°F	Beans	Cold Hold	37°F
turkey	Cold Hold	38°F	corn relish	Cold Hold	35°F
ham	Cold Hold	38°F	pizza	Cold Hold	39°F
hotdogs	Hot Hold	157°F	Smoothie	Cold Hold	31°F
chili	Hot Hold	168°F			
tomato	Cold Hold	41°F			
lettuce	Cold Hold	39°F			
Inspected by Megan Keller	R.S./S/U# 143B/0	Licensor DANK CO #10			
Received by Paul M. ...	Title Food Service Director	Phone 937-526-4425			