

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Ansonia Schools		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1005	Date 5-8-17
Address 600 E. Canal St. Ansonia		Category/Descriptive NC45		
License holder Superintendent		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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 checked="" type="checkbox"/>	2.1	Employee health
<input checked="" type="checkbox"/>	2.2	Personal cleanliness
<input type="checkbox"/>	2.3	Hygienic practices
<input type="checkbox"/>	2.4	Supervision

Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input 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 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

Equipment, Utensils, and Linens

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

<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	Laundrying
<input checked="" type="checkbox"/>	4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0	Water
<input 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

Physical Facilities

<input type="checkbox"/>	6.0	Materials for construction and repair
<input checked="" 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

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

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

Administrative

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



Violation(s)/Comment(s)

(2.2c) Observed an employee spray off dirty trays then proceed to put away clean utensils. Discussed with employee that they shall wash hands at the hand sink in between handling dirty dishes and clean dishes. Employee sent utensils through dishmachine again after handling them without washing hands. Critical. Corrected.

(4.8E) Observed clean pans and baking trays stored upright. Discussed clean equipment shall be, inverted or covered to protect from contamination.

Inspected by Megan Keller	R.S./SIT# 143136	Licenser Darke CO + 10
Received by Christy Samitt	Title	Phone

Continuation

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Ansonia Schools	License number 1005	Date 5-8-17
Address 600 E. Canal St. Ansonia	Category/Descriptive NC4S	
License holder Superintendent	Inspection time (min)	Travel time (min)

Comments:

(6.1) Screen door has holes in it. Discussed main door shall be kept shut or screen door shall be replaced to protect from the entry of insects.

(4.2) No heat strips available at time of inspection for high temperature dishwasher. Discussed an irreversible registering temperature indicator shall be accessible for frequent measuring in the washing & sanitizing temperatures.

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
Inspected by Megan Keller		RS/SIT# 115136	License Clarke CO #10		
Received by Christy Barrett			Title	Phone	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility ANSONIA SCHOOLS	License number 1005	Date 5-8-17
Address 600 E. Canal St. Ansonia, NC4S	Category/Descriptive	
License holder Superintendent	Inspection time (min)	Travel time (min)

Comments:

Observed employee spray off dirty food trays then proceed to put clean dishes away. Discussed the employee shall wash hands in the hand sink in between handling dirty & clean equipment. Please monitor dishwasher to make sure it is 110°F for wash and 180°F for final rinse. It is barely meeting regulations.

Level 2 certification available.

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
Hotdogs	cold hold	36°F			
Beans	Hot Hold	108°F			
Fruit	Cold Hold	38°F			
Milk	cold hold	39°F			
Hotdogs	Hot Hold	170°F			

Inspected by Megan Keller	R.S./SIT# 143136	Licensor Dance Co #10
Received by Christy Garrett	Title	Phone