

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"/> ESO <input type="checkbox"/> RFE	License number 1005	Date 12/4/17
Address 600 E. Canal St. Ansonia, OH		Category/Descriptive NC4S		
License holder Superintendent		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
<input checked="" type="checkbox"/> 2.4	Supervision

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

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

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

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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

2.4C) Only 4 of the 5th symptoms and 5 of the 13 illnesses were listed on the employee health policy. Example document given. Discussed employee policy shall include all symptom / illnesses as it relates to diseases transmissible through food.

Inspected by <i>Amy Schurterman</i>	R.S./SIT# 164029	Licensors DCHD
Received by <i>Christy Barrett</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Ansonia Schools	License number 1005	Date 12/4/17
Address 600 E. Canal St Ansonia	Category/Descriptive NC48	
License holder Superintendent	Inspection time (min)	Travel time (min)

Comments:

Satisfactory at time of inspection.

- Remember to maintain all hot foods at 135°F or above.

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
corn dogs	hot hold	165°F			
pork n' beans	hot hold	162°F			
eggs	cold hold	37°F			
Cheese	cold hold	34°F			
milk	cold hold	41°F			

Inspected by <i>[Signature]</i>	R.S./SIT# 164029	Licensor DCHD	
Received by <i>[Signature]</i>	Title	Phone	