

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Franklin Monroe School</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1057</i>	Date <i>11/17/17</i>
Address <i>8591 OAKES RD. PREMIUM</i>	Category/Descriptive <i>NC41S</i>		
License holder <i>Jeff Patrick</i>	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 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

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
<input checked="" type="checkbox"/>	Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	Sanitizing of equipment and utensils
<input checked="" type="checkbox"/>	Laundering
<input checked="" type="checkbox"/>	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
<input checked="" type="checkbox"/>	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)

<p>(4.5A) Observed a build up of debris on ice machine. Discussed food contact surfaces shall be cleaned sight to touch to protect from contamination. Please unplug machine for it to be cleaned. She stated she does not use the machine.</p> <p>(5.1N) Observed dumpster lids open. Discussed outdoor receptacles shall be kept shut & tight fitting to prevent pest. Corrected at time of inspection.</p>	
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Inspected by <i>Megan Keller</i>	R.S./SIT # <i>113316</i>	Licensor <i>DARKE CO FPD</i>
Received by <i>Angie Weaver</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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
beans	cooking	189 F			
milk	cold hold	36 F			
sausage patty	cold hold	37 F			
ribes	hot hold	145 F			
egg patty	cold hold	37 F			
salad	cold hold	36 F			