

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Greenville Elementary Middle Schools	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 214	Date 5/17/17
Address 111 N. Ohio St. Greenville	Category/Descriptive C4S		
License Holder Greenville City Schools 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 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

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
<input checked="" type="checkbox"/> 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

150 F 0567

Violation(s)/Comment(s)

(6.1M) Observed a space gap and light coming through the back loading doors. Discussed outer openings of a food service operation shall be protected against the entry of insects and rodents by solid, self-closing, tight fitting doors. Please repair.

Notes: Please keep a copy of signed employee health policy at the facility.

Inspected by <i>Dayna Schuster</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>Camela Woods</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Greenville Elementary & Middle Schools	License number 214	Date 5/17/17
Address 111 N. Ohio St. Greenville	Category/Descriptive CYS	
License holder Greenville City Schools BOE	Inspection time (min)	Travel time (min)

Comments:

Satisfactory at time of inspection.

Discussed to send spec. sheets to the health department for all new/upgrade equipment
laura.schwieterman@darke.countyhealth.org
937-548-4196 x225.

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	40°F			
baked beans	hot hold	150°F			
Cheese	Cold hold	38°F			
mini corn dogs	hot hold	190°F			
Inspected by Laura Schwieterman	R.S./SIT# 164029	Licensors DCHO			
Received by Pamela Woods		Title		Phone	