

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Mississinawa Valley School	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 11016	Date 1/4/18
Address 10480 Staudt Rd. Union City, OH		Category/Descriptive NC3S	
License holder Board of Education	Inspection time (min) 130	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	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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.2 (A) Observed sliced carrots on the ground of the walk-in freezer cooler. Discussed that all food storage shall be at least 6 inches or higher off the ground to protect from contamination.

4.2 (H) Observed no test strips for the mechanical warewashing unit. Discussed that an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensils temperature. PIC stated she has been trying to get them through Gordon's with no luck. * ON ORDER

6.4 (E) Observed mops placed in the mop sink. Discussed after use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or surfaces. Please use hooks to dry mops.
 * Mashel Potatoes = 196.4°F * Gravy = 187.3°F * Approm Chicken = 168.8°F * Quesadilla = 207.1°F

Inspected by Brittany Weitzel	R.S./SIT # 16-4447	Licensor DC110
Received by Katie Walker	Title Cafeteria Manager	Phone 937-960-4403/4