

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Tri-Village Schools		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1106	Date 11-17-17
Address 315 S. main St. New Madison			Category/Descriptive NC45	
License holder Board of Education		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"/> Precicensing <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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

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

(5.1C) Handwashing sinks temped at 68°F & 70°F throughout the kitchen. Discussed handwashing sinks shall be equipped to provide water at a temperature of at least 100°F!

Inspected by Megan Keene	R.S./SIT # 143136	Licenser Darke	CO #10
Received by Sheryl Hedger	Title	Phone	

11-17-17

Facility name	Tri-Village Schools (FSO)	Type of inspection	Critical Control Point
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315 S. Main St. New Madison = address
Board of Education = License holder
11616 = License Number
NC4S = category

Satisfactory at time of inspection
Discussed good idea to review
sanitizer with staff.

pizza	Hot	Hold	117°F	salad	cold	hold	40°F
chicken patty	Hot	Hold	160°F	fish	cold	hold	37°F
quesadilla	Hot	Hold	151°F	fries	Hot	Hold	145°F
milk	Cold	Hold	37°F	tartar sauce	cold	hold	38°F

Inspected by <i>Megam Keller</i>	R.S./SIT # <i>143134</i>	Licensor <i>Dave Co #110</i>
Received by <i>Shane Hedges</i>	Title	Phone