

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Versailles K-12	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1177	Date 11/15/17
Address 280 Marker St Versailles		Category/Descriptive NC4S	
License holder Versailles 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"/> Precertification <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
2.4	Supervision

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundry
	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	
<input checked="" type="checkbox"/>	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

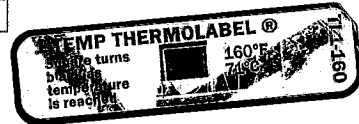
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

6.0	Materials for construction and repair
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



Violation(s)/Comment(s)

4.4 S) Observed single use "ice cream" buckets being reused
Discussed single-service articles may not be reused.

3.4 H) Observed homemade french dressing dated 10/25 in walk-in unit. Discussed all TCS RTE foods shall be discarded by the 7th day to limit bacteria growth. critical

*Store all personal items on a bottom shelf in walk-in.

Inspected by <i>[Signature]</i>	R.S./SIT # 16-4029	Licensor DCHD
Received by <i>[Signature]</i>	Title District Food Service	Phone

Critical Control Point Inspection

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Comments:

VI) Observed homemade french dressing dated 10/25 in walk-in unit. Discussed all TCS RTE foods shall be discarded by the 7th day to limit bacterial growth.

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
Pizza	hot hold	198 F			
milk	cold hold	40 F			
beans	hot hold	188 F			
Pizza	hot hold	140 F			
taco meat	hot hold	191 F			
Inspected by <i>Diana Schuster</i>		R.S./SIT# 11,4029	Licensor DCHO		
Received by <i>Jack Newkirk</i>		Title District Food Service		Phone	