

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Franklin Monroe School	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1057	Date 3-13-18
Address 8591 Oakes Rd Arcanum	Category/Descriptive NC45		
License holder Jeff Patrick	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 <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

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
<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

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	Laundrying
4.8	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
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)

3.2V) Observed build up on the fan in the dish room. PIC shut the fan off at time of inspection. Discussed to clean fan at a more frequent basis to prevent build up.

3.4F) Observed chicken nuggets holding between 125-127°F on serving line steam table. Discussed all TCS RTE foods shall be held @ 135°F or above to prevent bacteria ~~low~~ growth. Critical. PIC discarded product during inspection.
 * No current food licenses displayed in kitchen, check was sent March 6, 2018.

Inspected by <i>Sanna Jahnke</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>Angie Weaver</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Franklin Monroe School	License number 1057	Date 3-13-18
Address 9591 Oakes Rd Arcanum	Category/Descriptive NCHS	
License holder Jeff Patrick	Inspection time (min)	Travel time (min)

Comments:

VI) Observed chicken nuggets holding between 125-127°F on the serving line. PIC discarded product at time of inspection. Discussed all TCS RTE foods shall be held @ 135°F or above. Corrected at time of inspection.

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
Green beans	hot hold	142°F			
Chicken nuggets	hot hold	167°F			
milk	cold hold	39			
Cheese	cold hold	38			
* Chicken nuggets	hot hold	125-127°F			

Inspected by <i>[Signature]</i>	R/S/SIT# 1641029	Licensor PCHO
Received by <i>[Signature]</i>	Title	Phone