

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 1106	Date 3/22/18
Address 10480 Staudt Rd Union City, OH		Category/Descriptive NC38	
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"/> 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

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
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
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

160°F 21°C

Violation(s)/Comment(s)

3.4 (F) Observed butter sitting on the counter at 61°F. Discussed that all time and temperature controlled for safety foods shall be stored at 41°F or lower to prevent growth of bacteria. * CRITICAL * CORRECTED

3.4 (F) Observed both the upright coolers to be holding 45-46°F. Discussed that the shredded lettuce and cut tomato in the refrigerators are TCS foods and shall be stored at 41°F or lower. PIC stated that the employees are in and out of those coolers and that she will keep monitoring them. If the temperature does not go down product must be moved within 4 hours to a unit holding 41°F and lower. * CRITICAL * CORRECTED

* Please obtain test strips for the bottles of sanitizer. Nacho Cheese = 169°F Taco Meat = 192°F

* PIC stated that the light shields in the freezer will be fixed this summer.

Inspected by Brittany Wedmel	R.S./SIT # 16-4147	Licensor DCHD
Received by Katlee Williams	Title	Phone