State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Ansonia Schools	☒ FSO ☐ RFE	1005	9-26-18
Address	**City/Zip Code**		
600 E. Canal St	Ansonia / 45303		
License holder	**Inspection Time**	**Travel Time**	**Category/Descriptive**
Superintendent			NC45
Type of Inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation	**Follow up date (if required)**	**Water sample date/result (if required)**	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

	Compliance Status	
	Supervision	
1	☒IN ☐OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties
2	☐IN ☒OUT ☐ N/A	Certified Food Protection Manager
	Employee Health	
3	☐IN ☒OUT ☐ N/A	Management, food employees and conditional employee; knowledge, responsibilities and reporting
4	☒IN ☐OUT ☐ N/A	Proper use of restriction and exclusion
5	☐IN ☒OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events
	Good Hygienic Practices	
6	☒IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use
7	☒IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth
	Preventing Contamination by Hands	
8	☒IN ☐ OUT ☐ N/O	Hands clean and properly washed
9	☒IN ☐ OUT ☐N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☒IN ☐OUT ☐ N/A	Adequate handwashing facilities supplied & accessible
	Approved Source	
11	☒IN ☐ OUT	Food obtained from approved source
12	☒IN ☐ OUT ☐N/A ☐ N/O	Food received at proper temperature
13	☒IN ☐ OUT	Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☒N/A ☐ N/O	Required records available: shellstock tags, parasite destruction
	Protection from Contamination	
15	☐ IN ☐ OUT ☐N/A ☒N/O	Food separated and protected
16	☒IN ☐ OUT ☐N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized
17	☒IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food
	Time/Temperature Controlled for Safety Food (TCS food)	
18	☒IN ☐ OUT ☐N/A ☐ N/O	Proper cooking time and temperatures
19	☒IN ☐ OUT ☐N/A ☐ N/O	Proper reheating procedures for hot holding
20	☒IN ☐ OUT ☐N/A ☐ N/O	Proper cooling time and temperatures
21	☒IN ☐ OUT ☐N/A ☐ N/O	Proper hot holding temperatures
22	☒IN ☐ OUT ☐N/A	Proper cold holding temperatures

	Compliance Status	
	Time/Temperature Controlled for Safety Food (TCS food)	
23	☒IN ☐ OUT ☐N/A ☐ N/O	Proper date marking and disposition
24	☐ IN ☐ OUT ☒N/A ☐ N/O	Time as a public health control: procedures & records
	Consumer Advisory	
25	☐ IN ☐ OUT ☒N/A	Consumer advisory provided for raw or undercooked foods
	Highly Susceptible Populations	
26	☐ IN ☐ OUT ☒N/A	Pasteurized foods used; prohibited foods not offered
	Chemical	
27	☐ IN ☐ OUT ☒N/A	Food additives: approved and properly used
28	☒IN ☐ OUT ☐N/A	Toxic substances properly identified, stored, used
	Conformance with Approved Procedures	
29	☐ IN ☐ OUT ☒N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒N/A ☐ N/O	Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☒IN ☐ OUT ☐N/A	Critical Control Point Inspection
36	☐ IN ☐ OUT ☒N/A	Process Review
37	☐IN ☐ OUT ☒N/A	Variance

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

Public health interventions are control measures to prevent foodborne illness or injury.

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Ansonia Schools	Standard	9-26-18

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Safe Food and Water

38	☐ IN ☐ OUT ☐N/A ☒N/O	Pasteurized eggs used where required
39	☒ IN ☐ OUT	Water and ice from approved source

Food Temperature Control

40	☒ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control
41	☒ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding
42	☒ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used
43	☒ IN ☐ OUT ☐N/A	Thermometers provided and accurate

Food Identification

44	☒ IN ☐ OUT	Food properly labeled; original container

Prevention of Food Contamination

45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT	Personal cleanliness
48	☒ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored
49	☒ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables

Proper Use of Utensils

50	☒ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored
51	☒ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant and cloth glove use

Utensils, Equipment and Vending

54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐N/A	Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean

Physical Facilities

57	☒ IN ☐ OUT ☐N/A	Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐N/A	Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐N/A	Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐N/A	Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities maintained
62	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐N/A	Existing Equipment and Facilities

Administrative

65	☐ IN ☐ OUT ☒N/A	901:3-4 OAC
66	☒ IN ☐ OUT ☐N/A	3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R. **COS**=corrected on-site during inspection **R**=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
2	2.4A	NC	New kitchen manager. No level 2 training certificate available at time of inspection. Discussed at least one employee with supervisory & management responsibility shall have level 2 training. Training Handout given.	☐	☐
3	2.4C	NC	No employee health policy. Discussed employees shall be informed in a verifiable manner of their responsibility to report to PIC info. about their health as it relates to diseases that are transmissible through food. Example given. Found At Inspection	☐	☐
5	2.4C	NC	No procedures available for employees to follow in response to vomiting or diarrheal accidents. Discussed procedures are required	☐	☐

Person in Charge: Paula Moody — Date: 9-26-18

Sanitarian: Megan Keller — Licensor: Darke Co HD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio

Continuation Report

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Name of Facility	Type of Inspection	Date
Ansonia Schools	Standard	9-26-18

Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
			(continued)	☐	☐
5	2.4C	NC	and shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Example given.	☐	☐
35/7	2.3B	Positive	Critical control point (II) Food employees did not experience discharge from eyes, nose, or mouth.	☐	☐
35/40	3.4A	positive	Critical control point (VI) Employees demonstrated knowledge of cooking temperatures.	☐	☐
			Any questions:	☐	☐
			megan.keller@darkecountyhealth.org	☐	☐
			937-548-4196 x 206	☐	☐
			Use of dishmachine strips/ demonstrated. machine wash 170F final Rinse 185F	☐	☐

Person in Charge:	Date:
Paula Woody	9-26-18
Sanitarian: Megan Keller	Licensor: Darke Co HD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)