## Compliance Status

### Supervision
1. **IN** **OUT** **N/A** Person in charge present, demonstrates knowledge, and performs duties.

### Employee Health
2. **IN** **OUT** **N/A** Certified Food Protection Manager.

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/A** Proper eating, tasting, drinking, or tobacco use.

7. **IN** **OUT** **N/A** No discharge from eyes, nose, and mouth.

### Preventing Contamination by Hands
8. **IN** **OUT** **N/A** Hands clean and properly washed.

9. **IN** **OUT** **N/A** No bare hand contact with ready-to-eat foods or approved alternate method properly followed.

### Approved Source
10. **IN** **OUT** **N/A** Adequate handwashing facilities supplied & accessible.

### Protection from Contamination
11. **IN** **OUT** **N/A** Food obtained from approved source.

12. **IN** **OUT** **N/A** Food received at proper temperature.

13. **IN** **OUT** **N/A** Food in good condition, safe, and unadulterated.

14. **IN** **OUT** **N/A** Required records available; shellstock tags, parasite destruction.

### Time/Temperature Controlled for Safety Food (TCS Food)
15. **IN** **OUT** **N/A** Food separated and protected.

16. **IN** **OUT** **N/A** Food-contact surfaces: cleaned and sanitized.

17. **IN** **OUT** **N/A** Proper disposition of returned, previously served, reconditioned, and unsafe food.

18. **IN** **OUT** **N/A** Proper cooking time and temperatures.

19. **IN** **OUT** **N/A** Proper reheating procedures for hot holding.

20. **IN** **OUT** **N/A** Proper cooling time and temperatures.

21. **IN** **OUT** **N/A** Proper hot holding temperatures.

22. **IN** **OUT** **N/A** Proper cold holding temperatures.

### Time/Temperature Controlled for Safety Food (TCS food)
23. **IN** **OUT** **N/A** Proper date marking and disposition.

24. **IN** **OUT** **N/A** 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** Special Requirements: Fresh Juice Production.

31. **IN** **OUT** **N/A** Special Requirements: Heat Treatment Dispensing Freezers.

32. **IN** **OUT** **N/A** Special Requirements: Custom Processing.

33. **IN** **OUT** **N/A** Special Requirements: Bulk Water Machine Criteria.

34. **IN** **OUT** **N/A** Special Requirements: Additied 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
Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public health interventions
Public health interventions are control measures to prevent foodborne illness or injury.
### State of Ohio
Food Inspection Report

**Name of Facility:** Mississinawa Valley School  
**Type of Inspection:** Standard  
**Date:** 1/14/2020

#### 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.

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 IN OUT</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>40 IN OUT N/A N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41 IN OUT N/A N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42 IN OUT N/A N/O</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43 IN OUT N/A</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>44 IN OUT</td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>38 IN OUT N/A N/O</strong></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td><strong>54 IN OUT</strong></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>55 IN OUT N/A</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>56 IN OUT</td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>57 IN OUT N/A</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td><strong>58 IN OUT N/A</strong></td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td><strong>59 IN OUT N/A</strong></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td><strong>60 IN OUT N/A</strong></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td><strong>61 IN OUT N/A</strong></td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td><strong>62 IN OUT N/A</strong></td>
<td>Existing Equipment and Facilities</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th>Administrative</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>55 IN OUT N/A</strong></td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td><strong>56 IN OUT N/A</strong></td>
<td>3791-21 OAC</td>
</tr>
</tbody>
</table>

#### Observations and Corrective Actions

Mark "X" in appropriate box(s): COS and R: COS = corrected on-site during inspection; R = repeat violation.

- **Observation:** Observed cut fruit in cups at the top of the fruit cooler not covered as well as carrots uncovered. Discuss food shall be stored in packages, covered containers or use sappers. Please keep a solid tray above foods in the fruit cooler.

- **Comment:** Overall the facility looks amazing.

- **Note:** Frost build up in most freezers is not bad but could use some attention.

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**Person in Charge:** [Signature]

**Sanitarian:** [Signature]

**License:** DCHD

**Date:** 1/14/2020

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**PRIORITY LEVEL:** C = CRITICAL  
NC = NON-CRITICAL

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HEA 5302B Ohio Department of Health (6/16)  
AGR 1258 Ohio Department of Agriculture (6/18)