## State of Ohio

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

N	ame of facility		Check o				License Number	mber Date /				
	Franklin	monroe School	其FS	€FSO □ RFE			1057		9/22/2000			
Franklin Monroe School & Address 8591 DIKES Rd					City/State/Zip Code							
8591 DIKES Pd   []					Arcanum / 45304							
							rel Time	Cat	egory/Descriptive			
Superintenderit					)	IIu,	20	Cat	NC45			
Type of Inspection (check all that apply)					<u> </u>				· · · · · · · · · · · · · · · · · · ·			
ď	Standard	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revi	ew [	☐ Follow up	, ['	Follow up date (if required	"	Water sample date/result (if required)			
ㅁ	Foodborne 🛚 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
COORDONE II LNESS BIOK FACTORS AND DURY OF THE PROPERTY OF THE												
N	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	em. m-,									
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
1	MIN COUT CINA	Person in charge present, demonstrates knowledge, an	nd .	ΤK	LIN 🗆 OUT							
	ĎIN □OUT □ N/A	performs duties	2		IN/A IN/O		Proper date marking and disposition					
2	`□IN □OUT □ N/A	Certified Food Protection Manager	2		IN DOUT		Time as a public health cor	ntrol:	procedures & records			
	<del></del>	Employee Health  Management, food employees and conditional employee			IN/A 🗆 N/O	) [	Consumer Adviso	N.C.	p1000000.00 % 1000.00			
3	DIN □OUT□ N/A	knowledge, responsibilities and reporting	´   [	Ĵп	LIN FLOUT	г		**************************************	<u> </u>			
4	ØIN □OUT □ N/A	Proper use of restriction and exclusion	2!	河	ĮIN □ OUT ĮN/A		Consumer advisory provid	led fo	or raw or undercooked foods			
5	ØIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts	+=			Highly Susceptible Por	oulat	ions			
6	□ IN □ OUT ☑ N/O	Proper eating, tasting, drinking, or tobacco use	20		IIN □ OUT IŅ/A	Г	Pasteurized foods used; p	rohib	ited foods not offered			
7	□IN □ OUT É N/O	No discharge from eyes, nose, and mouth				1	Chemical					
	1 . 7	reventing Contamination by Hands		] 16	[IN □ OUT	г	F1	1				
8	AÍN OOTONO	Hands clean and properly washed			ÎN/A		Food additives: approved	and	properly used			
	ĎN □ OUT	No bare hand contact with ready-to-eat foods or approvale	ved 28		TIN 🗆 OUT	Г	Toxic substances properly identified, stored, used					
9	□N/A □ N/O			ᅵᆜ	IN/A							
10	MIN DOUT D N/A	Adequate handwashing facilities supplied & accessible			IIN 🗆 OUT	200000000000000000000000000000000000000	nformance with Approved	3000000				
		Approved Source	29		N/A		Compliance with Reduced specialized processes, and					
11	▼IN □ OUT	Food obtained from approved source	30		IN 🗆 OUT		Special Requirements: Free	eb Ju	ice Production			
12	N □ OUT □ OUT □ N/O	Food received at proper temperature		الكِا	N/A   N/O		opedia Neguliementa, 116	SII Ju	ree Production			
13	MIN OUT	Food in good condition, safe, and unadulterated	3 <sup>,</sup>		IN □ OUT N/A □ N/O		Special Requirements: Hea	t Tre	atment Dispensing Freezers			
14	⊠и □оит	Required records available: shellstock tags, parasite	2		IN 🗆 OUT	-	Special Possiromente: Cue	I	3			
	□N/A □ N/O	destruction	32		N/A □ N/O		Special Requirements: Cus	toni	Processing			
	☑IN □ OUT	Protection from Contamination	33		IN □ OUT N/A □ N/O		Special Requirements: Bulk	k Wat	er Machine Criteria			
15		Food separated and protected		<del> </del>								
16	`⊠IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	'\M	IN □ OUT N/A □ N/O		Special Requirements: Acid Criteria	lified	White Rice Preparation			
17	рти п опт	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	, <u>P</u>	IN □ OUT N/A		Critical Control Point Inspec	tion				
T		rature Controlled for Safety Food (TCS food)	36		IN OUT		Process Review					
18	□N/A ¤ N/O	Proper cooking time and temperatures		JZII	N/A							
19	□IN □ OUT □N/A ☑ N/O	Proper reheating procedures for hot holding	37	20	IN OUT		Variance					
20	D-IN DOUT	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
21	☑IN □ OUT 1/1 □N/A □ N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.								
22	IN OUTONA	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.								

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Type of Inspection

Date

	F	<u>-r</u>	2012/11	2/	non	roe school		137	andard CP	1/23/	<u> 20.</u>			
		oge resp.		roccia di Milat	anations set			CTICES		, Telegraphic	agairme s	versett		
						GOOD RETAIL reventative measures to control the introd	S. Can St. e 9	The state of the s	micals, and physical phiect	e into foods	digital (1944)			
N/1-	ark	dos	Good Retail	Practic	ces are p	OUT, N/O, N/A) for each numbered item: IN	iuctioi I≓in cc	ompliance <b>OUT</b> =not in	n compliance <b>N/O</b> =not obser	ved N/A=not	applica	ble		
IVIC	ai K	ucc	signated compli			and Water		Üi	tensils, Equipment and Vendi	ing '				
C. HOST SELECTION OF THE PROPERTY OF THE PROPE				□ N/O	Pasteuri	zed eggs used where required	54	Ú IN □ OUT	Food and nonfood-contact su designed, constructed, and u		ble, prop	perly		
39 ☑ IN ☐ OUT ☐ N/A				For	COLUMN TO SERVICE OF THE	nd ice from approved source	55 🗹 IN 🗆 OUT 🗆 N/A Warewashing facilities: i			led, maintained	l, used; t	lest		
40 ☐ IN ☐ OUT ☐N/A ☐ N/O			(47, 77, 124, 127	Proper of	cooling methods used; adequate equipment erature control	56	☑ IN □ OUT	ean						
41	Ø	NI,È		□ N/O	Plant foo	od properly cooked for hot holding	57	☑ IN ☐ OUT ☐N/A	Hot and cold water available	; adequate pre	essure			
42	42 ☐ IN ☐ OUT ☐ N/A ☒ N/O			₹ (N/O	Approve	d thawing methods used	58	1/2	ackflow device	es				
43	Ė	ΑJ_[N	□ OUT □N/A		Thermor	nometers provided and accurate  ÉN/A □ N/O								
					Food Ide	entification	59	(7)						
44	Ľ	AL.È	□ OUT		Food pro	properly labeled; original container 60 🗹 IN 🗆 OUT 🗆 N/A Toilet facilities: properly construct								
				Preven	Alcal details	ood Contamination	61			facilities maintained				
45	J IN □ OUT				openings	rodents, and animals not present/outer s protected nation prevented during food preparation,	62	DN/A DN/O	Physical facilities installed, ma outdoor dining areas	aintained, and cl	lean; dog	js in		
46	<del></del>				storage & display  Personal cleanliness			Ø IN □ OUT	Adequate ventilation and lighti	ing; designated	areas us	sed		
47	1.7			□ N/O	Wiping cloths: properly used and stored			. ☑(IN □ OUT □N/A	IN □ OUT □N/A Existing Equipment and Facilities					
49	Ę	₫ ĮN	OUT DN/A	□ N/O	Washing	fruits and vegetables			Administrative					
	Proper Use of Utensils					e of Utensils	65	□ IN □ OUT ŒN/A	901:3-4 OAC	and the state of t	2 hours 200 at 172	A		
50	17	应 IN □ OUT □N/A □ N/O In-use utensils: properly stored					65	LIN LI OUT ZINA	901.3-4 OAG					
51	È	☐ IN ☐ OUT ☐ N/A Utensils, equipment that the control of the cont				, equipment and linens: properly stored, dried,	66	Ø IN □ OUT □N/A	3701-21 OAC					
52														
53	] <u>)</u> Ľ	NI È	OUT DN/A	□ N/O	Slash-re	sistant, cloth, and latex glove use		sadioa Nadiana				l Mariet		
					Mark ">	Observations and C	ected	on-site during inspection	n R≕repeat violation					
Ite	m N	Vo.	Code Section	Priori	ity Level	Comment					cos	R		
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Name of Facility