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

Name of facility					ne		License Number	Date				
Mississingua Valley School					O	□RFE	110G	3/28/23				
10480 STavdT Rd					City/State/Zip Code Union CFTY, OH45390							
Board of Education					Inspection Time Tra		vel Time	Category/Descriptive				
Type of Inspection (check all that apply)						,	Follow up date (if required					
Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variation						☐ Follow up	rollow up date (il required	Water sample date/result (if required)				
	Foodbo	orne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
FO 13	, eg - 1 Ja	Againer Courter Court										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each pumphered item; IN is accompliance OUT and its accompliance OUT and i												
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 applical												
	2.1.1.		Compliance Status	Compliance Status								
Supervision					Time/Temperature Controlled for Safety Food (TCS food)							
1	_	□OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23	23 IN I OUT Proper date marking and disposition							
2	<u> ₽</u> IN	□OUT □ N/A	Certified Food Protection Manager			JIN 🗆 OUT	Time as a public health cou	ntrol: procedures & records				
			Employee Health	13.77 y	. 1	M/A □ N/O						
3	ÆΗN	□OUT 🗀 N/A	N/A Management, food employees and conditional employee knowledge, responsibilities and reporting		7		Consumer Advise	ory				
4	FIN	□OUT □ N/A	Proper use of restriction and exclusion	25		IN □ OUT	Consumer advisory provid	ded for raw or undercooked foods				
5		□OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			l Highly Susceptible Por	oulations				
	iro		Good Hyglenic Practices		E	JIN □ OUT		<u> </u>				
6		OUT, DAM/O	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered							
7	IN 🌁	□ OUT □ N/O	No discharge from eyes, nose, and mouth		Chemical							
			eventing Contamination by Hands	27	7	TUO 🗆 NI 🗀	Food additives: approved	and properly used				
8	ΙΝ	OUT N/O	Hands clean and properly washed		, See 15.]N/ A	1 550 dadii 155, approvod	and property used				
9		□ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	×I	HN □ OUT □N/A	Toxic substances properly identified, stored, used					
						Co	onformance with Approve	d Procedures				
10		□OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	uı .	IN 🗆 OUT	i i i i i i i i i i i i i i i i i i i					
11	JEMN	□ out	Approved Source Food obtained from approved source		***	TN/A	specialized processes, an	d HACCP plan				
	 	□ OUT	The second secon	30		IN □ OUT Th/A □ N/O	Special Requirements: Fre	sh Juice Production				
12	□N/A	□- N/O	Food received at proper temperature	31	1 [IN DOUT	Special Requirements: Heat Treatment Dispensing Freezers					
13	- IN	□ OUT	Food in good condition, safe, and unadulterated		-		Sportal requirements, fred fredithent Dispensing Freeze					
14	N/A	□ N/O	Required records available: shellstock tags, parasite destruction	32		IN DOUT	Special Requirements: Custom Processing					
		St. Of the Late of the Control of th	Protection from Contamination	33	21	IN 🗆 OUT	Special Requirements: Bul	k Water Machine Criteria				
15	□N/A	OUT N/O	Food separated and protected			BN/A □ N/O I N □ OUT	·					
16		□ OUT □ N/O	Food-contact surfaces: cleaned and sanitized	34		#N/A □ N/O	Criteria	dified White Rice Preparation				
17	AU	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN DOUT	Critical Control Point Inspection					
1500	100	Time/Tempe	rature Controlled for Safety Food (TCS food)	30	,	IN 🗆 OUT	Draces Deview					
18	ZÍÑ □N/A	□ OUT □ N/O	Proper cooking time and temperatures	36		N/A	Process Review					
19		□ OUT □ N/O	Proper reheating procedures for hot holding	37	37 DIN OUT Variance							
20		□ OUT ☑•Ñ/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors							
21		□ OUT □ N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.							
22		□ OUT □N/A	Proper cold holding temperatures	ill	Public health interventions are control measures to prevent foodborne illness or injury.							

State of Ohio

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Type of Inspection

Date

11/1	15; 15, 16969	Valley School	- (A) (A)	Standa	w/ 3,	<u>() 8() </u>	<u> </u>							
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		Children in the second of the second	quipment and Vending nd nonfood-contact surfa	TO THE WORLD BY SERVICE AND ADDRESS OF THE PARTY OF THE P								
	I IN OUTON/AON/		54 🗀 IN 🖂		ed, constructed, and used		brobe	лу						
39 ∤⊡	「IN □OUT □N/A F	Water and ice from approved source ood Temperature Control	55 🗂 IN 🗆	OUT □N/A Warewa	Warewashing facilities: installed, maintained, used; test strips									
40 - 🗆	I ⁻ IN □ OUT □N/A □ N/C	Proper cooling methods used adequate equipment	56 1 ÎN 🗆		d-contact surfaces clear	n								
41 🗆	I IN 🗆 OUT 🗆 N/A 🗇 Ñ/C	D Plant food properly cooked for hot holding	57 🗖 IN 🖂											
42 🗂	Î IN □ OUT □N/A □ N/C	O Approved thawing methods used	58.~□ IN □C		Plumbing installed; proper backflow devices									
43 - 🗆	ÍN □ OUT □N/A	Thermometers provided and accurate												
		59 🗖 IN 🖂	OUT □N/A Sewage	/A Sewage and waste water properly disposed										
44 Œ	ÍN □ OUT	Food properly labeled; original container	60' 🗖 IN 🖂	OUT □N/A Toilet fa	cilities: properly construct	ted, supplied, cle	aned							
	Preve	ention of Food Contamination	61 □ IN □	OUT □N/A Garbage	A Garbage/refuse properly disposed; facilities maintained									
45 🖆	ÎN □ OUT	Insects, rodents, and animals not present/outer openings protected	62- 🗆 IN 🗆		I facilities installed, maint	ained, and clean;	dogs	in						
46/10	Contamination prevented during food preparation,			N/O Outdoor	dining areas									
47 🗇	ĨN □ OUT □N/A	storage & display Personal cleanliness	63 □ N □	Adequai	Adequate ventilation and lighting; designated areas used									
	IN OUT ON/A N/C	, , , , , , , , , , , , , , , , , , , ,	64 TO IN O	OUT IN/A Existing	Equipment and Facilities	-								
49 🗀	IN □ OUT □N/A-□ N/C			,	Administrative									
50 Ti	IN 🗆 OUT 🗆 N/A 🗀 N/O	Proper Use of Utensils In-use utensils: properly stored	65 🗆 IN 🖂	OUT/\(\bar{\D}\)N/A 901:3-4	OAC									
1		Utensils, equipment and linens: properly stored, drie			4.040									
		handled Single-use/single-service articles; properly stored, use	66-10 IN LI	OUT []N/A 3701-2	I OAC									
1	IN OUT ON/A N/C		- I											
		Observations and												
Item N	o. Code Section Prio	Mark "X" in appropriate box for COS and R: COS prity Level Comment	corrected on-site durin	ng inspection ≀ R =repe	at violation	· Co	os I	R						
410	30 J. 4 N	a Observed dust b	uldup o	n condo	nier tan Go									
		in wall in relige	ator				<u>+</u> -							
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		A 4	****		,									
Person in Charge Date:														
Sanitarian JULAS Garage Licensor; (41)														
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of														

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Name of Facility