

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>East Knox Middle School</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>327</i>	Date <i>10/30/2013</i>
Address <i>23081 Oshteron Road, Howard</i>	Category/Descriptive <i>NC 35</i>		
License holder <i>East Knox Local School District</i>	Inspection time (min) <i>600</i>	Travel time (min) <i>10</i>	Other <i>090</i>
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 specify	Follow-up date (if required)		Sample date/result (if required) <i>—</i>

**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	Laundering
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

**Violation(s)/Comment(s)**

*Person - In - Charge present*

*Hand sinks functional and fully stocked.*  
*High Temperature Dishwasher reaching correct temperatures to properly sanitize equipment.*  
*Time/Temperature controlled for safety foods being maintained at correct temperatures - Walk-in 38°F, sliced turkey Breast - 41°F, Taco meat - 40°F.*  
*Approved Quat. Amm. sanitizer in use. Test kit present.*  
*Disposable gloves present.*  
*Date marking procedures in place.*  
*Operator meets requirements at time of inspection*

Inspected by <i>Lem L. Hecker</i>	R.S./SIT # <i>2054</i>	Licensors <i>Knox County HD</i>
Received by <i>Kim Fletcher</i>	Title <i>Cafe Manager</i>	Phone