

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Knox County Headstart/ Northgate		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 98	Date 12/6/17
Address 20 Northgate Dr., Mt. Vernon		Category/Descriptive NC45 - Catering		
License holder Knox County Headstart, Inc		Inspection time (min) 30	Travel time (min) 15	Other
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)

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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Note: Kitchen Manager
Jerusale in April 2017.
obtain ODH Certification.



Violation(s)/Comment(s) *Person-in-charge (PIC) present*

- Cold holding at 41F or below, cooked to temperatures above 150F then out to be served. Broccoli 159F chicken 185F
- Hand sink functional and stocked, disposable gloves in use
- Dish machine reaching acceptable temperature to sanitize at time of inspection. Note: Thermolabels present but need replaced as the storage location allowed them to turn black. *Replace and store away from heat.
- Digital probe thermometer present and functional
- Quat Ammonia present as sanitizer, test strips present, 200ppm observed (6.4) observed laminate flooring coming up near dish machine and under refrigerator/freezer. Repair to make smooth and easily cleanable.

Inspected by <i>Walter King</i>	B.S./SIT # 3458	Licenser <i>Knox Co HHD</i>
Received by <i>Thommi Beeman</i>	Title	Phone

Correct violation prior to next standard inspection