

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |   |                                      |  |
|--|---|--------------------------------------|--|
| Name of facility<br><i>Knox County Head Start / Gambier</i>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><i>259</i>         | Date<br><i>11/5/2012</i>                     |
| Address<br><i>115 Meadow Lane, Gambier</i>   |   | Category/Descriptive<br><i>NC 25</i> |  |
| License holder<br><i>Knox County Head Start, Inc</i>   | Inspection time (min)<br><i>30</i>  | Travel time (min)<br><i>15</i>       | Other<br><i>260</i>                          |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard<br><input type="checkbox"/> Complaint<br><input type="checkbox"/> Follow up<br><input type="checkbox"/> Prelicensing<br><input type="checkbox"/> Foodborne<br><input type="checkbox"/> Consultation<br><input type="checkbox"/> 30 day<br><input type="checkbox"/> Other specify |   | Follow-up date (if required)         | Sample date/result (if required)<br><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 | Laundrying                           |
| 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)** *PEB01 - In Charge present*  
*Hand sink location is single compartment of the double sink location in the kitchen. Soap and paper towels are present.*  
*Metal stem probe thermometer present.*  
*Approved Chlorine sanitizer with chemical test kit present.*  
*Acceptable Temperatures: Quesadilla - 135°F, Milk - 38°F*  
*\* Ensure original food service license is displayed in kitchen - currently a copy is posted.*

|                                       |                          |                                   |
|---------------------------------------|--------------------------|-----------------------------------|
| Inspected by<br><i>Len Hildebrand</i> | R.S./SR #<br><i>2084</i> | Licenser<br><i>Knox County HD</i> |
| Received by<br><i>Patty Akers</i>     | Title                    | Phone                             |

HW Sija

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Administrative

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Violation(s)/Comment(s)

*Refrigeration holding TCS foods at 41°F or below - milk temperature - 38°F*

*- metal stem probe thermometer on-site.*

*- Disposable gloves on-site.*

*4.2 - provide chemical test kit for Chlorine (Bleach) sanitizer.*

*Discussed chemical test kit requirement with person-in-charge.*

|  |                           |  |
|--|---------------------------|--|
| Inspected by<br><i>Lena S. Hillier, RS</i> | R.S./SIT #<br><i>2084</i> | Licenser<br><i>Knox Co Health Dept</i> |
| Received by<br><i>Debra Fink</i>           | Title<br><i>TA</i>        | Phone<br><i>427-2858</i>               |