

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Knox County Headstart/Fredericktown</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>331</i>	Date <i>6/7/17</i>
Address <i>124 High St., Fredericktown</i>		Category/Descriptive <i>NC35</i>	
License holder <i>Knox County Head Start</i>	Inspection time (min) <i>75</i>	Travel time (min) <i>20</i>	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) <i>Pending</i>	Sample date/result (if required)

dishwasher repair.

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

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

Note: Facility currently receiving lunch and prepared foods from Northgate Head Start. Foods are received and placed into hot oven from Cambros. Records indicate some foods received below 135F. Ensure proper reheating to 165F for time/temperature controlled for safety (TCS) foods that drop below 135F. Record serving temperatures.

4/6/4/4) New dish machine installed is overfilling with water and leaking onto the floor. Chlorine residual below required 50-100 ppm required. Repair dish machine to eliminate leak and provide proper sanitizer residual. Use 3 compartment sink for dishwashing until repaired. Contact Health Dept once repaired.

Inspected by <i>[Signature]</i>	I.B.S./SIT # <i>3458</i>	Licensor <i>Knox Co HD</i>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

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Name of Facility Knox County Head Start/Fredericktown	Type of visit Standard	Date 6/7/17
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Violation(s)/Comment(s)

- Additional row of lighting added above prep table.
- Acceptable cold holding in upright at time of inspection. Milk 40F
- Probe thermometer present
- Quat Ammonia sanitizer present at 3-compartment sink, test kit present.
- Sanitizer wiping cloth bucket with chlorine as sanitizer present with test strips.
- Employee health policy verification part of employee handbook.
- Ensure clean up kits are obtained from Northgate. Facility currently has small kits.
- Hand sinks functional and stocked, disposable gloves present.
- Note: Facility will hire a cook for the fall, currently no level 2 Food Protection Certified manager present due to loss of employee. Ensure a food manager certified in Level 2 Food Protection is present this fall when food prep resumes.
- Previous violations corrected.
- July Serv Safe added at Health Dept. Application provided.

Inspected by <i>Kelly Williams</i>	ES/SIT # 3455	Licensors KCHD
Received by <i>Godwin</i>	Title	Phone