

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility East Knox High School		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 116	Date 4/16/19
Address 23277 Coshocton Rd.		Category/Descriptive NC35		
License holder East Knox Schools		Inspection time (min)	Travel time (min)	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	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 specification
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

*chicken partly cooked
cheese stick 195°F → cooked to temp*

*Tomato soup 155°F - holding Lunch meat 360°F walk-in
Olives 37°F*

Violation(s)/Comment(s) *Level 2 Manager present, copies of certificates received at time of inspection. Thank you*

- Dish machine reached acceptable high temperature after 4 cycles. Manager reports a part ordered for dishwasher repair.
- Ice bins being maintained at 41°F or below/135°F or above at time of inspection.
- Previous violations have been corrected, tiles at walk-in cooler to be grouted
- Kitchen manager reports new ceiling tiles and LED lighting to be provided over summer break. Provide specifications for ceiling tile to Health Dept.
- Splash guard at prep sink eliminates proper air gap. Provide a 1-2" minimum air gap for drain above flood level rim of floor drain.
- Date marking observed
- Delivery being received/checked in during inspection

Inspected by <i>[Signature]</i>	R/S/SIT # 32458	Licensors KNOX CO HD
Received by <i>[Signature]</i>	Title	Phone