

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 331	Date 6/7/17
Address 124 High St., Fredericktown	Category/Descriptive NC35		
License holder Knox County Head Start	Inspection time (min) 75	Travel time (min) 20	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) Pending 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

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

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

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

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

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

Poisonous or Toxic Materials

7.0 Labeling and identification
7.1 Operational supplies and applications
7.2 Storage and display separation

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

Administrative

901:3-4 OAC
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 cambins. Records indicate some foods received below 135°F. Ensure proper re-heating to 165°F for time/temperature controlled for safety (TCS) foods that drop below 135°F. Record serving temperatures.

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

Inspected by <i>Taylor K. Knapp</i>	CR-S/SIT # 3459	Licensed <i>Knox Co HD</i>
Received by <i>Judy Hunter</i>	Title	Phone

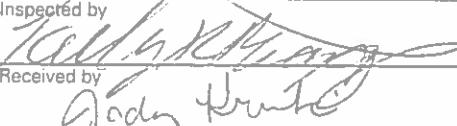
State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Knox County Head Start / Fredericktown	Standard	6/7/17

Violation(s)/Comment(s)

- Additional row of lighting added above prep table.
- Acceptable cold holding in upright at time of inspection. Milk 40°F
- 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 ServSafe added at Health Dept. Application provided.

Inspected by 	ES/SIT # 3455	Licensor KCHD
Received by 	Title	Phone