State of Ohio Food Inspection Repc. Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility			Check one			License Number	Date					
Danville Primary School			ØFSO □ RFE			11	9/24/18					
Address			City/Zip Code									
Danville Primary School Address 205 Rambo St. License holder Danville Local Schools					Danville 43014							
Lie	ense holder						ravel Time Category/Descriptive					
	Danville Local Schools			leo			20	NC4S				
Ту	pe of Inspection (chec	_				Follow up date (if required)	Water sample date/result					
Standard Control Point (FSO) Process Review (RFE) Variance					w 🗆 Follow	up		(if required)				
쁘	roodbome L 30 Day	□ Complaint □ Pre-licensing □ Consultation										
ECODEODNE II I NESS DISK EACTORS AND DUDLIC USALTH INTERVENTIONS												
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
Г		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DUN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	2:	Proper date marking and disposition							
2	□(IN □OUT □ N/A	Certified Food Protection Manager Employee Health		24 DIN OUT Time as a public health control: procedures & records				rol: procedures & records				
_		Management, food employees and conditional employee			Consumer Advisory							
3	DUN COUT C N/A	knowledge, responsibilities and reporting	_	25	□IN □ O	TUC		ed for raw or undercooked foods				
4	DUN OUT NA	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever			15000		Highly Susceptible Popu	letions				
5	NA LIOOI LINA	Good Hygienic Practices	ILS	-		NIT	riighty ausceptione riope	Harions				
6	DECÎN 🗆 OUT 🗆 N/O	Proper eating, tasting, drinking, or tobacco use		26		,01	Pasteurized foods used; pr	phibited foods not offered				
7 Dan DOT NO No discharge from eyes, nose, and mouth					Chemical							
		reventing Contamination by Hands		Г	DIN DO	VIT	I					
8	O/N 🗆 TUO 🗆 NJRQ			27	DANA	701	Food additives: approved a	nd properly used				
9	DIAN OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ved	28		OUT	Toxic substances property identified, stored, dised					
		attended method property tellowed		U	Conformance with Approved Procedures							
10	10 DUN OUT N/A Adequate handwashing facilities supplied & accessible			29				ce with Reduced Oxygen Packaging, other				
		Approved Source		2	2 (280N/A		specialized processes, and HACCP plan					
11	DECEN OUT	Food obtained from approved source		30			Special Requirements: Fres	n Julce Production				
12	IN DOUT	Food received at proper temperature		30 P209/A N/O			Special Requirements: Heat Treatment Dispensing Freezers					
13	SAN □ OUT	Food in good condition, safe, and unadulterated		31 ŒM/A □ N/O			Special requirements. Fleat fleathers Dispensing Fleaters					
14	□IN □OUT 289/A □ N/O	Required records available: shellstock tags, parasite destruction		32 DESI/A D N/O			Special Requirements: Custom Processing					
9.9		Protection from Contamination	-89			OUT	Sanatal Bassissanata Bulli	nts: Bulk Water Machine Criteria				
15	DBZTN □ QUT □N/A □ N/O	Food separated and protected		33	DIEN/ALIN		1					
16	29ªN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DO	I/O	Special Requirements: Acidi Criteria	fied White Rice Preparation				
17	DOUT □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	jadjn □ o □ n/a	UT	Critical Control Point Inspec	ion				
Time/Temperature Controlled for Safety Food (TCS food)							Secretary Section					
18	DIN OUT Proper cooking time and temperatures			36	DIS//A		Process Review					
	□N/A □ N/O	Souscase > 1737		37	□IN □ O	UT	Variance					
19	DIN DOUT	Proper reheating procedures for hot holding	\dashv	-								
20	□N/A ÇXÚN/O	Proper cooling time and temperatures Cooling logs (eviewer		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	DNA DNO	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	DOUT OUT ON/A	Proper cold holding temperatures										

State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code Type of Inspection

Nar	ne of Facility	- / /		Type of Inspection Date	/								
L	Danville frima	ry School			Standard (CP 9/21	115							
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=no													
		Safe Food and Water	Utensils, Equipment and Vending										
38	O/N [] A/NDE,TUO [] NI []		54 话	PN □ OUT	Food and nonfood-contact surfaces cle designed, constructed, and used	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
39	ZPIN □ OUT	Water and ice from approved source od Temperature Control	55 🗷	TUO 🗆 NIC	N/A Warewashing facilities installed, mainta strips	ned, used	test						
40	BON D OUT DWA D NO	Proper cooling methods used adequate equipment	56 🖼	N DOUT	Nonfood-contact surfaces clean								
40	N/O D N/O TUO D N/O	for temperature control		Physical Facilities									
41	D/N □ O/N □ N/O	Plant food properly cooked for hot holding	57 🖼	pressure)								
42	DIN [] OUT [] NICE	Approved thawing methods used	58 🗆	vices									
43	N/A DOUT DN/A	Thermometers provided and accurate	ometers provided and accurate 59 12 IN OUT IN/A Sewage and waste w										
	A 15 A 16	Food Identification	60 🖫	-IN 🗆 OUT 🗆	N/A Toilet facilities: properly constructed, supp	lied, clean	ied						
44	EPIN □ OUT	Food properly labeled; original container		IN DOUT D									
	Preven	tion of Food Contamination	62	IN OUT	Physical facilities installed maintained, ar	d clean							
45	☑ IN □ OUT	Insects, rodents, and animals not present/outer	1										
46	BAN (OUT	Contamination prevented during food preparation.		_									
47	DOIN □ OUT	storage & display Personal cleanliness	64 🔼	PIN 🗆 OUT 🗆 i	N/A Existing Equipment and Facilities								
48	DIN - OUT - NIA - NIO	Wiping cloths: properly used and stored			Administrative								
49	IN OUT ON/A D N/O	Washing fruits and vegetables	65 🗆	IN OUT DA	N/A 901 3-4 OAC								
		Proper Use of Utensils											
50	O'N O'N O'N O'N	In-use utensils properly stored	66 2 3	IN OUT D	N/A 3701-21 OAC								
51	A/N [] OUT []N/A	Utensils, equipment and linens: properly stored, dried, handled	1-TEMP THERMOLABEL © 5										
52	ETIN OUT ON/A	Single-use/single-service articles: properly stored, used		bleck se temperature	MOLABEL OF 72'0								
53	IN II OUT SHI/A II N/O	Slash-resistant and cloth glove use		is reached									
		Observations and C Mark "X" in appropriate box for COS and R: COS=com											
Iter	No. Code Section Priori	ty Level Comment				cos	R						
		- Hot and cold holding	Mice	otable	at 1359 or above / 4/9	- 0							
		or below at time of	1115/	ection.									
			•										
		- Manager with out	Leve	12 (en	Hication resent and								
		Know ledgeable											
		/											
		- Dish maching reaching	c acc	centable	temperature to sun tru	<i>a</i> □	l D						
<u> </u>		at time at inspect	hon	<u>'</u>									
		!		Δ.	^								
		Overall sandation	15 5	ratistac	tou at time of								
		inspection.											
				0									
Person in Charge Elie Miliae Date: 92618													
Sanitafian Licenson (o HY)													
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2												