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

Na	me of facility		Check on			License Number		Date					
Fredericktown Elementary School			Ø FSO	□RF	E			10/16/20/0					
Ad	dress		City/State	City/State/Zip Code									
	III Stad	Jun Orivo	V. H	and Ol	+ 1	12019							
	THE STOLL	I A 1 1 1 1 1 1 1 1 C	Inspection	1 CAR	- T 1 °	VVV / V !	1 /						
License holder Ins				n ilme	Tra	avel Time	С	ategory/Descriptive					
	trederic*	+OU//) moerintendem	ľ .	TD		$-\alpha \nu$		NCS					
Ту	pe of Inspection (chec	k all that apply)	L			Follow up date (if i	required)	Water sample date/result					
JE.	Standard 🛮 Critical (Control Point (FSO) D Process Review (RFE) D Varia	nce Revie	v □ Follo	w up	- water-water-particular	• •	(if required)					
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						E. william Company Service					
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													
		Compliance Status		Compliance Status									
100		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	EN DOUT DINA	Person in charge present, demonstrates knowledge, a	nd	TIN F									
'	DIN DOUT D N/A	performs duties	23	□N/A □	O/N [Proper date marki	ng and dis	sposition					
2	_ØÍN □OUT □ N/A	Certified Food Protection Manager	24] OUT	Time on a nublic b		-1					
1000		Employee Health	24	□N/A □] N/O	Time as a public n	eaith contro	ol: procedures & records					
3	ØÍN □OUT □ N/A	Management, food employees and conditional employee	s;			Consume	A						
3	A COLUMN	knowledge, responsibilities and reporting ((VV V)	25	ואַן 🗆	OUT	Consumor advisor	ny providor	for raw or undercooked foods					
4	□ÍN □OUT □ N/A	Proper use of restriction and exclusion		□Ń/A		Consumer advisor	y provided	i for raw of undercooked roods					
5	DIN DOUT DINA	Procedures for responding to vomiting and diarrheal ever	nts	, ,		Highly Suscepti	ble Popu	lations					
1,550		Good Hyglenic Practices] OUT	Pasteurized foods	used: pro	hibited foods not offered					
6	DIN DOUT DNO	Proper eating, tasting, drinking, or tobacco use	20	20 UNA									
7	_□¹ÍN □ OUT □ N/O B	No discharge from eyes, nose, and mouth reventing Contamination by Hands		<u> </u>		Che	mical						
110000		I	27] OUT	Food additives: a	oproved ar	nd properly used					
8	□IN □ OUT ☑ N/O	Hands clean and properly washed		,⊡N/A									
	□ IN □ ØUT □N/A Ø N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	Ø ÍN C] OUT	Toylo substances preparly identified stared used							
9			ed 2	Toxic substances properly identified, stored, used									
				Conformance with Approved Procedures									
10	DIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		D IN D OUT		Compliance with Reduced Oxygen Packaging, other							
		Approved Source	29	□N/A		specialized processes, and HACCP plan							
11	□ OUT □ OUT	Food obtained from approved source	30			Special Requireme	ante: Eroch	luico Production					
12	□ IN □ QUT	Food received at proper temperature		□N/A □] N/O	Special (Cequilettic	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Juice Floadciloti					
	□N/A ☑ N/O		—— l ₃₁			Special Requireme	Treatment Dispensing Freezers						
13	□ OUT □ OUT	Food in good condition, safe, and unadulterated		□N/A □				,,					
14	□,IN □ OUT ,☑N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requireme	ents: Ćusto	m Processing					
75.55			10.00	□N/A □			\leftarrow	3					
10000	DIN DOUT	Protection from Contamination	33	│		Special Requireme	ents: Bulk V	Vater Machine Criteria					
15	□ÍN □ OUT □N/A □ N/O	Food separated and protected		LIN/A L	1 14/0		$\bigvee H$						
	DIN DOUT		— ₃₄				ents: Acidifi	ed White Rice Preparation					
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		□N/A □] N/O	Criteria							
4-7		Proper disposition of returned, previously served,			OUT								
17	D'IN OUT	reconditioned, and unsafe food	35	□N/A		Critical Control Poi	nt Inspection	on					
Time/Temperature Controlled for Safety Food (TCS food)					I OUT	Drawn Berley		***************************************					
18	□ IN □ OUT	Proper cooking time and temperatures	36	□N/A		Process Review							
16	□N/A ,Ø N/O	1 Toper Cooking time and temperatures			OUT								
10	□JN □ OUT	Proper reheating procedures for hot holding	37	□N/A	•	Variance							
19	⊠N/A □ N/O	Troper remeating procedures for flot floiding		l									
20	□ IN □ OUT	Proper cooling time and to											
20	□N/A , Ø N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors									
	□IN □OUT			that are identified as the most significant contributing factors to foodborne illness.									
21	□N/A ÞÍN/O	Proper hot holding temperatures											
			P	ublic hea	aith inte	erventions are co	ntrol mea	sures to prevent foodborne					
22	☑ IN ☐ OUT ☐ N/A	Proper cold holding temperatures		illness or injury.									

State of Ohio

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Name of Facility	-			Type of Inspection Date										
Fredericktown Elementary Schoo	-			Standard 10/16/	200	0								
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=not applicable														
Safe Food and Water			compliance cor-	Utensils, Equipment and Vending	аррііса	able								
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	5		4 DIN DOUT	Food and nonfood-contact surfaces cleans	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
39		T,	CON DOUT	Warewashing facilities: installed, maintaine	d, used;	test								
Food Temperature Control			5 OIN OUT C	strips	strips Nonfood-contact surfaces clean									
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control		5	6 IN OUT	Physical Facilities										
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding		5	Z IN I OUT C	essure										
42 IN OUT N/A N/O Approved thawing methods used		5	8 IN IOUT	Plumbing installed; proper backflow device	Plumbing installed; proper backflow devices									
43 IN OUT IN/A Thermometers provided and accurate			□N/A □ N/O	2		e .								
Food Identification		5	9 IN I OUT E	□N/A Sewage and waste water properly disposed	79									
44 IN OUT Food properly labeled; original container		6		N/A Toilet facilities: properly constructed, supplied	Toilet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination		6	1 IN DOUT C	□N/A Garbage/refuse properly disposed; facilities n	Garbage/refuse properly disposed; facilities maintained									
45 IN OUT Insects, rodents, and animals not present/outer		6	2 IN OUT	Physical facilities installed, maintained, and	lean; do	gs in								
openings protected Contamination prevented during food preparation,	1		□N/A □ N/O	outdoor dining areas										
storage & display 47	+	6	3 IN I OUT	Adequate ventilation and lighting; designated	areas u	ısed								
48		6	4 DIN DOUTE	□N/A Existing Equipment and Facilities										
49 IN OUT IN/A N/O Washing fruits and vegetables				Administrative										
Proper Use of Utensils		6	5	N/A 901:3-4 OAC		-								
50 IN OUT IN/A NO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	4		3 1111 11 001/2	301.5-4 0A0										
51 DIN DOOT DIN/A handled	_	6	6 IN I OUT I	□N/A 3701-21 OAC		5.5								
52 IN OUT IN/A Single-use/single-service articles: properly stored, used						a :								
53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use			41 - A - 41											
Observations and Mark "X" in appropriate box for COS and R: COS =cc														
Item No. Code Section Priority Level Comment		+	on one daring inch	Topour Violation	cos	R								
61 5.4 NC Observed dumpsters)	d	not have	ve lids. Contact		Ø								
retuse hower to	0)	27	ain has	S Or a replacement										
alumpster with 1	indian a distinct of the control of													
- Vizza being GOOX	6	1	at time	(OLINSPECTION,										
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Acceptable color	r	10	Minny:	COTY 33 P WAIRIN										
			0	COOPEY										
- Down do to all to	ha the date													
Wollder Upagie	employe	e near gency												
WITH COVID-17	Corred violation orior to next standard													
Corred Violation														
instertion	14	- 1	/ 10 11	A CHURCHE WIND										
Person in Charge Date:														
Jackee Strong 10-16-20=														
Sanitarian Licensor: VIXX RIEDIC HOUTH														
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of														

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)