

							<u></u>				
				Check one			License Number	Date			
Frederick Hown Middle High School Address 111 Stadium Orive			DDFSO □ RFE				112	10/19/18			
Address			City/Zip	Sity/Zip Code							
	1	'-'									
III Stadium Urive						rou	on 43019				
License holder In			Inspecti	Inspection Time To			el Time	Ca	tegory/Descriptive		
Ιı	Fredericktown Superintendent			75			20		NC35		
	pe of Inspection (chec						Follow up date (if required)		Water sample date/result		
1 . "		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	Review D Follow up				(if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation									
	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							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
	i .		ad	Ţ	Ma_ijn □ on						
1	DOUT N/A	Person in charge present, demonstrates knowledge, a performs duties	2:	23 AN/A N/O			Proper date marking and disposition				
2	DN DOUT NA	Certified Food Protection Manager	2		□ IN □ OU		Time as a public health co	ntro	l: procedures & records		
		Employee Health		_	4 PASA □ N/O		<u> </u>				
3	A/N DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	:	7		_	Consumer Advis	югу			
-		Proper use of restriction and exclusion	25		□in □ou D YA	п	Consumer advisory provi	ided	for raw or undercooked foods		
5	DATA DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts	12			Highly Susceptible Po	muli	Hone		
3	April 12001 INA	Good Hygienic Practices	-	Т	DOIN 🗆 OU	IT					
6	N/O TUO U N/O	Proper eating, tasting, drinking, or tobacco use	2E		□N/A	"	Pasteurized foods used;	proh	iblted foods not offered		
7	DUT NO	No discharge from eyes, nose, and mouth	19				Chemical				
	Pi	reventing Contamination by Hands		T	DEN ON	IT I					
8	O/N D TUO D NEED	Hands clean and properly washed]2		□N/A		Food additives: approved	and	f properly used		
9	STAN OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 2	י ואני	DO 🗆 NKE	т	Toxic substances properly identified, stored, used				
				Co			Conformance with Approved Procedures				
10 N □OUT □ N/A Adequate handwashing facilities supplied & accessible			21	29 DAVID OUT Compliance with Reduced Oxygen Packa							
	Approved Source			LINIA			specialized processes, and HACCP plan				
11		Food obtained from approved source	30		□IN □ OU		Special Requirements Fro	esh .	Juice Production		
12	OUT OUT	Food received at proper temperature		+	□N/A □ N/C	-	29		/		
	DN/A ŽŽÍVN/O TUO D NKDŽÍ	Food in good condition, safe, and unadulterated	3·		□ IN □ QU □N/A □ N/C		Special Requirements: He	reatment Dispensing Freezers			
13	DIN □ OUT		$\dashv \vdash$	╁	DIN DOU	$\overline{}$					
14	122N/A N/O	Required records available: shellstock tags, parasite destruction	33	21	□N/A □ N/0		Special Requirements; Cu	iston	Processing		
		Protection from Contamination			□ IN □ OU	т	Consist Define	die eer	Starttacklas Ostasis		
15	TUO NKS	Food consented and protected	33	3	□N/A □ N/C)	Special Requirements Bu	IK YO	ater Machine Criteria		
15	□N/A □ N/O	Food separated and protected			□ IN □ OU	т	Special Requirements: Ac	, Tie	d White Rice Preparation		
16	DNA DNO	Food-contact surfaces: cleaned and sanitized	34		DN/A DN/G		Stiteria	tgarii G	o machine i reparenti		
17	DO DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	-	□IN □OU	Ţ	Critical Control Point Inspe	ectio	n		
Time/Temperature Controlled for Safety Food (TCS food)				†	DIN ZOU	7					
	ПІМ ПОЦТ		36	RI	□N/A	·	Process Review				
18	□ IN □ OUT □N/A DEON/O	Proper cooking time and temperatures		1	MIN OU	_					
19	DIN DOUT	Proper reheating procedures for hot holding	37		□N/A	.	Variance				
	□N/A DINIO		-								
	□ IN □ OUT		—								
20	□N/A DECN/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
	DUR □ OUT				at are identified as the most significant obtained			untri	ontributing factors to		
21	□N/A □ N/O	Proper hot holding temperatures 1357-150									
	5						erventions are control measures to prevent foodbor				
22	OUT IN/A	Proper cold holding temperatures	"	illness or injury.							

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

Type of Inspection

Date

Nan	ne of Facility	11/11/1/1/1/1			Туре	of Inspection C	Date	1.0				
	rederick town	Middle High School			1	andurd	10/19/	10				
			D A	CTICES	_				-			
-	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 applical												
		Safe Food and Water	Utensils, Equipment and Vending									
38	☐ IN ☐ OUT N/A ☐ N/O Pasteurized eggs used where required			54 NO IN OUT Food and nonfood-contact surfaces of designed, constructed, and used					perly			
39	DOIN COUT	Water and ice from approved source	55	MIN OUT C	⊒N/A	Warewashing facilities: installed strips	d, maintalned	, used;	test			
		Proper cooling methods used; adequate equipment	56	56 N OUT Nonfood-contact surfaces clean								
40	MA D N/O TON D N/O	for temperature control				Physical Facilities						
41	IN I OUT IN/A M/N/O	Plant food properly cooked for hot holding	57	DADIN COUT C	A/NC	Hot and cold water available; adequate pressure						
42	O/N/EE/A/N TUO II NI II	Approved thawing methods used Refriguation	58	58 ☐ IN ☐ OUT ☐N/A Plumbing installed; proper backflow devices								
43	N/A D OUT IN/A	Thermometers provided and accurate	59	DOUT C	JN/A	N/A Sewage and waste water properly disposed						
		Food Identification	60	TE OUT E	A/NE	Toilet facilities: properly construc	ted, supplied,	cleane	ed			
44	VØ IN □ OUT	Food properly labeled; original container	61	ZIN OUT	IN/A	Garbage/refuse properly dispose	d: facilities ma	intaine	ad			
177	V	tion of Food Contamination		2								
		Insects, rodents, and animals not present/outer										
45	DON - OUT	openings protected	63	EVIN □ OUT		Adequate ventilation and lighting	g; designated a	areas u	ised			
46	MIN OUT	Contamination prevented during food preparation, storage & display	64 3 IN OUT ON/A			Existing Equipment and Facilities						
47		Personal cleanliness Wiping cloths: properly used and stored				Administrative			-			
49		Washing fruits and vegetables Reviewed				Administrative			-			
		Proper Use of Utensils	65	עניסם אום	(N/A	901:3-4 OAC						
50	DIN ON DANA TUO	In-use utensils: properly stored	66	ED IN COUTC	IN/A	3701-21 OAC						
51	MIN OUT ON/A	Utensils, equipment and linens: properly stored, dried,				1-TEMP THERMO	I ARFI ®	TL1-180	. = 1			
52	BIN OUT ONA	Single-use/single-service articles: properly stored, used	Square turns 160°F									
53		Slash-resistant and cloth glove use	to reached									
-	David Got Man David	Observations and Co	orre	ctive Actio	ns				100			
		Mark "X" in appropriate box for COS and R: COS=correc				R=repeat violation			- 3			
Iten	n No. Code Section Priori	ity Level Comment		al. 1	7.	A line Cine	100	COS	R			
-		Hot and cold holding	7	acceptab	K	or rime or insp	MUITON					
10	7	- Carrier Sal valarie			/ 1.	-//: Ac		÷	旹			
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Person in Charge Date: 10-19-18												
Sanitarian Licensor:												
/	/Wehlings											
PRI	ORITY LEVEL: C = CRITIC	NC = NON-CRITICAL				Page 2	- of 7					

HEA 53028 Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

Name of Facility