State of Ohio rood Inspection Reportant Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	me of facility		Check or	ie	License Number		Date				
4	Mount Vern	ion Middle School	□/FSC	RFE	127		10/01/3000				
Ad	ldress		City/Stat	e/Zip Code							
	2008 Markin	nchico dal	MŁ	Vernon	OH 43050						
298 Martinshurg Rd.				on Time	Travel Time	- 12000					
	A	Aug Chal	4		Traver Time	٦	Category/Descriptive				
	MOUNT Ve	rnon City Schools	$ \iota$	20	<i>20</i>		NC35				
	pe of Inspection (chec				Follow up date (if require	ed)	Water sample date/result				
JP		Control Point (FSO)	nce Revie	w □ Follow up	The property of the second of		(if required)				
ᆜ	roodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					,				
		FOODBORNE ILLNESS RISK FACTOR	DG AND	DIIRI IC HE	EALTH INTERVENITION	AIC.					
M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it		WWW.			observed NVA-not applicable				
l IV	ark designated complic		em. m-m	compliance O	U1-not in compliance N/O=	not c	observed N/A=not applicable				
		Compliance Status			Compliance S	itatu	IS				
	I	Supervision			Temperature Controlled for	Safet	y Food (TCS food)				
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	□N/A □ N/C		nd dis	sposition				
2	□ N/A □ TUO N/A	Certified Food Protection Manager		□ IÑ □ OU.	Time and the beauty						
1600		Employee Health	24	□M/A □ N/C) I lime as a public nealth	contre	ol: procedures & records				
3	ZÍN DOUT D N/A	Management, food employees and conditional employee	s;		Consumer Adv	Isory					
	EIN 0001 0110/A	knowledge, responsibilities and reporting	25	DIN DOU	Consumer advisory pro	wider	d for raw or undercooked foods				
4	DIN OUT NA	Proper use of restriction and exclusion		□N/A							
5	DIN OUT NA	Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible I	,opu	lations				
	D∕ÍN □ OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	DN/A DOU	Pasteurized foods used	i; prc	hibited foods not offered				
6 7			- 20	THE STATE OF THE S		Name of the					
	-	No discharge from eyes, nose, and mouth reventing Contamination by Hands	34344		Chemical						
		T Total Control of the Control of th	27	, □IN □OU¹ _⊒fÑ/A	Food additives: approve	ed ar	nd properly used				
8	DHÝ DOUT NO	Hands clean and properly washed		JAN/A							
9	D'IN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	☑N/A □ OU	Toxic substances prope	Toxic substances properly identified, stored, used					
					Conformance with Appro	ved	Procedures				
10	DÍN OUT NA	Adequate handwashing facilities supplied & accessible	29	□IN □OU			xygen Packaging, other				
330		Approved Source		N/A	specialized processes,	and	HACCP plan				
11		Food obtained from approved source	30			=resh	Juice Production				
12	□ IN □ OUT □N/A □ Ń/O	Food received at proper temperature									
13	D∕IŃ □ OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: Heat Treatment Dispensing					
	DIN DOUT	Required records available: shellstock tags, parasite		ПІМ ПОП	Т	and the second	**************************************				
14	□N/A □ N/O	destruction	32	□N/A □ N/C		Susto	om Processing				
		Protection from Contamination		ПІМ ПОИ	т						
15	□1N □ OUT □N/A □ N/O	Food separated and protected	33	□N/A □ N/C	Special Requirements: L	The state of the s					
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34		T Special Requirements. A Critéria	Acidifi	ied White Rice Preparation				
17	□/N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU	T Critical Control Point Ins	pecti	on				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	Name	□ IN □,6U	Т						
	☑ÎN □ OUT		36	DN/A	Process Review						
18	N/A N/O	Proper cooking time and temperatures		□ ſN □ OU¹	т						
19	□IN □OUT ☑N/A □N/O	Proper reheating procedures for hot holding	37	□N/A	Variance		Acceptable of the second of th				
20	☐ IN ☐ OUT ☐N/A ☐ Ñ/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	ØIN □ OUT □N/A □ N/O	Proper hot holding temperatures	— th	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	DÍN DOUT DNA	Proper cold holding temperatures									

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Namo	of Facility	1.1		Authority: Chapters 3717 and	1 37 1	o Offic Nevis		Inspection	Date	.			
M	ount Vorn	on	mia	Idle School			Star	odrd		101/	200	10	
Mount Vernon Middle School Standard 10/01/2000													
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 Utensils, Equipment and Vending											ble		
00	□ IN □ OUT □N/A □	T		zed eggs used where required	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly the installation of								
	/	1 14/0			54	- N - OO1			ructed, and used			11	
39	39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control					Warewashing facilities: installed, maintained, used; test strips							
40	IN OUT ONA	N/O		cooling methods used; adequate equipment	56 IN OUT Nonfood-contact surfaces clean								
1				erature control	Physical Facilities								
	IN OUT ON/A O			od properly cooked for hot holding	57 IN OUT N/A Hot and cold water available; adequa					<u> </u>			
	IN OUT ON/A	N/O	Approved thawing methods used				PI	Plumbing installed; proper backflow			es	=	
43	IN OUT ON/A		Thermometers provided and accurate				eto water properly	dienoeed	*				
				entification	59 60							d	
44	IN OUT		Food properly labeled; original container					<u> </u>					
	Р	revent		ood Contamination	61			/A Garbage/refuse properly disposed; facilities r Physical facilities installed, maintained, and					
45	IN □ OUT		Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT		nysical facilities itdoor dining ar		ned, and c	elean; dog	gs in	
46	IN 🗆 OUT			Contamination prevented during food preparation,					tion and lightings d	a aign stad	orogo III	and	
_	IN OUT ON/A			l cleanliness	-			Adequate ventilation and lighting; designated a					
		/		cloths: properly used and stored	64	DIN DOUT [□N/A Ex	disting Equipme	nt and Facilities				
49	□ IN □ OUT □N/A □			g fruits and vegetables				Adminis					
50	Proper Use of Utensils IN OUT ONA ONO In-use utensils: properly stored					□ IN □ OUT	■N/A 90	01:3-4 OAC	1-TEMP THE Square turns	1000000	160°F	TL1-160	
	IN OUT ON/A			, equipment and linens: properly stored, dried,	66	☑ IN ☐ OUT [□N/A 37	701-21 OAC	black as temperature is reached	-	71.0	60	
/		se/single-service articles: properly stored, used	1 00	Ja 12 00.12			4						
-	IN OUT ON/A] N/O		esistant, cloth, and latex glove use	11								
				Observations and C	Corre	ective Actio	ons						
Item	No. Code Section	Priorif	Mark "X	(" in appropriate box for COS and R: COS=cor Comment	rected	on-site during ins	pection R	t=repeat viola	tion		cos	R	
item	No. Code Section	FIIOIII	ly Level	Previous violations h	01210	hear de	vver-	tod T	hank you	1			
				HEALTH ALL MILLS	ave	Derice	11120		Tent get	Λ			
	- Alacandelspuck room area not in use at time of							d					
				inspection, and is e	VDE C	Fed to	ren	ain	Closed	FOY			
				the school year de	10	to COV	10-1	9					
-				0 1 1-1	.1	1 /	W -	/:	11/12 11	100			
3				trovided updated en,	1/1/1	yee hear	Th p	olly !	with COV	11).67		H	
				Symptoms.									
- No otable convert to and but bolding temperate													
				orgeved Churon	117	nas Kar	95/1	Donk	ference	100			
				(hixeh)	100	108 1104	Film	Telina	Cabinet				
	Chilen with Stopped wide line												
No share table due to COVID-19 pandethic													
	7			7,2-2,1		¥	. 0		-				
Person in Charge													
200	Sanitarian Licensor:									20	-		
Sani	THEAN PROME Health												
	AN FILMED	1000	1					·	1	11/	-		

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