

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Mount Vernon High School</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>128</i>	Date <i>5/10/18</i>
Address <i>300 Martinsburg Rd., Mt. Vernon</i>	Category/Descriptive <i>NC4S</i>		
License holder <i>Mount Vernon City Schools</i>	Inspection time (min) <i>60</i>	Travel time (min) <i>15</i>	Other
Type of visit (check)	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 <input type="checkbox"/>	Follow-up date (if required)	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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
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) Manager with on level 2 certification present (Posted)

- Previous violation corrected, Thank you.
- 5.1) A Koolaire bulk ice machine has been installed in the kitchen area it appears without a plumbing permit. Note: In a licensed facility plumbing work is to be completed by a licensed plumber and proper permits obtained when necessary. Contact a licensed/staff required plumber or provide plumbing permit and final approval!
- Hand sink functional and stocked, disposable gloves in use at time of inspection.
- Hot and cold storage acceptable at 41°F or below/135°F or above during inspection.

Inspected by
Tally N. Thompson
Received by
Devin E. O'Brien

R.S./SIT # <i>3458</i>	Licensor <i>KADK Co HD</i>
Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name

Type of inspection

Mount Vernon High School

Standard 5/10/18

Violation(s)/Comment(s)

- Dish machine reaching acceptable high temperature to sanitize at time of inspection.
- Box truck inspected, observed acceptable temperatures of 34-36F (surface temps). ~~Note~~
- Date marking observed
- Temperature logs reviewed, discussed with manager
- Discussed temperatures of foods transported to other schools in the district.
- DNA certification present in office.

Inspected by

Received by
Anne E. O'Brien

L.R.S./SIT #

3458

Licensor

KCHD

Title

Phone