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

	·										
Na	me of facility Prays an t	St. Flemental School st Pleasant Street	Check on	RFE		License Number		Date 3/	11/2020		
Ad	dress		City/State	Zin Code				-/-			
Ć	305 Eq.	st Pleasant Street	1	Youn	+	Vernoy	07	H	43050		
Lic	ense holder		Inspectio	n Time	Trav	/el Time	Cat	egory/[Descriptive		
	Mount	Vernon City Schools	6	0		15		11	'C \(\right\)		
T			_		L	F. H		<u>//</u>			
	pe of Inspection (chec Standard □ Critical C	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	neo Poviou	. C Follow us		Follow up date (if require	:d)	(if requ	sample date/result		
		☐ Complaint ☐ Pre-licensing ☐ Consultation	ilice izeviev	/ Li Tollow up				(// / 044			
	- codomio La co bay	2 contraint 2 to hooring 2 contained									
		FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC H	FΔI	TH INTERVENTION	S				
M	ark designated complis	ance status (IN, OUT, N/O, N/A) for each numbered it						convod	N/A-not applicable		
	ark designated complic		terra. Ita-iii	compliance C	701-1			serveu	WA-not applicable		
		Compliance Status		Compliance Status							
		Supervision		Jime	/Tem	perature Controlled for S	afety	Food (TCS food)		
1	N OUT N/A	Person in charge present, demonstrates knowledge, all performs duties	nd 23			Proper date marking and	dispo	osition			
2	OUT N/A	Certified Food Protection Manager		OL IN OL	JT	7			0 1		
		Employee Health	24	NA 🗆 NA	0	Time as a public health co	ontroi:	procea	ires & records		
	N FIOUT FI N/A	Management, food employees and conditional employee	es;			Consumer Advis	sory				
3	MIN LIOUT LI NIA	knowledge, responsibilities and reporting	25	DIN DOU	IT	Consumer advisory prov	deset f	·	~		
4	DIN OUT N/A	Proper use of restriction and exclusion		DAMA.		Consumer advisory prov	ided i	UI Iaw C	of undercooked loods		
5 "	OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Po	opulat	tions			
6		Good Hygienic Practices		OL BLUE OL	JΤ	Pasteurized foods used;	nrohi!	hited fo	ods not offered		
6	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use	26	DMA		r asteanzea locas asca,	prom	Jilou 10			
7	DIN DOUT DIN/O	No discharge from eyes, nose, and mouth				Chemical					
	Pr	eventing Contamination by Hands	07	□ № □ ог	JT	Food additives, engrave	اسمه ام				
8	OIN OUT NO	Hands clean and properly washed	27	N/A		Food additives: approved	j and	properiy	y usea		
9.	OUT OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	DN/A OL	JΤ	Toxic substances properly	y idení	tified, ste	ored, used		
					Co	onformance with Approve	ed Pr	ocedur	es		
10	DIN OUT N/A	Adequate handwashing facilities supplied & accessible	29	DIN DOL	JT	Compliance with Reduce					
		Approved Source	25	-EN/A		specialized processes, a	ind HA	₹CCP p	lan		
11	N OUT	Food obtained from approved source	30	DIN BOL	JT	Special Requirements: Fr	resh Jr	uice Pro	duction		
12	□ IN □ OUT	Food received at proper temperature		□N/A □ N/O	0	- F					
	□N/A, □ N/O		31		JT O	Special Requirements: He	eat Tr	eatment	Dispensing Freezers		
13	OUT OUT	Food in good condition, safe, and unadulterated	— I —								
14	OIN OUT	Required records available: shellstock tags, parasite destruction	32	ON/A ON/O		Special Requirements: Cu	ustom	Process	sing		
	<u>, </u>	Protection from Contamination	33			Special Requirements: Bu	ulk \\/k	ater Mac	hine Criteria		
15	OUT OUT	Food separated and protected		ON/A ON/O		* · · · · · · · · · · · · · · · · · · ·			A de la companya de l		
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	DIN DOU	0	Special Requirements: Ad Criteria	cidified	1 White	Rice Preparation		
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	OIN OU	JT'	Critical Control Point Insp	ection	1	300000000000000000000000000000000000000		
	Time/Tempe	rature Controlled for Safety Food (TCS food)			JT						
	□IN □ OUT		36	□N/A		Process Review					
18	□N/A □N/O	Proper cooking time and temperatures		OUT							
19	DIN DOUT	Proper reheating procedures for hot holding	37	N/A		Variance					
20,	DIN DOUT	Proper cooling time and temperatures				ood preparation practice					
214	IN OUT	Proper hot holding temperatures	fo	odborne illne	ess.	is the most significant c		Ū			
22	DIN OUT ON/A	Proper cold holding temperatures	1 1	ublic health ness or injury		rventions are control n	neasu	res to	prevent toodborne		

State of Ohio

Food Inspection Report

	Authority: Chapters 3717 and		u				
Name of Facility	t St. Elementary So	choo		Type of Inspection	3/11/c	プス	0
	GOOD RETAIL	PRAC	TICES	(
	ces are preventative measures to control the intro						blo
	tatus (IN, OUT, N/O, N/A) for each numbered item: I f		npliance OUT-I	Utensils, Equipment ar		Саррііса	ible
	Pasteurized eggs used where required	6	IN BYOUT		contact surfaces cleans	able, pro	perly
			, , ,	designed, constructe			
39 ☑N □OUT □N/A Fo	Water and ice from approved source od Temperature Control	(<u>35</u>)	IN SOUT [IN/A Warewashing facilities strips	es: installed, maintaine	d, used; ۱،	test
40 IN OUT N/A N/O	Proper cooling methods used; adequate equipment for temperature control	56	IN	Nonfood-contact sur Physical Facil		A	
41 DIN DOUT DN/A DN/O	Plant food properly cooked for hot holding	57	D TUO CI I		available; adequate pl	ressure	
42 MIN OUT ON/A O N/O	Approved thawing methods used	58	N DOUT	Plumbing installed;	proper backflow device	ces	
43 IN OUT ON/A	Thermometers provided and accurate			,			
43 1 1 1 1 0 0 1 1 1 1 1 1	Food Identification	59	IN OUT	IN/A Sewage and waste v	vater properly disposed		****
		100			erly constructed, supplied		ed
44 ZIN 🗆 OUT	Food properly labeled; original container	$N \vdash \bot$	DIN DOUT C		erly disposed; facilities r		
Preven	tion of Food Contamination Insects, rodents, and animals not present/outer	1 14	IN OUT				
45 OUT	openings protected Contamination prevented during food preparation,	- 62		outdoor dining areas	talled, maintained, and	ciean, dog	ys III
46 IN OUT	storage & display	63	DIN OUT	Adequate ventilation	and lighting; designated	d areas u	sed
47 IN OUT ON TOWA	Personal cleanliness 7/4/(on //5)	64	/	7N/A Cuinting Equipment of	ad Equilities		
48 IN OUT N/A N/O 49 IN OUT N/A N/O	Wiping cloths: properly used and stored Washing fruits and vegetables	- 64	PIN DOUT D				
	Proper Use of Utensils			Administrati	ve		
50 MIN OUT ONA ONO	In-use utensils: properly stored	65	□ IN □ OUT	N/A 901:3-4 OAC			
51 NO OUT ON/A	Utensils, equipment and linens: properly stored, dried,	66	DIN OUT C	N/A 3701-21 OAC			7
52 DIN OUT DN/A	handled Single-use/single-service articles: properly stored, used	⊣		- 6	displan	rel	
53 IN OUT ONA ONO	Slash-resistant, cloth, and latex glove use				4/50/97	<u> </u>	
	Observations and Omark "X" in appropriate box for COS and R: COS=cor				V		
Item No. Code Section Prior	ity Level Comment	/	m-site auring inst	dection K-repeat violation		cos	R
	18301 - fy- Cl	191	3C -	DNS EN			
			116				
54 4,4 M	IC Jakan Tory	GG	SKC/S	prisent o	n groon		
	Cold Stireary A		4Zjanor	E UNIT SI	TO KRY CHOOL		
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	GOOIS TOTOPENY C	s ca)		
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00 100 1	Date (125 1-2115	9/13	2. OH	1 7 7 D	I ralled)		10
	does not have	1 00	m 50	ale I date	Cover	, 0	
	DAVING DELT OF	/E#	GAM	HIST E	to that		
	have pan scale	<u>, -, ,</u>	Tail D.	needs de	atel.		
Person in Charge	lan fue		7	Date:	3-11- 202	10	
Sanitarian		N	Licensor	<u> </u>	11. 11.	1. 1.	/
V.E	M X Gilbery	(Y	9	Egox Phe	2110 1/6	2/4/	
PRIORITY LEVEL: C = CRIT	ICAL NC = NON-CRITICAL				Page of		

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

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

State of Ohio Continuation ReportAuthority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility (2)	· /	(()	1-1	,	Type of Inspection	Date	/ .	
	P10	askat	- dt,	Element	9P	Standard	3/11/	Ĵź	1
		20 E 2.6 E			(/)				
		K4 1 2070		ions and Correct					
Item No.	Code Section	Mark "X" Priority Level	Comment	for COS and R: COS=corre	ected on-site during inspec	tion K =repeat violation		cos	R
						, , ,			
			\$ Emp	NUMICE MER	Ith Verigica	ation forms	09		
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Person in	n Charge:	Dean	Fuje	,		Date: 3 //	112020	1	
Sanitaria	in:	em (elect DS		Licenspr:	1/2020 Pyblic	H	a H
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