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

Name of facility				Check one ☑ FSO □ RFE			License Number		Date				
Twin Dak Elementary					□ RFE		193		10/19/2000				
					City/State/Zip Code								
3558 Martinsburg Rd. N					M. Vernon OH 43050								
				ion	- <u>V.</u>		11/ 12000	_					
A COLUMN TO A COLU				1011	7 Time	Trave	el Time	Ca	tegory/Descriptive				
Mount Vernon City Schools					00		15		NC35				
Type of Inspection (check all that apply)						F	ollow up date (if required	d)	Water sample date/result				
☐Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					✓ □ Follow up		Adoption production the State of the State o		(if required)				
屵	roodborne 🗆 30 Day	Complaint Di Pre-licensing Di Consultation							, -, weap, makes				
		FOODBORNE ILLNESS RISK FACTO	PUBLIC HE	-Δ17	H INTERVENTIONS	2							
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.													
V. List		Compliance Status	313933	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
		Supervision	24	T			erature Controlled for Sa	rety	F000 (ICS 1000)				
1	OUT N/A	Person in charge present, demonstrates knowledge, at performs duties	10 2	23	D'ÎN DOUT		Proper date marking and	dis	position				
2	JOUT □ N/A	Certified Food Protection Manager	2	24	□ IN □ OUT		Time as a public health co	ntro	: procedures & records				
100000		Employee Health		1.	LAN/A LI N/O	, 	Consumer Adule						
3	DOUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	1	25	□ W □ OUT	Г	Consumer Advisory provide		for raw or undercooked foods				
4	DIN DOUT D N/A	Proper use of restriction and exclusion			ĮZŃ/A		Consumer advisory provide	ueu	Tot raw of diffdercooked foods				
5	☑IÑ □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its				Highly Susceptible Po	pul	ations				
6	DAN DOUT NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	2	6	_D^N □ OUT □N/A	Γ	Pasteurized foods used;	proh	ibited foods not offered				
7	IN OUT NO	No discharge from eyes, nose, and mouth					Chemical						
		eventing Contamination by Hands		T	□ IN □ OUT	-		44466	240 Table 10 second and a second s				
8	□ OUT □ N/O	Hands clean and properly washed	2	27	ØÑ/A	•	Food additives: approved and properly used		d properly used				
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	red 2	28 OUT Toxic substances properly identified, stored, used									
	MIN FOUR BANK			Conformance with Approved Procedures									
10	ZIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	₂	29	□ IN □ OUT □ N/A		Compliance with Reduced specialized processes, ar						
11	.⊡∕lŃ □ OUT	Approved Source Food obtained from approved source		+	□ IN □ OUT	-	specialized processes, ar		Addi pian				
	□ IN □ OUT		—— 3	30			Special Requirements: Fre	sh	Julice Production				
12	□N/A □·Ñ/O	Food received at proper temperature		31	□ IN □ OUT	г	Ci-1 Di/	-1 T	- I D'				
13	D'ÎN 🗆 OUT	Food in good condition, safe, and unadulterated		1	□N/A □ N/O)	Special Requirements; He	al I	reatment Dispensing Freezers				
14	□ IN □ OUT	Required records available: shellstock tags, parasite destruction	3	32	☐ IN ☐ OUT ☐ N/A ☐ N/O		Special Requirements: Cu	stor	n Processing				
Protection from Contamination						·	- A. I.A						
15	⊡¹Ñ □ OUT	Food separated and protected	3	33			Special Requirements: Bul	lk W	ater Machine Criteria				
<u> </u>	□N/A □ N/O .☑1N □ OUT			34	□ IN □ OUT	гΙ	Special Requirements: Aci	idifie	d White Rice Preparation				
16		Food-contact surfaces: cleaned and sanitized		54	□N/A □ N/O	'	Criteria						
17	ØÑ □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		□ IN □ OUT □ N/A	7	Critical Control Point Inspe	ectio	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)			□ IN □ QÚT	Г	Decese Devisor						
18	□ IN □ O⊍T □N/A ☑ Ñ/O	Proper cooking time and temperatures	3	+	□N/A		Process Review		- Annual Property Control of the Con				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3		□ IN/□ OUT □N/A		Variance						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.									
21	□N/A □ N/O	Proper hot holding temperatures Cheese Fizza 155 F	1										
22	□ OUT □ N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio

Food Inspection Report

Name of Facility	Authority: Chapters 3/1/ and	d d	371		pe of Inspection Date								
	lementary School				Standard 10/19	50	7						
IWIII OUR I	reminary some				- million 10 11	40	40						
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	1			Utensils, Equipment and Vending		l						
/	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required			□ IN □ OUT	Food and nonfood-contact surfaces cleanal designed, constructed, and used	ле, рго	репу						
39 IN OUT N/A	Water and ice from approved source od Temperature Control	ŀ	55	OIN OUT ON/	Warewashing facilities: installed, maintained strips	used;	test						
	Proper cooling methods used; adequate equipment	1	56 □ IN □ OUT Nonfood-contact surfaces clean										
40 IN IN OUT IN/A IN/O	for temperature control		Physical Facilities										
41	Plant food properly cooked for hot holding		57.	IN OUT ON	Hot and cold water available; adequate pre	ssure							
42 IN OUT N/A N/O	Approved thawing methods used Retrigeration			□ IN □OUT	Plumbing installed; proper backflow device	s							
43 IN OUT ON/A	Thermometers provided and accurate			□N/A □ N/O									
	Food Identification			IN OUT ON	A Sewage and waste water properly disposed								
44 DIN DOUT	Food properly labeled; original container			DIN OUT ON	A Toilet facilities: properly constructed, supplied,	cleane	d						
Preven	tion of Food Contamination		61		A Garbage/refuse properly disposed; facilities ma	aintaine	d						
45 IN OUT	Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,			□ IN □ OUT	Physical facilities installed, maintained, and cl outdoor dining areas	ean; do	gs in						
46 IN OUT				□N/A □ N/O	outdoor diffing areas								
47	storage & display Personal cleanliness	7	63	☑ IN ☐ OUT	Adequate ventilation and lighting; designated	areas u	sed						
48 IN OUT ON/A ON/O	Wiping cloths: properly used and stored		64	DIN DOUT DN/	A Existing Equipment and Facilities								
49 IN OUT N/A N/O	Washing fruits and vegetables				Administrative								
	Proper Use of Utensils		65		A 901:3-4 OAC								
50 IN OUT ONA ONO	IN □ OUT □N/A □ N/O In-use utensils: properly stored				901.3-4 OAC		-						
51 IN OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled			□ IN □ OUT □N//	A 3701-21 OAC								
52 IN OUT ON/A	Single-use/single-service articles: properly stored, used						*						
53	Slash-resistant, cloth, and latex glove use	L											
	Observations and O Mark "X" in appropriate box for COS and R: COS=cor												
Item No. Code Section Prior	ity Level Comment	iec	ieu	on-site during inspect	ion K-repeat violation	cos	R						
63 6.2 A	IC observed non function	ni	ne		dry Storage room		-0						
	Repair replace to pr	10	V	rde adequ	nate light?								
,				P	0								
3	Employee health Roll	K	4	ovesent.	COVID-19 Symptoms								
	added at time of i	n	58	ection	<i>V</i> ,								
	COVID procedures discussed, employers self												
monitoring and recording.													
	Court of they are to det did to												
Correct violetion prior to next Standard inspection.													
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ingsection.													
	1 Topestion.												
Person in Charge Date:													
Bemadette Borsell 10-19-2020													
Sanitarian Licensor: Knox Public Health													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2													

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