

			_										
Na	me of facility		Check or	ne		License Number	License Number						
	Wigain Str	cet Elementary School	□ CLFSC	)	□ RFE	126	126 11/5/1						
Ad	dress	C. CICIOCATAIN -STATE	City/Zip	ity/Zip Code									
	ā		1/2										
_	207 Wigg	in 71.	00	m	whier.								
Lic	ense holder	F 1	Inspection	on 1		ravel Time	C	ategory/Descriptive					
Mount Vernon City Schools					5	15		NCZS					
Type of Inspection (check all that apply)						Follow up date (If require	d)	Water sample date/result					
		Control Point (FSO) Process Review (RFE) Vari	ance Revie	BW.	☐ 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									
i		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
	<b>*** *** *** *** *** ** **</b>	Person in charge present, demonstrates knowledge, a	and _	. [	DUT   NEE								
1	DIN OUT ON/A	performs duties	23		□N/A □ N/O	Proper date marking and disposition							
2	□IN □OUT BN/A	Certified Food Protection Manager	2		TUO 🗆 NIE	Time as a public health or	ol procedures & records						
	10 K 136	Employee Health		10	N/O	Time as a public health control procedures & records							
3	A/A DOUT DOUT PARE	Management, food employees and conditional employee	в:			Consumer Advisory							
	1	knowledge, responsibilities and reporting	25	5 5	TUO II OUT	Consumer advisory prov	Consumer advisory provided for raw or undercooked for						
4	LEAN □ OUT □ N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nto		O)IA	Ulable Proposition Re							
5	OUT N/A	Good Hygienic Practices	HILS	Ta	TIN [] OUT	Highly Susceptible Po	pui	lations					
6	□ IN □ OUT ■ OUT	Proper eating, tasting, drinking, or tobacco use	26		⊒N/A	Pasteurized foods used;	pro	hibited foods not offered					
7	D-M D OUT D N/O	No discharge from eyes, nose, and mouth											
	Address of the latest of the l	reventing Contamination by Hands		Tr	דווס דו אור								
8	O/N _ TUO _ MEQ	Hands clean and properly washed	27	7	TUO II OUT	Food additives: approved	id properly used						
9	DON OUT	No bare hand contact with ready-to-eat foods or appro	oved 2	a i	B±R □ OUT	Toxic substances properly	entified, stored, used						
	□N/A □ N/O	alternate method properly followed		Conformance with Approved Procedures									
10	DUN OUT N/A	Adequate handwashing facilities supplied & accessible	e	29									
	Approved Source			CG :	□N/A	specialized processes, a							
11	BIN DOUT	Food obtained from approved source	30		IN OUT	Special Requirements: Fr	ach	luice Production					
12	DIN DOUT	Food received at proper temperature	30	ן נ	JN/A D N/O	Special Requirements. Fi	8311	adica Moddellott					
	ONA DE NIO		31		IN OUT	Special Requirements: He	nents Heat Treatment Dispensing Freezer						
13	DE N D OUT	Food in good condition, safe, and unadulterated	$\rightarrow$ $\vdash$	+	□N/A □ N/O	1							
14	□IN □ OUT □N/O	Required records available: shellstock tags, parasite destruction	37	.DI	IN OUT	Special Requirements: Co	Dustom Processing						
		Protection from Contamination	33		TUO   NI C	Special Regainements By	Special Regulrements Bulk Water Machine						
15	ON/A ON/O	Food separated and protected		Ť,	TUO   NIE	+ / /V	/	ed White Rice Preparation					
16	OUT N/A N/O	Food-contact surfaces: cleaned and sanitized	34	* E	O/N   A/NE	Criteria							
17	DOUT □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	ם פ	TUO   NI   AINE	Critical Control Point Insp	ectio	on					
Time/Temperature Controlled for Safety Food (TCS food)					TUO III	Process Review							
18	TUNA OUT	Proper cooking time and temperatures	36	+-	A/NE DUT								
19	□IN □ OUT	Proper reheating procedures for hot holding	37		□N/A	Variance	_						
20	DIN □ OND	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	ĎŒN □ OUT □N/A □ N/O	Proper not holding temperatures	fo	foodborne illness.  Public health interventions are control measures to prevent foodborne									
22	DIN OUT ON/A			illness or injury.									

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

Name of Facility Type of Inspection Date												
1	Jianin	Stron	of E	lementern Tchool			-	tandard 11151	15			
Wiggin Street Elementary School Standard 11/5/15												
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  Food and nonfood-contact surfaces cleanable, proper						
38 IN OUT RM/A N/O Pasteurized eggs used where required					54	TUO II NUT		designed, constructed, and used	Die, pic	pheny		
39	סעד ווי סעד סעד מוי			and ice from approved source	55	DIN LI OUT E	]N/A	Warewashing facilities: installed, maintained	, used;	test		
		Fo		erature Control	4	DOUT OUT		Nonfood-contact surfaces clean				
				cooling methods used; adequate equipment erature control	30	DEJIN LI COT		Physical Facilities				
41	DUT OUT OUT	N/A □ N/O	Plant fo	od properly cooked for hot holding	57	IN OUT	IN/A	Hot and cold water available; adequate pre	ssure			
42	D IN D OUT	ØA □ N/O	Approve	ed thawing methods used	58 ☑N □ OUT □N/A Plumbing installed; proper backflow de							
43	ACTUN II OUT IIN		Thermo	meters provided and accurate	59 ZVIN ☐ OUT ☐N/A Sewage and waste water properly dispos							
			Food Id	entification	60   IN   OUT   N/A   Toilet facilities: properly constructed,				cleane	ed		
44	TUO UNITES		Food properly labeled; original container			DE TUO DI KRE		Garbage/refuse properly disposed; facilities maintained				
11.0		Prayen		ood Contamination				Physical facilities installed, maintained, and ci				
4E	DOUT OUT	11000		rodents, and animals not present/outer	63			Adequate ventilation and lighting; designated		cod		
45	OUT OUT		openings protected  Contamination prevented during food preparation,					Adequate Ventilation and lighting, designated	areas u	sea		
47	Stor			& display	64	DIN COUTC	]N/A	Ex sting Equipment and Fac Ities				
48	NO TUO IN NEST		Wiping	cloths: properly used and stored				Administrative				
49	DIN DOUT A		THE RESERVE AND ADDRESS OF THE PARTY.	fruits and vegetables	65	דוסם מום 🗓	HJ/A	901:3-4 OAC				
				e of Utensils	66							
50						DIN OUT O	IN/A	3701-21 OAC				
51	51 TON OUT ON/A Utensils, equipment and linens: properly stored, dried, handled											
$\vdash$												
. 53	53   IN   OUT TRIA   N/O   Slash-resistant and cloth glove use									-		
			Mark "	Observations and Continue in appropriate box for COS and R. COS=corre				R=repeat violation				
Item	No. Code Secti	on Priori	ty Level	Comment					COS	R		
				Previous violations h	rive	been C	orr	exted. Quest Clean				
-	in use as Sanitizer											
5	55 4.2 NC Privide proper tes					trips to	ch	eck Janifizer	. 🗆			
				Concentration leve		in Wig	111	na cloth bucket				
-				for quaternam on	1410	nia Fa	Dit	Ber.				
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-												
Person in Charge  Date:  11-5-18												
Santarian, Licensor:												
TALLENCES ENOX (0 HY)												
PRI	PRIORITYAEVEL: C = CRITICAL NC = NON-CRITICAL  Page Z of Z											

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)