

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Ripley Union Lewis Huntington High School</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>148</i>	Date <i>Feb 1, 2018</i>
Address <i>1317 S Second St. Ripley, Oh 45117</i>		Category/Descriptive <i>Comm. Class III</i>	
License holder <i>Michelle Rau - Food Service Director</i>	Inspection time (min) <i>60</i>	Travel time (min) <i>15</i>	Other _____
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> 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		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

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

<input checked="" type="checkbox"/> 7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

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

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

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

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

Administrative

901:3-4 OAC
3701-21 OAC

** Critical violation*

Violation(s)/Comment(s)

** 4.5 Observed block build up on ice machine float. Staff shall clean the ice machine today. It needs to be cleaned at regular intervals in order to prevent contamination of ice.*

** 7.0 Observed unlabeled bottle of cleaner. Staff labeled the spray bottle with common name. All chemicals shall be labeled with common name for food safety.*

Inspected by <i>Heather Short</i>	R/S/SIT # <i>3606</i>	Licensors <i>Brown County Health Dept</i>
Received by <i>Barbara Plemons</i>	Title <i>cook</i>	Phone <i>392-4384</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Ripley Union Lewis Huntington High School	License number 148	Date Feb 1, 2018
Address 1317 S. Second St.	Category/Descriptive Comm. Class IV	
License holder Michele Rau - Food Service Director	Inspection time (min) 90	Travel time (min) 15
Comments:		
I. Manager is aware of allergens and symptoms for exclusion.		
III. Good glove and handwashing practices.		
IV. Food comes from approved sources.		
VI. Staff are aware of proper cooling/reheating procedures. Facility uses ice bath for cooling.		

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
corn	holding	170°F			
pizza	holding	136°F			
bagel	holding	136°F			
cheese	storage	40°F			
chicken nuggets	storage	10°F			
Inspected by Heather Deat	RS/SIT# 3626	Licenser Brown County Health Dept	Received by Barbara Rymason	Title CSO2	Phone 392-4384