

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Ripley Union Lewis Huntington Elementary</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>147</i>	Date <i>Jan 19, 2018</i>
Address <i>502 S Second St Ripley, Oh 45167</i>		Category/Descriptive <i>Comm. Class III</i>		
License holder <i>Michelle Rau - Food Service Director</i>		Inspection time (min) <i>75</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

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

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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 DAC
3701-21 OAC

* Critical violation

Violation(s)/Comment(s)

4.4 Observed cutting boards, wood and plastic ones, to be badly damaged. The manager discarded during inspection. Staff shall watch condition of equipment for safety.

* 4.4 Observed mechanical dishwasher wash cycle temperature at 140°F. The minimum temperature shall be 165°F. Dishwasher shall be repaired today for food sanitation.

4.7 Observed several soiled cloths. These cloths shall be discarded today for food safety. Manager discarded during inspection.

6.4 Observed employee restroom toilet leaking along front. Toilet shall be repaired today for facility sanitation.

Inspected by <i>Heather Abbott</i>	R/S/SIT # <i>31606</i>	Licenser <i>Brown County Health Dept</i>
Received by <i>Rose M. French</i>	Title <i>Head Cook</i>	Phone <i>937-392-1141</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Ripley Union Lewis Huntington Elementary</i>	License number <i>147</i>	Date <i>Jan 19, 2018</i>
Address <i>502 S. Second St</i>	Category/Descriptive <i>Common Class III</i>	
License holder <i>Michelle Rau- Food Service Director</i>	Inspection time (min) <i>90</i>	Travel time (min) <i>15</i>
Comments:		
<i>I. Manager is aware of major allergens and symptoms for exclusion.</i>		
<i>III Staff has good glove practices and handwashing practices. Handwipes are properly equipped and signed.</i>		
<i>IV Food comes from approved sources.</i>		
<i>VII Chemicals are stored in laundry room away from food and food contact surfaces.</i>		

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
<i>salad</i>	<i>storage</i>	<i>40°F</i>			
<i>green beans</i>	<i>holding</i>	<i>141°F</i>			
<i>pizza</i>	<i>holding</i>	<i>163°F</i>			
<i>slaw dressing</i>	<i>storage</i>	<i>39°F</i>			
<i>chicken</i>	<i>storage</i>	<i>3°F</i>			
Inspected by <i>Alicia Stewart</i>	ES/SIT# <i>36016</i>	Licensors <i>Brown County Health Dept.</i>			
Received by <i>Rose M. Stench</i>	Title <i>Head Cook</i>	Phone <i>937-392-1141</i>			