State of Ohio

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

Name of Facility	Type of Inspection Date									
Riplay Union Lawis Huntington Middle School	standard CCP Oct 21 2020									
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: If	Delication of pathogens, chemicals, and physical objects into foods.									
Safe Food and Water	Utensils, Equipment and Vending									
38 □ IN □ OUT NA □ N/O Pasteurized eggs used where required	54 NIN □ OUT Food and nonfood-contact surfaces cleanable, proper									
39 NIN □OUT □N/A Water and Ice from approved source	designed, constructed, and used									
Food Temperature Control	55 ZIN DOUT DN/A Warewashing facilities: installed, maintained, used; test									
	56 ☑N ☐ OUT Nonfood-contact surfaces clean									
40 SIND OUT DN/A DN/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities									
41 SZÍN 🗆 OUT 🗆 N/A 🗆 N/O Plant food properly cooked for hot holding	57 TIN DOUT DN/A Hot and cold water available; adequate pressure									
42 VIN OUT ONA NO Approved thawing methods used	58 IN IN Plumbing installed; proper backflow devices									
43 ☐ OUT ☐N/A Thermometers provided and accurate	:									
Food Identification	59 ☑IN □ OUT □N/A Sewage and waste water properly disposed									
44 ☑N ☐ OUT Food properly labeled; original container	60 □ IN □ OUT □N/A Tollet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination	61 TV IN U OUT UNA Garbage/refuse properly disposed; facilities maintained									
45 ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 1 OUT Physical facilities installed, maintained, and clean; dogs in									
Contamination prevented during food preparation,	□N/A □ N/O outdoor dining areas									
storage & display 47 SVIN D OUT DN/A Personal cleanliness	63 NIN OUT Adequate ventilation and lighting; designated areas used									
48 NN OUT N/A N/O Wiping cloths: properly used and stored	64 IN OUT N/A Existing Equipment and Facilities									
49 □ OUT □N/A □ N/O Washing fruits and vegetables	Administrative									
Proper Use of Utensils										
50 N/IN OUT DN/A DN/O In-use utensils: properly stored	65 IN OUT DATA 901:3-4 OAC									
51 MIN OUT DN/A Utensils, equipment and linens: properly stored, dried, handled	66 🗹 IN 🗆 OUT 🗆 N/A 3701-21 OAC									
52 NN OUT NA Single-use/single-service articles: properly stored, used										
53 Q/N OUT DN/A N/O Slash-resistant, cloth, and latex glove use										
Observations and Corrective Actions										
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation										
68 615 C Ob-and in vaccin	beaker at mas sink. Ografy -									
shall have receim t	The state of the s									
the day of the control of the contro										
also report the tr										
15540-	a chanical (debouses to besolve a a									
133646-										
Person in Charge Date:										
10-21-22										
Sanitarian A San A	Licensor: D									
TROUTE STORE HE HE SLEDGE	of letteral Detailed as all									
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL	Page of of									
HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)										

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1	Name of facility		Check	ķ oi	ne	License Nu	umber	Date		
1			□ √F	√FSO □ RFE		S2.	3	0401000		
Riplace Union Lawres Hantington Middle School City				Stat	te/Zip Code	1 33	5	- 1001 01 2000		
DECO Rome-Fitol Rd					ON LOCAL MARKET					
L	License holder	- <u>Filol</u> KO.	Inspe	e di di	on Time	Travel Time	4010	CotonomiDenni		
Maria Maria				٦ ر	-20,			Category/Descriptive		
Type-of Inspection (check all that apply)				10		200	Follow up date (if required) Water sample date/res			
Standard Gritical Control Point (FSO) Process Review (RFE) Variance				vie	w 🗆 Follow up	rollow up da	ite (ir require	d) Water sample date/result (if required)		
☐ Foodborne ☐ 30 Day ☐ 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										
Ī		Compliance Status		Compliance Status						
Supervision					Time/Temperature Controlled for Safety Food (TCS food)					
1	DIN DOUT D N	A Person in charge present, demonstrates knowledge, a performs duties	and	23	THO THANKS	- Propor data	marking and	The state of the s		
2	: NIN DOUT DIN		Appending at 1, Co.	24	□IN □ OUT		ublic booth oo	ontrol: procedures & records		
		Employee Health			DANA 🗆 N/O		and the second s	24 272		
3	MN DOUT D N	A Management, food employees and conditional employe knowledge, responsibilities and reporting					sumer Advis			
4			Ι,	25	TUO T AND OUT	Consumer a	advisory provi	ded for raw or undercooked foods		
5	Tout □ N/	A Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	nts				sceptible Po	pulations		
6	TUO LI KI			26	□ M-□ OUT QN/A	Pasteurized	foods used;	prohibited foods not offered		
7		/O No discharge from eyes, nose, and mouth					Chemical			
8	DIN DOUTD	Preventing Contamination by Hands I/O Hands clean and properly washed		27	DIN DOUT	Food additiv	/es: approved	and properly used		
9	DAN DOUT	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved	28 DIN DOUT		Toxic substa	Toxic substances properly identified, stored, used			
						Conformance :	with Approve	d Procedures		
10	IQIÑ □OUT□N/	A Adequate handwashing facilities supplied & accessible Approved Source) 1999:022	29	□ IN □ OUT	Compliance	with Reduced	Oxygen Packaging, other		
11	TUO UT	Food obtained from approved source			DW/A			nd HACCP plan		
12	IZÍN □ OUT □N/A □ N/O	Food received at proper temperature		30	DN/A II N/O		Special Requirements: Fresh Juice Production			
13	MIN DOUT	Food in good condition, safe, and unadulterated		31	DAN DOUT	Special Requ	Special Requirements: Heat Treatment Dispensing Freezers			
14	DWA DWO	Required records available: shellstock tags, parasite destruction		32	DIN DOUT	Special Requ	սirements: Cu։	stom Processing		
15	ĽSVN □ OUT	Protection from Contamination Food separated and protected		33	DIN'S DIN'O	Special Requ	uirements: Bul	lk Water Machine Criteria		
16	□N/A □ N/O □N/A □ N/O □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOUT	Special Requ Criteria	uirements: Acid	dified White Rice Preparation		
17	VIN COUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	IN DOUT	Critical Contr	rol Point Inspe	ection		
		perature Controlled for Safety Food (TCS food)		20	TUO U UUT	Duana Dia				
18	IJ/N □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	IMN/A OUT	Process Rev	IOW			
19	IN OUT	Proper reheating procedures for hot holding		37	IJMA 001	Variance				
20	IN I OUT	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. Public health interventions are control measures to prevent foodborne illness or injury.						
21	N/N DOUT	Proper hot holding temperatures								
22	IN OUT ON	A Proper cold holding temperatures								