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Wednesday, September 02, 2015 2:42 PM

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ADDAVILLE ELEMENTARY	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 20150050	Date 08/31/2015
Address: 1333 BRICK SCHOOL ROAD CHESHIRE, OH 45620		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder JUDE MEYERS	Inspection Time (min) 60	Travel Time (min) 20	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 <i>specify</i>		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, specification and original containers
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 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
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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3717-1-03.2 Food: protection from contamination after receiving.

- Found wet wiping cloth being stored on the side of the sanitizer bucket.
- Wet wiping cloths shall be stored in the chemical sanitizer between uses to prevent the growth of organisms.
- Corrected at time of inspection by food employee storing cloth properly.

(M)Wiping cloths - use limitation.

- (1) Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be:
 - (a) Maintained dry; and
 - (b) Used for no other purpose.
- (2) Cloths that are in use for wiping counters and other equipment surfaces shall be:
 - (a) Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and
 - (b) Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.
- (3) Cloths that are in use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes.
- (4) Dry wiping cloths and the chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be free of food debris and visible soil.
- (5) Containers of chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.
- (6) Single-use disposable sanitizer wipes shall be used in accordance with EPA - approved manufacturer's label use instructions.

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3717-1-04.1 Equipment, utensils, and linens: design and construction.

REPEAT VIOLATION

- Found wooden shelf above the 3-compartment sink that was not sealed.
- Found area on the walk in cooler by the door where there was rust.
- Found an area in the bathroom where the walk in cooler was rusted.
- Areas shall smooth and easily cleanable to prevent the growth of organisms.
- Areas shall be replaced/repared immediately.

(H)Nonfood-contact surfaces - cleanability.

Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

3717-1-05.1 Water, plumbing, and waste: plumbing system.

REPEAT VIOLATION

- Found area in the bathroom where the walk in cooler was leaking.
- All plumbing shall be in good repair to prevent the growth of organisms.
- Plumbing shall be replaced/repared immediately.

(S)Plumbing system - maintained in good repair.

A plumbing system shall be:

- (1) Repaired according to the Ohio building code; and
- (2) Maintained in good repair.

-- Temperatures at time of inspection were as follows:

- Cheese: 34°F
- Milk: 31°F
- Bobbi Conrad: 441-2943

Inspected by BOBBI CONNRAD	R.S./SIT # 132937	Licenser Gallia County Health District
Received by	Title	Phone 1-740-367-7283

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.