

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Central Elementary	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UALNK	Date 20-Sep-2023
Address 507 Jefferson AVE		City/State/Zip Code Mc Arthur OH 45651	
License holder Vinton County Local School District	Inspection Time 120	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point	Follow up date (if required)		Water sample date/result (if required)

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			Consumer Advisory		
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	23	IN	Proper date marking and disposition
4	IN	Proper use of restriction and exclusion	24	N/A	Time as a public health control: procedures & records
5	IN	Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations		
Good Hygienic Practices			25	N/A	Consumer advisory provided for raw or undercooked foods
6	IN	Proper eating, tasting, drinking, or tobacco use	Chemical		
7	IN	No discharge from eyes, nose, and mouth	26	N/A	Pasteurized foods used, prohibited foods not offered
Preventing Contamination by Hands			Conformance with Approved Procedures		
8	IN	Hands clean and properly washed	27	N/A	Food additives: approved and properly used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28	IN	Toxic substances properly identified, stored, used
10	IN	Adequate handwashing facilities supplied & accessible	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan		
Approved Source			29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
11	IN	Food obtained from approved source	30	N/A	Special Requirements: Fresh Juice Production
12	N/O	Food received at proper temperature	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
13	IN	Food in good condition, safe, and unadulterated	32	N/A	Special Requirements: Custom Processing
14	N/A	Required records available: shellstock tags, parasite destruction	33	N/A	Special Requirements: Bulk Water Machine Criteria
Protection From Contamination			34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
15	IN	Food separated and protected	35	IN	Critical Control Point Inspection
16	IN	Food-contact surfaces: cleaned and sanitized	36	N/A	Process Review
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	37	N/A	Variance
Time/Temperature Controlled for Safety Food (TCS food)			<div style="border: 1px solid black; padding: 5px; font-size: small;"> 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. </div>		
18	N/O	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Central Elementary	Type of Inspection Standard/Critical Control Point	Date 20-Sep-2023
--	---	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable		
Safe Food and Water		
38	N/A	Pasteurized eggs used where required
39	IN	Water and ice from approved source
Food Temperature Control		
40	IN	Proper cooling methods used; adequate equipment for temp control
41	N/O	Plant food properly cooked for hot holding
42	IN	Approved thawing methods used
43	IN	Thermometers provided and accurate
Food Identification		
44	IN	Food properly labeled; original container
Prevention of Food Contamination		
45	IN	Insects, rodents, and animals not present/outer openings protected
46	IN	Contamination prevented during food preparation, storage & display
47	IN	Personal cleanliness
48	IN	Wiping cloths: properly used and stored
49	N/O	Washing fruits and vegetables
Proper Use of Utensils		
50	IN	In-use utensils: properly stored
51	IN	Utensils, equipment and linens: properly stored, dried, handled
52	IN	Single-use/single-service articles: properly stored, used
53	N/O	Slash-resistant, cloth, and latex glove use
Utensils, Equipment and Vending		
54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55	OUT	Warewashing facilities: installed, maintained, used; test strips
56	IN	Non-food contact surfaces clean
Physical Facilities		
57	IN	Hot and cold water available; adequate pressure
58	IN	Plumbing installed; proper backflow devices
59	IN	Sewage and waste water properly disposed
60	IN	Toilet facilities: properly constructed, supplied, cleaned
61	IN	Garbage/refuse properly disposed; facilities maintained
62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63	IN	Adequate ventilation and lighting; designated areas used
64	IN	Existing Equipment and Facilities
Administrative		
65	N/A	901:3-4 OAC
66	IN	3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
55	3717-1-04.2(H)(2)	NC	Observations: Irreversible registering temperature indicator not readily accessible for hot water mechanical warewashing operations. Observed thermometer not being used daily to check internal temperature of warewashing machine.		

Person in Charge Alice Malone	Date 20-Sep-2023
Sanitarian Justin Sargent	Licenser Vinton County Health Department

HEA 5302B Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)