

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

Name of facility South Elementary	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UALZ5	Date 7-Feb-2024
Address 38234 State Route 93		City/State/Zip Code Hamden OH 45634	
License holder Vinton County Local School District	Inspection Time 60	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) 21-Feb-2024	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			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	N/O	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	IN	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	IN	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> are control measures to prevent foodborne illness or injury.		
Time/Temperature Controlled for Safety Food (TCS food)					
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			

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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		
<b>Safe Food and Water</b>		
38	N/A	Pasteurized eggs used where required
39	IN	Water and ice from approved source
<b>Food Temperature Control</b>		
40	IN	Proper cooling methods used; adequate equipment for temp control
41	N/O	Plant food properly cooked for hot holding
42	N/O	Approved thawing methods used
43	IN	Thermometers provided and accurate
<b>Food Identification</b>		
44	IN	Food properly labeled; original container
<b>Prevention of Food Contamination</b>		
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	IN	Washing fruits and vegetables
<b>Proper Use of Utensils</b>		
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/A	Slash-resistant, cloth, and latex glove use
<b>Utensils, Equipment and Vending</b>		
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
<b>Physical Facilities</b>		
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
<b>Administrative</b>		
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 to use for high temp warewashing machine was not functioning.		X
<p><i>II - P - Good Hygienic Practices:</i> Food employee was demonstrating good hygiene practices.</p> <p><i>IV - P - Demonstration of Knowledge:</i> The person in charge is Certified in Food Protection.</p> <p><i>VI - P - TCS Food:</i> Observed hot foods being held at 135°F or above; cold foods being held at 41°F or below.</p> <p><i>VI - P - TCS Food:</i> Observed hot foods being held at 135°F or above; cold foods being held at 41°F or below.</p>					
Person in Charge Rhonda Dutcher				Date 7-Feb-2024	
Sanitarian Justin Sargent				Licensor Vinton County Health Department	