

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility EAST PORTSMOUTH ELEMENTARY		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 22	Date 08/24/2016
Address: 5929 HARDING AVENUE PORTSMOUTH, OH 45662		Category/Descriptive NON-COMMERCIAL CLASS 3 <25,000 SQ. FT.		
License holder BARB SPEARS	Inspection Time (min) 90	Travel Time (min) 30	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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
<input checked="" type="checkbox"/>	7.1 Operational supplies and applications
7.2	Storage and display separation

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

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

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

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

Administration

901:3-4 OAC
3701-21 OAC

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

Observed residential crock pots stored in storage room 150.

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

(KK)Food equipment - certification and classification.

(1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency to prevent possible bacteria growth.

(2) The Ohio department of agriculture, the Ohio department of health, or the licenser may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

Removal all residential crock pots from food service area by next inspection.

Observed personal water bottles and cheese stored in True reachin cooler at serving line.

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

(Q)Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

(1) In a clean, dry location and preventing possible contamination from any other source not used in food service operation.

Water bottles and cheese was removed from reachin cooler during inspection.

Observed personal items (spray bottle and wallet) in drawer below slicer.

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

(Y)Miscellaneous sources of contamination.

Food shall be protected from contamination that may result from a factor or source not specified under paragraphs (A) to (X) of this rule.

All personal items shall be stored in a designated area to prevent the possible contamination of food, utensils and equipment. Remove all personal items from food prep and storage areas and place in designated personal storage area immediately.

Observed disposable Clorox wipes throughout facility.

3717-1-07.1 Poisonous or toxic materials: operational supplies and applications.

(E)Sanitizers - criteria.

Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 C.F.R. 180.940 to prevent possible bacteria growth.

Clorox wipes were removed from food prep area during inspection.

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensors PCHD
Received by <i>Carolyn Fuller</i>	Title <i>manager</i>	Phone 1-740-776-6444

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

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