

Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ELLIS SCHOOL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 247	Date 05/08/2009
Address: 327 ELLIS AVENUE BELLEVUE, OH 44811		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder BELLEVUE CITY SCHOOLS	Inspection Time (min) 60	Travel Time (min) 0	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"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result (if required) / /

Chapter 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
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils, Linens and between Utensils, Linens

4.0	Materials for construction and repair
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	Laundrying
4.8	Protection of clean items

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

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

901:3-4 OAC RFE Only

12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

3701-21 OAC FSO Only

27	Embargo of food, reference back to 901:3-4-15
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Violations/Comments

All hot and cold temperatures are within safe ranges at this time

Hot temps - 135° F or above
Cold temps - 41° F or below

Hot dogs - 158° F
Milk - 39° F
Cheese - 40° F

*Note: Floor tile violation corrected from last inspection - Thank You!

- Sanitizer and test strips available - sink set up properly at this time - 300 ppm Quat. Ammonia

No violations noted at this time

Inspected by ERIC CHERRY RS	R.S./SIT # 2835	Licensor Huron County General Health District
Received by <i>Stan Holmer</i>	Title <i>Cool</i>	Phone 1-419-484-5015