

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility WESTERN RESERVE HIGH SCHOOL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 76	Date 05/15/2009
Address: 3841 US ROUTE 20 COLLINS, OH 44826		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder CYNTHIA DAVIS	Inspection Time (min) 50	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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		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
----	---

Violations/Comments

COLD HOLDING TEMPS GOOD (<41°F)

*GREEN BEANS 39°F

*MIXED FRUIT 36°F

*MILK 34°F

HOT HOLDING TEMPS GOOD (>135°F)

*CHICKEN NUGGETS 141°F

*GRAVY 159°F

*MASHED POTATOES 148°F

EMPLOYEES OBSERVED WASHING HANDS AND WEARING HAIR RESTRAINTS

FOOD IS PROPERLY DATED AND SEGREGATED

NO VIOLATIONS NOTED AT THIS TIME

KEEP UP THE GOOD WORK!

Inspected by AMANDA EATON	R.S./SIT # 82666	Licenser Huron County General Health District
Received by <i>Karen J. Chaffin</i>	Title	Phone 1-419-668-1565

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.



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

Authority: Chapters 3717 and 3715 Ohio Revised Code



Name of facility WESTERN RESERVE (CONCESSIONS) H.S.	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 76	Date 10-2-09
Address 3841 US ROUTE 20 - COLLINGS	Category/Descriptive LEVEL 4		
License holder VICKIE KRAFT	Inspection time (min) 45	Travel time (min)	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"/> Precicensing <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	Laundering
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
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
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

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
----	---

Violation(s)/Comment(s)

34) HOT DOGS WERE BEING HELD BELOW 135°F. THEY WERE MOVED TO A WARMER WITH A HIGHER TEMPERATURE.

✓ CORRECTED AT TIME OF INSPECTION ✓

NOTES:

- 3 COMPARTMENT SINK WITH SANITIZER

* QUAT LEVEL 100PPM - GOOD!

- OBSERVED EMPLOYEES WEARING GLOVES AND WORK EQUIPMENT'S

Inspected by AMANDA EMMETT	R.S./SIT # 82666	Licensors HURON CO HEALTH DISTRICT
Received by M. Kraft	Title	Phone