

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ST. JOSEPH SCHOOL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 18	Date 11/02/2009
Address: 66 CHAPEL ST MONROEVILLE, OH 44847		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder REV. KENNETH LILL	Inspection Time (min) 40	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	Laundering
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

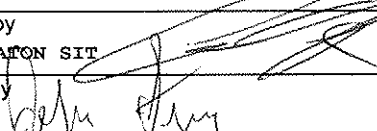
12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

## 3701-21 OAC FSO Only

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

HANDWASHING SINK HAS SOAP AND HOT WATER  
 DISHES ARE SENT BACK TO MONROEVILLE SCHOOLS TO BE PROPERLY WASHED RINSED AND SANITIZED  
 HOT HOLDING TEMPERATURES ARE ABOVE 135°F  
 \*CORN 147°F  
 \*SLOPPY JOES 138°F  
 COLD HOLDING TEMPERATURES BELOW 41°F  
 \*MILK 39°F  
 STUDENTS SERVING WORE HAIR NETS AND GLOVES  
 NO VIOLATIONS NOTED AT TIME OF INSPECTION

Inspected by AMANDA EATON SIT	R.S./SIT # 82666	Licenser Huron County General Health District
Received by 	Title	Phone 1-419-465-4142

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

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