

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility NEW LONDON LOCAL SCHOOLS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 67	Date 12/08/2009
Address: 1 WILDCAT DRIVE NEW LONDON, OH 44851		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder SHERRILL STOVER	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"/> 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
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**Violations/Comments**

NO VIOLATIONS NOTED AT THIS TIME.

**NOTES:**

ALL COLD/HOT HOLDING TEMPERATURES WERE WITHIN RANGE. SEE CCP TEMPERATURE LOG.

EMPLOYEES WEARING CLEAN CLOTHING AND PROPER HAIR RESTRAINTS.  
RESTROOM CLEAN, HOT WATER, SOAP, AND PAPER TOWELS.

BINS STORING SUGAR, OATS, AND DRIED MILK ALL HAD HANDLES TO SCOOPS FACING OUT. - GOOD TO DETER CONTAMINATION.

FACILITY IS IN GOOD WORKING ORDER.

Inspected by ASHLEY VOLTZ SIT <i>Ashley Voltz</i>	R.S./SIT # 92724	Licensor Huron County General Health District
Received by <i>Sherrill Stover</i>	Title <i>Capitalist Supervisor</i>	Phone 1-419-929-4210

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility NEW LONDON LOCAL SCHOOLS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 67	Date 09/23/2009
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License holder SHERRILL STOVER	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"/> Precicensing <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

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4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

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## 901:3-4 OAC RFE Only

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## Violations/Comments

## AT TIME OF INSPECTION:

ALL HOT/COLD HOLDING TEMPERATURES WERE IN RANGE.

TACO MEAT- 38°F

CHEESE- 41°F

CURLY FRIES- 160°F

PIZZA- 139°

MILK (CHEST COOLER)- 41°F

TOMATOES (SALAD STATION)- 32°F

EMPLOYEES OBSERVED WEARING HAIR RESTRAINTS, WASHING HANDS, AND WEARING GLOVES.

FOOD IN COOLER WAS ALL DATE LABELED AND STORED CORRECTLY.

## NOTES:

A COVER TRASH CAN NEEDS TO BE IN THE EMPLOYEE BATHROOM FOR FEMININE PRODUCTS. THIS WAS CORRECTED AT TIME OF INSPECTION.

FACILITY IS VERY CLEAN AND IN GOOD WORKING ORDER!

Inspected by <i>Amy Voltz</i>	R.S./SIT # 92724	Licenser Huron County General Health District
Received by <i>Sherrill Stover</i>	Title <i>Cafeteria Supervisor</i>	Phone 1-419-929-4210

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

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