

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PLEASANT STREET SCHOOL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 71	Date 9/10/2009
Address: 16 S. PLEASANT STREET NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder NORWALK CITY SCHOOLS	Inspection Time (min) 0	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
X 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
----	---

Inspected by AMANDA EATON SIT	R.S./SIT # 82666	Licensors Huron County General Health District
Received by <i>Amy Palmer</i>	Title	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: PLEASANT STREET SCHOOL	Type of inspection
--	--------------------

Violation(s) / Comment(s)

AT TIME OF INSPECTION,

-ONE OF THE MILK COOLERS WAS HOLDING THE MILK AT ABOVE 41°F. ALL TIME/TEMPERATURE CONTROLLED FOR SAFETY FOOD (FOOD THAT CAN SPOIL) NEEDS TO BE COLD HELD AT 41°F OR BELOW. ALL THE MILK WAS MOVED TO ANOTHER COOLER AND THE TEMPERATURE WAS LOWERED.

-THE CORN DOGS WERE BEING HOT HELD BELOW 135°F. ALL TIME/TEMPERATURE CONTROLLED FOR SAFETY FOOD NEEDS TO BE HELD ABOVE 135°F. THIS FOOD COMES IN FROM THE MIDDLE SCHOOL. THE FOOD NEEDS TO BE BROUGHT UP TO 140° BEFORE IT IS SENT TO THE ELEMENTARY SCHOOL.

3717-1-03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(F) Time/temperature controlled for safety food - hot and cold holding.

(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(2) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (G)(1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or

(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.

(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F)(1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

 3 COMPARTMENT SINK HAS SANITIZER AND TEST STRIPS
 HANDWASHING SINK IS AVAILABLE WITH HOT WATER, SOAP AND PAPER TOWELS
 DISHWASHER IS WORKING PROPERLY
 *RINSE CYCLE 182°F
 OBSERVED EMPLOYEES WEARING GLOVES AND HAIR RESTRAINTS