

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Highland Elementary		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 238	Date 3-19-18
Address 1125 Main St		Category/Descriptive CYSmell		
License holder Hamilton Board of Ed		Inspection time (min) 30	Travel time (min) 20	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)

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	Laundrying
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, specifications 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 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

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

Administrative

901:3-4 OAC
3701-21 OAC

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

Violation(s)/Comment(s)

No problems noted at time of inspection.
(Violations OK)

Inspected by J. Brown RS	R.S./SIT # 2962	Licensors CHHD 785-7088
Received by Beth Sander	Title Manager	Phone 513 8685620

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Highland Elementary</i>	License number <i>238</i>	Date <i>3-19-18</i>
Address <i>1125 Main St.</i>	Category/Descriptive <i>C4 small</i>	
License holder <i>Hamilton Board of Ed</i>	Inspection time (min) <i>15</i>	Travel time (min) <i>20</i>

Comments:

Discussed the Sect Oxidizer or other cleaner effective against Norovirus required for fecal/vomit clean up.

Note: Consistent method of datemarking needed. Operator decided to use date of opening container, slicing, or preparation.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>Milk</i>	<i>Storage</i>	<i>35</i>	<i>Salad</i>	<i>Holding</i>	<i>41</i>
<i>Cheese</i>	<i>Storage</i>	<i>41</i>			
<i>S. Cream</i>	<i>Storage</i>	<i>40</i>			
<i>Quesadilla</i>	<i>Cooking</i>	<i>242</i>			
<i>Peppers</i>	<i>Holding</i>	<i>142</i>			
<i>Cut melon</i>	<i>Holding</i>	<i>41</i>			
<i>Milk</i>	<i>Storage</i>	<i>34</i>			
Inspected by <i>D. Kramer RS</i>	R.S./SIT# <i>2902</i>	Licensor <i>@LHPD 785-7088</i>			
Received by <i>Beth Sanderi</i>	Title <i>Manager</i>	Phone <i>513 868 5620</i>			