

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Brookwood Elem.		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 237	Date 3-26-18
Address 1325 Stahlhuber Rd.		Category/Descriptive C4 Small		
License holder Hamilton Board of Ed.		Inspection time (min) 40	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 <i>specify</i>		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

<input checked="" type="checkbox"/>	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	
<input checked="" type="checkbox"/>	4.2	Numbers and capacities
4.3	Location and installation	

Violation(s)/Comment(s)

4.2 Maximum registering thermometer for dishwasher is not working as required to ensure temperature at plate/utensil surface is a minimum of 160°F (Machine gauge must read 180° or above/employee indicates thermometer had max temp at 185° which could not be correct.) - Provide thermometer which works.

4.4 Seal on dishwasher leaking. It has been ordered. Repair leak.

Inspected by D. Brown RS	R.S./SIT # 2902	Licensors CWHD 785-7088
Received by Dave Hudgins	Title Cafe Manager	Phone 868-5590

Critical Control Point Inspection

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Comments:		
No critical items noted at time of inspection.		
Note:		
- PIC is taking level II safety in April.		
- Maximum of 4 hrs. to cool TCS foods like cantaloupe to 41° F.		

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
Milk	Holding	28	Butter	Holding	40
Chili	Cooking	170			
Salad	Storage	41			
Sals (?)	Storage	40			
Sour cream	Storage	41			
Quesadilla	Holding	147			
Beans	Holding	158			
Inspected by J. Brown	R.S./SIT# 2902	Licensors CHHD	Phone 785-7088		
Received by Joyce Hudgins	Title Cafe Manager		Phone 868-5590		