

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Wilson Middle School</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>77</i>	Date <i>4-17-18</i>
Address <i>714 Eaton Ave</i>		Category/Descriptive <i>C4 Small</i>		
License holder <i>Hamilton City Schools</i>		Inspection time (min) <i>20</i>	Travel time (min) <i>20</i>	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)

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)

(R) Repeat

(R) 6.1 M Observed gaps on sides of receiving door / this can allow pest entry. Repeat / Replace

Inspected by <i>[Signature]</i>	R.S./SIT # <i>2902</i>	Licensors <i>CHHD 785-7088</i>
Received by <i>Kim Brannon</i>	Title <i>Manager</i>	Phone <i>887-5170</i>

Critical Control Point Inspection

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Comments:

* Note: Green bean salad prepared this morning at 54° in holding unit. This is not a violation since there are 4 hours to cool to 41°F or below. PIC removed to freezer to cool before serving.

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
* Green Bean Salad	Holding	54	Spinach	Holding	137
Chicken patty	Holding	163	Potatoes	Holding	143
Cheese	Storage	41	Taco Meat	Holding	166
Milk	Storage	40	Baked Chicken	Holding	155
Milk	Storage	34			
Turkey	Storage	40			
Salad	Holding	37			
Inspected by <i>Sharon RS</i>	R.S./SIT# <i>2902</i>	Licensors <i>CHHD 785-7088</i>			
Received by <i>Kim Beaudou</i>	Title <i>MANAGER</i>	Phone <i>887-5170</i>			