

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Ridgeway Elementary</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>219</i>	Date <i>4-12-18</i>
Address <i>267 Wasserman Rd.</i>		Category/Descriptive <i>C4 Small</i>		
License holder <i>Hamilton Board of Ed</i>		Inspection time (min) <i>30</i>	Travel time (min) <i>25</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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <i>—</i>		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

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

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

Violation(s)/Comment(s)

No violations noted at time of inspection

Inspected by <i>A. Brown RS</i>	R.S./SIT # <i>2902</i>	Licensors <i>CHHD 785-7088</i>
Received by <i>Sherry L. Nelson</i>	Title <i>Manager</i>	Phone <i>868-5640</i>

Critical Control Point Inspection

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Comments:

** Cole slaw was just prepped with some of the dressing at room temperature resulting ~~at~~ in a temperature of 53°F. Discussed with PIC if it is best if dressing held in walk-in prior to prep but this was a last minute addition today. PIC is placing slaw in freezer before serving. Any product remaining that has not reached 41°F in 4 hours will be discarded.*

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>* Slaw</i>	<i>Just prepped</i>	<i>53</i>	<i>Milk</i>	<i>Storage</i>	<i>40</i>
<i>Cheese</i>	<i>Storage</i>	<i>37</i>	<i>Milk</i>	<i>Storage</i>	<i>36</i>
<i>Butter</i>	<i>Storage</i>	<i>36</i>	<i>Grilled Cheese</i>	<i>Preparation</i>	<i>181</i>
<i>Tomatoe Soup</i>	<i>Heating</i>	<i>176</i>			
<i>Potatoes</i>	<i>Holding</i>	<i>177</i>			
<i>Turkey sauce</i>	<i>Holding</i>	<i>40</i>			
<i>Salad</i>	<i>Holding</i>	<i>41</i>			
Inspected by <i>L. Brown RS</i>	R.S./SIT# <i>2902</i>	Licensors <i>CCHD</i>	Phone <i>785-7088</i>		
Received by <i>* Amy Hill</i>	Title <i>Manager</i>	Phone <i>868-5640</i>			