

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Linden Elementary School</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>217</b>	Date <b>4/19/18</b>
Address <b>801 Hoadley Ave., Hamilton, OH 45015</b>		Category/Descriptive <b>C4 ≤ 25K ft<sup>2</sup></b>		
License holder <b>Board of Ed - Hamilton</b>		Inspection time (min) <b>35</b>	Travel time (min) <b>15</b>	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

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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Administrative

901:3-4 OAC
3701-21 OAC

### Violation(s)/Comment(s)

**NOTE:** Violations noted on 11/13/17 corrected at this time.

- Thermal Thermometer for hot water sanitizing shows  $\geq 160^{\circ}\text{F}$  operation has water proof, irreversible thermometer on hand but needs to understand proper operation of thermometer to capture internal dish water temperatures routinely.

6.4 Observed ceiling light inside walk in refrigerator that is not operating. Repair/replace to provide adequate lighting/equipment in good repair inside operation.

**NOTE:** Oxidic To chemical for stomach Bug clean up is available upon request Employee Health policy available for review upon request - OK

Inspected by <b>Cammie Mikrone RS</b>	R.S./SIT # <b>2357</b>	Licensors <b>Hamilton City</b>
Received by <b>Emp L Middleton</b>	Title <b>Kitchen Manager</b>	Phone <b>513-868-5630</b>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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**Comments:**

**NOTE: Manager has Level II Food Certification -  
Servsafe for Tonya Middleton  
cert # 13951062  
exp 8/4/21**

**- Food Temperatures adequate -  
Hot Holding ≥ 165°F  
Cold Holding ≤ 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
Mixed Veggies	holding	166°F	Meat loaf	hot holdin	158°F
Hamburger patties	" "	175°F			
Ranch dressing	" "	36°F			
Corndogs	cooking	165°F			
Salami	holding	35°F			
Pizza Sauce	" "	33°F			
Inspected by <b>Cammie McKrone RS</b>		R.S./SIT# <b>2357</b>	Licensor <b>Hamilton City</b>		
Received by <b>Tonya L Middleton</b>		Title <b>Kitchen Middleton</b>	Phone <b>513-868-5630</b>		