

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility St. Ann Catholic	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 253	Date 5/21/18
Address 3064 Pleasant Ave.,	Category/Descriptive Class 2 ≤ 25 KFF 2		
License holder St. Ann Catholic School	Inspection time (min) 30	Travel time (min) 15	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	Laundering
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)

NOTE: Food Temperatures adequate - Baked potatoes ≥ 165°F.
 4.1 Upright Refrigerator Freezer is not apparently commercial.
 Frigidaire Gallery Mod. GLFH21F8HWD⁰ Serial #
 WB00255844. Replace with commercial unit to provide
 commercial equipment in Food service operation. Freezer is only
 used for occasional pop sicles / ice cream. Is Bingo /
 special event freezer.
 - Observed employee illness and stomach bug policy upon request.
 - M+M catering M-TH with Pizza on Friday.
 - School is out June 1st thru August 20th?

Inspected by Cammie McKeone RS	R.S./SIT # 2357	Licenser Hamilton Cb
Received by [Signature]	Title MAINTENANCE	Phone 513-863-0604