

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Bedwin H.S.</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>501</i>	Date <i>5-15-18</i>
Address <i>571 New London Rd</i>			Category/Descriptive <i>C4 small</i>	
License holder <i>Stephen T. Bedwin H.S.</i>		Inspection time (min) <i>30</i>	Travel time (min) <i>25</i>	Other
Type of visit (check) <input 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
4.2	Numbers and capacities
4.3	Location and installation

Violation(s)/Comment(s)

4.4 Observed excessive moisture and drippage in one reach through cooler on one of the serving lines. Probably needs adjustment or repair

*Note:
Mixer has been sanded and repainted - good*

Inspected by <i>[Signature]</i>	R.S./SIT # <i>2902</i>	Licensors <i>C.N.H.D</i>	<i>785-7088</i>
Received by <i>Kathy [Signature]</i>	Title <i>Manager</i>	Phone <i>863-3993</i>	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Bedin N.S.</i>	License number <i>50</i>	Date <i>5-15-18</i>
Address <i>571 New London</i>	Category/Descriptive <i>C4 Small</i>	
License holder <i>Stephen T Bedin HS.</i>	Inspection time (min) <i>20</i>	Travel time (min) <i>25</i>

Comments:

No critical items - good!

Discussed the hot sandwiches will no longer be individually wrapped. TCS sandwiches such as chicken must be held and ~~135~~^{or above} and protected from bare hand contact with consumer (student) contamination.

Thermometers are checked in ice water to ensure 32° (30°-34° range.)

Dishwasher rinse checked with 160°F strip and turned color so temp is adequate.

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>Broasted Chicken Pasty</i>	<i>Cooking</i>	<i>145°</i>			
<i>Milk</i>	<i>Storage</i>	<i>40°</i>			
<i>Cheese</i>	<i>Storage</i>	<i>41</i>			
<i>Turkey Sandwich</i>	<i>Holding</i>	<i>40°</i>			
<i>Yogurt</i>	<i>Holding</i>	<i>41</i>			
<i>Steak Burger</i>	<i>Cooking</i>	<i>200°</i>			
Inspected by <i>A. Kromas PS</i>		R.S./SIT# <i>2902</i>	Licensor <i>CNH0 785-7088</i>		
Received by <i>X Kathy Lysaght</i>		Title <i>Manager</i>	Phone <i>863-3993</i>		