State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

I				Check one			License Number		Date			
Allanum Buller Schools				☐ FSO ☐ RFE			1013		10/4/22			
Ad	dress	On the State of	City/Sta	City/State/Zip Code								
250 7.00												
	2011 11	of all Ave.	Acc	Accord of US301/								
License holder In					ime	Trav	/el Time	Ce	tegory/Descriptive			
l	Accorn	Schoole	6	Õ			30		NC35			
Type of Inspection (check all that apply)							Follow up date (if required		· · · · · · · · · · · · · · · · · · ·			
			nce Revie	ew	□ Follow un		rollow up date (il required	1)	Water sample date/result (if required)			
☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance I□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					LI I Ollow up				(,			
The state of the s												
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
		Compliance Status	79.75	Compliance Status								
		Supervision	كا إنتستند	Time/Temperature Controlled for Safety Food (TCS food)								
1	□IN 図OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2		IN □ OU IN/A □ N/C		Proper date marking and	dis	position			
2	III □ OUT □ N/A	Certified Food Protection Manager	2]IN □ OU		Time as a public health co	ntro	li procedures & records			
100	n da a visit di la salah da a Strangsi da Silah Kara Strangsi Salah da a salah da a	Employee Health		ם "־]N/A □ N/C)	Time as a public health co	11110	i. procedures a records			
3	IN □OUT □ N/A	Management, food employees and conditional employee	s;		Edward Comments		Consumer Advis	ory				
		knowledge, responsibilities and reporting	2		IN 🗆 OU.	Т	Consumer advisory providence	hah	for raw or undercooked foods			
4	☑IN □OUT □ N/A	Proper use of restriction and exclusion		L	IN/A	Apr. 440.0		er 10				
5	☑IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its			A P 1	Highly Susceptible Po	pul	ations			
6,7,02	EIN FOUTENO	Good Hyglenic Practices	2]IN □ OU]N/A	Т	Pasteurized foods used;	proł	ibited foods not offered			
7	™ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	-	W-395	11 V// 1	351470°	a, gasta interestado a se estado de la composição de la composição de la composição de la composição de la comp	<u> </u>				
<i>,</i>	CONSIDERATION OF THE PROPERTY	reventing Contamination by Hands		1517	Aug 2 709 1445	(FELES	Chemical	5-16E				
			2	771	IN DOU	Т	Food additives: approved	an	d properly used			
8	MIN LI OUT LI N/O	Hands clean and properly washed]N/A							
9	.⊒ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2] IN 🗆 OU]N/A	Т	Toxic substances properly identified, stored, used					
						Co	onformance with Approve	d F	Procedures			
10	☑IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		, E	IN □ OU.	Т	Compliance with Reduced	κO b	ygen Packaging, other			
		Approved Source	2	29 🔼	N/A		specialized processes, and HACCP plan					
11	QIN □ OUT	Food obtained from approved source	3		IN □ OU		Special Requirements: Fre	aeh	luice Production			
12	□IN □ OUT	Food received at proper temperature]N/A □ N/C		opoda requirements. Fre	7011	Juice i Toduction			
	□N/A □ N/O		з		IN DOU		Special Requirements: Heat Treatment Dispensing Free					
13	☑ IN ☐ OUT	Food in good condition, safe, and unadulterated	-	-	IN/A N/C							
14	☑ IN ☐ OUT ☐N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	3		IN DOU		Special Requirements: Cu	stor	n Processing			
			2022	_	IN/A II N/C							
LE-TE	EIN COUT	Protection from Contamination	3		IN □OU: N/A □N/C		Special Requirements: Bu	lk V	ater Machine Criteria			
15	☑ IN ☐ OUT ☐N/A ☐ N/O	Food separated and protected		12.	14/C			—				
16	☑ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	3		IN/A 🗆 N/C		Special Requirements: Ac Criteria	idifie	ed White Rice Preparation			
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		I IŅ □ OU [.]	Т	Critical Control Point Inspe	 ectic	n			
	Time/Temne	rature Controlled for Safety Food (TCS food)			IN DOU	<u> </u>						
ENTROPY OF	□ IN □ OUT		30	61]N/A	1	Process Review		•			
18	DN/A □ N/O	Proper cooking time and temperatures	1									
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding	3		IN DOU		Variance					
20	□ IN □ OUT	Proper cooling time and temperatures	-	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
21	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper hot holding temperatures	t									
22	Ų IN □ OUT □N/A	Proper cold holding temperatures										

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Nan	ne of Facility		Type of Inspection	Date 10/4/22					
	Arcanum Butler School	What _	Standard	10/4/22					
	GOOD RE	TAIL PRACTICES							
	Good Retail Practices are preventative measures to control th		chemicals and physical obje	acts into foods					
Ma	ark designated compliance status (IN, OUT, N/O, N/A) for each numbered								
	Safe Food and Water		Utensils, Equipment and Ven						
38	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	54 [™] □ IN □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly l used					
39	N □ OUT □ N/A Water and ice from approved source	55 DIN DOUT D		talled, maintained, used; test					
	Food Temperature Control	ent 56 AD IN DOUT	strips						
40	C☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	ent 56 PLIN LI OUT	Nonfood-contact surfaces Physical Facilities	clean					
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 E IN COUT C]N/A Hot and cold water availab	ole; adequate pressure					
42	Ĭ IN □ OUT □N/A □ N/O Approved thawing methods used	58 1 IN □OUT	Plumbing installed; proper	backflow devices					
43	IN OUT NA Thermometers provided and accurate	□N/A □ N/O							
	Food Identification	59 NI IN □ OUT □	N/A Sewage and waste water pr	operly disposed					
44	Food properly labeled; original container	60 IN I OUT I	N/A Toilet facilities: properly cons	structed, supplied, cleaned					
	Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐	N/A Garbage/refuse properly disp	oosed; facilities maintained					
45	Insects, rodents, and animals not present/outer openings protected	62 ☑ IN ☐ OUT	Physical facilities installed, routdoor dining areas	maintained, and clean; dogs in					
46	Contamination prevented during food preparation storage & display	□N/A□N/O	Outdoor diffing droas						
47	☐ IN ☐ OUT ☐N/A Personal cleanliness	63 ⊢□ IN □ OUT	Adequate ventilation and ligi	hting; designated areas used					
48	☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables	64 10 IN □ OUT □	N/A Existing Equipment and Facili	ities					
49	□ IN □ OUT □N/A □ N/O Washing fruits and vegetables Proper Use of Utensils		Administrative						
50	IN □ OUT □N/A □ N/O In-use utensils: properly stored	65 🗆 IN 🗆 OUT' 🗆]N/A 901:3-4 OAC						
51	Utensils, equipment and linens: properly stored, d	ied, 66 * IN OUT D	IN/A 3701-21 OAC						
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored.								
53	☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use								
	Observations a Mark "X" in appropriate box for COS and R: CO	nd Corrective Actio		2					
Item	n No. Code Section Priority Level Comment			COS R					
-	2.481415 C Observed Employ being signed by	ee Health Policy	but no records o						
	being sighted by	Employees							
1	() () () () () () () ()								
17	3.6 A C Observed denied o	as of pizza si	iuces						
) Travia							
Pore	son in Charge		Dota: /						
Person in Charge Date: 10/4/12									
Sanitarian (Company) Licensor: OCIF6									
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2								

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)