State of Ohio

Food Inspection Report

SCA Authority: Chapters 3717 and 3715 Ohio Revised Code

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Bradtord Exempted Schools					ne D RFE	New York	License Number		3/13/13				
Address			City/State/Zip Code										
Address 750 Ruilroad Ave				Bridtard OH 45308									
License holder				Inspection Time		Trav	Travel Time		Category/Descriptive				
Bradfact Boe				145		(25 $NC9$		NC 45				
Type of Inspection (check all that apply)					~ ~		Follow up date (if required	d)	Water sample date/result				
ு Standard ெ critical Control Point (FSO) □ Process Review (RFE) □ Varian					w □ Follow up	,		,	(if required)				
	Foodborne 30 Day	□ Complaint □ Pre-licensing □ Consultation											
STATE A		TAAADAANE III WEAA DIAY FAATA	54 E			en Park e S							
0.4		FOODBORNE ILLNESS RISK FACTO		-0,40	The state of the s		The state of the s						
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													
88. 11. 11. 14.		Compliance Status		Compliance Status									
Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and disposition						
2	DIN OUT N/A	Certified Food Protection Manager		24	□IN □OU		Time as a public health co	ntre	d: procedures & records				
111	Employee Health				Jan/A LI N/O								
3	☑Ñ □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	·	05	□IN □OU	Total T	Consumer Advis	and the second	And the second s				
4	A/N □ TUO □ N/A	Proper use of restriction and exclusion		25	<u>□</u> N/A		Consumer advisory provi	ded	for raw or undercooked foods				
5	□ IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even	nts				Highly Susceptible Po	pul	ations				
		Good Hygienic Practices	45.6	26		T	Pasteurized foods used;	pro	nibited foods not offered				
6 7	OVA D TOO D N/O			20	Į⊒N/A	in te		58212					
		Preventing Contamination by Hands	(2.55±0)	1020	<u> </u>	Sager	Chemical	10216	The Branch Committee of the Committee of				
8	√□ÎN □ OUT□ N/O			DN/A OU	Т	Food additives: approved	d properly used						
9	.□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	ed 28 In In Out			Toxic substances properly identified, stored, used						
10	0 - I'N OUT N/A Adequate handwashing facilities supplied & accessible			35	lew ear	Process Carlo	ALL CONTROL PROPERTY AND PROPERTY OF THE PROPE	The second	A STATE OF THE PARTY OF THE PAR				
10	ZON DOOLD MA	Approved Source		29	│ □ IN □ OU [.]	ı	Compliance with Reduced specialized processes, ar						
11	-□IN □ OUT	Food obtained from approved source	0 t. 0 years		TIN FLOUT				·				
40	□ IN □ OUT	Early received at prepar temporature		30	□N/A □ N/C		Special Requirements: Fresh Juice Production						
12	□N/A,,⊒-N/O .□.IN □ OUT	Food received at proper temperature Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freezers						
	□ IN □ OUT	Required records available: shellstock tags, parasite			ПІМ ПОИ				-				
14	,⊠N/A □ N/O	destruction	0.500	32	EN/A DN/C		Special Requirements: Cu	ıstoı	m Processing				
Kinyi		Protection from Contamination	1121 1127 1133 1131	33			Special Requirements: Bu	ılk V	/ater Machine Criteria				
15	□-IN □ OUT □N/A □ N/O	Food separated and protected					Special Requirements: Ac						
16	☑N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C)	Criteria Criteria		su write Nice Preparation				
17	ÆÍN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□-IN □ OUT □N/A	Т	Critical Control Point Inspe	ectio	on				
Fig	/ Time/Temp	erature Controlled for Safety Food (TCS food)	A DENT	36		Γ	Process Review		Programme Control of the Control of				
18	□ IN □ OUT □N/A □.N/O	Proper cooking time and temperatures			,⊡N/A	г	1 Tocess Neview						
19	□ IN □ OUT □N/A -⊡^N/O	Proper reheating procedures for hot holding		37 ☐ IN ☐ OUT Variance									
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	□ IN □ OUT □N/A □ Ñ/O	Proper hot holding temperatures		foodborne illness.									
22	□-/N □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nan	ne of Facility	918/16	Тур	e of Inspection Date	\sim	``								
12/	ad Turd Exem	fled Schools). /c	e of Inspection indured (CP 3/1)	<u>3/ 25</u>	ś								
GOOD RETAIL PRACTICES														
<u> </u>	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Ma	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: I	IN=in compliance OUT=not i	n compliance N/O=not observed N/A	A=not applic	able								
		Safe Food and Water		Itensils, Equipment and Vending		Mil								
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 -□ IN □ OUT	Food and nonfood-contact surfaces of designed, constructed, and used	cleanable, pro	operly								
39 .	-□IN □OUT □N/A	Water and ice from approved source od Temperature Control	55 DIN DOUT DN/A	Warewashing facilities: installed, main strips	ntained, used;	; test								
	The state of the s	Proper cooling methods used; adequate equipment	56 □ IN □ OUT	Nonfood-contact surfaces clean										
40	TO IN OUT ON/A N/O	for temperature control		Physical Facilities										
41	□ IN □ OUT □N/A~□ N/O	Plant food properly cooked for hot holding	57 - 🗆 ÎN 🗆 OUT 🗆 N/A	Hot and cold water available; adequa	ate pressure									
42	☐ IN ☐ OUT ☐N/A-☐`N/O	Approved thawing methods used	58 IN DOUT	Plumbing installed; proper backflow	devices									
43	-□¹N □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O											
		Food Identification	59 🗆 IN 🗆 OUT 🗆 N/A	Sewage and waste water properly dispose										
44	∕É IN □ OUT	Food properly labeled; original container	60, IN OUT IN/A	Toilet facilities: properly constructed, su	ipplied, cleane	ed								
	/ Preven	tion of Food Contamination	61- IN OUT ON/A	Garbage/refuse properly disposed; facili										
45	T☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62 ETIN DOUT	Physical facilities installed, maintained, outdoor dining areas	and clean; do	ogs in								
46	TÎ IN 🗆 OUT	Contamination prevented during food preparation, storage & display		A										
47	- IN OUT N/A - IN OUT N/A N/O	Personal cleanliness	63 IN OUT	Adequate ventilation and lighting; desig	nated areas u	nsed								
49		Wiping cloths: properly used and stored Washing fruits and vegetables	64 GIN DOUT DN/A	Existing Equipment and Facilities										
		roper Use of Utensils		Administrative										
50 *	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 IN I OUT, IN/A	901:3-4 OAC										
51-	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled		3701-21 OAC										
52_	☑ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used												
53	□ IN □ OUT □N/A-□ N/O	Slash-resistant, cloth, and latex glove use			· 									
		Observations and C Mark "X" in appropriate box for COS and R: COS=con		n. Perapast violation										
Item	No. Code Section Priori	ty Level Comment	reded_on-site_ddimg_mspection	T N-Tepeal Violation	cos	R								
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		Satistic Cony at	Time of	inspection,										
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			6)	وماليو										
		Critical Control	FOIL IND	celing										
No critical violations at Timp														
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Pers	on in Charge	6 Dudien		Date: 3/13/)3		-1 								
San!	tarian	,	T	11/1 June										
odili	Mary Enn	<u>e /</u>	Licensor:	CHO										
PRIC	Person in Charge Date: 3/13/) Sanitarian PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of													

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

Name of Facility