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

Name of facility Che						License Number	Date					
Mississingra Valle School					□ RFE	1106	10/16/23					
					ity/State/Zip Code							
10480 Standt Rd					Injun City OH 45390							
/ Li	cense holder	0011 0.01	Inspect	•	Time Trav	vel Time C	ategory/Descriptive					
Q /QEIT					ľ) (1// 3 (
Poord of Education (e						Eallow up date (if required)	Water sample date/result					
Type of Inspection (check all that apply) ✓☐ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re					☐ Follow up	Follow up date (if required)	(if required)					
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		FOODBORNE ILLNESS RISK FACTO	man anger menon hali sabili dalam	Car Market	CONTRACTOR AND RES CONTRACTOR PROPERTY AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON AND ADDRESS OF TH							
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					Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
1845		Supervision		-		perature Controlled for Safe	y Food (TCS food)					
1	OIN OUT ON/A	Person in charge present, demonstrates knowledge, a performs duties	nd		ÍN □OUT □N/A □N/O	Proper date marking and dis	sposition					
2	DIN DOUT DN/A	Certified Food Protection Manager			□IN □ OUT	Time as a public booth court	al, presa di una 0					
12	i Employee Health				Time as a public health control: procedures & records							
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;			Consumer Advisory						
4		Proper use of restriction and exclusion			□IN □ OUT ☑Ñ/A	Consumer advisory provided	d for raw or undercooked foods					
5	IN _OUT _N/A	Procedures for responding to vomiting and diarrheal ever	nts			│ │ Highly Süsçeptible Popu	lations					
		Good Hygienic Practices	120.7		□IN □ OUT	Pasteurized foods used; pro						
6	DIN DOUT-DN/O	Proper eating, tasting, drinking, or tobacco use	2	26 [⊒N/A		Annual leads not energe					
7,	- □IN □ OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands				Chemical 2						
8	OIN OUT ONO			ワフト	□IN □ OUT ⊡N/A	Food additives: approved as	nd properly used					
-	. Ши доог дио	No bare hand contact with ready-to-eat foods or approve	ved 28	-								
9	DIN DOUT			28 I	⊒íÑ □ OUT □N/A	Toxic substances properly ide	entified, stored, used					
ľ	□N/A □ N/O	alternate method properly followed			C	onformance⊹with Approved.	Procedures					
10	OUT N/A	Adequate handwashing facilities supplied & accessible	,	00	□IN □ OUT	Compliance with Reduced C						
		Approved Source		29	Ď N/A	specialized processes, and	HACCP plan					
11	OUT DOUT	Food obtained from approved source			□IN □OUT □N/A □N/O	Special Requirements: Fresh	Juice Production					
12	□IN □OUT □N/A~□N/O	Food received at proper temperature			DIN DOUT							
13		Food in good condition, safe, and unadulterated			□N/A □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers					
14	□N □OUT	Required records available: shellstock tags, parasite		32	□IN □ OUT	Special Requirements: Custo	om Processing					
200	_ÚN/A □N/O	destruction Protection from Contamination	Calife		□N/A □ N/O	<u>'</u>						
1000	OIN OUT	Protection from Contamination		22 !	□IN □OUT □N/A □N/O	Special Requirements: Bulk	Water Machine Criteria					
15		Food separated and protected				0	S. IMBU BY B					
16	-DIN DOUT	Food-contact surfaces; cleaned and sanitized		34	DIN DOUT DIN/A DN/O	Special Requirements: Acidit Criteria	led White Rice Preparation					
-					□IN □OUT		***;					
17,	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□N/A	Critical Control Point Inspect	ion .					
	Time/Tempe	rature Controlled for Safety, Food (TCS food)			□IN □ OUT	Process Review						
18	-□IN □ OUT	Proper cooking time and temperatures			型 N/A	1 10cess (Veview						
	□N/A □ N/O			37	D¦IN □ OUT ÍIN/A	Variance						
19	□IN □ OUT ,-□N/A □ N/O	Proper reheating procedures for hot holding		1	LIN/A		, *					
-												
20	OIN OUT	Proper cooling time and temperatures			Risk factors are food preparation practices and employee behaviors							
	DIN DOUT	Dunan bat haldlen to constitute		that are identified as the most significant contributing factors to foodborne illness.								
21	□N/A □ N/O	Proper hot holding temperatures				montions are central rese	seurae to provent foodbarre					
22	. OUT ONA	Proper cold holding temperatures		Public health interventions are control measures to prevent food illness or injury.								
	, OO : L.W/N		1 1									

State of Ohio

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Name of Facility

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

Type of Inspection

Date

Naı	me of Facility	1/11 01 /	Type of Inspection	Date	/1	``								
	1155155 Thuka	Valley School			Slandard	10/16/	1 m	5						
GOOD RETAIL PRACTICES														
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
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														
9000250		Safe Food and Water			Utensils, Equipment and Ven	CARL CARRIES OF MANAGEMENT								
38	OIN OUT, ON A ON/O	Pasteurized eggs used where required	54	-□'IN □ OUT	Food and nonfood-contact designed, constructed, and		e, pro	perly						
39	_ EIN □ OUT □ N/A	Water and ice from approved source	55	J⊠'IN □ OUT □	N/A Warewashing facilities: inst	ગીed, maintained, ા	used;	test						
	Fo.	od Temperature Control			strips									
40	☑IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	J. OUT OUT	Nonfood-contact surfaces of Physical Facilities	Jean Angelija	3.700 J. 27							
41		Plant food properly cooked for hot holding	57	Jan □ OUT □	IN/A Hot and cold water availab	Hot and cold water available; adequate pressure								
42	DIN OUT ON/A ON/O	Approved thawing methods used	58	58 ☑ ÎN ☐ OUT Plumbing installed; proper backflow devices										
43	.□IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O										
		Food Identification	59	□ IN □ OUT □	N/A Sewage and waste water pro	perly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □]N/A Toilet facilities: properly cons	tructed, supplied, o	leane	d						
	1 Preven	tion of Food Contamination	61		N/A Garbage/refuse properly disp	osed; facilities mai	ntaine	d						
45	☐ÎN ☐ OUT	Insects, rodents, and animals not present/outer	62	ZÍN □ OUT	Physical facilities installed, n	naintained, and clea	an; do	gs in						
		contamination prevented during food preparation.		□N/A □ N/O	outdoor dining areas			-						
46	OUT ON/A	storage & display	63	.⊒¹N □ OUT	Adequate ventilation and ligh	nting; designated ar	eas u	sed						
48		Personal cleanliness Wiping cloths: properly used and stored	64	_⊒-IN OUT □	N/A Existing Equipment and Facili	ties								
49	IN OUT ON/A O N/O	Washing fruits and vegetables												
	gastantista (Vallaja) sala (F	Proper Use of Utensils	1951	T T	Administrative									
50	□1N □ OUT □N/A □ N/O	In-use utensils: properly stored	65	D IN D OUT,	IÑ/A 901:3-4 OAC									
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,	66	ØÎN □ OUT □	IN/A 3701-21 OAC									
52	handled Din OUT N/A Single-use/single-service articles: properly stored, used													
53	DIN OUT ON/A ON/O	Slash-resistant, cloth, and latex glove use												
		Observations and Co												
lter	n No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=corre	ected	on-site during insp	pection Rerepeat violation		cos	R						
		Satisficação at	**************************************	imp 07	A TOO TYOU									
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Person in Charge MALA Date: 10/16/2023														
Env	vironmental Health Specialist	j		Licensor:	3									
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 3														
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