## State of Ohio

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

_													
Name of facility  Sta Mary's School				Check one ☐FSO □ RFE			License Number		Date Date				
Adduses					ity/State/Zip Code								
238 W 3 5)				G/cenv. 16 OH 45331									
License holder Insp					spection Time Ti		avel Time Ca		egory/Descriptive				
Ren John R. White					$\mathcal{O}$		5 1	,	VC) 5				
Ty	pe of Inspection (che	ck all that apply)					Follow up date (if required	, 1	Water sample date/result				
	∙≲tandard □ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	eviev	ν □ Follow ι	up	Tonon up date (ir required	" [	(if required)				
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					Legis de stationer						
F. P. St.													
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		Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	.DIN DOUT DN/A	performs duties	nd	23	ПИ ПО	UT	Proper date marking and						
2	□IN □OUT,□-N/A			24	DIN DO		Time is a multiple to all the						
		Employee Health	4.1	24	PÎÑ/A 🗆 N/	0	Time as a public health cor	ntrol:	procedures & records				
3	DIN DOUT NA	Management, food employees and conditional employees	s;				Consumer Adviso	ory					
<u> </u>		knowledge, responsibilities and reporting		25		UT	Consumer advisory provid	led f	or raw or undercooked foods				
5	OUT N/A	Proper use of restriction and exclusion		7	ØN/A	Yan and a second							
5	I LIMA LI OO! LI NA	Procedures for responding to vomiting and diarrheal even  Good Hyglenic Practices	ts		I		Highly Susceptible Por	oulai	ions				
6	ON OUT DANO			26	□IN □ OU	UT	Pasteurized foods used; p	rohil	oited foods not offered				
7	DIM- OUT NO				L211//		   Chemical						
	Control of the second s	reventing Contamination by Hands	74.65				Gnemical						
8	□IN □ OUT □.N/O			27	□IN □ OI □NÃ	J I	Food additives: approved	and	properly used				
9	☐IN ☐ OUT ☐N/A ☐,N/⊝	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red	28	□4N □ OU □N/A	JT	Toxic substances properly i	ident	ified, stored, used				
		<u> </u>				Co	onformance with Approved	d Pr	ocedures				
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible		29	□IN □OL	JT	Compliance with Reduced	Оху	gen Packaging, other				
	Distr. Cour	Approved Source		25	Ø N/A		specialized processes, and	d HA	CCP plan				
11	DIN DOUT	Food obtained from approved source		30			Special Requirements: Free	sh Ji	ice Production				
12	I □IN □ OUT □N/A .□.N/⊙	Food received at proper temperature			□N7A □ N/			-					
13	DIN DOUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Hea	at Tre	atment Dispensing Freezers				
	DIN DOUT	Required records available: shellstock tags, parasite	$\dashv$										
14	□N/A-□N/O	destruction		32			Special Requirements: Cus	tom	Processing				
		Protection from Contamination	5.1	$\vdash$	□IN □OL								
4.5	□·M` □OUT		0.0018	33			Special Requirements: Bulk	k Wa	ter Machine Criteria				
15	□N/A □N/O	Food separated and protected					-						
16	□·IN** □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34		DT O	Special Requirements: Acid Criteria	dified	White Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □N □OU	Τ̈́	Critical Control Point Inspec	ction					
44	Time/Tempe	rature Controlled for Safety Food (TCS food)			□IN □OU	JT	D D	-					
18	□IN □ OUT □N/A □ •N/O	Proper cooking time and temperatures		36	□N/A	ıT	Process Review						
19	□IN □ OUT □N/A □N/O	Proper reheating procedures for hot holding		37	□IN □ OU □N/A		Variance	<del>-</del>					
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 foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.									
21	□N/A □-N/O	Proper hot holding temperatures											
22	,⊠Ñ □ OUT □N/A	Proper cold holding temperatures											

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Nan	ne of Facility	$C_{1}/C_{2}$		Type of Inspection	Date								
	la Mary)	School		) and and	1/col 5/33								
		GOODETAILE	PACTICES										
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													
		Safe Food and Water		Utensils, Equipment and Vend	ling								
38	□ IN □ OUT □Ñ/A □ N/O	Pasteurized eggs used where required	54 🖸-IN 🗆 OUT	Food and nonfood-contact s designed, constructed, and u									
39	□-IN □ OUT □ N/A	Water and ice from approved source	55	N/A Warewashing facilities: insta	lled, maintained, used; test								
312	For	od Temperature Control	56  ☑ N □ OUT	Nonfood-contact surfaces cl									
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	ean								
41	□ IN □ OUT □N/A □,N/O	Plant food properly cooked for hot holding	57 🖼 IN 🗆 OUT 🗆	N/A Hot and cold water available	e; adequate pressure								
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 ⊡-IN □OUT	Plumbing installed; proper t	packflow 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 prop	perly disposed								
44	☐ IN ☐ OUT	Food properly labeled; original container	60 DIN DOUT D	N/A Toilet facilities: properly const	ructed, supplied, cleaned								
	Preven	tion of Food Contamination	61 TÎN OUT O	N/A Garbage/refuse properly dispo	sed; facilities maintained								
45	,□-IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 ⊡″IN □ OUT	Physical facilities installed, ma outdoor dining areas	aintained, and clean; dogs in								
46	,⊡ ÎN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O										
47	-⊡ IN □ OUT □N/A	Personal cleanliness	63 🖾 🖺 OUT	Adequate ventilation and light	ing; designated areas used								
48	IN OUT ON/A ON/O	Wiping cloths: properly used and stored	64 DIN DOUT D	N/A Existing Equipment and Facilitie	es								
49		Washing fruits and vegetables		Administrative									
Proper Use of Utensils  50 I 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, dried,	66 ☑ N ☐ OUT ☐										
52		handled Single-use/single-service articles: properly stored, used	00 110 110 110 110	11/A 3/01-21 OAC									
53		Slash-resistant, cloth, and latex glove use											
		Observations and Co											
Item	No. Code Section Priori	ty Level   Comment			COS R								
		Satisfactory at	Time of	SUSPECTION									
				<u> </u>									
<u> </u>													
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-			·										
			·										
Pers	ion in Charge	1		Date:									
9-25-23													
Environmental Health Specialist  Licensor:													
Latty aff													
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)