State of Ohio

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

Name of Facility Type of Inspection Date W. JEPF High Echool D 125 10 -26 - 21

					GOOD RETAIL	PRA	CTICES			
		Good Retai	l Practi	ices are	preventative measures to control the intro	ductio	n of pathogens, che	micals, and physical objects into foods.		
Ma	ark d	lesignated comp			N, OUT, N/O, N/A) for each numbered item: If	V=in c	ompliance OUT=not in	n compliance N/O=not observed N/A=no	t applic	able
	T				d and Water		U	tensils, Equipment and Vending		
38				Pasteu	rized eggs used where required	54	□ IN 🗖 OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	operiy
39	0	N OUT N/A	DESTRUCTION OF		and ice from approved source	55	№ IN □ OUT □N/A	Warewashing facilities: installed, maintaine strips	d, used;	; test
				1	cooling methods used; adequate equipment	56	DIN □ OUT	Nonfood-contact surfaces clean		
40	2	N 🗆 OUT 🗆 N/A	□ N/O		perature control			Physical Facilities		
41		N 🗆 OUT 🖼 /A	□ N/O	Plant fo	ood properly cooked for hot holding	57	MHN □ OUT □N/A	Hot and cold water available; adequate pr	ressure	
42		N 🗆 OUT 🗆 N/A	6 N/O	Approv	ed thawing methods used	58	■ IN □OUT	Plumbing installed; proper backflow device	es	
43		N 🗆 OUT 🗆 N/A		Thermo	ometers provided and accurate		□N/A □ N/O			
				Food Id	lentification	59	■ IN □ OUT □N/A	Sewage and waste water properly disposed		
44	6	N 🗆 OUT		Food p	roperly labeled; original container	60	□ IN □ OUT ♣N/A	Toilet facilities: properly constructed, supplied	d, cleane	ed
			Preven	tion of F	ood Contamination	61	OUT N/A	Garbage/refuse properly disposed; facilities n	naintaine	ed
45	1	N 🗆 OUT			, rodents, and animals not present/outer	62	NN OUT	Physical facilities installed, maintained, and o	clean; do	ogs in
46	ı (R	N 🗆 OUT		1	nination prevented during food preparation,		□N/A □ N/O	outdoor dining areas		
47		N OUT NA		-	& display al cleanliness	63	€NN □ OUT	Adequate ventilation and lighting; designated	areas ı	used
48	-	N OUT N/A	□ N/O		cloths: properly used and stored	64	☐ IN ☐ OUT Ø N/A	Existing Equipment and Facilities		
49		N 🗆 OUT 🗆 N/A	▲ N/O	Washin	g fruits and vegetables			Administrative		
				Proper Us	se of Utensils		4			
50	© 1	N OUT N/A	□ N/O		utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC		
51	Ŕ	N 🗆 OUT 🗆 N/A		Utensils handled	s, equipment and linens: properly stored, dried,	66	M IN OUT ON/A	3701-21 OAC		
52		N 🗆 OUT 🗆 N/A		Single-u	use/single-service articles: properly stored, used					
53		N OUT NIA I	□ N/O	Slash-re	esistant, cloth, and latex glove use					
				Mark "	Observations and C X" in appropriate box for COS and R: COS=corre			P-ropost violation		
	No.		Priori	ity Level		COLCU	on site during mapeolior	K-repeat violation	cos	R
54		44.	N	C	Hend week sink in	0:14	mushing area	isn't working		
					- fice: 1: h, is aware of	5:	tus heitert	pends are on order		
					,			•		
54		4.4.	N	16	- Hend wish sink next	- 40	welk m co	ale is lacking		
					000 1 1 2					
					Disheash 160°7	^ -				
					3 rong ox - Test s	417	> sresens			
					,					
					4					
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				V	11.0					
Pers	son i	n Charge	0	1	HAL MAN A			Date: 10 01 0		
					· NUT YUU'S			10-26-2	1	
San	itaria	in					Licensor:			
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Na	me of fa	acility		Check one	•		License Number		Date	
		()	Jefferen High	I FSO	☐ RF	Ξ	54N-8060R	K	10-26.21	
Λ α	dress	West	Jerier Migh	City/State	/Zip Code		7	-		
Au	aress		i A	ony/out			sen 43/62			
		1 1/3	ush n: du					Τ.		
Lic	ense h	older	m EIKINS	Inspection	1 Time	Tra	avel Time	0	ategory/Descriptive	
		Chash	n Elkins	7:	5		15		W < 25	
Tv	pe of Ir	spection (check					Follow up date (if require	ed)	Water sample date/result	
	Standa		control Point (FSO) Process Review (RFE) Varia	ance Review	/ □ Follo	w up			(if required)	
	Foodbo	rne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							
							THE INTERNATION	10		
			FOODBORNE ILLNESS RISK FACTO							
M	lark des	signated complia	nce status (IN, OUT, N/O, N/A) for each numbered in	tem: IN=in	complianc	e OUT	=not in compliance N/O=r	ot	observed N/A=not applicable	
			Compliance Status				Compliance St	tatı	IS	
E			Supervision		, 1	ime/Ter	mperature Controlled for S	afe	ty Food (TCS food)	
1	K IN	□OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	ind 23	IN D	OUT N/O	Proper date marking and	d di	sposition	
2	. N	□OUT □ N/A	Certified Food Protection Manager						1	
-	X		Employee Health	24	N/A [Time as a public health of	ontr	oi: procedures & records	
	1		Management, food employees and conditional employee	es;			Consumer Advi	sor		
3	KIIN	□OUT □ N/A	knowledge, responsibilities and reporting	25	□ IN □	OUT	Consumer advisory prov	vide	d for raw or undercooked foods	
4	IN	□OUT □ N/A	Proper use of restriction and exclusion		N/A					
5	MIN	□OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	nts			Highly Susceptible P	opu	lations	
			Good Hygienic Practices	26	□ IN □	OUT	Pasteurized foods used	; pro	phibited foods not offered	
6		OUT N/O	Proper eating, tasting, drinking, or tobacco use		* INV		Chemical			
7	IN	OUT N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands		1		Chemical			
				27	IN C	1001	Food additives: approve	d a	nd properly used	
8	Q IN	□ OUT □ N/O	Hands clean and properly washed		ПМА					
9		□ OUT	No bare hand contact with ready-to-eat foods or appro	oved 28	IIN □ □N/A	OUT	Toxic substances proper	ly id	entified, stored, used	
	LIN/F	N/O	alternate method properly followed			(Conformance with Approv	ved	Procedures	
10	MIN	□OUT □ N/A	Adequate handwashing facilities supplied & accessible	e	□ IN □	OUT	Compliance with Reduce	ed (Oxygen Packaging, other	
			Approved Source	29	□N/A		specialized processes,	and	HACCP plan	
11	N IN	□ OUT	Food obtained from approved source	30	IN C	OUT	Special Requirements: F	res	Juice Production	
12		□ OUT	Food received at proper temperature		□N/A L] N/O				
-	LINIA	√ ⊘ N/O		31	□ IN □	TUO I	Special Requirements: F	leat	Treatment Dispensing Freezers	
13	_	OUT	Food in good condition, safe, and unadulterated							
14		OUT N/O	Required records available: shellstock tags, parasite destruction	32	M/A		Special Requirements: C	Cust	om Processing	
	4.41		Protection from Contamination							
	IAI F	OUT		33	€N/A E		Special Requirements: B	Bulk	Water Machine Criteria	
15	□N/A	A □ N/O	Food separated and protected			LOUT	Consist Danishan and A	\ a!=!	Food White Dies Desperation	
16	IN IN	OUT	Food-contact surfaces: cleaned and sanitized	34	N/A C] N/O	Criteria	rciai	fied White Rice Preparation	
17	-	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	≤ IN □	OUT	Critical Control Point Ins	pec	ion	
		Time/Tempe	rature Controlled for Safety Food (TCS food)			OUT				
	K T IN	OUT		36	MN/A		Process Review			
18	□N/A	N/O	Proper cooking time and temperatures		O IN C	1 OUT	1			
	DIN	OUT		37	ØN/A	. 551	Variance			
19		A □ N/O	Proper reheating procedures for hot holding							
	□ IN	□ OUT	Description for a set to see a				FO 201 1000000000000000000000000000000000			
20		A □ N/O	Proper cooling time and temperatures				food preparation practic as the most significant		and employee behaviors	
21		OUT	Proper hot holding temperatures	1 1	odborne		0	501	and and a dotter to	
		- I 14/0					terventions are control	me	asures to prevent foodborne	
22	₫ IN	IN □ OUT □ N/A Proper cold holding temperatures Illness or injury.								

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N	ame of facility		Charles			License Number		Date		
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	West	setters High sehool	JAI 1 30		_	Thyw-906	JRK	2-10-22		
A	ddress		City/Sta	te/Zip Code		•				
	1 800	ishride or		WEST SEPTERSON YIGZ						
Li	cense holder		Inspecti		Tra	avel Time	Category/Descriptive			
	Chris+1+	e Elkins	7	5		15		亚(25-		
Ty	pe of Inspection (che			Follow up date (if required) Water sample						
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow	w up	Tollow up date (ii re	quireuj	(if required)		
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
		FOODDODNE II I NEGO DIGI FACTO								
	And decimants to the	FOODBORNE ILLNESS RISK FACTO			The second second second					
- 10	lark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered in	em: IN=in	compliance	e OUT:	not in compliance N	I/O=not	observed N/A=not applicable		
		Compliance Status				Compliand	ce Statu	ıs		
		Supervision				nperature Controlled	for Safe	ty Food (TCS food)		
1	N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	SIN D		Proper date markin	g and di	sposition		
2	IN OUT NA	Certified Food Protection Manager	24	O IN O		Time as a public he	alth contr	ol: procedures & records		
		Employee Health		N/A 🗆	N/O			·		
3	N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;		OUT	Consumer	Advisor			
4	IN DOUT NA	Proper use of restriction and exclusion	25	□ IN □ ¶N/A	001	Consumer advisory	provide	d for raw or undercooked foods		
5	OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptib	le Popu	lations		
		Good Hygienic Practices			OUT	Pasteurized foods	isod: nro	hibited foods not offered		
7	IN OUT NO		26	≦ N/A				mibited foods flot offered		
/		No discharge from eyes, nose, and mouth				Chem	ical			
8	RIN OUT NO		27	N/A □	OUT	Food additives: app	proved ar	nd properly used		
9	IL IN OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	red 28	₫ IN □ □N/A	OUT	Toxic substances pr	operly ide	entified, stored, used		
	A =					onformance with Ap	proved	Procedures		
10	ZIN DOUT N/A	Adequate handwashing facilities supplied & accessible	29		OUT	Compliance with Re	educed O	xygen Packaging, other		
11	AIN OUT	Approved Source Food obtained from approved source			OUT	specialized process	es, and	HACCP plan		
	□ IN □ OUT		30			Special Requiremen	ts: Fresh	Juice Production		
12	□N/A Ø N/O	Food received at proper temperature	31		OUT	Special Paguinana	4 114			
13		Food in good condition, safe, and unadulterated		I IN/A □		Special Requiremen	is. neat	Treatment Dispensing Freezers		
14	IN OUT	Required records available: shellstock tags, parasite destruction	32	□ IN □	OUT N/O	Special Requiremen	ts: Custo	m Processing		
	4	Protection from Contamination	33			Special Requiremen	ts: Bulk V	Vater Machine Criteria		
15	IN □ OUT □N/A □ N/O	Food separated and protected		ZIN/A LI						
16	IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ •N/A □		Special Requiremen Criteria	ts: Acidifi	ed White Rice Preparation		
17	Ø IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	☑N/A	OUT	Critical Control Point	Inspection	on		
		rature Controlled for Safety Food (TCS food)	36	□ IN □ I	OUT	Process Review				
18	M IN □ OUT □N/A □ N/O	Proper cooking time and temperatures				1 TOOCSS TREVIEW				
19	IN OUT	Proper reheating procedures for hot holding	37	□ IN □ 0		Variance				
20	▼ IN □ OUT □ N/A □ N/O	Proper cooling time and temperatures	R	isk factors	s are fo	ood preparation pra	ctices a	nd employee behaviors		
21	IN OUT	Proper hot holding temperatures	fo	odborne ill	ness.	s the most significa				
22	fin out n/a	Proper cold holding temperatures		ublic healt ness or inju		rventions are contr	rol meas	sures to prevent foodborne		

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State of Ohio Food Inspection Report

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					GOOD RET							
	Good Retail Pra	ctices are pro	eventat	ive measu	ires to control the	introduction	of pathoge	ens, che	micals, and physical	objects into	o foods.	ablo
M	ark designated compliance				each numbered it	em: IN=in co	mpliance O		tensils, Equipment an		N/A=not applica	IDIE
		Safe Food a							Food and nonfood-co	RESIDENCE DE L'ANNE DE L'A	es cleanable, pro	perly
38	□ IN □ OUT X N/A □ N	/O Pasteurize	ed eggs	used where	e required	54	N D OL	JT	designed, constructed		ac was surpained and	
39	M IN □OUT □N/A		AND CHARLES	n approved	source	55	□ IN 🗖 OL	JT □N/A	Warewashing facilitie strips	es: installed, m	naintained, used;	test
		Food Tempera				ont 56	IN □ OL	JT	Nonfood-contact surf	faces clean		
40	4 IN □ OUT □N/A □ N/	O Proper co			d; adequate equipm	ent			Physical Facilit	ties		
41	□ IN □ OUT ≰ N/A □ N/	O Plant food	properl	y cooked fo	or hot holding	57	IN □ OL	JT 🗆 N/A	Hot and cold water a	available; ade	quate pressure	
42	AIN OUT ON/A ON/	O Approved	thawing	methods u	used	58	© IN □OU	Т	Plumbing installed; p	proper backflo	ow devices	
43	☑ IN □ OUT □N/A	Thermom	eters pro	vided and	accurate		□ N/A □ N/0					
		Food Idea	ntificatio	on		59	Ç IN □ OL	JT 🗆 N/A	Sewage and waste wa	ater properly o	lisposed	
44	Â IN □ OUT	Food prop	perly lab	eled; origin	al container	60	I IN □ OF	JT 🗆 N/A	Toilet facilities: proper	ly constructed	, supplied, cleane	ed .
	Prev	rention of Foo	od Cont	amination		61	€ IN □ OL	JT □N/A	Garbage/refuse proper	rly disposed; f	acilities maintaine	d
45	G IN □ OUT				not present/outer	62	Q IN □ Of	JT	Physical facilities insta outdoor dining areas	alled, maintain	ed, and clean; do	gs in
46	LIN OUT	(400 contra contra - 50 c	ation pre		ng food preparation,		□N/A□ N/	0	outdoor dirilling areas			
47	S IN OUT ON/A	storage &		ess		63	A IN O	JT	Adequate ventilation a	and lighting; d	esignated areas u	sed
48	IN OUT N/A N	_			and stored	64	IN O	JT □N/A	Existing Equipment and	d Facilities		
49	□ IN □ OUT □N/A ■ N	O Washing	fruits an	d vegetable	es				Administrativ	/e		
		Proper Use	of Uter	sils				_		SE DESCRIPTION OF THE		
50	IN OUT ON/A ON	O In-use ute	ensils: pi	roperly stor	red	65		JT N/A	901:3-4 OAC			
51	M IN OUT ON/A	Utensils, e	equipme	nt and linen	s: properly stored, di	ried, 66	ON DO	JT □N/A	3701-21 OAC			
52	IN □ OUT □N/A		e/single-	service artic	cles: properly stored,	used						
53	□ IN □ OUT ≰Î N/A □ N	O Slash-res	istant, cl		ex glove use							an shedio
				Obs	ervations a	nd Corre	ctive Ac	tions	on R=repeat violation			
Ite	m No. Code Section Pr		Comme		ioi cos and R. co	3-corrected	on-site during	mapoone	on it ropout violation		cos	R
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_	in Cl)					Date:			
Pe	erson in Charge	16 in	NX	has	derer				21	10/22	1	
Sa	nnitarian	your				,	Lice	nsor:		100		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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No	amo of facility		01			License	Number	Date				
Na	ime of facility		Check o									
	Norw	Normal or	5 F S (_	LI KFE	Shyw	1-9CPK55	9.12.22				
Ac	ldress	,	Only State 2 p Code									
	899	Norward or		work Delferson 43162								
Lie	cense holder		Inspect			Travel Time						
	Jeffers	- local School District		7	5	20						
Tv	pe of Inspection (chec			•	9	Water sample date/result						
		Control Point (FSO) ☐ Process Review (RFE) ☐ Va	riance Revi	ew	□ Follow up	rollow up	date (if required)	(if required)				
	Foodborne	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		FOODBORNE ILLNESS RISK FACT				THE PARTY OF THE P						
- N	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered	d item: IN=ir	n c	compliance OL	JT=not in com	npliance N/O=not o	bbserved N/A=not applicable				
		Compliance Status				С	ompliance Statu	s				
		Supervision			Time/	Temperature C	Controlled for Safet	y Food (TCS food)				
1	₫ IN □OUT □ N/A	Person in charge present, demonstrates knowledge, performs duties	and 2	23	MIN DOUT		ate marking and dis	position				
2	AIN DOUT N/A			+	□N/A □ N/O			,				
-	BUN LICOT LI N/A	Certified Food Protection Manager Employee Health	2	24	□ IN □ OUT		a public health contro	ol: procedures & records				
	4	Management, food employees and conditional employ	rees:				Consumer Advisory					
3	IN □OUT □ N/A	knowledge, responsibilities and reporting	2		□ IN □ OUT	- T						
4	N/A	Proper use of restriction and exclusion		5	₫N/A	Consume	er advisory provided	for raw or undercooked foods				
5	MIN DOUT D N/A	Procedures for responding to vomiting and diarrheal e	vents	_		The state of the s	Susceptible Popul	ations				
6	IN OUT NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	2	26	☐ IN ☐ OUT	Pasteuriz	zed foods used; prol	hibited foods not offered				
7	IN OUT NO	No discharge from eyes, nose, and mouth										
	The state of the s	reventing Contamination by Hands		T	d IN □ OUT	г	Chemical					
8	MIN OUT NO	Hands clean and properly washed	2	27	□N/A	Food add	ditives: approved an	d properly used				
	K			+	MIN DOUT	г						
9	IN OUT	No bare hand contact with ready-to-eat foods or app	roved 2	28	□N/A	Toxic sub	ostances properly ide	entified, stored, used				
	□N/A □ N/O	alternate method properly followed				Conformano	e with Approved I	Procedures				
10	IN OUT NA	Adequate handwashing facilities supplied & accessil	ble	Т	□ IN □ OUT	THE REAL PROPERTY AND ADDRESS.	SA TEMPERATURE STATE OF STATE	xygen Packaging, other				
	,	Approved Source	2	29	☑ N/A		ed processes, and h					
11	IN OUT	Food obtained from approved source	3	30	DIN DOUT	Special F	Requirements: Fresh	Juice Production				
12	□ IN □ OUT □N/A ♣N/O	Food received at proper temperature		+	N/A N/O	' '						
13		Food in good condition, safe, and unadulterated	3	31	IN OUT		Requirements: Heat 1	reatment Dispensing Freezers				
14	QIN DOUT	Required records available: shellstock tags, parasite			□ IN □ OUT	r						
14	■N/A □ N/O	destruction	3	32	≜ N/A □ N/O	Special F	Requirements: Custor	m Processing				
2.20		Protection from Contamination	3	33	□ IN □ OUT		Requirements: Bulk V	Vater Machine Criteria				
15	IN OUT	Food separated and protected		-	Ø N/O	5,550,671						
16	II OUT	Food-contact surfaces: cleaned and sanitized	3	34	☐ IN ☐ OUT		Requirements: Acidifi	ed White Rice Preparation				
	□N/A □ N/O			+								
17	ILIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	N/A OUT	Critical C	ontrol Point Inspection	on				
16		rature Controlled for Safety Food (TCS food)	3	6	□ IN □ OUT	Process I	Review					
18	IN OUT	Proper cooking time and temperatures		+								
			3	37	IN OUT	Variance						
19	N/A □ N/O	Proper reheating procedures for hot holding			7							
	Ø IN □ OUT											
20	□N/A □ N/O	Proper cooling time and temperatures						nd employee behaviors				
21	Ø IN □ OUT □N/A □ N/O	Proper hot holding temperatures			at are identifie odborne illnes		st significant conti	ributing factors to				
							s are control mea	sures to prevent foodborne				
22	6-IN OUT ON/A	Proper cold holding temperatures		illn	ess or injury.							

State of Ohio Food Inspection Report

Me	me of Facility		Authority: Chapters 3717 and	d 371				
Na		ردههما	Elementery		'	ype of Inspection	Date	
	/ 🗸	70000	2 lemontery			V 65	9-12.22	
			GOOD RETAIL	PRA	CTICES	的图像是美国在民间		
	Good Retail Practi	ces are pr	eventative measures to control the intro	oductio	n of pathogens, c	hemicals, and physical	objects into foods.	
N	ark designated compliance s	status (IN, 0	OUT, N/O, N/A) for each numbered item: I	N=in c	ompliance OUT=no	ot in compliance N/O=not	observed N/A=not applied	cable
		Safe Food a	and Water			Utensils, Equipment and		
38	□ IN □ OUT ANA □ N/O	Pasteurize	ed eggs used where required	54	SIN OUT	Food and nonfood-cor designed, constructed,	ntact surfaces cleanable, po and used	roperl
39	AN DOUT N/A	Water and	d ice from approved source	55	IN OUT ON	10/	: installed, maintained, used	d; test
	Fo	od Tempera	ature Control	55	,	strips	5	
40	NO UT UN/A U N/O		oling methods used; adequate equipment ature control	56	₾ IN □ OUT	Nonfood-contact surfa Physical Facilitie		
41	□ IN □ OUT 【N/A □ N/O	Plant food	properly cooked for hot holding	57	SIN OUT ON	/A Hot and cold water av	railable; adequate pressure	Э
42	K IN □ OUT □N/A □ N/O	Approved	thawing methods used	58	IDIN DOUT	Plumbing installed; pr	oper backflow devices	
43	≰ IN □ OUT □N/A	Thermome	eters provided and accurate		□N/A □ N/O			
		Food Iden	tification	59	IN OUT ON	/A Sewage and waste wat	er properly disposed	
44	Á IN □ OUT		erly labeled; original container	60	LIN OUT ON	/A Toilet facilities: properly	constructed, supplied, clear	ned
44				61	AIN OUT ON		disposed; facilities maintain	
			d Contamination dents, and animals not present/outer				9 9 9 99	
45	Ø IN □ OUT	openings p	10	62	□ M □ OUT	Physical facilities install outdoor dining areas	ed, maintained, and clean; d	logs in
46	IN OUT	storage &		63	I N □ OUT	Adequate ventilation an	d lighting; designated areas	hazıı
47	♣ IN □ OUT □ N/A ♠ IN □ OUT □ N/A □ N/O		cleanliness	-				4364
49			ths: properly used and stored ruits and vegetables	64	□ IN □ OUT Q N	//A Existing Equipment and	Facilities	
40			of Utensils			Administrative		
50	IN OUT ON/A N/O		nsils: properly stored	65	□ IN □ OUT ■N	/A 901:3-4 OAC		
	¶ IN □ OUT □N/A		quipment and linens: properly stored, dried,	1				
51	6 IN OUT ON/A	handled		66	MIN OUT ON	/A 3701-21 OAC		
52 53			stant, cloth, and latex glove use	-				
00	LINE COT MINAL IN/C	Slasii-lesi:	Observations and C	`orro	ctive Action			
		Mark "X"	in appropriate box for COS and R: COS=cor					
Ite	n No. Code Section Prior	ty Level	Comment			•	cos	
				_				
			- Wark in Cooler	36 .	402			
			- chicken 156°	. H	mourgers	147°		
			- 3 comp ox - A)	h whi	18007			
			,					
Por	son in Charge					Deter		
. 61	× AM	MI	Deure			Date: Q -	12-22	
Sar	itarian	- 0	John Co		Licensor:		12 02	

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Na	ame of facility		Check o			License Numb	er	Date	
	(2)05+	Jeffenon High School	K FSC	RFE		51-12-91	OL-TAK	12-17	7. 21
Ad	ddress	113	City/Stat	te/Zip Code		5hy2-91	700.11	,,,,,	
	4 0	4			_	exferra 43162			
.		354130	In a man a shi	WIST					
Lic	cense holder		Inspecti	on Time	Tra	vel Time	C	Category/Descr	riptive
	Chr.34:	r Elkins	3	0		20		D (25	-
Ту	pe of Inspection (chec	ck all that apply)	-			Follow up date (if required)		le date/result
	Standard Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Revie	w 🗆 Follow	up			(if required)	
	Foodborne ☐ 30 Day	X Complaint □ Pre-licensing □ Consultation							
		FOODBORNE ILLNESS RISK FACTO							
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN=in	compliance	OUT=	not in complianc	e N/O=not	observed N/A	not applicable
		Compliance Status				Compli	ance Statu	ıs	
		Supervision		Tin	ne/Tem	perature Control	led for Safe	ty Food (TCS	food)
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd 2			Proper date ma	rking and di	sposition	
2	□IN □OUT □ N/A	performs duties Certified Food Protection Manager		□N/A □ N					
		Employee Health	24			Time as a public	health contr	rol: procedures &	records
0	□IN □OUT □ N/A	Management, food employees and conditional employee	es;			Consun	mer Advisory	у	
3		knowledge, responsibilities and reporting	25		DUT	Consumer advis	sorv provide	d for raw or unc	ercooked foods
5	□IN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal eve	nte	□N/A					
5	LIN LOOT LINA	Good Hygienic Practices	1113		NIT	Highly Susce	puble Popu	lations	
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26		101	Pasteurized foo	ds used; pro	ohibited foods n	ot offered
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth				CI	hemical		A STATE OF S
	P	reventing Contamination by Hands) IT				<u> </u>
8	□IN □ OUT □ N/O	Hands clean and properly washed	27	□N/A	Food additives: approved and properly used				d
9	□ IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	IN C	DUT	Toxic substance	s properly ide	entified, stored, ι	used
					Co	onformance with	Approved	Procedures	
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		TUC			Oxygen Packagin	g, other
		Approved Source		['] □N/A		specialized prod	esses, and	HACCP plan	
11	□ IN □ OUT	Food obtained from approved source	30			Special Require	ments: Fresh	Juice Productio	n
12		Food received at proper temperature							
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	31	N/A		Special Require	ments: Heat	Treatment Dispe	ensing Freezers
14	□ IN □ OUT □ N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Require	ments: Custo	om Processing	6
		Protection from Contamination							
15	□ IN □ OUT □ N/O	Food separated and protected	33	ON/A ON		Special Requirer	ments: Bulk \	Nater Machine C	Criteria
16	□ IN □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		UT I/O	Special Requirer Criteria	ments: Acidif	ied White Rice F	reparation
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ O	UT	Critical Control F	oint Inspecti	ion	
	Time/Tempe	rature Controlled for Safety Food (TCS food)			NIT.				
	□ IN □ OUT		36	□N/A		Process Review			
18	□N/A □ N/O	Proper cooking time and temperatures	37		UT	Variance			
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		□N/A					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures				od preparation			
21	□ IN □ OUT □ N/A □ N/O	Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne						
22	□ IN □ OUT □N/A	Proper cold holding temperatures		ness or inju		rventions are c	ontrol mea	sures to preve	ent foodborne

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State of Ohio Food Inspection Report

Name of Facility Name of Facility	Type of Inspection Date
West Sefferson High school	V (45 - 12-17-31
With Jesses Will Jews.	12 (23 /2-11-81

		GOOD RETAIL	PRA	CTICES			
		ices are preventative measures to control the intro					
Ma		status (IN, OUT, N/O, N/A) for each numbered item: II	N=in co			applica	able
		Safe Food and Water			tensils, Equipment and Vending Food and nonfood-contact surfaces cleana	ble pro	perly
38		Pasteurized eggs used where required	54	□ IN □ OUT	designed, constructed, and used	DIO, PIO	polity
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source od Temperature Control	55	□ IN □ OUT □N/A	Warewashing facilities: installed, maintained strips	I, used;	test
1		Proper cooling methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces clean		
40	□ IN □ OUT □N/A □ N/O	for temperature control			Physical Facilities		
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available; adequate pro	essure	
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow device	es	
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O			
		Food Identification	59	□ IN □ OUT □N/A	Sewage and waste water properly disposed		
44	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied	, cleane	d
	Prever	ition of Food Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine	d
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, maintained, and coutdoor dining areas	lean; doç	gs in
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display					
47	□ IN □ OUT □N/A	Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lighting; designated	areas us	sed
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities		
49 IN OUT N/A N/O Washing fruits and vegetables Administrative							
50		In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC		
78.5		Utensils, equipment and linens: properly stored, dried,					
51		handled	66	□ IN □ OUT □N/A	3701-21 OAC		
52		Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use					
		Observations and C	orre	ctive Actions			
		Mark "X" in appropriate box for COS and R: COS=corr			R=repeat violation		
Item	No. Code Section Prior	ity Level Comment				cos	R
		a Baratinal a complete	94.	N	a dame		
		· Received a compleint	lacas	11.75 a 310	3 45 1000		
		p, 122 6.	DIO	COL.			
		- Inspected all vegtals	103	- 1 for	9		
		of layer			7.543		
		of buss.					
		1					
		X () A					
Pers	son in Charge	X Alot LODAY			Date:		
San	itarian			Licensor:	4.211		
				~	S. Ku		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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The second secon

				Authority. Chapters 37 17 and	13/1			T			
1	ne of Facility		1				Type of Inspection	Date			
h	lest Jeffers	on t	ligh -	School			Standard	1/12/23			
	Part for Street and the Atlanta		<u> </u>					/ /			
				GOOD RETAIL							
				preventative measures to control the introd							
М	ark designated comp			OUT, N/O, N/A) for each numbered item: IN	l =in c	ompliance OUT=n		Designation of the second seco	le		
	,		Safe Food	and Water			Utensils, Equipment and Vend				
38	O IN O OUT ON/A		Pasteuri	zed eggs used where required	54	ØIN OUT	Food and nonfood-contact designed, constructed, and		erly		
39	N OUT N/A		District Control of the Control of t	nd ice from approved source	55	IN OUT O	Warewashing facilities: insta		st		
					56	OUT OUT	Nonfood-contact surfaces of		_		
40	□ IN □ OUT □M/A	□ N/O		cooling methods used; adequate equipment erature control	00		Physical Facilities				
41	□ IN □ OUT □N/A	N/O	Plant for	od properly cooked for hot holding	57	OUT O	N/A Hot and cold water available	e; adequate pressure			
42	□ IN □ OUT □N/A	■ N/O	Approve	d thawing methods used	58	DIN DOUT	Plumbing installed; proper	backflow devices			
43	OUT ON/A		Thermor	neters provided and accurate		□N/A □ N/O					
			Food Ide	entification	59	DIN O OUT OI		perly disposed			
44	ØN □ OUT		Food pro	operly labeled; original container	60	IN OUT OI		tructed, supplied, cleaned			
		Prevent		ood Contamination	61	ZIN OUT OI	N/A Garbage/refuse properly disp	osed; facilities maintained			
45	Ø IN 🗆 OUT			rodents, and animals not present/outer sprotected	62	□ OUT	Physical facilities installed, moutdoor dining areas	naintained, and clean; dogs	in		
46	Ø IN □ OUT		Contami storage 8	nation prevented during food preparation, & display		□N/A□N/O					
47	DIN OUT ON/A			l cleanliness	63	IN OUT	Adequate ventilation and ligh	ting; designated areas use	d		
48	IN OUT ON/A			cloths: properly used and stored 200ppM	64	ZIN OUT OI	N/A Existing Equipment and Facilit	ies			
	49 NO OUT NA NO Washing fruits and vegetables Administrative Proper Use of Utensils										
50	DIN OUT ON/A		CONTRACTOR CONTRACTOR	tensils: properly stored	65	□ IN □ OUT ■	N/A 901:3-4 OAC				
51	N O OUT ON/A			equipment and linens: properly stored, dried,	00	IN OUT ON	I/A 2704 24 0AC		_		
52	IN OUT ON/A		handled Single-u	se/single-service articles: properly stored, used	66		N/A 3701-21 OAC				
53	☑IN ☐ OUT ☐N/A	□ N/O		sistant, cloth, and latex glove use							
				Observations and C	orre	ctive Action	le .				
			Mark "X	" in appropriate box for COS and R: COS=corre							
Iten	n No. Code Section	Priori	ty Level	Comment				cos	R		
				No violations notes	10	+ time	of inspection.				
	*										
			V	Table Island and the second		10	17				
			H	Tater tots hot holding with	inte	rnal @ 1550	F.				
			H	Tater tots het holding with Burger hot holding inter	inte	(nal 0) 1550 (0) 136 DF-	F				
			H	Tater tots het holding with Burger hot holding inter	inte	(nat 0) 1550 (0) 1360F.	F.				
			A .	Tater tots het holding with Burger host holding inter	inte	(nal 0) 1550 (0) 156 DF.	F.				
		1	<i>X</i>	Tater tots hat holding with Burger hot holding inter	inte	(nal 0) 1550 (0) 1360F-	F				
Per	son in Charge	1	4	Tater tots het holding with Burger hot holding inter	internal	(nal Q 1550 Q 1360F	Date:				
		1	4	Tater tots hat holding with Burger hot holding inter	inte	() 136 DF-					
San	litarian 1		7	Tater tots het holding with Burger host holding inter	rna	Licensor:	Date:				
San	ilitarian IRACIE HITC	A HCC	t 9 xk	Tater tots het holding with Burger hot holding inter	rnel	() 136 DF-	Date: 1 12 2				

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

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	ame of facility	,	Check or			License Number		Date
1.	Lost Tollaisa	Pr.	FSC	RFE		SHYN-9DGJR	L	11.2/23
A	ddress	I FIGN SCHOOL	City/Stat	e/Zip Code		- 11/4-126-11	IC	1112
	10							
	Koughrider	Pr.	West	Jeffer	SOY	7		
Li	cense holder		Inspection			vel Time	Cat	egory/Descriptive
-	Tomassa I	al School District						T00-111
								FSO-IV
	pe of Inspection (chec Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Variar	oco Povio	w D Follow	un l	Follow up date (if required		Water sample date/result (if required)
		□ Complaint □ Pre-licensing □ Consultation	ice Revie	w 🗆 Follow u	ib			(ii requireu)
		FOODBORNE ILLNESS RISK FACTOR	S AND	PUBLIC H	ΙΕΔΙ	TH INTERVENTION	S	
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered ite						soned N/A-not onella-bla
	iam addignated dompin		ini. iiv -iii	compliance C	001-	lot in compliance N/O-no	or ops	served N/A-not applicable
		Compliance Status				Compliance Sta	atus	
		Supervision		Time	e/Tem	perature Controlled for Sa	afety	Food (TCS food)
1	OIN OUT N/A	Person in charge present, demonstrates knowledge, an performs duties	d 23			Proper date marking and	dispo	osition
2	OIN OUT N/A	Certified Food Protection Manager			UT			
		Employee Health	24	DWA D N/		Time as a public health co	ntrol:	procedures & records
	ON DOUT D N/A	Management, food employees and conditional employees				Consumer Advis	ory	
3	LIN LIOUT LI N/A	knowledge, responsibilities and reporting			JT			
4	DIN DOUT D N/A	Proper use of restriction and exclusion	25	N/A		Consumer advisory provid	ded fo	or raw or undercooked foods
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal event	s			Highly Susceptible Po	pulat	ions
		Good Hyglenic Practices		ZIN OU	JT	Pastourized foods used:	probit	sited feeds not offered
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	26	□N/A		Pasteurized foods used;	promi	onted 100ds flot offered
7	IN OUT NO	No discharge from eyes, nose, and mouth				Chemical		
	P	reventing Contamination by Hands	0.7		JT	Food additions are a		
8	OUT N/O	Hands clean and properly washed	27	INIA		Food additives: approved	and	properly used
9	IN OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 28	ØIN □ OU □N/A	JŢ	Toxic substances properly	identi	ified, stored, used
					Co	onformance with Approve	d Pro	ocedures
10	IN OUT N/A	Adequate handwashing facilities supplied & accessible	29		JT	Compliance with Reduced	d Oxyg	gen Packaging, other
5		Approved Source	29	₽N/A		specialized processes, an	nd HA	CCP plan
11	■IN □ OUT	Food obtained from approved source	30	_ N _ O L	JT	Special Requirements: Fre	eh lu	ice Production
12	□ IN □ OUT	Food received at proper temperature		N/A N/				- Toduction
13	IZIN OUT	Food in good condition, safe, and unadulterated	31	DN/A DN/	JT O	Special Requirements: Hea	at Tre	atment Dispensing Freezers
14	□IN □ OUT	Required records available: shellstock tags, parasite	20		JT	Special Peguiromento: Co.	otom	Proceeding
. ,	ØN/A □ N/O	destruction	32	□N/A □ N/	0	Special Requirements: Cus	Stom I	riocessing
		Protection from Contamination	33		JT	Special Requirements: Bul	II. \A/-4	or Machine Criterie
15	IN OUT	Food separated and protected	33	DN/A DN/		Special Requirements, But	K VVar	er Machine Criteria
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	IN OU	JT O	Special Requirements: Acid Criteria	dified	White Rice Preparation
17	⊉ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN DOU	JT	Critical Control Point Inspe	ction	
	Time/Tempe	rature Controlled for Safety Food (TCS food)			JT			
18	□ IN □ OUT □N/A ☑ N/O	Proper cooking time and temperatures	36	N/A		Process Review		
-	□ IN □ OUT		37	DIN DOU	JT	Variance		
19	□N/A □N/O	Proper reheating procedures for hot holding						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	Ri	sk factors a	are fo	od preparation practices	s and	employee behaviors
21	IN OUT	Proper hat holding temperatures	fo	odborne illne	ess.	s the most significant co		
22	IN OUT N/A	Proper cold holding temperatures		ublic health ness or injury		ventions are control me	easur	res to prevent foodborne