State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Centerburg Elementary	☒ FSO ☐ RFE	65	12/1/16
Address		**Category/Descriptive**	
207 South Preston St., Centerburg		NCJS	
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Mike Hebenthal	45	30	
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify*			

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
X	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

	5.0	Water
	5.1	Plumbing system
	5.2	Mobile water tanks
	5.3	Sewage, other liquid waste and rainwater
	5.4	Refuse, recyclables, and returnables

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s) Employee Health verification on file at High School.

- Time/temperature controlled for safety (TCS) foods observed holding at acceptable temperatures at time of inspection. Macaroni & Cheese 146°F (Holding cabinet) Green Beans 39F (walk-in) milk cooler 38F
- Handsink functional with supply of soap/disposable towels
- Metal stem probe thermometer present
- Quat Ammonia Sanitizer present with test strips

4.4) Observed constant leak at steamer unit. Person-in-charge states unit is not working and is scheduled to be replaced. Eliminate leak to prevent floor damage. Correct prior to next standard inspection.

New Blodgett Ovens installed over summer (Model: SHO-100-G)

Inspected by	R.S./SIT #	Licensor
[signature]	3458	Knox
Received by	**Title**	**Phone**
U. L. Looker		

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

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