State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Pleasant Street Elementary School	☒ FSO ☐ RFE	124	11/10/16
Address: 305 East Pleasant St., Mt. Vernon		Category/Descriptive: NC 35	
License holder: Mount Vernon City Schools	Inspection time (min): 60	Travel time (min): 10	Other
Type of visit (check): ☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify*		Follow-up date (if required)	Sample date/result (if required)

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
	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)

Metal stem probe thermometer present

Hot and cold holding acceptable 41F or below / 135F or above at time of inspection. Chicken nuggets 146F holding cabinet, broccoli 134F steam table, Ranch dressing 40F upright big serving line. Milk 35F Delfield Upright.

Spaghetti with sauce observed at 63F. Prepared at Mt. Vernon High School catering cafeteria. Ensure proper cooling is achieved 135F - 70F within 2 hours and 70-41F or below within additional 4 hours. Ranch dressing in the refrigerator at 40F. Ensure proper reheat to 165F within 2 hours.

Inspected by	R.S./SIT #	Licensor
[signature]	3458	Knox
Received by	**Title**	**Phone**
Jean Tuse		

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

Distribution: Top copy—Operator, Bottom copy—Local health department

State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Pleasant Street Elementary School	Standard	11/10/16

Violation(s)/Comment(s)

- Bleach present as sanitizer
- Food workers observed wearing disposable gloves to handle ready to eat foods

x 5-1) Grease trap was removed because it was leaking. A functioning grease trap is required by Ohio building codes. A plumbing permit will be required to install the grease trap. Contact Richland County Health Dept. for permit. Plumbing Inspector Frank Brykalski (419) 774-4536. Correct Immediately

Inspected by	R.S./SIT #	Licensor
[signature]	3458	Knox
Received by	**Title**	**Phone**
Jean Frye		

HEA 5351 2/12 Ohio Department of Health
AGR 1268 Cont. 2/12 Ohio Department of Agriculture

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