## Food Inspection Report

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

### Name of Facility  
MINSTER ELEMENTARY SCHOOL

### License Information  
**License Number:** 46  
**Date:** 11/06/2019

### Address  
50 E. SEVENTH ST.

### City/Zip Code  
MINSTER   45865

### Inspection Details  
**Inspection Time:** N/O  
**Travel Time:** N/A

### Type of Inspection  
- Standard  
- Critical Control Point (FSO)  
- Process Review (RFE)  
- Variance Review  
- Follow Up  
- Foodborne  
- 30 Day  
- Complaint  
- Pre-licensing  
- Consultation

### Compliance Status  
**Supervision**  
- Person in charge present, demonstrates knowledge, and performs duties
- Certified Food Protection Manager

### Employee Health  
- Management, food employees and conditional employee; knowledge, responsibilities and reporting
- Proper use of restriction and exclusion
- Procedures for responding to vomiting and diarrheal events

### Good Hygienic Practices  
- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth
- Hands clean and properly washed

### Preventing Contamination by Hands  
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed

### Approved Source  
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction

### Protection from Contamination  
- Food separated and protected
- Food-contact surfaces: cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/ Temperature Controlled for Safety Food (TCS food)  
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures

### Time/ Temperature Controlled for Safety Food (TCS food)  
- Proper date marking and disposition
- Time as a public health control: procedures & records
- Consumer advisory provided for raw or undercooked foods
- Pasteurized foods used; prohibited foods not offered
- Food additives: approved and properly used
- Toxic substances properly identified, stored, used

### Process Review  
- Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- Special Requirements: Fresh Juice Production
- Special Requirements: Heat Treatment Dispensing Freezers
- Special Requirements: Custom Processing
- Special Requirements: Bulk Water Machine Criteria
- Special Requirements: Acidified White Rice Preparation Criteria
- Critical Control Point Inspection

### Public Health Interventions  
**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

### 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.
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MINSTER ELEMENTARY SCHOOL

**Type of Inspection**
sta ccp

**Date**
11/06/2019

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## 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
- **38 IN OUT N/O N/A** Pasteurized eggs used where required
- **39 y IN OUT** Water and ice from approved source

### Food Temperature Control
- **40 o IN OUT N/O N/A** Proper cooling methods used; adequate equipment for temperature control
- **41 y IN OUT N/O N/A** Plant food properly cooked for hot holding
- **42 y IN OUT N/O N/A** Approved thawing methods used
- **43 y IN OUT N/A** Thermometers provided and accurate

### Food Identification
- **44 y IN OUT** Food properly labeled; original container

### Prevention of Food Contamination
- **45 y IN OUT** Insects, rodents, and animals not present/outer openings protected
- **46 o IN OUT N/A** Contamination prevented during food preparation, storage & display
- **47 y IN OUT** Personal cleanliness
- **48 y IN OUT N/O N/A N/O** Wiping cloths: properly used and stored
- **49 o IN OUT N/O N/O N/O** Washing fruits and vegetables

### Proper Use of Utensils
- **50 y IN OUT N/O N/A N/O** In-use utensils: properly stored
- **51 o IN OUT N/A** Utensils, equipment and linens: properly stored, dried, handled
- **52 y IN OUT N/A** Single-use/single-service articles: properly stored, used
- **53 o IN OUT N/O N/O N/O** Slash-resistant and cloth glove use

### Observations and Corrective Actions

Mark “X” in appropriate box for COS and R: COS = corrected on-site during inspection  R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment/ Obs</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>28</td>
<td>3717-1-07.1(A)</td>
<td>C</td>
<td>Custom Comment # 1 Sanitarian observed strawberry spread, chips, Hummus spread left uncovered at the salad bar. Foods must be protected by contamination by sneeze guards, lids or other means to prevent consumers from contaminating the food items. This is a repeat violation.</td>
<td>0</td>
<td>y</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Custom Comment # 2 Discussed dating requirements for food items and how they apply to this FSO. TCS foods held more than 24 hours need to be date marked and used or removed from service within seven days. Items frozen on the day of preparation are good for an additional six days and if thawed in the walk-in and kept for later service a new date indicating the sixth day needs to be written on the product container.</td>
<td>0</td>
<td>o</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(U)</td>
<td>C</td>
<td>Custom Comment # 3 Discussed latex glove rule changes.</td>
<td>0</td>
<td>o</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Poisonous or toxic materials - Storage: separation. Observed First aid kit/bottles of rubbing alcohol or peroxide stored in drawers that contain utensils or equipment.</td>
<td>0</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage. Observed utensils and equipment that was washed in the dish unit being stored on a bath towel on a stainless table in the kitchen.</td>
<td>0</td>
<td>o</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.2(l)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Observed home style crock pots containing TCS foods in the kitchen. All equipment must be of commercial construction and NSF or equivalent to be used in a license kitchen.</td>
<td>0</td>
<td>o</td>
</tr>
</tbody>
</table>

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**Sanitarian**
CURT ANDERSON  RS/SIT# 1704

**Licensor:**
Auglaize County Health Department

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**PRIORITY LEVEL:** C= CRITICAL  NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)