**Food Inspection Report**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Name of facility**
MINSTER JR/SR HIGH SCHOOL

**License holder**
MINSTER BD OF EDUCATION

**Address**
100 E. SEVENTH ST.

**City/Zip Code**
MINSTER 45865

**License Number**
47

**Date**
05/17/2019

**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

**Supervision**

1. IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties
2. IN OUT N/A Certified Food Protection Manager

**Employee Health**

3. IN OUT N/A Management, food employees and conditional employee, knowledge, responsibilities and reporting
4. IN OUT N/A Proper use of restriction and exclusion
5. IN OUT N/A Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. OUT N/O N/A Proper eating, tasting, drinking, or tobacco use
7. OUT N/O N/A No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. OUT N/O N/A Hands clean and properly washed
9. OUT N/O N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. OUT N/O N/A Adequate handwashing facilities supplied & accessible

**Approved Source**

11. OUT N/A N/A Food obtained from approved source
12. OUT N/A N/A Food received at proper temperature
13. OUT N/A N/A Food in good condition, safe, and unadulterated
14. OUT N/A N/A Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. OUT N/A N/A Food separated and protected
16. OUT N/A N/A Food-contact surfaces: cleaned and sanitized
17. OUT N/A N/A Proper disposal of returned, previously served, reconditioned, and unsafe food

**Time/Tempertaure Controlled for Safety Food (TCS food)**

18. OUT N/A N/A Proper cooking time and temperatures
19. OUT N/A N/A Proper reheating procedures for hot holding
20. OUT N/A N/A Proper cooling time and temperatures
21. OUT N/A N/A Proper hot holding temperatures
22. OUT N/A N/A Proper cold holding temperatures

**Time/Tempertaure Controlled for Safety Food (TCS food)**

19. OUT N/A N/A Proper heating time and temperatures
20. OUT N/A N/A Proper cooling time and temperatures
21. OUT N/A N/A Proper hot holding temperatures
22. OUT N/A N/A Proper cold holding temperatures

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**Consumer Advisory**

25. OUT N/A N/A Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. OUT N/A N/A Pasteurized foods used; prohibited foods not offered

**Chemical**

27. OUT N/A N/A Food additives: approved and properly used

**Conformance with Approved Procedures**

28. OUT N/A N/A Toxic substances properly identified, stored, used
29. OUT N/A N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. OUT N/A N/A Special Requirements: Fresh Juice Production
31. OUT N/O N/A Special Requirements: Heat Treatment Dispensing Freezers
32. OUT N/O N/A Special Requirements: Custom Processing
33. OUT N/O N/A Special Requirements: Bulk Water Machine Criteria
34. OUT N/O N/A Special Requirements: Acidified White Rice Preparation Criteria
35. OUT N/O N/A Critical Control Point Inspection
36. OUT N/A N/A Process Review
37. OUT N/A N/A Variance

**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.
## 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/F, N/A) for each numbered item: IN = in compliance  OUT= not in compliance  N/F = not observed  N/A = not applicable

### Safe Food and Water

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td>IN</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td>OUT</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item No.</th>
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</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td>IN</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td>OUT</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td>N/O</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td>IN</td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td>N/A</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td>OUT</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td>OUT</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td>N/O</td>
<td>Slash-resistant and cloth glove use</td>
</tr>
</tbody>
</table>

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<tbody>
<tr>
<td>43</td>
<td></td>
<td>N/A</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>44</td>
<td></td>
<td>N/A</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>45</td>
<td></td>
<td>OUT</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
</tbody>
</table>

### Physical Facilities

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>52</td>
<td></td>
<td>N/A</td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td>N/A</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>54</td>
<td></td>
<td>N/O</td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td>N/A</td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
</tbody>
</table>

### Administrative

<table>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>56</td>
<td></td>
<td>N/A</td>
<td>Existing Equipment and Facilities</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

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

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<tbody>
<tr>
<td>35</td>
<td>CCP-VI.0017</td>
<td>NC</td>
<td>TCS Food: Observed ready to eat TCS foods being properly date marked, and discarded when required. Discussed the requirements for ready to eat foods which are temperature controlled for safety to be date marked consistently with either the date of preparation, thawing, or opening or the date of disposition after the seven day use period. Discussed commercially prepared deli salads being an exception to this rule as those products can be used until they meet the manufacturer's use by date. The commercially prepared deli salad must still have the manufacturer's use by date accompany the product if it is transferred to a different container (i.e. sent to the Elementary School).</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.4(S)(1)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - use limitation. Used plastic bun bags were being used to store pre-cooked hamburgers in the reach in cooler. These bags are considered single use items and shall not be re-used to store food products in.</td>
</tr>
</tbody>
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**Person in Charge**

**Date:** 05/17/2019

**Sanitarian:** CHRIS MILLER  RS/SIT# 3139

**Licensor:** Auglaize County Health Department

**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)