## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

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

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### Name of Facility

NEW BREMEN LOCAL SCHOOL

### Check one

- [ ] FSO
- [ ] RFE

### License Number

14

### Date

03/19/2019

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### Address

202 WALNUT ST.

### City/Zip Code

NEW BREMEN 45869

### License holder

JILL AHLERS

### Inspection Time

0

### Travel Time

0

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### Type of inspection (check all that apply)

- [ ] Standard
- [ ] Critical Control Point (FSS)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

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### Compliance Status

**Supervision**

1. IN  OUT  O  N/A  Person in charge present, demonstrates knowledge, and performs duties

2. IN  OUT  O  N/A  Certified Food Protection Manager

**Employee Health**

3. IN  OUT  O  N/A  Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. IN  OUT  O  N/A  Proper use of restriction and exclusion

5. IN  OUT  O  N/A  Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. IN  OUT  O  N/A  Proper eating, tasting, drinking, or tobacco use

7. IN  OUT  O  N/A  No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. IN  OUT  O  N/A  Hands clean and properly washed

9. IN  OUT  O  N/A  O  N/A  No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. IN  OUT  O  N/A  O  N/A  Adequate handwashing facilities supplied & accessible

**Approved Source**

11. IN  OUT  O  N/A  Food obtained from approved source

12. IN  OUT  O  N/A  O  N/O  Food received at proper temperature

13. IN  OUT  O  N/O  Food in good condition, safe, and unadulterated

14. IN  OUT  O  N/A  O  N/O  Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. IN  OUT  O  N/A  O  N/O  Food separated and protected

16. IN  OUT  O  N/A  O  N/O  Food-contact surfaces: cleaned and sanitized

17. IN  OUT  O  N/A  Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. IN  OUT  O  N/A  O  N/O  Proper cooking time and temperatures

19. IN  OUT  O  N/A  O  N/O  Proper reheating procedures for hot holding

20. IN  OUT  O  N/A  O  N/O  Proper cooling time and temperatures

21. IN  OUT  O  N/A  O  N/O  Proper hot holding temperatures

22. IN  OUT  O  N/A  Proper cold holding temperatures

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### 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

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

23. IN  OUT  O  N/A  O  N/O  Proper date marking and disposition

24. IN  OUT  O  N/A  O  N/O  Time as a public health control: procedures & records

**Consumer Advisory**

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

**Highly Susceptible Populations**

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

**Chemical**

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

28. IN  OUT  O  N/A  Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. IN  OUT  O  N/A  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. IN  OUT  O  N/A  O  N/O  Special Requirements: Fresh Juice Production

31. IN  OUT  O  N/A  O  N/O  Special Requirements: Heat Treatment Dispensing Freezers

32. IN  OUT  O  N/A  O  N/O  Special Requirements: Custom Processing

33. IN  OUT  O  N/A  O  N/O  Special Requirements: Bulk Water Machine Criteria

34. IN  OUT  O  N/A  O  N/O  Special Requirements: Acidified White Rice Preparation Criteria

35. IN  OUT  O  N/A  Critical Control Point Inspection

36. IN  OUT  O  N/A  Process Review

37. IN  OUT  O  N/A  Variance

**Risk Factors**

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions**

Public health interventions are control measures to prevent foodborne illness or injury.

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As per HEA 5302A  The Baldwin Group, Inc. (7/18)

As per AGR 1268  The Baldwin Group, Inc. (7/18)
**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

<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>3717-1-3.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Sanitarian observed the milk cooler doors open and the thermometer in the unit was reading air temperature at 55F which is well in excess of the 41F maximum allowable temperature for temperature sensitive foods. This violation was noted on the last building inspection report but it was not addressed or perhaps it did not make it's way down to the food service staff. The doors may not be left open in this manner as it represents a potential for a food borne illness outbreak.</td>
</tr>
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**Utensils, Equipment and Vending**

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<tbody>
<tr>
<td>54</td>
<td></td>
<td></td>
<td>Fresh foods, non-food contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td>Non-food-contact surfaces clean</td>
</tr>
</tbody>
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**Physical Facilities**

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<tr>
<td>57</td>
<td></td>
<td></td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>58</td>
<td></td>
<td></td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>59</td>
<td></td>
<td></td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>60</td>
<td></td>
<td></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td></td>
<td>Physical facilities installed, maintained, and clean</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td></td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>64</td>
<td></td>
<td></td>
<td>Existing Equipment and Facilities</td>
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**Administrative**

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<tr>
<td>65</td>
<td></td>
<td></td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>66</td>
<td></td>
<td></td>
<td>3701-21 OAC</td>
</tr>
</tbody>
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**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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**Person in Charge**

Sanitarian: CURT ANDERSON  
Licensor: Auglaize County Health Department  

**Date**: 03/19/2019

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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)