# 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**

11/20/2019

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**Address**

202 WALNUT ST.

**City/Zip Code**

NEW BREMEN 45869

**License holder**

JILL AHLERS

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

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

**Follow-up date (if required)**

/ / 

**Water sample date/result (if required)**

/ / 

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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

**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. [ ] IN ○ OUT ○ N/O
   - Proper eating, tasting, drinking, or tobacco use

7. [ ] IN ○ OUT ○ N/O
   - No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. [ ] IN ○ OUT ○ N/O
   - Hands clean and properly washed

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

10. [ ] IN ○ OUT ○ N/A ○ N/O
    - Adequate handwashing facilities supplied & accessible

**Approved Source**

11. [ ] IN ○ OUT
    - Food obtained from approved source

12. [ ] IN ○ OUT ○ N/A ○ N/O
    - Food received at proper temperature

13. [ ] IN ○ OUT
    - Food in good condition, safe, and unadulterated

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

**Protection from Contamination**

15. [ ] IN ○ OUT ○ N/A ○ N/O
    - Food separated and protected

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

17. [ ] IN ○ OUT
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/temperature controlled for safety food (TCS food)**

18. [ ] IN ○ OUT ○ N/A ○ N/O
    - Proper cooking time and temperatures

19. [ ] IN ○ OUT ○ N/A ○ N/O
    - Proper reheating procedures for hot holding

20. [ ] IN ○ OUT ○ N/A ○ N/O
    - Proper cooling time and temperatures

21. [ ] IN ○ OUT ○ N/A ○ N/O
    - Proper hot holding temperatures

22. [ ] IN ○ OUT ○ N/A
    - Proper cold holding temperatures

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**Compliance Status**

**Time/temperature controlled for safety food (TCS food)**

23. [ ] IN ○ OUT ○ N/A ○ N/O
    - Proper date marking and disposition

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

**Consumer Advisory**

25. [ ] IN ○ OUT ○ N/A
    - Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. [ ] IN ○ OUT ○ N/A
    - Pasteurized foods used; prohibited foods not offered

**Chemical**

27. [ ] IN ○ OUT ○ N/A
    - Food additives: approved and properly used

28. [ ] IN ○ OUT ○ N/A
    - Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

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

30. [ ] IN ○ OUT ○ N/A ○ N/O
    - Special Requirements: Fresh Juice Production

31. [ ] IN ○ OUT ○ N/A ○ N/O
    - Special Requirements: Heat Treatment Dispensing Freezers

32. [ ] IN ○ OUT ○ N/A ○ N/O
    - Special Requirements: Custom Processing

33. [ ] IN ○ OUT ○ N/A ○ N/O
    - Special Requirements: Bulk Water Machine Criteria

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

35. [ ] IN ○ OUT ○ N/A
    - Critical Control Point Inspection

36. [ ] IN ○ OUT ○ N/A
    - Process Review

37. [ ] IN ○ OUT ○ N/A
    - Variance

**Risk Factors**

- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions**

- 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)
## State of Ohio
### Food Inspection Report

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

**Name of Facility:** NEW BREMEN LOCAL SCHOOL  
**Type of Inspection:** sta ccp  
**Date:** 11/20/2019

## 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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. Product on the salad bar ranged from 39-49 F while the maximum temperature permitted for TCS foods in cold holding is 41F. While the unit was operating it was not able to maintain all of the product at or below 41F. Plastic food containers, lack of contact with the cold surface, foods not being cold before being placed in the unit or the unit not being on long enough or properly adjusted are potential reasons for this problem. You must ensure that the TCS foods are maintained at or below 41F to continue the use of this unit.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td></td>
<td></td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Food Identification

<table>
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<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
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<tbody>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td></td>
<td></td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td></td>
<td></td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
<td></td>
<td></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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<td>O</td>
<td>O</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.4(5)(3)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - use limitation. Single service food containers were observed in the dry storage room. These containers such as those used for yogurt, sourcream, dolewhip, etc. are not permitted to be used to store food products after their initial use. They degrade when exposed to hot temperatures and if used to hold warm foods or acidic foods could leach chemicals from the plastic into the food.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>53</td>
<td>3717-1-03.2(9)(3)</td>
<td>NC</td>
<td>Gloves - Latex gloves may no longer be used in contact with food items in licensed food service operations as latex is a common allergen for students and at times, employees. Vinyl and Nitrile gloves are commonly used replacements.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(A)</td>
<td>NC</td>
<td>Equipment and utensils - durability and strength. Observed that portions of the dish washing baskets outer covering were hanging loose from the metal dish rack and were breaking free, uncovering bare metal underneath.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. Ceiling paint above and around the cooking exhaust hood was observed flaking and falling to the ground. Since the building is going to be torn down after this school year there is no reason to repaint the ceiling, however, the peeling or loose paint should be removed.</td>
<td>O</td>
<td>O</td>
</tr>
</tbody>
</table>

**Person in Charge**  
Curt Anderson  
Date: 11/20/2019

**Sanitarian**  
Curt Anderson RS/SIT# 1704

**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)