# State of Ohio Food Inspection Report

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

**Name of facility:** NEW KNOXVILLE SCHOOL

**Address:**

345 S. MAIN ST.

**City/Zip Code:**

NEW KNOXVILLE

**License holder:**

NEW KNOXVILLE SCHOOL

**License Number:** 167

**Date:** 01/11/2019

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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**
   - Person in charge present, demonstrates knowledge, and performs duties

2. **IN**
   - Certified Food Protection Manager

**Employee Health**

3. **IN**
   - Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. **IN**
   - Proper use of restriction and exclusion

5. **IN**
   - Procedures for responding to vomiting and diarrheal events

### Good Hygienic Practices

6. **IN**
   - Proper eating, tasting, drinking, or tobacco use

7. **IN**
   - No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands

8. **IN**
   - Hands clean and properly washed

9. **IN**
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. **IN**
    - Adequate handwashing facilities supplied & accessible

### Approved Source

11. **IN**
    - Food obtained from approved source

12. **IN**
    - Food received at proper temperature

13. **IN**
    - Food in good condition, safe, and unadulterated

14. **IN**
    - Required records available: shellstock tags, parasite destruction

### Protection from Contamination

15. **IN**
    - Food separated and protected

16. **IN**
    - Food-contact surfaces: cleaned and sanitized

17. **IN**
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/temperature Controlled for Safety Food (TCS food)

18. **IN**
    - Proper cooking time and temperatures

19. **IN**
    - Proper reheating procedures for hot holding

20. **IN**
    - Proper cooling time and temperatures

21. **IN**
    - Proper hot holding temperatures

22. **IN**
    - Proper cold holding temperatures

23. **IN**
    - Proper date marking and disposition

24. **IN**
    - Time as a public health control: procedures & records

25. **IN**
    - Consumer advisory provided for raw or undercooked foods

26. **IN**
    - Pasteurized foods used; prohibited foods not offered

### Chemical

27. **IN**
    - Food additives: approved and properly used

28. **IN**
    - Toxic substances properly identified, stored, used

### Conformance with Approved Procedures

29. **IN**
    - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. **IN**
    - Special Requirements: Fresh Juice Production

31. **IN**
    - Special Requirements: Heat Treatment Dispensing Freezers

32. **IN**
    - Special Requirements: Custom Processing

33. **IN**
    - Special Requirements: Bulk Water Machine Criteria

34. **IN**
    - Special Requirements: Acidified White Rice Preparation Criteria

35. **IN**
    - Critical Control Point Inspection

36. **IN**
    - Process Review

37. **IN**
    - 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.

## 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>3717-1-03.2(G)</td>
<td>C</td>
<td>Pasteurized eggs used where required</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td>IN</td>
<td>OUT</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>3717-1-03.4(F)</td>
<td>C</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

## Food Identification

<table>
<thead>
<tr>
<th>Item No.</th>
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</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

## Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

## Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

## Utensils, Equipment and Vending

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td></td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

## Physical Facilities

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>57</td>
<td></td>
<td></td>
<td>Hot and cold water available; adequate pressure</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>58</td>
<td></td>
<td></td>
<td>Plumbing installed; proper backflow devices</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>59</td>
<td></td>
<td></td>
<td>Sewage and waste water properly disposed</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>60</td>
<td></td>
<td></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td></td>
<td>Physical facilities installed, maintained, and clean</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td></td>
<td>Adequate ventilation and lighting; designated areas used</td>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

## Administrative

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>64</td>
<td></td>
<td></td>
<td>Existing Equipment and Facilities</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>65</td>
<td>901:3-4 OAC</td>
<td></td>
<td>901:3-4 OAC</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>66</td>
<td>3701-21 OAC</td>
<td></td>
<td>3701-21 OAC</td>
<td>IN</td>
<td>OUT</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

### 22
- 3717-1-03.4(F)[X]
- C
- Time/temperature controlled for safety food - cold holding.
- Serving line has multiple foods that are not being kept cold during serving. Ham sandwich was at 63°F. Cole slaw was 51°F. Corrected by moving into refrigeration in
- COS X

### 23
- 3717-1-03.4(G)[X]
- C
- Ready-to-eat, time/temperature controlled for safety food - date marking.
- Diced ham was in the cooler for more than 24 hours, without a date on it. Corrected
- COS X

### 52
- 3717-1-04.4(S)[X]
- NC
- Single-service articles and single-use articles - use limitation.
- Single-serve plastic containers are being used again. These items are not made fro
- COS X

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**Person in Charge**

NEW KNOXVILLE SCHOOL

**Date**

01/11/2019

**Sanitarian**

AARON LONGSWORTH

RS/SIT# 3034

**Licensee**

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)