### Standard Inspection Report

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

**State of Ohio**

**Name of facility:** NEW BREMEN HIGH SCHOOL

**Address:** 901 E. MONROE ST.
NEW BREMEN, OH 45869

**License holder:** JILL AHLERS

**Type of visit (check):**
- Standard
- Follow Up
- Prelicensing
- Foodborne
- 30 Day
- Complaint
- Prelicensing
- Consultation
- Other specify

**Inspection Time (min):** 30

**Travel Time (min):** 30

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

**Sample date/result (if required):** / /

**License number:** 193

**Date:** 05/01/2018

**Category/Descriptive:** NON-COMMERCIAL CLASS 4 <25,000 SQ. FT.

### 3717-1 OAC Violation Checked

<table>
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<th>Management and Personnel</th>
<th>Food</th>
<th>Equipment, Utensils and Linens</th>
<th>Water, Plumbing, and Waste</th>
<th>Poisonous or Toxic Materials</th>
<th>Special Requirements</th>
<th>Administration</th>
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<td>7.0</td>
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<td>3701-21 OAC</td>
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</table>

#### Violations/Comment(s)

**3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.**

[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A) Equipment - good repair and proper adjustment.

1. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

2. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

3. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

The ice cream freezer in the ala carte area was accumulating ice along the sides. Please remove the excess ice and ensure door seals are in good repair to prevent the ice accumulations. The rack in the countertop hot case has rust flaking off it near the bottom. Please repair the rack to ensure it is smooth and easily cleanable.

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**3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.**

(S) Single-service articles and single-use articles - use limitation.

1. Single-service articles and single-use articles may not be reused.

2. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Food products were being stored in used single use plastic containers, such as Cool Whip, peanut butter, ice cream, and popcorn containers. These containers are considered single use items and shall not be re-used to store food products in.
As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.