**Food Inspection Report**

**Name of facility**
ST. MARYS MEMORIAL/MIDDLE SCHOOL

**License holder**
ST. MARYS BD OF EDUCATION

**Address**
2250 ST. RT. 66N

**City/Zip Code**
ST. MARYS 45885

**License Number**
150

**Date**
05/15/2019

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

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

**Travel Time**

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>30</td>
</tr>
</tbody>
</table>

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

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### Compliances

#### 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 Adequate handwashing facilities supplied & accessible

**Approved Source**

11. IN OUT Food obtained from approved source
12. IN OUT 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/O Proper cooking time and temperatures
19. IN OUT N/O Proper reheating procedures for hot holding
20. IN OUT N/O Proper cooling time and temperatures
21. IN OUT N/O Proper hot holding temperatures
22. IN OUT N/A Proper cold holding temperatures

### Risk Factors

- **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

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

2. **Employee Health**
   - IN OUT N/A Management, food employees and conditional employee, knowledge, responsibilities and reporting
   - IN OUT N/A Proper use of restriction and exclusion
   - IN OUT N/A Procedures for responding to vomiting and diarrheal events

3. **Good Hygienic Practices**
   - IN OUT N/O Proper eating, tasting, drinking, or tobacco use
   - IN OUT N/O No discharge from eyes, nose, and mouth

4. **Preventing Contamination by Hands**
   - IN OUT N/O Hands clean and properly washed
   - IN OUT N/A N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
   - IN OUT N/A Adequate handwashing facilities supplied & accessible

5. **Approved Source**
   - IN OUT Food obtained from approved source
   - IN OUT Food received at proper temperature
   - IN OUT Food in good condition, safe, and unadulterated
   - IN OUT N/A N/O Required records available: shellstock tags, parasite destruction

6. **Protection from Contamination**
   - IN OUT N/A N/O Food separated and protected
   - IN OUT N/A N/O Food-contact surfaces: cleaned and sanitized
   - IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food

7. **Time/Temperature Controlled for Safety Food (TCS food)**
   - IN OUT N/O Proper cooking time and temperatures
   - IN OUT N/O Proper reheating procedures for hot holding
   - IN OUT N/O Proper cooling time and temperatures
   - IN OUT N/O Proper hot holding temperatures
   - IN OUT N/A Proper cold holding temperatures

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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></td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
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<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Date marking procedures were discussed during the inspection; as well as, the requirement to ensure all new employees are made aware that they shall not report to work when ill in a verifiable manner.</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>57</td>
<td></td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
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<tr>
<td>58</td>
<td></td>
<td></td>
<td>Hot and cold water available; adequate pressure</td>
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<tr>
<td>59</td>
<td></td>
<td></td>
<td>Plumbing installed; proper backflow devices</td>
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<tr>
<td>60</td>
<td></td>
<td></td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
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<tr>
<td>62</td>
<td></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td></td>
<td>Physical facilities installed, maintained, and clean</td>
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<tr>
<td>64</td>
<td></td>
<td></td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>65</td>
<td></td>
<td></td>
<td>Existing Equipment and Facilities</td>
</tr>
<tr>
<td>66</td>
<td></td>
<td></td>
<td>Administrative</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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<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. An upside down milk crate was being used to store a box of food at least six inches above the floor in the storage closet behind the salad bar. Commercially approved shelving or dunnage racks shall be used to keep products off the floor while being able to easily clean the floor beneath them while they are in place.</td>
</tr>
</tbody>
</table>

**Person in Charge**

Date: 05/15/2019

**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)