State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: WAYNESFIELD SCHOOL
Address: 500 N. WESTMINSTER ST.
WAYNESFIELD, OH 45896
License holder: WAYNESFIELD BOE
License number: 22
Date: 05/14/2018

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

Type of visit (check)
- Standard
- Follow Up
- Foodborne
- 30 Day
- Follow-up date (if required)
- Sample date/result(if required)

3717-1 OAC Violation Checked

Management and Personnel
- 2.1 Employee health
- 2.2 Personal cleanliness
- 2.3 Hygienic practices
- 2.4 Supervision

Food
- 3.0 Safe, unadulterated and honestly presented
- 3.1 Sources, specification and original containers
- 3.2 Protection from contamination after receiving
- 3.3 Destruction of organisms
- 3.4 Limitation of growth of organisms
- 3.5 Identity, presentation, on premises labeling
- 3.6 Discarding or reconditioning unsafe, adulterated
- 3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens
- 4.0 Materials for construction and repair
- 4.1 Design and construction
- 4.2 Numbers and capacities
- 4.3 Location and installation

Physical Facilities
- 5.0 Materials for construction and repair
- 5.1 Design, construction and installation
- 5.2 Numbers and capacities
- 5.3 Location and placement
- 6.4 Maintenance and operation

Violations/Comment(s)

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(F)Time/temperature controlled for safety food - hot and cold holding.

(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H) (1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or

(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.

(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F) (1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

A Traulsen reach in cooler behind the serving line was holding products at 50F while the digital thermometer was reading 40F, although it was throwing up an error code during the inspection. Cold held foods must be kept at or below 41F to prevent rapid pathogen growth in the food products. THE FOODS WERE MOVED INTO A COOLER THAT WAS HOLDING PRODUCTS AT 41F OR BELOW TO CORRECT.
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<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
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<tbody>
<tr>
<td>CHRI S MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
<td>1-419-568-9100</td>
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- Received by

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

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