

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

Name of facility Pickaway Township School	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number CSCH-9AYQTS	Date 21-Nov-2019
Address 28158 Kingston Pike		City/State/Zip Code Circleville OH 43113	
License holder Logan Elm School District	Inspection Time 30	Travel Time 0	Category/Descriptive Non-Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	Follow up date (if required)		Water sample date/result (if required)

**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=Out of Compliance   N/O=Not Observed   N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> are control measures to prevent foodborne illness or injury.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)

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<b>GOOD RETAIL PRACTICES</b>		
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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable		
<b>Safe Food and Water</b>		
38	Pasteurized eggs used where required	
39	Water and ice from approved source	
<b>Food Temperature Control</b>		
40	Proper cooling methods used; adequate equipment for temp control	
41	Plant food properly cooked for hot holding	
42	Approved thawing methods used	
43	Thermometers provided and accurate	
<b>Food Identification</b>		
44	Food properly labeled; original container	
<b>Prevention of Food Contamination</b>		
45	Insects, rodents, and animals not present/outer openings protected	
46	Contamination prevented during food preparation, storage & display	
47	Personal cleanliness	
48	Wiping cloths: properly used and stored	
49	Washing fruits and vegetables	
<b>Proper Use of Utensils</b>		
50	In-use utensils: properly stored	
51	Utensils, equipment and linens: properly stored, dried, handled	
52	Single-use/single-service articles: properly stored, used	
53	Slash-resistant, cloth, and latex glove use	
		<b>Utensils, Equipment and Vending</b>
54	Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
55	Warewashing facilities: installed, maintained, used; test strips	
56	Non-food contact surfaces clean	
<b>Physical Facilities</b>		
57	Hot and cold water available; adequate pressure	
58	Plumbing installed; proper backflow devices	
59	Sewage and waste water properly disposed	
60	Toilet facilities: properly constructed, supplied, cleaned	
61	Garbage/refuse properly disposed; facilities maintained	
62	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas	
63	Adequate ventilation and lighting; designated areas used	
64	Existing Equipment and Facilities	
<b>Administrative</b>		
65	901:3-4 OAC	
66	3701-21 OAC	

<b>Observations and Corrective Actions</b>					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
		NC	Observations:		
<p><b>PIC-Ginger</b>            *This was a follow up inspection            At the last standard inspection, the facility's dish machine's temperature gauges were not working and was written as a violation. After the report was made, Ginger, a supervisor of Logan Elm school's food services contacted me and explained how they have a separate component that ensures the dishes are being properly sanitized and that this has been a known thing. The inspector was not made aware of this separate component at the time of the inspection and had no prior knowledge of it. On 11/21/2019 Noah Daniels revisited the school and met with Ginger. The facility had a proper 3 compartment sink set up with the required test strips to adequately wash, rinse and sanitize all of their dishes.</p>					
Person in Charge				Date 21-Nov-2019	
Sanitarian Noah Daniels				Licensor PICKAWAY COUNTY GENERAL HEALTH DISTRICT	

HEA 5302B Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)