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

Name of facility: Avondale Elementary School
Address: 3833 Eaton St NW, Canton OH 44705, USA
License holder: Plain Local Board of Ed.
Type of visit (check): ☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Licensing ☐ Consultation ☐ Other specify
License number: NFRY-9F958V
Date: April 18, 2018
Risk Level: III/Non-Commercial FSO < 25000 sq. ft.

3717-1 OAC Violation Checked
Management and Personnel
- 2.1 Employee health
- 2.2 Personal cleanliness
- 2.3 Hygienic practices
- 2.4 Supervision
- 4.4 Maintenance and operation
- 4.5 Cleaning of equipment and utensils
- 4.6 Sanitizing of equipment and utensils
- 4.7 Laundering
- 4.8 Protection of clean items
- 7.0 Labeling and identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

Special Requirements
- 8.0 Fresh juice production
- 8.1 Heat treatment dispensing freezers
- 8.2 Custom processing
- 8.3 Bulk water machine criteria
- 8.4 Acidified white rice preparation criteria
- 9.0 Facility layout and equipment specifications
- 20 Existing facilities and equipment

Poisonous or Toxic Materials
- 7.0 Labeling and identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

Equipment, Utensils, and Linens
- 3.0 Safe, unadulterated and honestly presented
- 3.1 Sources, specifications 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
- 4.0 Materials for construction and repair
- 4.1 Design and construction
- 4.2 Numbers and capacities
- 4.3 Location and installation
- 5.0 Water
- 5.1 Plumbing system
- 5.2 Mobile water tanks
- 5.3 Sewage, other liquid waste and rainwater
- 5.4 Refuse, recyclables, and returnables

Physical Facilities
- 6.0 Materials for construction and repair
- 6.1 Design, construction, and installation
- 6.2 Numbers and capacities
- 6.3 Location and placement
- 6.4 Maintenance and operation

Water, Plumbing, and Waste

Food Temperatures

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>pepperoni pizza</td>
<td>Hot holding</td>
<td>164°F</td>
<td>cheese</td>
<td>Storage</td>
<td>35°F</td>
</tr>
<tr>
<td>milk</td>
<td>Cold holding</td>
<td>35°F</td>
<td>hard boiled eggs</td>
<td>Cold holding</td>
<td>36°F</td>
</tr>
</tbody>
</table>

Violation(s)/Comment(s)
Comments:
No violations at time of inspection.
QT sanitizer 200 ppm - good
High temp dishwasher 180°F - good
Cindy Brown is certified in Level 2 Food Protection.

Temperatures

Food Temperatures

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>pepperoni pizza</td>
<td>Hot holding</td>
<td>164°F</td>
<td>cheese</td>
<td>Storage</td>
<td>35°F</td>
</tr>
<tr>
<td>milk</td>
<td>Cold holding</td>
<td>35°F</td>
<td>hard boiled eggs</td>
<td>Cold holding</td>
<td>36°F</td>
</tr>
</tbody>
</table>
Cold holding 41°F or below. No hot holding observed.

High temperature warewashing machine > 160°F = OK

Gloves, temperature measuring device and sanitizer test kit available.

CRITICAL VIOLATION: OBSERVED NO "VERIFIABLE" MEANS THAT SHOWS EMPLOYEES HAVE BEEN TRAINED ON EMPLOYEE HEALTH REQUIREMENTS. MAINTAIN A TRAINING RECORD BY HAVING EMPLOYEES AND VOLUNTEERS SIGN TRAINING FORM OR AN ATTENDANCE SHEET AND KEEP WITHIN EACH FACILITY. INFORMATION WAS PROVIDED DURING INSPECTION.

3717-1.02.1 Management and personnel: employee health.

(A) The license holder shall require food employees and conditional employees to report to the person in charge information about their health as it relates to diseases that are transmissible through food. A food employee or conditional employee shall report the information in a manner that allows the person in charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the food employee or conditional employee:

(1) Has any of the following symptoms:

(a) Vomiting;
(b) Diarrhea;
(c) Jaundice;
(d) Sore throat with fever; or
(e) A lesion containing pus such as a boil or infected wound that is open or draining and is:
   (i) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the lesion and a single-use glove is worn over the impermeable cover;
   (ii) On exposed portions of the arms, unless the lesion is protected by an impermeable

Page 1
cover; or
   (iii) On other parts of the body, unless the lesion is covered by a dry, durable,
tight-fitting bandage.

(2) Has an illness diagnosed by a health care provider due to:
   (a) Campylobacter;
   (b) Cryptosporidium;
   (c) Cyclospora;
   (d) Entamoeba histolytica;
   (e) Enterohemorrhagic or shiga toxin-producing Escherichia coli;
   (f) Giardia;
   (g) Hepatitis A;
   (h) Norovirus;
   (i) Salmonella spp.;
   (j) Salmonella Typhi;
   (k) Shigella;
   (l) Vibrio cholerae; or
   (m) Yersinia.

(3) Had a previous illness, diagnosed by a health care provider, within the past three months due to
   Salmonella Typhi, without having received antibiotic therapy, as determined by a health care provider;
(4) Has been exposed to, or is the suspected source of, a confirmed disease outbreak, because the food
   employee or conditional employee consumed or prepared food implicated in the outbreak, or consumed
   food at an event prepared by a person who is infected or ill with:
      (a) Norovirus within the past forty-eight hours of the last exposure;
      (b) Enterohemorrhagic or Shiga toxin-producing Escherichia coli, or Shigella spp. within the past
          three days of the last exposure;
      (c) Salmonella Typhi within the past fourteen days of the last exposure;
      (d) Hepatitis A virus within the past thirty days of the last exposure; or
(5) Has been exposed by attending or working in a setting where there is a confirmed disease outbreak,
   or living in the same household as, and has knowledge about, an individual who works or attends a
   setting where there is a confirmed disease outbreak, or living in the same household as, and has
   knowledge about, an individual diagnosed with an illness caused by:
      (a) Norovirus within the past forty-eight hours of the last exposure;
      (b) Enterohemorrhagic or Shiga toxin-producing Escherichia coli, or Shigella spp. within the past
          three days of the last exposure;
      (c) Salmonella Typhi within the past fourteen days of the last exposure; or
      (d) Hepatitis A virus within the past thirty days of the last exposure.

VIOLATION: OBSERVED NO VOMIT/DIARRHEACLEANUP PLAN. CREATE A VOMIT/DIARRHEA CLEANUP PLAN
FOR THE FACILITY, MAINTAIN PLAN AT FACILITY, TRAIN STAFF AND VOLUNTEERS ON PLAN AND ENSURE
YOU HAVE SUFFICIENT PERSONAL PROTECTIVE EQUIPMENT TO PROTECT WORKER DURING CLEANUP.
INFORMATION WAS PROVIDED DURING INSPECTION.

3717-1-02.4 Management and personnel: supervision.
(C) Person in charge - duties.
The person in charge shall ensure that:
   (1)...and (16) The food service operation or retail food establishment shall have written procedures for employees to
follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food
service operation or retail food establishment. The procedures shall address the specific actions employees
must take to minimize the spread of contamination and the exposure of employees, consumers, food, and
surfaces to vomitus or fecal matter.

Email Inspection Report to Connie Miller at millerc@plainlocal.org
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHAHEEN, NEJLA</td>
<td>SIT17-4259</td>
<td>Canton City Health Department</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Received by</th>
<th>Title</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>CONNIE MILLER</td>
<td>KITCHEN MANAGER</td>
<td>1-330-493-5555</td>
</tr>
</tbody>
</table>

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: Frazer Elementary
License number: NFRY-9F95JW
Date: April 19, 2018

Address:
3600 Frazer St NW, Canton OH 44709, USA

License holder:
Plain Local Board of Ed.

Type of visit (check):
☒ Standard Follow up Foodborne ☐ 30 day Complaint Prelicensing Consultation ☐ Other specify

Follow-up date (if required):
Travel time (min):
Other

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, specifications and origmal 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

Water, Plumbing, and Waste

4.4 Maintenance and operation
4.5 Cleaning of equipment and utensils
4.6 Sanitizing of equipment and utensils
4.7 Laundering
4.8 Protection of clean items

Physical Facilities

5.0 Water
5.1 Plumbing system
5.2 Mobile water tanks
5.3 Sewage, other liquid waste and rainwater
5.4 Refuse, recyclables, and returnables

Poisonous or Toxic Materials

6.0 Labeling and identification
6.1 Operational supplies and applications
6.2 Storage and display separation

Equipment, Utensils, and Linens

8.0 Fresh juice production
8.1 Heat treatment dispensing freezers
8.2 Custom processing
8.3 Bulk water machine criteria
8.4 Acidified white rice preparation criteria
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

Violation(s)/Comment(s)

Comments:
No violations at time of inspection.
High temp dishwasher 185°F - good
QT sanitizer 200 ppm - good
Noell Cline is Certified in Level 2 Food Protection.

Temperatures

Food Temperatures

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>salad with hard boiled eggs &amp; cheese</td>
<td>Cold holding</td>
<td>36°F</td>
<td>hot dogs</td>
<td>Serving</td>
<td>141°F</td>
</tr>
<tr>
<td>pepperoni &amp; cheese calzone</td>
<td>Hot holding</td>
<td>158°F</td>
<td>cheese</td>
<td>Storage</td>
<td>35°F</td>
</tr>
</tbody>
</table>

Inspected by
Nancy Petrovski
R S/SIT # 3019
Licensor
Stark County Health Department

Received by
Title
Phone (330) 491-3740

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)
# Standard Inspection Report

**State of Ohio**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Middlebranch Elementary</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>7500 Middlebranch Rd NE, North Canton OH 44721, USA</td>
</tr>
<tr>
<td>License holder</td>
<td>Plain Local Bd. of Ed.</td>
</tr>
<tr>
<td>Category/Descriptive</td>
<td>Risk Level III/Non-Commercial FSO &lt; 25000 sq. ft.</td>
</tr>
<tr>
<td>License number</td>
<td>NFRY-9F95TF</td>
</tr>
<tr>
<td>Date</td>
<td>May 02, 2015</td>
</tr>
</tbody>
</table>

### Type of visit (check)
- [x] Standard
- [ ] Follow up
- [ ] Foodborne
- [ ] 30 day
- [ ] Complaint
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other specify

<table>
<thead>
<tr>
<th>Check one</th>
<th>FSO</th>
<th>RFE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection time (min)</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Travel time (min)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Follow-up date (if required)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sample date/result (if required)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 3717-1 OAC Violation Checked

<table>
<thead>
<tr>
<th>Management and Personnel</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1 Employee health</td>
</tr>
<tr>
<td>2.2 Personal cleanliness</td>
</tr>
<tr>
<td>2.3 Hygienic practices</td>
</tr>
<tr>
<td>2.4 Supervision</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.0 Safe, unadulterated and honestly presented</td>
</tr>
<tr>
<td>3.1 Sources, specifications and original containers</td>
</tr>
<tr>
<td>3.2 Protection from contamination after receiving</td>
</tr>
<tr>
<td>3.3 Destruction of organisms</td>
</tr>
<tr>
<td>3.4 Limitation of growth of organisms</td>
</tr>
<tr>
<td>3.5 Identity, presentation, on premises labeling</td>
</tr>
<tr>
<td>3.6 Discarding or reconditioning unsafe, adulterated</td>
</tr>
<tr>
<td>3.7 Special requirements for highly susceptible populations</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Equipment, Utensils, and Linens</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.0 Materials for construction and repair</td>
</tr>
<tr>
<td>4.1 Design and construction</td>
</tr>
<tr>
<td>4.2 Numbers and capacities</td>
</tr>
<tr>
<td>4.3 Location and installation</td>
</tr>
</tbody>
</table>

### Poisonous or Toxic Materials
- 7.0 Labelling and identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

### Special Requirements
- 8.0 Fresh juice production
- 8.1 Heat treatment dispensing freezers
- 8.2 Custom processing
- 8.3 Bulk water machine criteria
- 8.4 Acidified white rice preparation criteria
- 9.0 Facility layout and equipment specifications
- 20 Existing facilities and equipment

### Physical Facilities
- 6.0 Materials for construction and repair
- 6.1 Design, construction, and installation
- 6.2 Numbers and capacities
- 6.3 Location and placement
- 6.4 Maintenance and operation

### Violation(s)/Comment(s)

Comments:

No violations at time of inspection.

- QT sanitizer 200 ppm — good
- High temp dishwasher 180°F — good
- Karen Ross is certified in Level 2 Food Protection.

## Temperatures

### Food Temperatures

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>cheese pizza</td>
<td>Serving</td>
<td>149°F</td>
<td>pepperoni pizza</td>
<td>Hot holding</td>
<td>160°F</td>
</tr>
<tr>
<td>cheese</td>
<td>Storage</td>
<td>36°F</td>
<td>milk</td>
<td>Cold holding</td>
<td>36°F</td>
</tr>
</tbody>
</table>

**Inspected by**

Nancy Petrovski

**R.S./B/S #**

3019

**Licensor**

Stark County Health Department

**Received by**

Karen Ross

**Title**

Head Cook

**Phone**

(330) 491-3750

HEA 5351 Ohio Department of Health (Rev. 06/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)
### Standard Inspection Report

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

**Name of Facility**: Taft Elementary  
**Address**: 3829 Guilford Ave NW, Canton OH 44718, USA  
**License holder**:  
**License number**: NFRY-9F655G  
**Date**: May 15, 2018

#### 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, specifications 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

**Poisonous or Toxic Materials**
- 7.0 Labeling and identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

**Special Requirements**
- 8.0 Fresh juice production
- 8.1 Heat treatment dispensing freezers
- 8.2 Custom processing
- 8.3 Bulk water machine criteria
- 8.4 Acidified white rice preparation criteria
- 9.0 Facility layout and equipment specifications
- 20 Existing facilities and equipment

**Administrative**
- 901:3-4 OAC
- 3701-21 OAC

### Violation(s)/Comment(s)

Comments:  
No violations at time of inspection.  
Chlorine Dishwasher 50 PPM — GOOD  
QT sanitizer 200 ppm — good  
Misty D. Baxter is certified in Level 2 Food Protection.

### Temperatures

#### Food Temperatures

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>milk</td>
<td>Cold holding</td>
<td>36°F</td>
<td>cheese</td>
<td>Storage</td>
<td>34°F</td>
</tr>
<tr>
<td>chicken patties</td>
<td>Hot holding</td>
<td>157°F</td>
<td>sausage links</td>
<td>Hot holding</td>
<td>159°F</td>
</tr>
</tbody>
</table>

**Inspected by**: Nancy Petrovski  
**R.S./SIT #**: 3019  
**Licensor**: Stark County Health Department  
**Received by**: Head Cook  
**Phone**: (330) 491-3760

HEA 5351 Ohio Department of Health (Rev. 05/13)  
AGR 1288 Ohio Department of Agriculture (Rev. 05/13)
## State of Ohio
### Standard Inspection Report
**Authority:** Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warbler Elementary</td>
<td>☑ FSO</td>
<td>NFRY-6F9B7G</td>
<td>November 02, 2017</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>Category/Descriptive Risk Level III/Non-Commercial FSO &lt; 25000 sq. ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2500 Schneider Rd NE, North Canton OH 44721, USA</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
<th>Type of visit (check)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain Local Bd of Ed 36</td>
<td>60</td>
<td>0</td>
<td>☑ Standard FSO Follow up FSO Foodborne FSO 30 day</td>
</tr>
</tbody>
</table>

Type of visit (check): 60

Follow-up date (if required): FSO
Sample date/result (if required): FSO

### 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, specifications 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 labelling
- 3.6 Discarding or reconditioning unsafe, adulterated

#### 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

#### Violation(s)/Comment(s)

Comments:
No violations at time of inspection.
High temp dishwasher 180°F - good
QT sanitizer 200 ppm - good
Lori Wise is Certified in Level 2 Food Protection.

### Temperatures

#### Food Temperatures

<table>
<thead>
<tr>
<th>Food item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>pepperoni pizza</td>
<td>Hot holding</td>
<td>164°F</td>
<td>diced ham</td>
<td>Cold holding</td>
<td>33°F</td>
</tr>
<tr>
<td>fruit cocktail</td>
<td>Cold holding</td>
<td>33°F</td>
<td>milk</td>
<td>Storage</td>
<td>34°F</td>
</tr>
</tbody>
</table>

### Administrative

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>Received by</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nancy Petrovski</td>
<td>Nancy Wise</td>
<td>Stark County Health Department</td>
<td>(330) 493-5545</td>
</tr>
</tbody>
</table>

HEA 5361 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: GLENWOOD INTERMEDIATE SCHOOL

Address: 1015 - 44TH ST NW
CANTON, OH 44709

License holder: PLAIN LOCAL BOARD OF EDUCATION

Type of visit (check):
- [X] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other specify:

Inspection Time (min) 80

Follow-up date (if required) 11/1

Travel Time (min) 0

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 Safety, sanitation 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 premise labeling
3.6 Discarding or reconditioning unsalable, adulterated
3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0 Water
5.1 Plumbing System
5.2 Mobile water tanks
5.3 Sewage, other liquid waste and reehwater
5.4 Refuse, recyclables, and returnables

Physical Facilities

6.0 Materials for construction and repair
6.1 Design, construction and installation
6.2 Numbers and capacities
6.3 Location and placement
6.4 Maintenance and operation

Violations/Comment(s)

Walk-In cooler @ 36° Reach-in refrigerated units @ < 41° Cold hold @ tray line (Milk) @ 34° Hot holding units @ >135° Fried chicken @ 156° Beans @ 175° Taco meat @ 171°

1) Hot food held @ 135° or greater, cold food held @ 41° or below,
2) Produce washed prior to serving and individually wrapped. (Observed)
3) Handwashing practices (good), along with glove use.
5) Sanitizer, test kit, and thermometer available.

Sanitizer w/wiping cloths @ ~ 300 ppm (Quat) Dishwasher sanitizer concentration @ ~ 50 to 100 ppm (Chlorine)

Equipment and Utensils - Clean / maintained. Restroom & Locker area - Clean

Kitchen cafeteria cleanliness and sanitation are good at time of inspection

Observations: 1) The sink used for washing off produce is not indirectly drained at this time. This is in case there is a backflow of a solid, liquid, or gas contaminate into the sink. The exception is that if this sink has limited use, it may be used with a colander to wash rinse off small amounts of produce. 2) The lighting intensity is low in the two walk-in coolers. The requirement for minimum lighting in a walk-in cooler is 10 ft/candles. 3) The hot water generation and distribution system should be sufficient to meet the peak hot water demands throughout the food service operation. This is in reference to the 3 - compartment sink.

Inspected by
GERO, BRIAN

R.S./SIT # 1364

Licensee
Canton City Health Department

Title
Head Cook

HEA 5302 4/10 The Baldwin Group, Inc.
AGR 1268 4/10 The Baldwin Group, Inc.
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility
Oakwood Middle School

Check one
☒ FSO ☐ RFE

License number
NFRY-9F95V7
Date
May 10, 2018

Category/Descriptive
Risk Level III/Non-Commercial FSO < 25000 sq. ft.

License holder
Plain Local School District

Inspection time (min)
60
Travel time (min)
0

Type of visit (check)
☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day
☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify

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, specifications 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

Poisonous or Toxic Materials
7.0 Labeling and identification
7.1 Operational supplies and applications
7.2 Storage and display separation

Special Requirements
8.0 Fresh juice production
8.1 Heat treatment dispensing freezers
8.2 Custom processing
8.3 Bulk water machine criteria
8.4 Acidified white rice preparation criteria
8.5 Facility layout and equipment specifications
20 Existing facilities and equipment

Physical Facilities
6.0 Materials for construction and repair
6.1 Design, construction, and installation
6.2 Numbers and capacities
6.3 Location and placement
6.4 Maintenance and operation

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

Administrative
901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)
Comments:
No violations at time of inspection.
QT sanitizer 200 ppm -- good
High temp dishwasher 185°F -- good
Cindy Yoho is Certified in Food Protection.

Temperatures

Food Temperatures

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>chicken sandwich</td>
<td>Hot holding</td>
<td>french fries</td>
<td>Hot holding 149°F</td>
</tr>
<tr>
<td>chicken strips</td>
<td>Hot holding</td>
<td>milk</td>
<td>Storage 36°F</td>
</tr>
</tbody>
</table>

Inspected by
Nancy Petrovski

R.L./SIT #
3019

Licensor
Stark County Health Department

Received by
Cindy Yoho

Title
Kitchen Manager

Phone
(330) 491-3790

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1298 Ohio Department of Agriculture (Rev. 05/13)
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>GlenOak High School</th>
</tr>
</thead>
<tbody>
<tr>
<td>Check one</td>
<td>☑ FSO ☐ RFE</td>
</tr>
<tr>
<td>License number</td>
<td>NFRY-28F9513</td>
</tr>
<tr>
<td>Date</td>
<td>May 04, 2016</td>
</tr>
<tr>
<td>Category/Descriptive</td>
<td>Risk Level IV/Non-Commercial FSO &lt; 25000 sq. ft.</td>
</tr>
<tr>
<td>Inspection time (min)</td>
<td>60</td>
</tr>
<tr>
<td>Travel time (min)</td>
<td>0</td>
</tr>
<tr>
<td>Follow-up date (if required)</td>
<td></td>
</tr>
<tr>
<td>Sample date/result (if required)</td>
<td></td>
</tr>
<tr>
<td>Type of visit (check)</td>
<td></td>
</tr>
<tr>
<td>☑ Standard</td>
<td></td>
</tr>
<tr>
<td>☑ Follow up</td>
<td></td>
</tr>
<tr>
<td>☑ Foodborne</td>
<td></td>
</tr>
<tr>
<td>☑ 30 day</td>
<td></td>
</tr>
<tr>
<td>☑ Complaint</td>
<td></td>
</tr>
<tr>
<td>☑ Prelicensing</td>
<td></td>
</tr>
<tr>
<td>☑ Consultation</td>
<td></td>
</tr>
<tr>
<td>☑ Other specify</td>
<td></td>
</tr>
</tbody>
</table>

3717-1 OAC Violation Checked
Management and Personnel

| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

| 4.4 | Maintenance and operation |
| 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundering |
| 4.8 | Protection of clean items |

| 4.1 | Maintenance and operation |
| 4.2 | Numbers and capacities |
| 4.3 | Location and installation |

Food

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

Water, Plumbing, and Waste

| 5.0 | Water |
| 5.1 | Plumbing system |
| 5.2 | Mobile water tanks |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables |

Physical Facilities

| 6.0 | Materials for construction and repair |
| 6.1 | Design, construction, and installation |
| 6.2 | Numbers and capacities |
| 6.3 | Location and placement |
| 6.4 | Maintenance and operation |

Poisonous or Toxic Materials

| 7.0 | Labeling and identification |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation |

Special Requirements

| 8.0 | Fresh juice production |
| 8.1 | Heat treatment dispensing freezers |
| 8.2 | Custom processing |
| 8.3 | Bulk water machine criteria |
| 8.4 | Acidified white rice preparation criteria |
| 9.0 | Facility layout and equipment specifications |
| 10.0 | Existing facilities and equipment |

Administrative

| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

Comments:
No violations at time of inspection.
QT sanitizer 200 ppm - good
High temp dishwasher 180°F - good

Inspected by
Nancy Petrovski

R.S./SIT #
3019

Title
Superintendent

Licensor
Stark County Health Department

Received by

Phone
(330) 491-3800

HEA 5381 Ohio Department of Health (Rev. 06/13)
AGR 1288 Ohio Department of Agriculture (Rev. 05/13)
Critical Control Point Inspection
Authority: Chapters 3717 Ohio Revised Code

Name of facility
Glenoak High School

License no.
NFROY-9F9FL3

Date
May 4, 2018

Address
1801 Schneider Rd NE
Canton, OH

Category/Descriptive
Non-Commercial FSO < 25000 sq. ft./Risk Level IV

License holder
Plain Local School District

Inspection time (min)
60

Travel time (min)
0

Comments:

Elements:

I - P - Employee Health
Observation: The person in charge properly applies restrictions and exclusions for ill employees.
Observation: The operation had an employee health policy on file.

II - P - Good Hygienic Practices
Observation: Food employee was demonstrating good hygiene practices.

III - P - Preventing Contamination by Hand
Observation: Hand washing facilities are adequate, conveniently located and accessible for employees.
Observation: Hand washing facilities are properly supplied.
Observation: Observed food employee washing hands when required.

IV - P - Demonstration of Knowledge
Observation: The person in charge, Lisa Barnes is Certified in Food Protection.

V - P - Food from Approved Source
Observation: Foods are received from the following sources: Atlantic Foods, GFS, Nickles Bakery & Premier Produce One.

VI - P - Time/Temperature Controlled Safety Food
Observation: Observed hot foods being held at 135°F or above; cold foods being held at 41°F or below.
Observation: Observed ready to eat time/temperature controlled for safety foods being properly date marked, and discarded when required.

VII - P - Protection from Contamination
Observation: Foods are protected from physical and environmental contamination during storage, preparation, holding and display.

X-P - Chemical
Observation: Toxic materials are properly identified and stored.

Temperature Log

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>milk</td>
<td>Storage</td>
<td>35°F</td>
<td>turkey deli meat</td>
<td>Storage</td>
<td>34°F</td>
</tr>
<tr>
<td>mixed vegetables</td>
<td>Serving</td>
<td>152°F</td>
<td>rice</td>
<td>Serving</td>
<td>148°F</td>
</tr>
<tr>
<td>chicken tenders</td>
<td>Serving</td>
<td>161°F</td>
<td>cheese filled breadsticks</td>
<td>Hot holding</td>
<td>170°F</td>
</tr>
</tbody>
</table>

Inspected by
Nancy Petrovski
R.S./SIT #
3019
Stark County Health Department

Received by

Title
Headcook
Phone
(330) 491-3800

HEA 5350 (Rev. 05/13)