

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Avondale Elementary School	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number NFRY-9F958V	Date April 18, 2018
Address 3933 Eaton St NW, Canton OH 44705, USA	Category/Descriptive Risk Level III/Non-Commercial FSO < 25000 sq. ft.		
License holder Plain Local Board of Ed.	Inspection time (min) 60	Travel time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> 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

#### 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

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

#### 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
20	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  
 Cindy Brown is Certified in Level 2 Food Protection.

### Temperatures

#### Food Temperatures

Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
pepperoni pizza	Hot holding	164°F	cheese	Storage	35°F
milk	Cold holding	35°F	hard boiled eggs	Cold holding	36°F

Inspected by Nancy Petrovski <i>Nancy Petrovski</i>	R.S./SIT # 3019	Licensor Stark County Health Department
Received by <i>Cynthia Brown</i>	Title Head Cook	
		Phone (330) 493-5503

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>RANSOM H. BARR</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>354</b>	Date <b>05/31/2018</b>
Address: <b>2000 - 47TH ST NE CANTON, OH 44705</b>		Category/Descriptive <b>NON-COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b>	
License holder <b>PLAIN LOCAL BOARD OF EDUCATION</b>	Inspection Time (min) <b>60</b>	Travel Time (min) <b>0</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

<input checked="" type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

**Food**

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

**Equipment, Utensils and Linens**

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

**Water, Plumbing, and Waste**

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

**Physical Facilities**

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

**Poisonous or Toxic Materials**

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

**Special Requirements**

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

**Administration**

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

**Violations/Comment(s)**

Cold holding 41F or below. No hot holding observed.

High temperature warewashing machine > 160F = OK

Gloves, temperature measuring device and sanitizer test kit available.

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**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

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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.

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VIOLATION: OBSERVED NO VOMIT/DIARRHEA CLEANUP 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.

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Email Inspection Report to Connie Miller at millerc@plainlocal.org

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

Inspected by <b>SHAHEEN, NEJLA</b>	R.S./SIT # <b>SIT17-4259</b>	Licensors <b>Canton City Health Department</b>
Received by <b>CONNIE MILLER</b>	Title <b>KITCHEN MANAGER</b>	Phone <b>1-330-493-5555</b>

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 <b>Frazer Elementary</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number NFRY-9F95JW	Date <b>April 19, 2018</b>
Address 3900 Frazer St NW, Canton OH 44709, USA	Category/Descriptive Risk Level III/Non-Commercial FSO < 25000 sq. ft.		
License holder Plain Local Board of Ed.	Inspection time (min) 60	Travel time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> 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

#### 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

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

#### 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
20	Existing facilities and equipment

#### Administrative

901:3-4 OAC
3701-21 OAC

### 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

Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
garden salad with hard boiled eggs & cheese	Cold holding	36°F	hot dogs	Serving	141°F
pepperoni & cheese calzone	Hot holding	158°F	cheese	Storage	35°F

Inspected by Nancy Petrovski <i>N. Petrovski</i>	R.S./SIT # 3019	Licensor Stark County Health Department
Received by <i>Maria Miller</i>	Title	Phone (330) 491-3740

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Middlebranch Elementary</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number NFRY-9F95TF	Date <b>May 02, 2018</b>
Address 7500 Middlebranch Rd NE, North Canton OH 44721, USA	Category/Descriptive Risk Level III/Non-Commercial FSO < 25000 sq. ft.		
License holder Plain Local Bd. of Ed.	Inspection time (min) 60	Travel time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> 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

#### 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

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

#### 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
20	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  
 Karen Ross is Certified in Level 2 Food Protection.

### Temperatures

#### Food Temperatures

Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
cheese pizza	Serving	149°F	pepperoni pizza	Hot holding	160°F
cheese	Storage	36°F	milk	Cold holding	36°F

Inspected by Nancy Petrovski <i>Nancy Petrovski</i>	R.S./SIT # 3019	Licensor Stark County Health Department
Received by <i>Karen Ross</i>	Title Head Cook	
		Phone (330) 491-3750

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <b>Taft Elementary</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number NFRY-9F965G	Date May 15, 2018
Address 3829 Guilford Ave NW, Canton OH 44718, USA	Category/Descriptive Risk Level III/Non-Commercial FSO < 25000 sq. ft.		
License holder Plain Local Bd. of Ed.	Inspection time (min) 60	Travel time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> 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

#### 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

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

#### 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
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

Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
milk	Cold holding	36°F	cheese	Storage	34°F
chicken patties	Hot holding	157°F	sausage links	Hot holding	159°F

Inspected by Nancy Petrovski	R.S./SIT # 3019	Licensor Stark County Health Department
Received by <i>Misty Baxter</i>	Title Head Cook	Phone (330) 491-3760



# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Warstler Elementary</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number NFRY-9F967G	Date November 02, 2017
Address 2500 Schneider Rd NE, North Canton OH 44721, USA	Category/Descriptive Risk Level III/Non-Commercial FSO < 25000 sq. ft.		
License holder Plain Local Bd. of Ed. 36	Inspection time (min) 60	Travel time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> 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
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3.3	Destruction of organisms
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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

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

#### 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
20	Existing facilities and equipment

#### Administrative

901:3-4 OAC
3701-21 OAC

### 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

Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
pepperoni pizza	Hot holding	164°F	diced ham	Cold holding	33°F
fruit cocktail	Cold holding	33°F	milk	Storage	34°F

Inspected by Nancy Petrovski <i>Nancy Petrovski</i>	R.S./SIT # 3019	Licensor Stark County Health Department
Received by <i>Lori Wise</i>	Title <i>Head Cook</i>	Phone (330) 493-5545



# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>GLENWOOD INTERMEDIATE SCHOOL</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>357</b>	Date <b>05/21/2018</b>
Address: <b>1015 - 44TH ST NW CANTON, OH 44709</b>		Category/Descriptive <b>NON-COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b>	
License holder <b>PLAIN LOCAL BOARD OF EDUCATION</b>	Inspection Time (min) <b>80</b>	Travel Time (min) <b>0</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result (if required) <b>//</b>

**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
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3.5	Identify, presentation, on premise 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

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

**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
20	Existing facilities and equipment

**Administrative**

901:3-4 OAC
3701-21 OAC

**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 <b>GERO, BRIAN</b> <i>Brian Gero</i>	R.S./SIT # <b>1364</b>	Licensor <b>Canton City Health Department</b>
Received by <i>Jaime Houston</i>	Title <b>Head Cook</b>	Phone <b>1-330-491-7768</b>

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Oakwood Middle School</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number NFRY-9F95V7	Date May 10, 2018
Address 2300 Schnieder Rd NW, Canton OH 44721, USA	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	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> 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

#### 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

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

#### 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
20	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 185°F -- good  
 Cindy Yoho is Certified in Food Protection.

### Temperatures

#### Food Temperatures

Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
chicken sandwich	Hot holding	159°F	french fries	Hot holding	149°F
chicken strips	Hot holding	148°F	milk	Storage	36°F

Inspected by Nancy Petrovski	R.S./SIT # 3019	Licensor Stark County Health Department
Received by <i>Cindy Yoho</i>	Title Kitchen Manager	
		Phone (330) 491-3790

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Glenoak High School</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>NFRY-9F95L3</b>	Date <b>May 04, 2018</b>
Address <b>1801 Schneider Rd NE, Canton OH 44721, USA</b>	Category/Descriptive <b>Risk Level IV/Non-Commercial FSO &lt; 25000 sq. ft.</b>		
License holder <b>Plain Local School District</b>	Inspection time (min) <b>60</b>	Travel time (min) <b>0</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> 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

#### 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

	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

#### 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
	20	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 <i>Nancy Petrovski</i>	R.S./SIT # 3019	Licensor Stark County Health Department
Received by <i>K. Sauer</i>	Title <i>Headcook</i>	Phone (330) 491-3800

# Critical Control Point Inspection

Authority: Chapters 3717 Ohio Revised Code

Name of facility Glenoak High School	License no. NFRY-9F95L3	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**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
milk	Storage	35°F	turkey deli meat	Storage	34°F
mixed vegetables	Serving	152°F	rice	Serving	148°F
chicken tenders	Serving	161°F	cheese filled breadsticks	Hot holding	170°F

Inspected by Nancy Petrovski <i>Nancy Petrovski</i>	R.S./SIT # 3019	Licensor Stark County Health Department
Received by <i>L. Barnes</i>	Title <i>Headcook</i>	Phone (330) 491-3800