

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>OHIO HI POINT CAREER CENTER - CAFETERIA</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>332</b>	Date <b>02/06/2018</b>
Address: 2280 ST RT 540 BELLEFONTAINE, OH 43311		Category/Descriptive <b>NON-COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</b>	
License holder <b>DR. RICK SMITH SUPERINTENDENT</b>	Inspection Time (min) <b>30</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
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

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

All temperatures checked satisfactory (see CCP report for recorded temperatures).

No violations at time of inspection.

Inspected by <b>MATT STONEROCK</b>	R.S./SIT # <b>3594</b>	Licensor <b>Logan County Health District</b>
Received by <i>Tonya Ramsey</i>	Title	Phone <b>1-937-599-3010</b>

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

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

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility OHIO HI POINT CAREER CENTER - CAFETERIA	License number 332	Date 02/06/2018
Address 2280 ST RT 540 BELLEFONTAINE, OH 43311	Category/Descriptive NON-COMMERCIAL CLASS 4 <25,000	
License holder DR. RICK SMITH SUPERINTENDENT	Inspection time (min) 30	Travel time (min)

**Comments:**

No critical violations observed.

**Temperature Log**

Item	Type	Count	Temp	Time	Date
MILK IN SERVING LINE	COLD HOLDING	38			
CHICKEN WALK IN FREEZER	COLD HOLDING	28			
SAUCE WALK IN FREEZER	COLD HOLDING	28			
SHREDDED CHICKEN	HOT HOLDING	182			
SUB STEAK	HOT HOLDING	179			
Inspected by	R.S./SIT #	Licensor Logan County Health District			
Received by <i>Tonye Brown</i>	Title	Phone 1-937-599-3010			