Page 1	of	1
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School					Date of inspection			
	t Eleme	ntary School			4/9/2019			
Address					Type of inspection  ☑ Routine ☑ Complaint ☐ Cons	sultation 🗆 Fo	ollow-up	
1200 Eas	stport Av		710		School classification			
City <b>Uhrichsvi</b>	ille		ZIP <b>44683</b>		☑ Public ☐ Nonpublic			
County			Phone		Type of school (Check all that apply)  Preschool	☐ Career Ce	nter	
Tuscarav					☐ Kindergarten ☐ Intermediate	☐ High		
Principal or Chief  Mr. Watk	_	ministrator			☑ Elementary ☐ Other		Cooling	
Grades of instruc	ction	Regular hours of school ope	eration		HVAC system (Check all that apply) Central Forced Air Systems	Heating	Cooling	
2-3					Unit Ventilators			
Enrollment C	lassrooms	Year constructed	Year(s) renovated		Steam/Hot Water Radiators Electric Heating Units		n/a n/a	
School district					Geothermal			
Claymon	<u>t</u>				Other			
☐ 06-A4  ☑ 07-A  ☐ 07-B  ☐ 08-A	Outdoor at All school ii Hallways ar Science clas Visual arts er Obse	classrooms ervations and recominater damaged cel	08-F Famil 09-A Audit 09-B Libral 09-C Indoc 09-D Locke	ghout build	ent dining	ical rooms  lezzanines/Crawl  Vastewater syster  are areas  Location	notocols	
Inspected by	ront-/D	anall Pannatt	Health district	County	Mr. Page	staff accompanyir	J L-1-10.	
Angela F	rantz/D	anell Bennett	Tuscarawas	RS/SIT number	Phone	-5555 ext 1	120	
Received by	1000		Date	Title	Phone	-JJJJ EXI		

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1		/

School  Olavana ant Dragghool			4/9/2019				
Claymont Prescho	JOI		Type of inspection				
Address 200 Jewett Avenu	ie		☑ Routine ☑ Complaint ☐ Consultation ☐ Follow-up				
City		ZiP	School classification				
Dennison			✓ Public ☐ Nonpublic  Type of school (Check all that apply)				
County		Phone	✓ Preschool ☐ Middle	☐ Career Center			
Tuscarawas			☐ Kindergarten ☐ Intermediate	☐ High			
Principal or Chief Building Adm  Mr. Watkins	inistrator		☐ Elementary ☐ Other				
Grades of instruction	Regular hours of school ope	eration	HVAC system (Check all that apply)	Heating Cooling ☐ ☐			
Preschool			Central Forced Air Systems  Unit Ventilators				
Enrollment Classrooms	Year constructed	Year(s) renovated	Steam/Hot Water Radiators Electric Heating Units	□ n/a □ n/a			
School district			Geothermal				
Claymont			Other				
- Obs	disposal areas letic facilities door environments d stainwells crooms assrooms rvations and recome served Steps for the e	08-D Stage and set design   08-E Music room(s)   08-F Family and consume   09-A Auditoriums and students   09-B Library/Media center   09-C Indoor athletic facility   09-D Locker rooms   09-D Locker rooms	09-G Custor   09-H Mecha   09-H Mecha   09-J Attics/   09-J Water   09-L/M Admin   09-L/M Admin   09-L/M admin   09-L/M appropriate use	dial closets sinical rooms 'Mezzanines/Crawls /Wastewater system care areas Areas/Rules and protocols  Location			
Inspected by Gregory R. Dion	RS/Troy Flees	Health district  Tuscarawas County					
<b>,</b>	No Hoy Elsea S		Phone				
Signature	1	Date 4-9-19 RS/SIT number	rnone				
Received by	<i>-1</i>	<del></del>	Dhana				
		Date Title	Phone				

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Claymont Intermediate school			1	Date of inspection 4/9/2019				
Address 220 Third ST			Type of inspec	Type of inspection  ☑ Routine ☑ Complaint □ Consultation □ Follow-up				
Dennison		ZIP	School classific   School classific	School classification  ☑ Public ☐ Nonpublic				
County Tuscarawas Principal or Chief Building Mr. Watkins	Administrator	Phone	Type of school ☐ Preschool ☐ Kinderga	rten 🗹 Intermediate	□ Career Ce	enter		
Grades of instruction 4th-5th Enrollment Classrooms School district Claymont	Regular hours of school of	Year(s) renovated	HVAC system Central Forc	(Check all that apply) ted Air Systems tors Water Radiators ting Units	Heating	Cooling  n/a  n/a		
O6-A1 Ground O6-A2 Playgrou O6-A3 Solid wa O6-A4 Outdoo O7-A All scho O7-B Hallway O8-A Science O8-B Visual a	aste disposal areas r athletic facilities ol indoor environments s and stairwells classrooms rts classrooms bservations and recom	D8-C Indu D8-D Stag D8-E Mus D8-F Fam D9-A Aud D9-B Libra D9-C Indo D9-D Lock mendations for ch	strial arts classrooms e and set design areas ic room(s) ily and consumer science itoriums and student dining ary/Media center or athletic facilities er rooms ange, if adverse condition (wasps/hornets) in the 3rd	□ 09-F Restroo □ 09-G Custodi □ 09-H Mechar □ 09-I Attics/F □ 09-J Water/ □ 09-K Health □ 09-L/M Admin		is		
Inspected by Gregory R. Dic Signature	on RS/Troy Elsea	Health district  S  Date 4-9-19	RS/SIT number	Name of school	ol staff accompanyir	ng inspector		
Received by		Date	Title	Phone				
HEA 5236 10/07								

Page	1 of /

				Date of inspection 4/9/2019			
Address 320 Trenton Ave			Type of inspect   ☑ Routine	Type of inspection  ☑ Routine ☑ Complaint ☐ Consultation ☐ Follow-up			
City Dennison		ZIP	School classific   School classific	ation    Nonp	oublic		
County Tuscarawas		Phone	Type of school ☐ Preschool		hat apply)   Middle	☐ Career Ce	nter
Principal or Chief Building Adi Mr. Watkins	ministrator		☐ Kinderga ☑ Elementa		Intermediate Other	□ High	
Grades of instruction K-1	Regular hours of school op	eration	HVAC system Central Ford	ed Air Syste		Heating	Cooling
Enrollment Classrooms	Year constructed	Year(s) renovated	Unit Ventila Steam/Hot Electric Hea	<i>N</i> ater Radia	itors		□ n/a n/a
School district  Claymont			Geotherma Other	_		_ 0	
	d building exterior disposal areas hietic facilities hidoor environments distainvells distainvells disposal areas hietic facilities hidoor environments distainvells disposal areas hietic facilities hidoor environments disposal areas hietic facilities hidoor environments disposal areas dispo	08-C Indi 08-D State 08-E Mu 08-F Fam 09-A Auc 09-B tibr 09-C Indi 09-D Loc mendations for che on the ceilings in exterior of the buildings needing replaced g/cracking/ peeling g tiles in room 203.	act 3701-54-)  astrial arts classrooms ge and set design areas sic room(s) alty and consumer science ditoriums and student dining any/Media center por athletic facilities ever rooms ange, if adverse condition various locations in building ang adjacent to the playgrou ment on playground equipm from the ceiling observed i	n exists  and area definent that h	09-F Restroom 09-G Custodial 09-H Mechanic 09-I Attics/Me 09-J Water/W 09-K Health ca 9-L/M Admin Ai exteriorating. as 0.	closets al rooms ezzanines/Crawlesstewater system re areas eas/Rules and p  Location	rotocols
Gregory R. Dion	RS/Troy Elsea S				Name of school s	tatt accompanying	j inspector
Signature		Date 4-9-19	RS/SIT number		Phone		
Received by		Date	Title		Phone		

Na	me of fac	ility	Check one	Licen	se Num	ber	Date
CLAYMONT PRESCHOOL				JJOS-9FBJ8V		V	9-Apr-2019
	, triviorti	77120071002	X FSO				
Ad	dress			City/S	State/Zip	Code	
	JEWET	T AVE				OH 44621	
-	ense holo		Inspection Time	Trave	el Time		Category/Descriptive
			75	0			Non-Commercial FSO < 25000 sq. ft.
		LOCAL BOARD OF	1,0	`			- Risk Level II
	UCATIO			Faller	w up do	te (if required)	Water sample date/result (if required)
	oe of Insp	pection		Legio	w up ua	te (ii required)	Trator bampio data/reservice (a require)
Sta	andard						
		FOODE	ORNE ILLNESS RISK FACTORS	AND	<b>PUBLI</b>	C HEALTH INTERVE	ENTIONS
r	Ma	ark designated compliance status	(IN, OUT, N/O, N/A) for each numbered item: IN	In Comp	oliance O	UT=Out of Compliance N/O=N	ot Observed N/A=Not Applicable
		Super	vision		1	ime/Temperature Control	led for Safety Food (TUS food)
1	OUT	Person in charge present, o duties	emonstrates knowledge, and performs	21	N/A	Proper hot holding tempe	ratures
2	OUT	Certified Food Protection M	anager	22	IN	Proper cold holding tempor	
		Employe	e Health	23	N/O	Proper date marking and	disposition
3	IN	Management, food employer responsibilities and reporting	ees and conditional employee; knowledge, g	24	N/A	Time as a public health co	ontrol: procedures & records
4	IN	Proper use of restriction and exclusion					ner Advisory
5	IN	Procedures for responding to vomiting and diarrheal events		25	N/A		ded for raw or undercooked foods
		Good Hygie	nic Practices			Highly Susce	
6	IN	Proper eating, tasting, drink		26	N/A		prohibited foods not offered
7	IN	No discharge from eyes, no	se, and mouth				nemical
		Preventing Contar	nination by Hands	27	N/A	Food additives: approved	
8	N/O	Hands clean and properly w		28	IN	Toxic substances properly	, <u> </u>
9	N/O	method properly followed	eady-to-eat foods or approved alternate				Approved Procedures
10	IN	Adequate handwashing fac	lities supplied & accessible	29	N/A	Compliance with Reduced processes, and HAACP P	d Oxygen Packaging, other specialized Plan
		Approve	d Source	30	N/A	Special Requirements: Fr	
11	IN	Food obtained from approve		31	N/A		eat Treatment Dispensing Freezers
12	N/O	Food received at proper ten		32	N/A	Special Requirements: Cu	
13	IN	Food in good condition, safe		33	N/A		ılk Water Machine Criteria
14	N/A		shellstock tags, parasite destruction	34	N/A		cidified White Rice Preparation Criteria
		Protection Fron	n Contamination	35	N/A	Critical Control Point Insp	ection
15	IN	Food separated and protect	ed	36	N/A	Process Review	
16	IN	Food-contact surfaces: clea		37	N/A	Variance	
17	IN	unsafe food	ed, previously served, reconditioned, and			-	
	7		d for Safety Food (TCS food)				
18	N/A	Proper cooking time and ter	mperatures				actices and employee behaviors that are
19	N/A	Proper reheating procedure	s for hot holding	]	identified	as the most significant conf	tributing factors to foodborne illness.
20	N/A	Proper cooling time and ten	nperatures		Public Hainjury.	ealth Interventions are cor	ntrol measures to prevent foodborne illness or

HEA 5302A Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

CLAYMONT PRESCHOOL Page 1 of 2

of	1	
	of	of <b>1</b>

School Claymont High School					Date of inspection 4/9/2019			
Address 4205 India					Type of inspection  ☐ Routine ☐ Complaint ☐ Consultation ☐ Follow-up			
City Uhrichsvill			ZIP 44683			] Nonpublic		
County Tuscarawa	as		Phone		Type of school (Che	☐ Middle	□ Career Ce ☑ High	nter
Principal or Chief B Ms. Conn	_				☐ Kindergarten ☐ Elementary	☐ Other		Cooling
Grades of instruction 9-12	on	Regular hours of school op	eration		HVAC system (Che Central Forced A Unit Ventilators		Heating	Cooling
Enrollment Cla	ssrooms	Year constructed	Year(s) renovated		Steam/Hot Wate Electric Heating			n/a n/a
School district  Claymont					Geothermal Other			
☐ 06-A1 C ☐ 06-A2 P ☐ 06-A3 S ☐ 06-A4 C ☑ 07-A A ☐ 07-B H ☐ 08-A S	laygrounds ar la	disposal areas pletic facilities pletic faciliti	O8-C Indu- O8-D Stage O8-F Musi O8-F Fami O9-A Audi O9-B Libra O9-C Indo O9-D Lock mendations for char and upper girls' res ymnasium need very tile floor at drain restroom closest or fountain mat need orn, the sanitizer is	strial arts classroom e and set design ar ic room(s)  ily and consumer so itoriums and studer ary/Media center or athletic facilities er rooms  ange, if advers stroom are low rents cleaned, n, and has one to gymhas a t eds cleaned spray is missii building	eas see condition ex v on hand so a boys' restroo e stall "Out of orn mouth guing, and a light	09-F Restroon 09-G Custodia 09-H Mechani 09-H Attics/N 09-J Water/V 09-K Health G 09-L/M Admin A  xists ap and paper om is missing Order" with sign  ard  t sheild is broken estocked with	il closets cal rooms lezzanines/Crawl Vastewater systen are areas	retocols
Angela Fra	antz/Da	anell Bennett	Tuscarawas	•	Ms. Conn			g mapector
Signature /		5	Date 4/9/19	RS/SIT number		Phone 330-343-	5555 ext 1	20
Received by	7		Date	Title		Phone	<del></del>	

Page 1	of	1	
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School Claymont Mi	ddle School		4/9/2	inspection 2019 inspection		
Address 215 E 5th St			<b>☑</b> Rou	utine 🗹 Complaint 🗌 Co	nsultation   Follow-up	
City <b>Uhrichsville</b>		44683	<b>☑</b> Pub			_
County Tuscarawas Principal or Chief Build	ling Administrator	Phone	☐ Pre	school (Check all that apply) school  Middle dergarten  Intermediate	☐ Career Center ☐ High	
Mr. Watkins	ing Administrator		□ Ele	mentary 🗆 Other		
Grades of instruction 6-8	Regular hours of school o	_	Centra	ystem (Check all that apply) al Forced Air Systems Yentilators	Heating Coolin	g
Enrollment Classro	oms Year constructed	Year(s) renovated	Steam Electric	/Hot Water Radiators c Heating Units	□ n/a □ n/a	
School district  Claymont			Geoth Other			
<ul> <li>□ 06-A2 Playg</li> <li>□ 06-A3 Solid</li> <li>□ 06-A4 Outd</li> <li>☑ 07-A All so</li> <li>□ 07-B Hallw</li> <li>□ 08-A Scien</li> </ul>	waste disposal areas loor athletic facilities shool indoor environments ways and stainwells ice classrooms Observations and recom Water damaged ce Cracks in floor thro	08-D Stag   08-E Mus   08-F Fam   09-A Aud   09-B Libra   09-C Indo   09-D Lock   mendations for chelling tiles throughout building	ghout building	09-F Restroo   09-G Custod   09-H Mechar g	g or weight lifting rooms ims lat closets hical rooms Mezzanines/Crawls Wastewater system care areas Areas/Rules and protocols  Location	
Angela Frant	z/Danell Bennett	Tuscarawas	•	Mr. Wat		
Signature /	who	Date 4/9/19	RS/SIT number		-5555 ext 120	
Received by		Dafte '	Title	Phone		

		Date
Name of facility	Type of Inspection	9-Apr-2019
CLAYMONT PRESCHOOL	Standard	3-Api-2013

		Good Retail Practices are preventative measures to control the intro	oductio	n of pat	hogens, chemicals, and physical objects into loods.
	N	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=	in Comp	lance C	Utensils, Equipment and Vending
- A	NI/A	Safe Food and Water  Pasteurized eggs used where required	54	IN	Food and non-food contact surfaces cleanable, proper designed,
38	N/A	Pasteurized eggs dised where required	1 1		constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
39	IIV	Food Temperature Control	56	IN	Non-food contact surfaces clean
40	N/A	Proper cooling methods used; adequate equipment for temp control			Physical Facilities
41	N/A	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	ĪN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
43	118	Food Identification	60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
44)	114	Prevention of Food Contamination	62	ĪŇ	Physical facilities installed, maintained, and cleaned
45	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	iN	Existing Equipment and Facilities
47	IN	Personal cleanliness			Administrative
48	N/A	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/A	Washing fruits and vegetables			
		Proper Use of Utensils	66	IN	3701-21 OAC
50	N/O	In-use utensils: properly stored		<u> </u>	
51	N/A	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	N/A	Slash-resistant and cloth glove use			

	Mark	"X" in appropi	Observations and Corrective Actions riate 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	
01	3717-1-02.4(A)(1)	С	Observations: No person in charge present in food facility during inspection.			
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with level two certification in food protection.			
02	3717-1-02.4(A)(2)	NC	NC Observations: Facility does not have an employee with level two certification in food protection.			
Howe	er, any hot or cold ter	nperature	nburgers) were not observed for temperature monitoring at the time of controlled for safety food items must be delivered and received at prolow, hot holding 135F or above.	f inspect oper	ion.	
Person ir			Date 9-Apr-2019			
Sanitaria	n		Licensor			
Gregory	GRD Dion		Tuscarawas County Health De	partment		

			I o	Licor	nse Num	her	Date
	ne of fac		Check one		S-9FBJB		9-Apr-2019
CLA	AYMON <sup>-</sup>	T PRIMARY	X FSO RFE		9-9LDJD	PIT.	
Ada	ress			City/	State/Zi	o Code	
		-ONLAN/E				LLE OH 44683	
		ON AVE	Inspection Time		el Time		Category/Descriptive
i	ense hol		90	0	Ci Tiillo		Non-Commercial FSO < 25000 sq. ft.
		T LOCAL BOARD OF	90	ľ			- Risk Level III
ED	UCATIO	N	<u> </u>	<del> </del>		1 ('C	Water sample date/result (if required)
Typ	e of Ins	pection		Folio	w up da	te (if required)	Water sample date/result (ii required)
Sta	ndard						
		FOODE	BORNE ILLNESS RISK FACTORS	SAND	PUBL	C HEALTH INTERV	ENTIONS
	М	ark designated compliance status	s (IN, OUT, N/O, N/A) for each numbered item:	l=In Com	nliance O	UT=Out of Compliance N/O=N	lot Observed N/A=Not Applicable
		Supe	rvision			ime/Temperature Control	led for Safety Food (103 1000)
1	iN	Person in charge present, duties	demonstrates knowledge, and performs	21	N/O	Proper hot holding tempe	
2	OUT	Certified Food Protection N	/anager	22	IN	Proper cold holding temp	
		Employ	ee Health	23	IN	Proper date marking and	disposition
3	IN			24	N/A		ontrol: procedures & records
4	IN	Proper use of restriction ar					ner Advisory
5	IN	Procedures for responding	to vomiting and diarrheal events	25	N/A		ded for raw or undercooked foods
			enic Practices				ptible Populations
6	IN	Proper eating, tasting, drin	king, or tobacco use	26	N/A		prohibited foods not offered
7	IN	No discharge from eyes, no				C	
			mination by Hands	27	N/A	Food additives: approved	and properly used
8	N/O	Hands clean and properly		28	IN	Toxic substances proper	y identified, stored, used
9	IN	method properly followed	ready-to-eat foods or approved alternate				Approved Procedures
10	IN	Adequate handwashing fac	cilities supplied & accessible	29	N/A	Compliance with Reduce processes, and HAACP F	d Oxygen Packaging, other specialized Plan
		Approve	d Source	30	N/A	Special Requirements: F	resh Juice Production
11	IN	Food obtained from approv	72 · · · · · · · · · · · · · · · · · · ·	31	N/A	Special Requirements: H	eat Treatment Dispensing Freezers
12	N/O	Food received at proper te		32	N/A	Special Requirements: C	ustom Processing
13	IN	Food in good condition, sa	fe, and unadulterated	33	N/A	Special Requirements: B	ulk Water Machine Criteria
14	N/A	Required records available	: shellstock tags, parasite destruction	34	N/A	Special Requirements: A	cidified White Rice Preparation Criteria
		Protection Fro	m Contamination	35	N/A	Critical Control Point Insp	pection
15	IN	Food separated and protect	ted	36	N/A	Process Review	
16	IN	Food-contact surfaces: cle		37	N/A	Variance	
17	IN	unsafe food	ned, previously served, reconditioned, and				
			ed for Safety Food (TCS food)	Ι.			
18	N/A	Proper cooking time and te			Risk fac	tors are food preparation p	ractices and employee behaviors that are
19	N/A	Proper reheating procedure			Identified	as the most significant cor	stributing factors to foodborne illness. ntrol measures to prevent foodborne illness or
20	N/A	Proper cooling time and te	mperatures	l 1	-ubiic n	icalli ililei velilions ale co	into measures to prevent toodborne liness or

HEA 5302A Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

> Page 1 of 2 **CLAYMONT PRIMARY**

injury.

Name of facility	I I VDE OF HISDECHOU	Date
CLAYMONT PRIMARY	Standard	9-Apr-2019

		GOOD RETAIL	. PRA	CTIC	S
		Good Retail Practices are preventative measures to control the intro	oduction	n of pati	hogens, chemicals, and physical objects into foods.
	M	Good Retail Practices are preventative measures to control the Intelligence of the Intelligence Status (IN, OUT, N/O, N/A) for each numbered item:    IN-	in Comp	marice C	Utensils, Equipment and Vending
38	N/A	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	OUT	Warewashing facilities: installed, maintained, used; test strips
331	114	Food Temperature Control	56	IN	Non-food contact surfaces clean
40	N/O	Proper cooling methods used; adequate equipment for temp control			Physical Facilities
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN IN	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
70]	114	Food Identification	60	OUT	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
771	11.4	Prevention of Food Contamination	62	OUT	Physical facilities installed, maintained, and cleaned
45	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	N/A	Existing Equipment and Facilities
47	IN	Personal cleanliness			Administrative
48	N/O	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables			
		Proper Use of Utensils	66	IN	3701-21 OAC
50	N/O	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53	N/A	Slash-resistant and cloth glove use			

Item No.	Code Section	Priority Level	Comment	cos	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with level two certification in food protection when in operation.		
52	3717-1-04.4(S)(1)	NC	Observations: Re-use of single-service or single-use articles. Food storage containers must be approved for re-use. The 1 gallon salad dressing containers and mayo containers (located in the dry storage area)		X
54	3717-1-04.1(KK)	NC	Observations: Equipment not approved by a recognized testing agency. The non comercial stove/oven and microwave. Use unti;I the unit breaks. Then it must be replaced with a comercial grade unit.		Х
55	3717-1-04.2(I)	NC	Observations: No sanitizer test kit available. There is a test kit present, however the expiratioon date is listed as 2015. Replace with a current testing kit		
60	3717-1-05.4(H)	NC	Observations: No covered receptacle in women's restroom (of kitchen).		
62	3717-1-06.1(A)	NC	Observations: Floors, walls, and/or ceilings not smooth and easily cleanable. The wooden storage shelving of the dry storage room is chipped/splintering. Reseal or apply a smooth, durable and easily cleanable and moisture resistent surface.		

temperatures. Cold holding 41F or below, not holding 135F or above.	
Person in Charge	Date
Claymont Primary	9-Apr-2019
Sanitarian	Licensor
Gregory GRD Dion	Tuscarawas County Health Department

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

Page 2 of 2 **CLAYMONT PRIMARY** 

Na	me of fac	ility	Check one	Licen	se Num	nber	Date
		Γ ELEMENTARY		JJJOS	-9F8RY	/X	9-Apr-2019
	ATIVIONI	CECIMENTATO					
Ad	dress	<u></u>		City/S	State/Zip	p Code	
1		PORT AVE		UHR	ICHSVII	LLE OH 44683	
	ense hold		Inspection Time	Trave	el Time		Category/Descriptive
			45	0			Non-Commercial FSO < 25000 sq. ft.
_		LOCAL BOARD OF	1.0	1			- Risk Level III
	UCATIO			Calle	u un da	te (if required)	Water sample date/result (if required)
	oe of Insp	pection		Follo	w up ua	ite (ii required)	Water sample date/result (ii require)
Sta	ındard						
		FOODE	ORNE ILLNESS RISK FACTORS	AND	PUBL	IC HEALTH INTERVE	NTIONS
	Ma	ark designated compliance status	(IN, OUT, N/O, N/A) for each numbered item: IN:	In Comp	oliance O	UT=Out of Compliance N/O=N	ot Observed N/A=Not Applicable
		Super	vision			Time/Temperature Control	led for Safety Food (105 1000)
1	IN	Person in charge present, of duties	lemonstrates knowledge, and performs	21	N/A	Proper hot holding tempe	ratures
2	OUT	Certified Food Protection M	lanager	22	IN	Proper cold holding temper	
		Employe	e Health	23	IN	Proper date marking and	
3	IN	Management, food employersponsibilities and reporting	ees and conditional employee; knowledge,	24	N/A	Time as a public health co	ontrol: procedures & records
4	IN	Proper use of restriction an				Consun	ner Advisory
5	IN	Procedures for responding	to vomiting and diarrheal events	25	N/A		led for raw or undercooked foods
		Good Hygis	nic Practices			Highly Susce	ptible Populations
6	IN	Proper eating, tasting, drink		26	IN		prohibited foods not offered
7	IN	No discharge from eyes, no	se, and mouth				emical
		Preventing Contain	mination by Hands	27	N/A	Food additives: approved	
8	N/O	Hands clean and properly v		28	IN	Toxic substances properly	
9	N/O	No bare hand contact with method properly followed	ready-to-eat foods or approved alternate				Approved Procedures
10	IN	Adequate handwashing fac	ilities supplied & accessible	29	N/A	processes, and HAACP F	
М		Approve	d Source	30	N/A	Special Requirements: Fr	
11	IN	Food obtained from approv		31	N/A		eat Treatment Dispensing Freezers
12	N/O	Food received at proper ter	nperature	32	N/A	Special Requirements: Cu	ustom Processing
13	IN	Food in good condition, saf	e, and unadulterated	33	N/A		ılk Water Machine Criteria
14	N/A		shellstock tags, parasite destruction	34	N/A		cidified White Rice Preparation Criteria
1		Protection From		35	N/A	Critical Control Point Insp	ection
15	IN	Food separated and protec		36	N/A	Process Review	
16	IN	Food-contact surfaces: clea		37	N/A	Variance	
17	IN	unsafe food	ed, previously served, reconditioned, and				
			d for Safety Food (TCS food)	_			
18	N/A	Proper cooking time and te		Γ	Risk fact	tors are food preparation pr	actices and employee behaviors that are
19	N/A	Proper reheating procedure					ributing factors to foodborne illness.
20	N/A	Proper cooling time and ter	nperatures		Public H injury.	eaith interventions are cor	ntrol measures to prevent foodborne illness or

HEA 5302A Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

**CLAYMONT ELEMENTARY** Page 1 of 2

NI	Type of Inspection	Date
Name of facility	Type of mapconori	9-Apr-2019
CLAYMONT ELEMENTARY	Standard	9-Apr-2015

		GOOD RETAIL	.PRA	CTIC	ES
		Good Retail Practices are preventative measures to control the inter-	oductio	on of pat	hogens, chemicals, and physical objects into foods.
	M	fark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:	In Comp	DIIANCE C	Utensils, Equipment and Vending
	\$1/A	Safe Food and Water	54	OUT	Food and non-food contact surfaces cleanable, proper designed,
38	N/A	Pasteurized eggs used where required	~		constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
33	174	Food Temperature Control	56	IN	Non-food contact surfaces clean
40	N/A	Proper cooling methods used; adequate equipment for temp control			Physical Facilities
41	N/A	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
70	- 11	Food Identification	60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
		Prevention of Food Contamination	62	IN	Physical facilities installed, maintained, and cleaned
45	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness			Administrative
48	IN	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/A	Washing fruits and vegetables			
		Proper Use of Utensils	66	IN	3701-21 OAC
50	N/A	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant and cloth glove use			

	Mar	k "X" in appropi	Observations and Corrective Actions riate 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	
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with level two certification in food protection at time of inspection.			
54	3717-1-04.1(H)	NC	Observations: Observed raw wood shelving in dry storage area at time of inspection, rendering them not easily cleanable.			
	d prep at time of insp and all temperatures		rving prepackaged sandwiches and whole fruit or packaged fruit cups .	. Kitcher	was	
Person in			Date			
Mr. Pag	e		9-Apr-2019			
Sanitaria	n		Licensor			
Angie A	KF Frantz		Tuscarawas County Health Dep	artment		

Angie AKF Frantz
HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

Page 2 of 2 **CLAYMONT ELEMENTARY** 

				T		<del> </del>	Data
Na	me of fac	ility	Check one		se Num		Date 9-Apr-2019
CL	AYMONT	INTERMEDIATE		JUOS	S-9FBJ6	4	3-Api-2018
SC	HOOL		X FSO RFE				
Ad	dress				State/Zip		
	ON 3rd S	XT.		DEN	NISON (	OH 44621	
	ense holo		Inspection Time	Trave	el Time		Category/Descriptive
		LOCAL BOARD OF	75	0			Non-Commercial FSO < 25000 sq. ft.
							- Risk Level III
	UCATIO			Follo	w up dat	te (if required)	Water sample date/result (if required)
	oe of Insp	ection		1,000	W up uu	to (ii rodaii oa)	
Sta	andard			1			
		FOODB	ORNE ILLNESS RISK FACTORS	AND	PUBLI	C HEALTH INTERVE	NTIONS of Observed N/A=Not Applicable
		rk designated compliance status		=In Comp	oliance O	UT=Out of Compliance N/O=N	ed for Safety Food (TCS food)
		Super	vision	21	N/A	Proper hot holding temper	
1	IN	Person in charge present, d duties	emonstrates knowledge, and performs				
2	IN	Certified Food Protection M		22	IN	Proper cold holding temper	
		Employe		23	IN	Proper date marking and	disposition
3	IN	Management, food employe responsibilities and reporting	es and conditional employee; knowledge,	24	N/A		ontrol: procedures & records
4	IN	Proper use of restriction and					ner Advisory
5	IN		o vomiting and diarrheal events	25	N/A	Consumer advisory provide	ied for raw or undercooked foods
			nic Practices			Highly Susce	ptible Populations
6	IN	Proper eating, tasting, drink	ing, or tobacco use	26	N/A		prohibited foods not offered
7	IN	No discharge from eyes, no	se, and mouth				emical
			nination by Hands	27	N/A	Food additives: approved	and properly used
8	IN	Hands clean and properly w	ashed	28	IN	Toxic substances properly	/ identified, stored, used
9	IN	No bare hand contact with r method properly followed	eady-to-eat foods or approved alternate				Approved Procedures
10	IN	Adequate handwashing faci	lities supplied & accessible	29	N/A	processes, and HAACP P	
		Approve	l Source	30	N/A	Special Requirements: Fr	esh Juice Production
11	IN	Food obtained from approve	ed source	31	N/A	Special Requirements: He	eat Treatment Dispensing Freezers
12	N/O	Food received at proper ten		32	N/A	Special Requirements: Cu	
13	IN	Food in good condition, safe	e, and unadulterated	33	N/A		ılk Water Machine Criteria
14	N/A		shellstock tags, parasite destruction	34	N/A		cidified White Rice Preparation Criteria
			n Contamination	35	N/A	Critical Control Point Insp	ection
15		Food separated and protect		36	N/A	Process Review	
16		Food-contact surfaces: clea		37	N/A	Variance	
17	IN	unsafe food	ed, previously served, reconditioned, and				
9	1		d for Safety Food (TCS food)	_			
18		Proper cooking time and ter			Risk fac	tors are food preparation pr	actices and employee behaviors that are
19	N/A	Proper reheating procedure	9		identified	as the most significant conf	tributing factors to foodborne illness. htrol measures to prevent foodborne illness or
20	N/A	Proper cooling time and ten	nperatures		injury.	eatth interventions are cor	mor measures to prevent toodborne miless or

	Time of Ingression	Date
Name of facility	Type of Inspection	9-Apr-2019
CLAYMONT INTERMEDIATE SCHOOL	Standard	

		GOOD RETAIL	. PRA	CTIC	
		Good Retail Practices are preventative measures to control the intr	oductio	n of pat	hogens, chemicals, and physical objects into toods.
	N	lark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=	in Comp	liance C	Utensils, Equipment and Vending
		Safe Food and Water	- 4	18.6	Food and non-food contact surfaces cleanable, proper designed,
38	N/A	Pasteurized eggs used where required	54	IN	constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
001		Food Temperature Control	56	IN	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control			Physical Facilities
41	N/A	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
		Food Identification	60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
		Prevention of Food Contamination	62	IN	Physical facilities installed, maintained, and cleaned
45	iN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness			Administrative
48	N/O	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables			
		Proper Use of Utensils	66	IN	3701-21 OAC
50		In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	N/A	Slash-resistant and cloth glove use			

	Mark	"X" in appropr	Observations and Corrective Actions late 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:		
		·	nburgers) were not observed for temperature monitoring at the time of		
However, a emperatur	any not or cold ter res. Cold holding	nperature 41F or bel	controlled for safety food items must be delivered and received at prow, hot holding 135F or above.	oper	
emperatur	es. Cold holding	nperature 41F or bel	ow, hot holding 135F or above.	oper	
emperatur	es. Cold holding	nperature 41F or bel	ow, hot holding 135F or above.	oper	
However, a emperatur Person in Charge Banitarian	es. Cold holding	nperature 41F or bel	ow, hot holding 135F or above.	oper	

Name of facility CLAYMONT MIDDLE SCHOOL			Check one	License Number JJOS-9FBJ7Q  City/State/Zip Code			Date 9-Apr-2019	
Add	iress							
	E 6th S					LE OH 44683	Catagory/Descriptive	
	ense hold		Inspection Time	Travel Time Category/Descriptive				
	YMONT UCATION	LOCAL BOARD OF	45	0			Non-Commercial FSO < 25000 sq. ft. - Risk Level III	
	e of Insp			Follo	w up da	te (if required)	Water sample date/result (if required)	
	ndard							
		FOODB	ORNE ILLNESS RISK FACTORS (IN, OUT, N/O, N/A) for each numbered item: IN=	AND	PUBLI	C HEALTH INTERVE	NTIONS bt Observed N/A=Not Applicable	
	Ma	ark designated compliance status Super		-iii Comp	7	ime/Temperature Control	ed for Safety Food (TCS food)	
1	IN		emonstrates knowledge, and performs	21	N/A	Proper hot holding temper	atures	
2	OUT	Certified Food Protection M	anager	22	IN	Proper cold holding tempe		
			e Health	23	IN	Proper date marking and	disposition	
3	IN	Management, food employees and conditional employee; knowledge, responsibilities and reporting		24	N/A	Time as a public health control: procedures & records		
4	IN	Proper use of restriction and	exclusion			Consumer Advisory		
5	IN		o vomiting and diarrheal events	25	N/A	Consumer advisory provid	led for raw or undercooked foods	
		Good Hygie				Highly Suscer	otible Populations	
6	IN	Proper eating, tasting, drink		26	IN_		rohibited foods not offered	
7	łN	No discharge from eyes, no					emical %	
		Preventing Contan		27	N/A	Food additives: approved	The state of the s	
8	N/O	Hands clean and properly w		28	IN	Toxic substances properly	Approved Procedures	
9	N/O	no pare nand contact with r method properly followed	eady-to-eat foods or approved alternate			Comormance was	Approved / roculaires	
10	iN	Adequate handwashing faci	lities supplied & accessible	29	N/A	processes, and HAACP P		
		Approve	1 Source	30	N/A	Special Requirements: Fro	esh Juice Production	
11	IN	Food obtained from approve	ed source	31	N/A		eat Treatment Dispensing Freezers	
12	N/O	Food received at proper ten	perature	32	N/A	Special Requirements: Cu	stom Processing	
13	IN	Food in good condition, safe	e, and unadulterated	33	N/A	Special Requirements: Bu	Ik Water Machine Criteria	
14	N/A		shellstock tags, parasite destruction	34	N/A		idified White Rice Preparation Criteria	
			Contamination	35	N/A	Critical Control Point Inspe	ection	
15	IN	Food separated and protect		36	N/A	Process Review		
16	IN	Food-contact surfaces: clea		37	N/A	Variance		
17	IN	unsafe food	ed, previously served, reconditioned, and					
<u> </u>			d for Safety Food (TCS food)	_	<b>.</b>			
18	N/A	Proper cooking time and ter	•	- 1	Risk fact	tors are food preparation pro	actices and employee behaviors that are ributing factors to foodborne illness.	
19	N/A	Proper reheating procedure			Public H	i as the most significant cont lealth interventions are con	ributing factors to foodborne liftess. itrol measures to prevent foodborne illness or	
20	N/A	Proper cooling time and ten	nperatures		injury.	Calai inter territoria die cor	in or meader of to provent recession invited or	

		Date
Name of facility	Type of Inspection	9-Apr-2019
CLAYMONT MIDDLE SCHOOL	Standard	0 / Ipi 20 / 0

		Good Retail Practices are preventative measures to control the in- Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN.  Safe Food and Water			Oterisiis, Equipmont and Tones
88	IN	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
9	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
9		Food Temperature Control	56	IN	Non-food contact surfaces clean
ol	N/A	Proper cooling methods used; adequate equipment for temp control			Physical Facilities
11	N/A	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
_	IN.	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
12 13	-in	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
10	117	Food Identification	60	IN	Toilet facilities: properly constructed, supplied, cleaned
4	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
+4	114	Prevention of Food Contamination	62	IN	Physical facilities installed, maintained, and cleaned
15	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
16	- iN	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
17	IN	Personal cleanliness			Administrative
48	N/O	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
19	N/O	Washing fruits and vegetables			
73	14/0	Proper Use of Utensils	66	IN	3701-21 OAC
501	N/A	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
2	IN	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant and cloth glove use			

	Mari	«"X" in approp	Observations and Corrective Actions riate 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		
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with level two certification in food protection at time of inspection.			
54	3717-1-04.1(H)	NC	Observations: Observed floor of walk-in cooler rusty and not easily cleanable at time of inspection.			
No foc	od prep at time of insp	ection. Se	rving prepackaged sandwiches and whole fruit or packaged fruit cups	. Kitcher	was	
	and all temperatures					
Person ir			Date			
Mr. Wat	kins		9-Apr-2019			
Sanitaria	n		Licensor			
Angle A	KF Frantz		Tuscarawas County Health Dep	partment		

Nan	ne of fac	ility	Check one		se Num		Date
		HIGH SCHOOL	l	JJOS	-9F8S2	В	9-Apr-2019
	TIMOIT	111011001100					
Ado	lress		<u> </u>	City/S	State/Zip	Code	
		N HILL RD		UHRI	CHSVIL	LLE OH 44683	
	ense holo		Inspection Time	Trave	I Time		Category/Descriptive
			45	o			Non-Commercial FSO < 25000 sq. ft.
		LOCAL BOARD OF	"				- Risk Level IV
	UCATION		<u> </u>	Follo	w up da	te (if required)	Water sample date/result (if required)
	e of Insp			Folio	w up ua	to (ii required)	,
Sta	ndard/Cr	itical Control Point					
		FOODS	ORNE ILLNESS RISK FACTORS	AND	PUBLI	C HEALTH INTERVE	NTIONS
	Ma	rk designated compliance status	(IN, OUT, N/O, N/A) for each numbered item: IN	=in Comp	liance O	UT=Out of Compliance N/O=No	ot Observed N/A=Not Applicable
		Super	vision				ed for Safety Food (TCS food)
1	IN		lemonstrates knowledge, and performs	21	N/O	Proper hot holding temper	
2	IN	Certified Food Protection M	anager	22	IN	Proper cold holding temper	eratures
		Employe	e Health	23	IN	Proper date marking and	disposition
3	IN	Management, food employer responsibilities and reporting	ees and conditional employee; knowledge,	24	N/A		ontrol: procedures & records
4	IN	Proper use of restriction and					er Advisory
5	IN	Procedures for responding	to vomiting and diarrheal events	25	N/A	Consumer advisory provide	led for raw or undercooked foods
	1.4	Good Hygie				Highly Suscer	otible Populations
6	IN	Proper eating, tasting, drink		26	IN		rohibited foods not offered
7	IN	No discharge from eyes, no		***************************************			emical
			mination by Hands	27	N/A	Food additives: approved	
8	IN	Hands clean and properly v		28	IN	Toxic substances properly	
9	IN	method properly followed	ready-to-eat foods or approved alternate				Approved Procedures
10	IN	Adequate handwashing fac	ilities supplied & accessible	29	N/A	processes, and HAACP P	
			d Source	30	N/A	Special Requirements: Fr	esh Juice Production
11	IN	Food obtained from approv		31	N/A	Special Requirements: He	eat Treatment Dispensing Freezers
12	N/O	Food received at proper ter		32	N/A	Special Requirements: Cu	ustom Processing
13	IN	Food in good condition, saf		33	N/A	Special Requirements: Bu	ilk Water Machine Criteria
14	N/A		shellstock tags, parasite destruction	34	N/A		sidified White Rice Preparation Criteria
			n Contamination	35	IN	Critical Control Point Inspe	ection
15	OUT	Food separated and protec		36	N/A	Process Review	
16	IN	Food-contact surfaces: clea		37	N/A	Variance	
17	IN	unsafe food	ed, previously served, reconditioned, and				
			id for Safety Food (TCS food)	_			
18	N/O	Proper cooking time and te	·		Risk fac	tors are food preparation pro	actices and employee behaviors that are
19	N/O	Proper reheating procedure			Identified	as the most significant conf	tributing factors to foodborne illness. htrol measures to prevent foodborne illness or
20	N/A	Proper cooling time and ter	nperatures		injury.	icaini iliterventions are cor	inormeasures to prevent toodborne timess or

Name of facility	Type of Inspection Standard/Critical Control Point	Date 9-Apr-2019
CLAYMONT HIGH SCHOOL	Standard/Ortical Control / Citie	

		GOOD RETAIL	. PRA	CTIC	ES .
		Good Retail Practices are preventative measures to control the int	roductio	n of pat	hogens, chemicals, and physical objects into toous.  NIT-Out of Compliance N/O=Not Observed N/A=Not Applicable
	N	Good Retail Practices are preventative measures to control the international designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=  Sate Food and Water	in Comp	marice C	Utensils, Equipment and Vending
38	IN	Pasteurized eggs used where required	54	IN	Food and non-food contact surfaces cleanable, proper designed,
ગ્ગ	11%	T asieunzeu egge deed miere regamen			constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
00	***	Food Temperature Control	56	OUT	Non-food contact surfaces clean
40	N/A	Proper cooling methods used; adequate equipment for temp control			Physical Facilities
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
10		Food identification	60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
		Prevention of Food Contamination	62	IN	Physical facilities installed, maintained, and cleaned
45	IN	Insects, rodents, and animals not present/outer openings protected	63	1N	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	- IN	Existing Equipment and Facilities
47	IN	Personal cleanliness			Administrative
48	N/O	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables			
		Proper Use of Utensils	66	IN	3701-21 OAC
50	N/O	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant and cloth glove use			

	Mari	("X" in appropr	Observations and Corrective Actions  tate 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	
15	3717-1-03.2(C)	С	Observations: Observed raw eggs stored above ready to eat foods at time of inspection.	×		
 56	3717-1-04.5(A)(3)	NC	Observations: Observed food debris in microwave at time of inspection.		<u> </u>	
	d prep was being dor (itchen was clean and		of inspection. Serving prepackaged sandwiches and whole fruit o eratures were good.	r packaged f	ruit	
erson in			Date	Date		
Andrea E	Burleson		9-Apr-2019	9-Apr-2019		
	)		Licensor	Licensor Tuscarawas County Health Department		
Sanitariar						