

# State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                   |                                     |                                                            |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------------|------------------------------------------------------------|
| Name of facility<br>NEW KNOXVILLE SCHOOL                                                                                                                                                                                                                                                                                                                                                                                                                        | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License Number<br>167               | Date<br>09/02/2025                                         |
| Address<br>345 S. MAIN ST.                                                                                                                                                                                                                                                                                                                                                                                                                                      | City/State/Zip Code<br>NEW KNOXVILLE OH 45871                                     |                                     |                                                            |
| License holder<br>NEW KNOXVILLE SCHOOL                                                                                                                                                                                                                                                                                                                                                                                                                          | Inspection Time<br>60                                                             | Travel Time<br>12                   | Category/Descriptive<br>COMMERCIAL CLASS 3 <25,000 SQ. FT. |
| Type of inspection (check all that apply)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Critical Control Point (FSO) <input type="checkbox"/> Process Review (RFE) <input type="checkbox"/> Variance Review <input type="checkbox"/> Follow Up<br><input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Consultation |                                                                                   | Follow-up date (if required)<br>/ / | Water sample date/result (if required)<br>/ /              |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance    **OUT** = not in compliance    **N/O** = not observed    **N/A** = not applicable

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

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|                                                 |                                  |                           |
|-------------------------------------------------|----------------------------------|---------------------------|
| <b>Name of Facility</b><br>NEW KNOXVILLE SCHOOL | <b>Type of Inspection</b><br>sta | <b>Date</b><br>09/02/2025 |
|-------------------------------------------------|----------------------------------|---------------------------|

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

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

## Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection **R** = repeat violation

| Item No. | Code Section   | Priority Level | Comment                                                                                                                                                                                                                                  | COS                                 | R                        |
|----------|----------------|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|--------------------------|
| 13       | 3717-1-03.1(L) | C              | Package integrity - specifications for receiving<br><br>1 ea. 1046oz. spaghetti sauce and 1 ea. 105oz. can of pear halves with damaged seals on the storage rack in the storage room.<br><br>Removed from service during the inspection. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 28       | 3717-1-07(B)   | C              | Poisonous or toxic materials - Working containers - common name.<br><br>Purple spray bottle stored in the chemical storage room not labeled. Discarded during the inspection.                                                            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

|                                                                   |                                                       |
|-------------------------------------------------------------------|-------------------------------------------------------|
| <b>Person in Charge</b><br>KENT MARTZ RS/SIT# 2937                | <b>Date</b><br>09/02/2025                             |
| <b>Environmental Health Specialist</b><br>KENT MARTZ RS/SIT# 2937 | <b>Licensor:</b><br>Auglaize County Health Department |

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL  
As per HEA 5302B The Baldwin Group, Inc. (11/19)  
As per AGR 1268 The Baldwin Group, Inc. (11/19)