

# TOLEDO AREA SCHOOL CAFETERIAS WITH CRITICAL VIOLATIONS

Here is a list of Toledo metro area school cafeterias identified by their county health departments as having at least one critical food safety violation between May 2004 and May 2005 and the violation(s) involved. Schools with multiple critical violations are identified by a single asterisk.

## Lucas County

Arlington School	Thermometers damaged
*Body of Christ Learning Center	Raw eggs stored above ready-to-eat foods
Cardinal Stritch High School	Cooler temperature at 54 degrees, not required 45.
Deveaux Junior High School	Ribs were being served at 121 degrees, not required 140
East Side Central Elementary School	Chemicals stored above mustard packets
Fulton Elementary School	No hand sink in room with oven and walk-in freezer
Hawkins Elementary School	Meals allowed to sit for too long before heating
Highland Elementary School	Broken water line invited possible contamination
*Jones Junior High School	Four violations, including two food temperature violations and missing thermometers
*Ladyfield Elementary School	Five violations, including one employee without hair net
Leverette Junior High School	Chicken drummies at 127 degrees, not 140
Northview High School	Employees wearing watches while handling food
*Robinson Junior High School	Three violations, including two food temperature violations
Ryder School	No probe thermometer to make sure food served at proper temperature
*Shoreland Elementary School	Cold food above 45-degree limit and bag of popsicles on floor
*St. Adalbert School	Five violations, including chemical bottles not labeled and cheese served at room temp.
St. Elizabeth Seton School	Ready-to-eat foods stored beneath raw eggs
St. Francis de Sales High School	Reuben sandwiches at 122 degrees, not 140
*St. Thomas Aquinas School	Four violations, including low chlorine in dishwasher disinfectant, no glove(s) for food handlers, food warmer temperature below 140 degrees
*Sylvania Franciscan Academy	Salad dressing above room temp.; raw eggs stored above ready-to-eat food
Sylvania Early ChildhoodCenter	Residential fridge rather than commercial fridge being used and temperature inside fridge holding at more than 50 degrees, not 45.
Toledo Academy of Learning	Pizza holding between 100 and 120 degrees, not 140
Woodward High School	Need modifications on Tea Room vegetable preparation sink
Wynn Elementary School	Cooler holding food at 50 degrees, not 45

## Fulton County

Delta High School	Dishwasher not sanitizing properly
*Delta Middle School	Dishwasher water not at 180 degrees as required, boxes of food stored on floor
Evergreen Middle School	Dishwasher water not at 180 degrees as required

## Monroe County

Dundee Elementary School	Dishwasher water temperature at 120 degrees, not 160
*Dundee Middle School	Mold on ice machine, spray bottle not labeled
Holy Ghost Lutheran School	Prescriptions held in kitchen's commercial refrigerator
Ida High School	Dishwasher water temperature not hot enough
Jefferson Senior High School	Dishwasher water temperature not hot enough
Mason Elementary	Dishwasher water at 144 degrees, not 160
Mason Junior-Senior High School	Hot water in sink at 80 degrees, not 110
Milan High School	Dented cans found
Monroe County Education Center	Dented cans found in storage room
Monroe High School	Modification needed to prevent contamination in ice machine
Monroe Road Elementary School	Water in hand sink at 98-100 degrees, not 110
Raisinville Elementary School	Vegetable prep sink not properly set up
Riverside Elementary School	No gloves for food handler(s)
St. Joseph School	Found two gallons of spoiled milk
St. Mary Church/Elementary School	Modification needed on ice machine
Summerfield Elementary School	Hot food at 130 degrees, not 140
Symons Elementary School	Spray arm hangs below overflow line in sink
**Trinity Lutheran School	No chlorine in dishwasher disinfectant (third violation)

## Ottawa County

*Allen Central Elementary School	Walk-in cooler at 51 degrees, not 45; beans re-heated in crockpot
Brunner Elementary School	Food in salad bar not refrigerated or on ice
Carroll Elementary School	Dishwasher water in rinse cycle at 125 degrees, not 180
Catawba Elementary School	Chicken at 130 degrees, not 140
*Danbury Local Schools	Sneeze guards needed; cold plate at 51 degrees, not 45
Genoa Area High School	Modifications needed in cooling products
*Oak Harbor High School	Dishwasher wash cycle temp. too low; broccoli at 134 degrees, not 140
Oak Harbor Junior High School	Green beans at 128 degrees, not 140
Portage Elementary School	Dishwasher water between 165 and 175 degrees, not 180
**R.C. Waters Elementary School	Rodent droppings found in storage room (two violations)
*Riverview School	Potato salad not date marked; food containers stored on floor
St. Boniface Catholic School	Raw meat stored with ready-to-eat food
*Woodmore High School	No light shields in dry storage (repeat violation)

## Wood County

Bowling Green High School	Coolers holding at 57-58 degrees, not 45
*Grand Rapids Elementary School	Dented cans; food temperature violations; meat not date marked
Haskins Elementary School	Dented applesauce can
McComb Middle School	Residential chest freezer to be replaced with commercial unit
*North Baltimore High School	Condensation dripping on food, coats in food storage room
Pemberville Elementary School	Cold food holding at temperatures too warm
Perrysburg Junior High School	Deli meats not labeled
Ridge Elementary School	Chemical containers not labeled
St. Jerome School	Paint thinner stored above raisins
*Weston Elementary School	Deli meats not labeled (repeat violation)

\*\*R.C. Waters Elementary School also was cited for having rodent droppings in a March, 2004 inspection report. Trinity Lutheran School didn't have sanitizing chlorine in its dishwasher on two prior inspection reports in September, 2003, and March, 2004.