

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
OXFORD HILLS HIGH SCHOOL	REGULAR	2018-06-27	No	3-501.15	Cooked foods improperly cooled.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
OXFORD HILLS HIGH SCHOOL	REGULAR	2018-11-07	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
OXFORD HILLS HIGH SCHOOL	REGULAR	2020-03-11	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-501.11	Equipment in disrepair.	N
OXFORD HILLS HIGH SCHOOL	REGULAR	2021-10-05	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				3-306.13.(C)	Self-service operation not being monitored.	C
OXFORD HILLS HIGH SCHOOL	REGULAR	2023-06-08	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N