

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Darke County Home</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1042</i>	Date <i>2-14-17</i>
Address <i>5105 County Home Rd. Greenville</i>		Category/Descriptive <i>NC49</i>	
License holder <i>Gracie Ratliff</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

	5.0	Water
	5.1	Plumbing system
	5.2	Mobile water tanks
	5.3	Sewage, other liquid waste and rainwater
	5.4	Refuse, recyclables, and returnables

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	6.4	Maintenance and operation

Poisonous or Toxic Materials

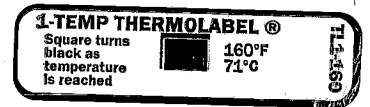
	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC



Violation(s)/Comment(s)

- Refrigeration storage will be painted this summer. Discarded storage shelving shall be durable, corrosion resistant, finished so it is smooth & easily cleanable. Shelving still rusted.

- level 2 training certificate available.

Inspected by <i>Jorgan Keller</i>	R.S./SIT# <i>143136</i>	Licensor <i>Darke Co HD</i>	
Received by <i>Jody Beavers</i>	Title	Phone	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Darke County Home	License number 1042	Date 2-14-17
Address 5105 County Home Rd. Greenville	Category/Descriptive NC45	
License holder Gracie Ratliff	Inspection time (min)	Travel time (min)

Comments:

Hours updated in file.

Discussed date marking of TCS RTE foods. The day the item is prepared counts as day 1. TCS items shall be discarded after 7th day.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Cottage Cheese	Cold Hold	38F			
Sour Cream	Cold Hold	37F			
Milk	Cold Hold	37F			
Eggs	Cold Hold	38F			
Turkey	Cold Hold	37F			
Inspected by: Megan Keller R.S./ST# 145136 Licensor: Darke Co #110					
Received by: Jody Beavers				Title: _____ Phone: _____	