

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Gathering Place	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1166	Date 6/6/11
Address 263 Market St. Versailles	Category/Descriptive C4S		
License holder Kuethers Gathering Place	Inspection time (min) 100	Travel time (min) 40	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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

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

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input checked="" type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

3.2N) Observed PIC reused single-use gloves for several tasks during inspection. Single-use gloves shall be used for only 1 task such as working with ready-to-eat foods or with raw animal food, or when interruptions occur in the operation. Please obtain new gloves for each task completed.

6.4D) PIC stated the hood system was supposed to be cleaned May 2011. They are currently trying to schedule a date for cleaning the system. Please notify the HD

Inspected by <i>Raina Schuitema</i>	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by <i>Russ Wison</i>	Title	Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

6/6/14

Facility name The Gathering Place	Type of inspection Standard
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Violation(s)/Comment(s)

6.4) ~~4.4~~ (cont) when hood system is scheduled. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust & other particles.

4.4N) observed 2 sani buckets of bleach water measuring at 00ppm. A chlorine solution shall have a minimum of 50ppm and maximum of 99ppm of solution in the container. Please prepare new bleach water for the containers. Changed at time of inspection.

5.10) observed orange/red liquid in the handwashing sink. PIC stated she drains cherries and pickle juice in the hand sink. A handwashing sink may not be used for purposes other than handwashing.

Notes:

- Discussed employee health policy, body fluid spill clean up kit.
- Education was given on how to calibrate thermometers.

Inspected by Yanina Schmitzma	R.S./GIT # 164029	Licenser Darke Co Health Dept
Received by K. Wilson	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The Gathering Place	License number 166	Date 6/6/16
Address 263 Market St. Versailles	Category/Descriptive C4S	
License holder Kuethers Gathering Place	Inspection time (min) 50	Travel time (min)

Comments:

Satisfactory at time of inspection.

Notes: Education was given on how to calibrate food thermometers

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
PIZZA SAUCE	Cold hold	41°	milk	Cold hold	33°
Fish	hot hold	238°	mac salad	Cold hold	37°
Chicken patty	hot hold	179°			
tomatoes	Cold hold	38°			
chicken noodles					
3 mashed potatoes	hot hold	148°			
Ice cream	Cold hold	38°			
Inspected by Jana Schuitema	R.S./SIT# 164029	Licenser Darke Co Health Dept		Phone	
Received by Alexis Wilson	Title		Phone		