

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Union City Christal Manor</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1171</b>	Date <b>7-11-18</b>
Address <b>400 S. Melvin Eley Union City</b>		Category/Descriptive <b>C45</b>		
License holder <b>Donna Paula Adkins</b>		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

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

#### Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input 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

#### Equipment, Utensils, and Linens

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

<input 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

#### Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input 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 checked="" type="checkbox"/>	5.4 Refuse, recyclables, and returnables

#### 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 type="checkbox"/>	6.4 Maintenance and operation

#### 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

#### 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

#### Administrative

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



### Violation(s)/Comment(s)

2.4A) No ODH managers food certification, PIC stated she has to retake the test. Discussed as of March 1 2017 at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall have level 2 certification. Darke County extension office does offer this course. 931.548.5215.

4.2H) No heat strips available for the high temperature dish machine. Discussed not water, mechanical ware washing operations, an irreversible registering temperature indicator shall be

Inspected by <b>Alina Schmitterman</b>	R.S./SIT # <b>16-4029</b>	Licenser <b>DCH10</b>
Received by <b>Donna Paula Adkins</b>	Title	Phone

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Violation(s)/Comment(s)

provided and readily accessible for measuring the utensil surface temperature. Please, acquire, a thermometer (irreversible) or thermolabels. Repeat.

2.4C) PIC stated she plans to have a employee meeting in Feb. to cover the employee health policy. Discussed all food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

5.4F) PIC stated Rumpke has been notified about bowing lids and hopefully they will be fixed soon.

6.4D) Observed build up on the ceiling vents. Discussed to clean at a more frequent basis to prevent contamination by dust, dirt; and other materials.

Inspected by Valerie Churiterman	R.S./SJT # 164029	Licenser DCH/D
Received by Marita Thins	Title	Phone

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**Violation(s)/Comment(s)**

3701-21-2 Food licenses not displayed at facility.  
Discussed a licensee shall display the license for  
the food service operation at all times at the  
licensed location.

Inspected by <i>[Signature]</i>	R.S./SIT # 164029	Licenser DCHD
Received by	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Union City Christel Manor</b>	License number <b>1171</b>	Date <b>1-11-18</b>
Address <b>400 S. Melvin Eley Union City</b>	Category/Descriptive <b>CLIS</b>	
License holder	Inspection time (min)	Travel time (min)

**Comments:**

No violations at time of inspection.

A. Adkins

**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
Cabbage	cooking	164F			
Potatoes	cooking	136F			
Fruit cocktail	cold hold	39F			
Cucumber salad	cooling	46F			

Inspected by <i>[Signature]</i>	R/S/SIT# <b>164029</b>	Licensor <b>DCHD</b>
Received by <i>[Signature]</i>	Title	Phone