

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Wayne Healthcare</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>183</b>	Date <b>11/29/17</b>
Address <b>835 Sweitzer St. Greenville</b>	Category/Descriptive <b>C4S</b>		
License holder <b>Wayne Healthcare</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"/> Precicensing <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

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

**Poisonous or Toxic Materials**

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

**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
<input checked="" type="checkbox"/> 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

**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

**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

**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

**Administrative**

901:3-4 OAC
3701-21 OAC

**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

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

3.4G) Observed sliced turkey with a discard date of 11/25 and no dates on cut chicken, lettuce, noodles and sliced turkey. Discussed all TCS RTE food shall be clearly date marked if held at the facility for more than 24 hours. The day of preparation shall be counted as Day 1. And products can be kept for a maximum of 7 days and consumed discarded by the 7<sup>th</sup> day to limit growth. Critical.

3.4F) Observed hamburgers to be at 127°F - 130°F on the hot plate by the grill area. PIC temped all of

Inspected by <b>Sandra Schuitema</b>	R.S./SIT # <b>164029</b>	Licensors <b>DCHD</b>
Received by <b>Calvin Dolma</b>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/29/17

Facility name Wayne Healthcare	Type of inspection Standard
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**Violation(s)/Comment(s)**

3.4 F cont) the other products and they were above 135°F. PIC discarded the sandwiches that were 134°F or below. Discussed the hot hold temperature of food is 135°F or above, and to ensure to monitor the unit so all sandwiches stay above 135°F. Critical. Corrected at time of inspection.

Inspected by Laura Chutermaier	R.S./SIT # 164029	Licensors DCHD
Received by C. DeWine	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Wayne Healthcare</b>	License number <b>183</b>	Date <b>11/29/17</b>
Address <b>835 Sweitzer St. Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Wayne Healthcare</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed sliced turkey with a discard date of 11/25 and no dates on cut chicken, lettuce, noodles and sliced turkey. Discussed all TCS RTE foods shall be dated if held at the facility for more than 24 hours and consumed/discarded by the 7<sup>th</sup> day to prevent growth. - Observed hamburgers to be at 127°F - 130°F on the hot plate by the grill line. PIC temped all of the other products and they were above 135°F. PIC voluntarily discarded products at time of inspection. Discussed the hot hold temperature of food is 135°F or above.

**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
green beans	hot hold	177°F	cottage cheese	cold hold	36°F
Soup	hot hold	158°F	hash browns	cooling	69°F
chicken garlic soup	hot hold	205°F	gravy	cooling	91°F
Shredded beef	cold hold	39°F	mashed potatoes	hot hold	180°F
Cheese	cold hold	39°F	Sandwich (hamburger)	hot hold	127°F - 130°F*
chicken breast	hot hold	168°F			
bacon	hot hold	173°F			
Inspected by <b>Saura Schulerma</b>	R.S./SIT# <b>1104029</b>	Licensors <b>DCHD</b>			
Received by <b>Calvin Wells</b>	Title	Phone			