

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Brookdale Senior Living	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1197	Date 10/17/17
Address 1401 N. Broadway Greenville	Category/Descriptive C4S		
License holder Brookdale Senior Living	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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 type="checkbox"/> 4.4 Maintenance and operation
<input checked="" 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 type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" 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 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 checked="" 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

Administrative

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

DOE 638°C

Violation(s)/Comment(s)

3.4F) Observed butter being held at 75°F. PIC discarded product at time of inspection. All TCS RTE ^{FOOD} Foods shall be maintained at 41°F or below.

4.5A) Observed ~~at~~ a build-up of debris on the ice machine. Equipment shall be cleaned sight to touch. A work order has been placed to get machine cleaned asap.

Inspected by Laura Schinteman	R.S./SIT # 164029	Licensors DCHD
Received by Theresa Kandel	Title Trining Services	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Brookdale Senior Living	Type of visit Standard	Date 1/17/17
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Violation(s)/Comment(s)

6.11) Observed a plastic bag taped to the ceiling with a vent cover covering a hole in the drywall on the ceiling. Ceilings shall be smooth and easily cleanable. Please, repair.

Notes: Discussed body fluid kit. Document given

- Make sure dish machine is 150°F ↑ and 180°F (Rinse).

Inspected by Liana Schintena	R.S./SIT # 164029	Licensors DCHD
Received by Cheresa Kamelall	Title A.S.C.	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Brookdale Senior Living	License number 1197	Date 1/17/17
Address 1401 N Broadway Greenville	Category/Descriptive C4S	
License holder Brookdale Senior Living	Inspection time (min)	Travel time (min)

Comments:

VI) Observed butter being held @ 75°F. PIC discarded product at the time of inspection. All TCS RTE cold foods shall be maintained at 41°F or below.

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
Cheese burger cronder	preparing	117°F			
B bean salad	preparing	69°F			
tomatoes	cold hold	38°F			
milk	cold hold	36°F			

Inspected by Amy Schunter	R.S./SIT# 164029	Licensor DCHID	
Received by Cherise Kanel	Title DSC	Phone	