

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Brookdale Senior Living</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1197</i>	Date <i>4-13-16</i>
Address <i>1401 N. Broadway Bretnville</i>		Category/Descriptive <i>C45</i>		
License holder <i>Brookdale Senior Living</i>		Inspection time (min) <i>35</i>	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, specification 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

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	Laundrying
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)

3.4C) Observed raw beef thawing in water in prep sink. Discussed the beef shall be completely submerged under running water 70°F or below to help limit bacteria growing. MC moved beef to walk-in cooler to thaw instead.

Note: steam craft is out of order and being repaired. Contact Health Dept.

Inspected by <i>Megan Kausee</i>	R.S./SIT # <i>143136</i>	Licenser <i>LARVA CO #10</i>
Received by <i>Randall</i>	Title <i>DSC</i>	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Brookdale Senior Living	License number 1197	Date 4-13-16
Address 1401 N. Broadway Greenville OH	Category/Descriptive C45	
License holder Brookdale Senior Living	Inspection time (min) 90	Travel time (min)

Comments:

Discussed new rule changes. Employee Health policy, Bodily Fluid spill procedure example, thermometer, and reciprocity form given.

make sure dish machine is 150°F + and 180°F (rinse).

machine wash 160°F
rinse 183°F

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
meat sauce	cold hold	33°F	onion soup	COOKING	160°F
milk	cold hold	34°F			
spinach	cold hold	33°F			
pizza	cold hold	34°F			
chicken	cold hold	34°F			
mac n cheese	cold hold	36°F			
bevon	cold hold	37°F			
Inspected by Megan Kuisle	R.S./SIT#		License of Darke COFD		
Received by J. Randolph			Title DSC		Phone