

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Darke Co Home	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1042	Date 2.16.16
Address 5105 County Home Rd, Greenville	Category/Descriptive NC45		
License holder Grace Ratliff	Inspection time (min) 75	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 specify		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	Laundering
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, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
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

Equipment, Utensils and Linens

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

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

Violation(s)/Comment(s)

4.0A) Material Characteristics
Observed walk-in shelving units with rust on sides and top surface. Shelving units shall be durable, corrosion-resistant, and nonabsorbant. Please, repair or replace to prevent contamination.

3.24) Observed a build-up of ice in walk-in cooler.
Food needs to be protected from possible contamination from drips.

Inspected by <i>Laura Schuitema</i>	R.S./SIT # 16-4029	Licensors Darke Co Health Dept
Received by <i>Michelle Stubbins</i>	Title Kitchen Supervisor	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Darke Co Home	License number 1042	Date 2-16-16
Address 5105 County Home Rd	Category/Descriptive NC4S	
License holder Gracie Rattliff	Inspection time (min) 30	Travel time (min)

Comments:

No violations at time of inspection.

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
broccoli	hot hold	194°			
pork chops	hot hold	187°			
stuffing	hot hold	195°			
salads	cold hold	39°			

Inspected by <i>Anna Schintena</i>	R.S./SIT# 16-4029	Licensor Darke Co Health Dept
Received by <i>Gracie Rattliff</i>	Title Kitchen supervisor	
		Phone