

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Darke County Home	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1042	Date 12-27-14
Address 5105 County Home Rd, Greenville		Category/Descriptive NC4S	
License holder Gracie Ratliff	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

	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, specifications and original containers
	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

Equipment, Utensils, and Linens

<input checked="" type="checkbox"/>	4.0	Materials for construction and repair
	4.1	Design and construction
<input checked="" type="checkbox"/>	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)

4.0A) Observed areas of rust & paint chipping on the walk-in refrigerator shelving. Food contact surfaces shall be durable, corrosion-resistant & finished to have a smooth, easily cleanable surface.

4.2I) PIC stated they use a chlorine based solution to wipe down counter tops. A test kit shall be used to accurately measure the concentration in ppm of sanitizing. Please acquire ~~the~~ chlorine based test strips.

Inspected by Karla Schuiteman	R.S./SIT # 164029	Licensor DCHD
Received by A Goley Beavers	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Darke County Home	License number 1042	Date 12.27.14
Address 5105 County Home Rd. Greenville	Category/Descriptive NC4S	
License holder Gracie Ratliff	Inspection time (min)	Travel time (min)

Comments:

Satisfactory 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
tomatoes	cold hold	38°F	milk	cold hold	37°F
Ham	cold hold	40°F			
sloppy joes	cold hold	40°F			
Potatoes	hot hold	137°F			
gravy	hot hold	144°F			
beef fritter patty	hot hold	154°F			
bake beans	hot hold	136°F			
Inspected by Theresa Schmitz	R.S./SIT# 164029	Licensor DCHD			
Received by Gody Beavers	Title		Phone		