

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Heartland of Greenville	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 93	Date 8.12.14
Address 243 Marion Drive Greenville		Category/Descriptive C4S	
License holder Heartland / Sodexo	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

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
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

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

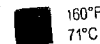
6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

ECOLAB

When indicator turns black
stated temperature has
been achieved



Violation(s)/Comment(s)

Satisfactory at the time of inspection.

Notes: Discussed employee health policy, body fluid spill clean up kit & managers training. Documents given

- Food delivery yesterday afternoon.

Inspected by <i>Thomas Schuitema</i>	R.S./SIT # <i>1164029</i>	Licenser <i>Darke Co Health Dept</i>
Received by <i>Shannon R. Haar</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Heartland of Greenville		License holder Heartland / Sodexo	
Address 243 Marion Dr. Greenville		Category/Descriptive C4S	
License no. 93	Date 8.12.16	Inspection time (min)	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
mixed veggies	hot hold	155°F	chili soup	cold hold	6°F
Chicken	hot hold	200.4°F			
potatoes	preparing	106°F			
chumbo	hot hold	157°F			
Yehuce	cold hold	40°F			
eggs	cold hold	37°F			
French toast	freezer	16°F			
Inspected by Xaura Schuretena		R.S./SIT # 164029	Received by Darke, Co Health Dept		
Health district Stannondale		Title		Phone	