

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Oakley House	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1189	Date 8.2.16
Address 1275 Northview Dr. Greenville		Category/Descriptive C48	
License holder Oakley Aid OPCO	Inspection time (min)	Travel time (min) 5mins	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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

4.2I) Observed no chlorine based test strips for dish machine. A test kit that accurately measures the concentration in ppm of sanitizing solutions shall be provided. Please obtain chlorine based test strips. Machine was 50 ppm during inspection.

4.2I) Quat based sanitizer is being used for 3 bay sink / sani buckets. At time of inspection the facilities test strips didn't register. Please obtain new Quat test strips.

Inspected by Diana Schweterna	R.S.# 164029	Licensor DCHD
Received by Heather Smyth	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Oakley House	Type of visit Standard	Date 8-2-16
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Violation(s)/Comment(s)

5.19) PIC stated they currently are not using prep sink b/c of a plumbing leak. a work order is in for the repairs to be completed. Plumbing system shall ^{be} maintained in good repair.

Notes:

- Body fluid, Employee health and manager's training was discussed and documents given.
- Document given on how to cool hot foods.

Inspected by Mica Schmeterna	R.S./SIT # 104029	Licenser DCHD
Received by Heather Smith	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Oakley House		License holder Oakley Aid OPCO	
Address 1275 Northview Dr Greenville		Category/Descriptive C4S	
License no. 1189	Date 8-2-16	Inspection time (min) 30mins	Travel time (min) 5mins
Comments:			
<p style="font-size: 1.2em;">Education was given on how to calibrate thermometers.</p>			

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
BBQ Ribs	Cooking	100°F			
Milk	Cold hold	41°F			
Lettuce	Cold hold	38°F			
Eggs	Cold hold	38°F			
Chicken patties	Cold hold	37°F			
Carrots	Cooking	82°F			

Inspected by Anna Schutte	R.S./SIT # 164029	Received by DCHD
Health District Health District	Title	Phone