

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

SCANNED

Name of facility <i>The Brethren Home</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1157</i>	Date <i>1-6-17</i>
Address <i>750 Chestnut St. Greenville</i>	Category/Descriptive <i>C45</i>		
License holder <i>John Warner</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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



Violation(s)/Comment(s)

(4.5) Observed a build up of debris on ice machine located in satellite kitchen. please clean on a frequent enough basis to limit build up to protect from contamination.

(6.4D) Observed a build up on vent in catering room. please clean on a more frequent basis to prevent dust accumulation.

Inspected by <i>Melanie Yulew</i>	R.S./SIT # <i>143136</i>	Licensors <i>Darke CO HD</i>
Received by <i>[Signature]</i>	Title <i>DDS</i>	Phone <i>937-423-2697</i>

Critical Control Point Inspection

SCANNED

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>The Brethren Home</i>	License number <i>1157</i>	Date <i>1-10-17</i>
Address <i>750 Chestnut St. Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>John Warner</i>	Inspection time (min)	Travel time (min)

Comments:

No items being looked 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
<i>Milk</i>	<i>Cold Hold</i>	<i>37°F</i>			
<i>lettuce</i>	<i>cold hold</i>	<i>34°F</i>			
<i>Broc. Salad</i>	<i>Cold Hold</i>	<i>34°F</i>			
<i>potage cheese</i>	<i>Cold Hold</i>	<i>35°F</i>			
<i>chicken salad</i>	<i>Cold Hold</i>	<i>36°F</i>			
<i>lettuce</i>	<i>Cold Hold</i>	<i>35°F</i>			
<i>tomato</i>	<i>Cold Hold</i>	<i>36°F</i>			
Inspected by <i>Megan Kester</i>	R/S/SH# <i>17336</i>	Licensors <i>Darke Co #10</i>			
Received by <i>[Signature]</i>	Title <i>DPO</i>	Phone <i>937-842-629</i>			