

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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>8-02-16</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"/> 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 DAC
3701-21 OAC

Violation(s)/Comment(s)

(3.4 G) Observed ham, turkey, roast beef, cole slaw, and cut melon without a date mark in cafeteria kitchen area. PIC stated items were prepped within the last 2 days or today. PIC dated items according to when they were prepped. Discussed all TCS RTE foods shall be dated for 7 days to limit growth. Critical. Corrected at time of inspection.

(3.4 F) Observed ~~and~~ temp chicken holding at 104°F. Discussed hot holding for service shall be 135°F or higher. PIC pulled product and reheated to 165°F before service. Critical. Corrected.

Inspected by <i>Megan Kaisev</i>	R.S./SIT # <i>143136</i>	Licensors <i>Darke CO HD</i>
Received by <i>[Signature]</i>	Title <i>FSD</i>	Phone <i>937-547 8000</i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Brethren Home	Type of visit Standard	Date 8-2-16
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Violation(s)/Comment(s)

(Note)

- Ceiling Tiles Replaced. Thanks!
- SPEC Sheets given for new freezer and oven. They have not been ordered yet.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licenser Darke CO F10
Received by [Signature]	Title FSD	Phone 937-547-9000

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>The Brethren Home</i>	License number <i>1157</i>	Date <i>8-2-16</i>
Address <i>750 Chestnut St.</i>	Category/Descriptive <i>C4S</i>	
License holder <i>John Warner</i>	Inspection time (min)	Travel time (min)

Comments:

VII) Observed ham, turkey, roast beef, cole slaw, & cut melon without a date mark. PIC corrected items by dating with correct date from menu. Discussed all TCS RTE foods shall be date marked for 7 days to limit growth. Corrected!

VI) Temperature of chicken on hot holding was 104°F. PIC reheated product to 165°F before serving to product. Discussed hot holding shall be 165°F or higher. Corrected.

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>meat loaf</i>	<i>Hot Hold</i>	<i>190°F</i>	<i>tomato-sliced</i>	<i>cold hold</i>	<i>35°F</i>
<i>chicken</i>	<i>cold hold</i>	<i>40°F</i>	<i>ham-sliced</i>	<i>cold hold</i>	<i>39°F</i>
<i>chicken salad</i>	<i>cold hold</i>	<i>37°F</i>	<i>chicken*</i>	<i>hot hold</i>	<i>102°F</i>
<i>lettuce, -shredded</i>	<i>cold hold</i>	<i>39°F</i>			
<i>POT.</i>	<i>Hot hold</i>	<i>150°F</i>			
<i>fruit cups</i>	<i>cold hold</i>	<i>37°F</i>			
<i>meat loaf</i>	<i>Hot Hold</i>	<i>147°F</i>			
Inspected by <i>Megann Gaiser</i>	R/S/B/T# <i>145136</i>	Licensors <i>Darke CD FID</i>			
Received by <i>[Signature]</i>	Title <i>FID</i>	Phone <i>937-547-8000</i>			