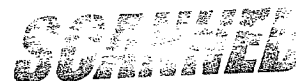


State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code



Name of facility The Inn of Versailles	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1159	Date 11-9-14
Address 21 W. main St. Versailles	Category/Descriptive C4S		
License holder Todd Danmeyer	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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 specify	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)

- Chef is working with ODH for ROP machine. Please keep HACCP plan available on site after approved.

- temporary ceiling tiles are in the dry storage hallway until ordered tiles come in.

- Please develop a cleaning schedule to prevent build up from occurring again.

Inspected by Megan Kaisey	R.S./SIT # 143136	Licensors Darke Co HD
Received by Anna Hall	Title	Phone

State of Ohio
Standard Inspection Report

SCAN

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Inn of Versailles	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1159	Date 10/25/16
Address 21 W. Main St. Versailles	Category/Descriptive C45		
License holder Todd Danmeyer	Inspection time (min) 1500	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 specify	Follow-up date (if required) 1 week		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Equipment, Utensils, and Linens

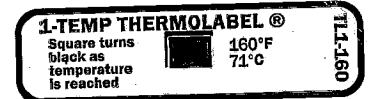
<input type="checkbox"/> 4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input checked="" type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC



⊕ = critical

Violation(s)/Comment(s)

4.5 A+B) Observed a buildup of food debris and dirt on the following equipment: refrigerator doors, under the stove burners, can opener.
Discussed equipment shall be kept clean to sight and touch.

6.4 B) Observed buildup of dirt/grease/food debris on the following facilities: ~~ceiling~~ ceiling in dry storage hall (and floor), light bulb covers in hood, walls and floors around the fryer/stoves/grills, floor in walk in cooler, wall + floor across from gelato machine. Discussed that physical facilities shall be cleaned frequent enough to prevent build up of debris.

Linen storage floor

Inspected by [Signature]	R.S./SIT # 3465	Licenser Darke County
Received by [Signature]	Title DRM	Phone 526 3020

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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INDEXED
SERIALIZED
FILED

Name of Facility The Inn of Versailles	Type of visit Standard	Date 10/25/16
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Violation(s)/Comment(s)

- ✓ 4.1 Y) observed no thermometer in the fridge holding fish. Discussed all cold holding units must have a temp. measuring device.
- ✓ 6.1 K) observed fly strips above bins holding tomatoes in storage hall. Discussed that insect control devices shall be installed so that they are not located over a food or equipment.
- ✓ 3.2 Q) observed nuts in the storage hallway uncovered and sitting on the floor. Discussed that all food must be stored at least 6" off the floor + protected from contamination.
- ✓ 4.2 I) observed no available test strips for the Quat. sanitizer.
- ✗ 6.4 D) observed debris built up on the vents in the storage area, walk in cooler, + main kitchen area. Discussed that ventilation systems must be cleaned frequent enough to prevent debris build up.
- ✓ 5.1 O) observed ~~the~~ items either in or in front of hand-washing sink in kitchen and dishwashing area. Discussed that hand washing sink ~~must~~ be accessible at all times.
- ✗ 3.4 G) observed several items either not date marked or kept past their 7 days: hangar onions in milk, sliced egg plant, pesto, homemade sauce. Discussed all ready to eat TCS foods must be properly marked to be used within 7 days. →

Home made salad dressings

Inspected by <i>[Signature]</i>	R.S./SIT # 3465	Licenser Darke County
Received by <i>[Signature]</i>	Title DM	Phone 526 3020

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Inn of Versailles	Type of visit Standard	Date 10/25/16
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Violation(s)/Comment(s)

PIC discarded these items while we were present.

3.4 F) observed a cut tomato sitting on the counter at room temperature. Discussed any ready to eat TCS food must be kept cold holding at 41° or below

5.4 Q) observed compost buckets in the walkin cooler covered in food debris. Discussed compost containers shall be cleaned at a frequency necessary to prevent them from developing a build up of soil or becoming attractions for pests.

6.4 A) observed multiple lights out in each hood system. Discussed physical facilities must be maintained in good repair.

3.4 K) observed no variance available for the use of vacuum packaging products. 12/15/14 Megan discussed variances were needed to use vacuum packaging. Please contact ODH to get approved.

Inspected by <i>Seph Oer</i>	R.S./SIT # 3465	Licensor Darke County
Received by <i>TOO</i>	Title DRM	Phone 5263020

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The Inn of Versailles	License number 1159	Date 10-25-16
Address 21 W. Main St. Versailles	Category/Descriptive C45	
License holder Todd Danmeyer	Inspection time (min)	Travel time (min)

Comments:

VI. Observed several items in walk-in cooler, refrigerator by fryers, & night refrigerator without a date mark. (homemade dressings, pesto) All TCS RTE foods shall be date marked for 7 days & discarded after the 7th day to limit growth. PIC voluntarily discarded items.

VI. Observed a cut tomato sitting at room temperature in a bowl with whole tomatoes. Discussed after the tomato is cut it shall be held 41°F or below to limit growth. PIC discarded.

XI. No variance or HACCP Plan available for vacuum packaging. A plan is required for this process. Contact Megan at 937-548-4196 x206.

~~VI. Observed~~ Note: personal items shall be stored so they do not cause contamination.

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
Milk	Cold Hold	39°F			
Eggs	Cold Hold	38°F			
Tomato	Cold Hold	37°F			
Lettuce	Cold Hold	38°F			
Soup	Hot Hold	165°F			

Inspected by Megan Kelley	R.S./SIT# 143136	Licensor Danke Co A/D
Received by J. DeGott	Title DRM	Phone