

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>The Inn at Versailles</i>	Check one <input checked="" type="checkbox"/> RFSO <input type="checkbox"/> RFE	License number <i>1159</i>	Date <i>2-15-17</i>
Address <i>21 W. Main St. Versailles</i>		Category/Descriptive <i>C45</i>	
License holder <i>Todd Danmeyer</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
<input checked="" type="checkbox"/> 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

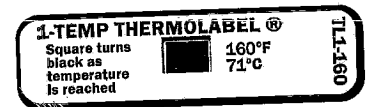
4.0	Materials for construction and repair
4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

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

Administrative

901:3-4 OAC
3701-21 OAC



Violation(s)/Comment(s)

(6.2B) No soap available at hand sink in warewashing area. Discussed handwashing sinks shall be supplied of soap.

(3.4) Observed cooked cabbage dated 2/3 & 2/7. Discussed all TCS RTE foods shall be discarded after the 7th day to limit growth. critical. discarded. (Beef stew dated 2-7 in walk-in too).

Inspected by <i>Megan Keller</i>	R.S./SFT # <i>143136</i>	Licensor <i>Darke Co #110</i>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Inn at Versailles	Type of visit Standard	Date 2-15-17
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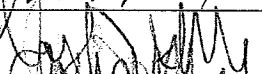
Violation(s)/Comment(s)

(6.4A) Observed two lights out in the hood vents. Discussed to repair lighting to provide adequate lighting for employees.

(4.2) No heat strips available for high temp dish machine. Discussed an irreversible registering thermometer indicator shall be provided for hot water mechanical machines.

Notes: Procedures emailed for ROP machine. Will review & get back with status.

- Delivery at time of inspection.
- Monitor pop nozzle in bar area.

Inspected by Megan Keller	R.S./SIT # 143136	Licenser DARK CO #110
Received by 	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>The Inn at Versailles</i>	License number <i>1159</i>	Date <i>2-15-17</i>
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License holder <i>Todd Danmeyer</i>	Inspection time (min)	Travel time (min)

Comments:

VI. Observed cabbage dated 2/3 & 2/7 in refrigerator next to office and beef stew in walk in, dated 2-7. Discussed TCS RTE foods shall be discarded after 7th day to limit growth.

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>35 F</i>	<i>gravy</i>	<i>Hot Hold</i>	<i>160 F</i>
<i>eggs</i>	<i>Cold Hold</i>	<i>36 F</i>	<i>french onion</i>	<i>Hot Hold</i>	<i>165 F</i>
<i>beef stew</i>	<i>Cold Hold</i>	<i>36 F</i>	<i>spinach</i>	<i>Cold Hold</i>	<i>36 F</i>
<i>Lettuce</i>	<i>Cold Hold</i>	<i>41 F</i>			
<i>tomato-slice</i>	<i>Cold Hold</i>	<i>40 F</i>			
<i>Slaw</i>	<i>Cold Hold</i>	<i>37 F</i>			
<i>mannara</i>	<i>Hot Hold</i>	<i>136 F</i>			
Inspected by <i>T. Kellew</i>	R.S./SJT# <i>143130</i>	Licensor <i>Danke Co #110</i>			
Received by <i>[Signature]</i>	Title	Phone			