

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Union City Care Center	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1029	Date 12-01-16
Address 907 E. Central Union City	Category/Descriptive C45		
License holder JAG Healthcare	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 <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)

- Darrel proposed building a room with a door in the garage area. Discussed I will contact ODH for approval and will contact Darrel.

- Lights repaired except I needed a new part. The part is on order.

- Everything looks much better. Thank you. Previous violations corrected.

Inspected by Megan Keller	R.S./SIT # 143136	Licensor Darke Co HD
Received by [Signature]	Title	Phone

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Name of facility <i>Union City Care Center</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1029</i>	Date <i>11-10-14</i>
Address <i>907 E. Central Union City</i>	Category/Descriptive <i>C45</i>		
License holder <i>JAG Healthcare</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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required) <i>1 week</i>		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

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
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<input type="checkbox"/>	3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
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Water, Plumbing, and Waste

<input type="checkbox"/>	5.0	Water
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Physical Facilities

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

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

Special Requirements

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<input type="checkbox"/>	20	Existing facilities and equipment

Administrative

<input type="checkbox"/>	9013-4 OAC
<input type="checkbox"/>	3701-21 OAC



* = critical

Violation(s)/Comment(s)

(6.4D) Observed a build up of dust on hood lines, vents by dry storage racks holding plates, pans, etc. next to stainless steel table, and on the vent above the dishmachine. Discussed intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(6.4B) Observed a build up of food debris on ceiling above steam table. PIC stated it is from dropping the pans in table too

Inspected by <i>Megan Kausew</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke</i>	<i>NO #10</i>
Received by <i>Holly Crakoske</i>	Title <i>Culinary Manager</i>	Phone	

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Union City Cave Center	Type of visit Standard	Date 11-10-16
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Violation(s)/Comment(s)

(4.4)
(4.4N)

hard. Discussed to clean the ceiling as often as necessary to keep them clean to prevent contamination.

(6.2I) ~~Observed~~ ^{Tested} lighting in main kitchen by prep table to be 27 foot candles. Areas used for prep shall have 50 foot candles, 10 foot candles in walk in unit, and 20 foot candles in handwashing, ware washing, and equipment storage.

(5.15) Observed a leak from pipes under 3 tank sink and dishmachine dirty side. Head of maintenance stated they will be fixed today. Please repair so plumbing system is maintained in a state of good repair.

*(4.4N) Sanitizing solution tested at 0ppm from 3 tank sink system for cloths. Observed no sanitizer running through hose lines into solution. Discussed to use chemical sanitizer to manually prepare solution according to manufacturer's specifications to accurately sanitize to limit growth. PIC prepared and tested solution at 200 ppm.

Inspected by Megam Kausew	R.S./SIT # 193136	Licenser Darice CO #110
Received by Jolly Chalshoe	Title Culinary Manager	Phone

State of Ohio
Continuation Report

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Violation(s)/Comment(s)

(4.8E) Observed a steam table and dry storage containers in maintenance garage. Discussed clean and sanitized equipment and single-use articles may not be stored in mechanical rooms. Please remove and find another location to store items to protect from contamination.

(4.8E) Observed single use articles stored in boxes on the ground in garage. Please store all single use articles 6 inches off the floor to protect from contamination.

(5.4) Observed dumpster over filled with doors remaining open to allow for all the trash. Observed a chair and trash next to dumpster. Please empty dumpster as necessary so that the tight fitting doors can remain closed to limit pest and to allow for all trash to fit into dumpster. PIC stated at last meeting discussed to increase pick up.

Inspected by Meghan Kaiser	R.S./SIT # 143136	Licenser Parke Co HD
Received by Holly Crabske	Title Nursing Manager	Phone

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Violation(s)/Comment(s)

(3.4 F) Observed butter container with keep refrigerated on container stored at room temperature. Observed butter breads made with butter at room temperature. Discussed TCS RTE foods shall be stored 41°F or below to limit growth. PIC voluntarily discarded butter and butter breads at time of inspection.

(3.24) Observed ~~water~~ ice from condenser line developing on frozen veggies. Discussed ~~water from condenser is a source of cont~~ food shall be protected from contamination. PIC stated she will not serve products covered in ice from condenser.

(4.5) Observed a build up of debris on cups in dish room drying rack. Discussed food contact surfaces shall be cleaned sight to touch to protect from contamination.

Inspected by Nigam Kausew	R.S./ST # 143134	Licenser Darke Co #10
Received by Wly Cratchee	Title Culinary Manager	Phone

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Violation(s)/Comment(s)

NOTE: Will look up chemicals to see if they are on the ODH approved list.

- PIC stated they will be getting new flooring.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licenser Darke Co #10
Received by Holly Chalant	Title Nursing Manager	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Comments: → a butter breads

VI. Observed butter holding at room temperature with keep refrigerated on container. All RTE foods shall be held 41°F or below to limit growth. PIC voluntarily discarded both items at time of inspection. Corrected.

VII. Observed a build up of debris on cups in dish room area. Discussed ~~equipment~~ food contact surfaces shall be cleaned sight to touch. PIC had a sign posted to monitor dishes.

VIII. Observed an ice build up on veggies in walk in cooler from condenser. Discussed food shall be protected from sources of contamination. PIC displayed knowledge of food code's

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
peas	COOKING	177°F			
mashed pot.	COOKING	161°F			
milk	COLD HOLD	38°F			
deli meat	COLD HOLD	37°F			

temp, ⇒ COOKING, thawing, cooling, & utensil cleaning

Inspected by <i>Megan Kaiser</i>	R/S, SR# <i>143136</i>	Licensor <i>Darke Co FID</i>
Received by <i>Jolly Cuatrecasas</i>	Title <i>Culinary Manager</i>	Phone