

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 8.3.14
Address 907 E. Central, Union City		Category/Descriptive C48		
License holder JAG Healthcare		Inspection time (min) 40mins	Travel time (min) 15mins	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

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

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

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

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

Physical Facilities

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

6.1.I Observed shield missing from light fixture closest to the office door. PIC stated work order has been placed and they plan to replace entire fixture due to cost. Discussed light bulbs shall be shielded in areas where there is exposed food.

Notes: Center just received delivery yesterday afternoon items in frig & freezer still need to be all put away.

Discussed body fluid clean up kit & employee policy

Inspected by Sandra Schuster	R.S./SIT # 164029	Licensors Darke Co Health Dept
Received by Dave Crabtree	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Union City Care Center	License number 1029	Date 8-3-16
Address 907 E. Central, Union City	Category/Descriptive C4S	
License holder JAG Healthcare	Inspection time (min) 20 mins	Travel time (min) 15 mins

Comments:

Satisfactory at time of inspection.

John Craske

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	40°			
Chicken strips	not hold	194°			
broccoli	cooking	58			
Ravioli	cold hold	41			
Mac in Cheese	cooking	94°			
Inspected by <i>Alicia Schuneterma</i>			R.S./SIT# 164020		
Received by <i>John Craske</i>			Licensor DCHD		
			Title		Phone