

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Union City Christel Manor	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1171	Date 8-3-16
Address 400 S Melvin Eley, Union City	Category/Descriptive C45		
License holder Mary Green	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 OAC
3701-21 OAC

Violation(s)/Comment(s)

Satisfactory at time of inspection.

Notes: New Igloo mini frig was purchased to hold snacks & drinks for residents during 3rd shift hours. Please send spec sheet into the health department. laura.schwletermann@darkecountyhealth.org so we can verify the specs.

- Recommend the facility to acquire an ice machine to help keep cold foods cold & for use to calibrate thermometers.

- Discussed body fluid spill clean up kit & employee health policy. Documents given.

Inspected by Laura Schwletermann	R.S./SIT # 164029	Licensee Darke Co Health Dept
Received by Mindy Watson	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Union City Christel Manor	License number 1171	Date 8.3.16
Address 400 S Melvin Eley, UC	Category/Descriptive C4S	
License holder Mary Green	Inspection time (min)	Travel time (min)

Comments:

Satisfactory @ time of inspection.

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
Mac salad	holding	55°			
ham sandwiches	holding	45°			
Hamburger	cooking	165°			
tomatoes	cold hold	40°			
Milk	cold hold	41°			

Inspected by <i>Sandra Schmetten</i>	R.S./SIT# 164029	Licensor DCHD
Received by <i>Mindy Felt</i>	Title	Phone