

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Versailles Health Care	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1176	Date 10-27-15
Address 200 marker, Versailles		Category/Descriptive C45	
License holder Versailles Health Care	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, specification 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
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)

10/17/15

(3.4e) Observed ~~no~~ date marker on the sliced ham. Discussed all TCS RTE foods shall be discarded after the 7th day to limit growth. Critical. corrected at time of inspection. PIC voluntarily pulled product - discarded.

Wash 155°F
Rinse 183°F

Inspected by Megan Kusew	R.S./SIT# 143136	Licensor Douke Co HD
Received by Amy McElroy	Title D. Manager	Phone 562 /

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Versailles Health Care	License number 1176	Date 10-27-15
Address 200 marker, Versailles	Category/Descriptive C4S	
License holder Versailles Health Care	Inspection time (min)	Travel time (min)

Comments:

(VI.) Observed ham sliced into dated 10/17. Discussed all RTE RTE foods shall be date marked for 7 days and discarded after the 7th day to limit growth. PIC corrected at 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
green beans	hot hold	165°F	hamburgers	hot hold	158°F
salsiburny steak	hot hold	145°F	hot dogs	hot hold	156°F
rice	hot hold	147°F			
salad	cold hold	34°F			
lettuce sliced	cold hold	38°F			
tomato sliced	cold hold	37°F			
milk	cold hold	36°F			
Inspected by Megan Kausa	R/S/SIT# 14336	Licenser Darke Co HD			
Received by Dmy M Elifity	Title D. Manager	Phone			