

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Versailles Health Care</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1176</i>	Date <i>2-19-16</i>
Address <i>200 marker St. Versailles</i>		Category/Descriptive <i>C45</i>	
License holder <i>Versailles 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"/> 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	Laundering
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
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

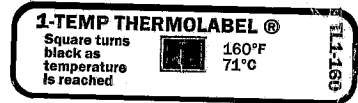
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

#### 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)

*(5.10) Observed food debris in main handwashing sink. Discussed handwashing sinks shall be used for no other purpose than handwashing to protect from contamination.*

*Monitor dish machine log.*

Inspected by <i>Negan Kaiser</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke GAD</i>
Received by <i>Angie Eifert</i>	Title <i>Dietary Manager</i>	Phone <i>526-5570 ext 210</i>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Versailles Health Care</i>	License number <i>1176</i>	Date <i>2-19-16</i>
Address <i>200 Marker St. Versailles</i>	Category/Descriptive <i>CHS</i>	
License holder <i>Versailles Health Care</i>	Inspection time (min)	Travel time (min)

**Comments:**

*III. Observed food debris in handwashing sink. Discussed handwashing sinks shall be used for no other purpose than handwashing to protect from contamination.*

*Discussed upcoming rule changes.*

### 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>Roast beef</i>	<i>Cold Hold</i>	<i>39°F</i>	<i>beef soup</i>	<i>COOKING</i>	<i>145°F</i>
<i>tomato soup</i>	<i>Cold Hold</i>	<i>37°F</i>			
<i>coleslaw</i>	<i>Cold Hold</i>	<i>38°F</i>			
<i>chicken noodle</i>	<i>Cold Hold</i>	<i>38°F</i>			
<i>milk</i>	<i>Cold Hold</i>	<i>36°F</i>			
<i>lettuce - sliced</i>	<i>Cold Hold</i>	<i>34°F</i>			
<i>Salad</i>	<i>Cold Hold</i>	<i>38°F</i>			

Inspected by <i>Megan Kausa</i>	R.S./ST# <i>143130</i>	Licensor <i>Darke Co HR</i>
Received by <i>Amy M. Elguty</i>	Title <i>Dietary Man.</i>	Phone <i>526-5570 ext 10</i>