

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Versailles Health Care Center	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1176	Date 12-28-16
Address 200 Marker St Versailles		Category/Descriptive CHS	
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

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
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

150°F 63.6°C

Violation(s)/Comment(s)

3.4(G) Observed chicken soup dated 12/21 in 2 door frig unit and Cole slaw dated 12/19 & Kale dated 12-16 in walk in. Discussed all TCS RTE foods shall be date marked with 7 days and consumed / discarded ~~at~~ by the 7th day. PIC pulled product at time of inspection. Corrected!

5.10) Observed ice and a bowl soaking in the kitchen hand wash sinks. Hand wash sinks may not be used for purposes other than handwashing.

Inspected by <i>Anna Schuntermaw</i>	R.S./SIT # 164029	Licensor DCHD	
Received by <i>Dmy E...</i>	Title	Phone	

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Versailles Health Care Center	Type of visit Standard	Date 12-28-14
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Violation(s)/Comment(s)

5.18) Observed the hand washing sink in the ware-washing area dripping. Discussed the plumbing shall be maintained in good repair.

Notes: Discussed employee health policy, body fluid clean up kit & managers training. Documents given.

- Handwash signs given for employee restroom.

Inspected by <i>Jana Schintler</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Versailles Health Care	License number 1176	Date 12-28-14
Address 200 Marker St. Versailles	Category/Descriptive C4S	
License holder Versailles Health Care	Inspection time (min)	Travel time (min)

Comments:

III) Observed ice ³ a bowl soaking in the hand washing sinks. Discussed handwashing sinks shall not be used for purposes other than handwashing.

VI) Observed chicken soup dated 12/21, Cole slaw dated 12/19, ³ Kale dated 12/6. Discussed all TCS RTE foods shall be date marked with 7 days and discarded /consumed by 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
Chili Soup	Cold hold	25°F			
Sausage	Cold hold	38°F			
Milk	Cold hold	39°F			
Salad	Cold hold	41°F			
Banana pudding	Cold hold	38°F			
Cole slaw	Cold hold	37°F			
Inspected by <i>Jenna Hunter</i>		R.S./SIT# 164029	Licensor DCHD		
Received by <i>Amy [Signature]</i>		Title	Phone		