

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Versailles Health Care Center</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1176</i>	Date <i>2-3-17</i>
Address <i>200 Marker Rd. Versailles</i>		Category/Descriptive <i>C45</i>	
License holder <i>Versailles Health Care</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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input checked="" type="checkbox"/> 4.8 Protection of clean items

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Physical Facilities

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

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701:21 OAC



#### Violation(s)/Comment(s)

*(5.4) Observed cardboard ~~repet~~ receptacle without tight fitting doors. Discussed storage receptacles shall be maintained in good repair so receptacle is constructed to have tight-fitting lids, doors, or covers.*

*(4.8 F) Observed preset tableware uncovered. Discussed preset tableware shall be protected from contamination by being wrapped, covered, or inverted.*

*(4.8 E) Observed various single-use articles or clean equipment stored upright. Discussed single-use articles & clean equipment shall be covered, or inverted to protect from contamination.*

Inspected by <i>Megam Kelley</i>	R.S./SJT # <i>143136</i>	Licensor <i>Clarke Co HD</i>
Received by <i>Diana Varice</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Versailles Health Care Center</i>	License number <i>1174</i>	Date <i>2-3-17</i>
Address <i>200 marker Rd. Versailles</i>	Category/Descriptive <i>C45</i>	
License holder <i>Versailles Health Care</i>	Inspection time (min)	Travel time (min)

**Comments:**

VI. Observed marinara without a date mark. Discussed all TCS RTE foods shall be date marked for 7 days & discarded after the 7th day.

VIII. Observed a build up on pop nozzle on pop gun. Discussed to clean as often as necessary to keep it clean.

**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>chicken patty</i>	<i>Cold Hold</i>	<i>39°F</i>	<i>chicken</i>	<i>COOKING</i>	<i>157°F</i>
<i>lettuce</i>	<i>Cold Hold</i>	<i>38°F</i>	<i>green beans</i>	<i>COOKING</i>	<i>144°F</i>
<i>tomato</i>	<i>Cold Hold</i>	<i>39°F</i>			
<i>gravy</i>	<i>Cold Hold</i>	<i>39°F</i>			
<i>milk</i>	<i>Cold Hold</i>	<i>37°F</i>			
<i>Hot dog</i>	<i>Cold Hold</i>	<i>39°F</i>			
<i>chicken soup</i>	<i>Cold Hold</i>	<i>38°F</i>			
Inspected by <i>Megann Keller</i>	R.S./SIT# <i>143136</i>	Licensor <i>Darke Co HD</i>			
Received by <i>X. Jason Verice</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 2-3-17
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**Violation(s)/Comment(s)**

(3.4G) Observed marinara without a date mark. Discussed all TCS RTE foods shall be dated for 7 days and discarded after the 7th day to limit growth. critical. The day item is prepared counts as day 1. PIC voluntarily discarded product. (CORRECTED)

(4.5) Observed a significant build up on pop nozzle, on pop gun. Discussed food contact surfaces shall be cleaned on a more frequent basis to limit growth. critical. PIC voluntarily started to clean nozzle at time of inspection. Thank you!

(2.4C) No health policy available at time of inspection. Discussed food employees shall be informed in a verifiable manner of their responsibility to report to the PIC info about their health as it relates to diseases that are transmissible through food. An example will be mailed.

(2.4C) No written procedures available for employees to follow when responding to vomiting or diarrheal accidents that involve discharge onto surfaces. Discussed it is required to have written procedures available for employees to follow when responding to vomiting or diarrheal accidents. Procedures shall address the specific actions employees must take to minimize the spread of contamination, exposure of employees, consumers, food, & surfaces of vomitus or fecal matter.

Inspected by Megann Kellew	R.S./SIT # 143136	Licensors Darke COVID
Received by X Paula Varue	Title	Phone