

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Brookdale Senior Living</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1197</b>	Date <b>1-10-18</b>
Address <b>401 N. Broadway, Greenville</b>	Category/Descriptive <b>C4S</b>		
License holder <b>Brookdale Senior Living</b>	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 specify			

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

**Food**

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

**Equipment, Utensils, and Linens**

<b>4.0</b>	Materials for construction and repair
<b>4.1</b>	Design and construction
<b>4.2</b>	Numbers and capacities
<b>4.3</b>	Location and installation

<b>4.4</b>	Maintenance and operation
<b>4.5</b>	Cleaning of equipment and utensils
<b>4.6</b>	Sanitizing of equipment and utensils
<b>4.7</b>	Laundering
<b>4.8</b>	Protection of clean items

**Water, Plumbing, and Waste**

<b>5.0</b>	Water
<b>5.1</b>	Plumbing system
<b>5.2</b>	Mobile water tanks
<b>5.3</b>	Sewage, other liquid waste and rainwater
<b>5.4</b>	Refuse, recyclables, and returnables

**Physical Facilities**

<b>6.0</b>	Materials for construction and repair
<b>6.1</b>	Design, construction, and installation
<b>6.2</b>	Numbers and capacities
<b>6.3</b>	Location and placement
<b>6.4</b>	Maintenance and operation

**Poisonous or Toxic Materials**

<b>7.0</b>	Labeling and identification
<b>7.1</b>	Operational supplies and applications
<b>7.2</b>	Storage and display separation

**Special Requirements**

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

**Administrative**

901:3-4 OAC
3701-21 OAC



09-17-11

**Violation(s)/Comment(s)**

**2.4C)** No employee health policy. Discussed food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food. Repeat.

**3.4G)** Observed Lintae soup in walk-in cooler dated 1/21/18 and roast in single door refrigerator dated 1/230/18. Discussed all TCS RTE foods shall be discarded

Inspected by <b>Ximena Schutermans</b>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>
Received by <b>Miranda Cook</b>	Title <b>Cook</b>	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Brookdale Senior Living	Standard	1-10-18

**Violation(s)/Comment(s)**

3.4G cont) by the 7<sup>th</sup> day to limit growth. Critical. PIC voluntarily discarded products at time of inspection. Corrected.

Notes: Prior to purchasing new equipment  
please send the specification sheet to  
the health department for approval @  
laural.schwieterman@darkecountyhealth.org.

4.81) Observed aids setting tableware on tables.  
Discussed tableware that is preset shall be  
protected from contamination by being wrapped,  
covered or inverted. PIC stated they will see  
about ~~soon~~ starting to wrap tableware.

Inspected by	R.S./SIT #	Licensor
Lauren Schwieterman	164029	DCHD

Received by

Title \_\_\_\_\_  
Cook

Phone \_\_\_\_\_

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Brookdale Senior Living</b>	License number <b>1197</b>	Date <b>1-10-18</b>
Address <b>1401 N. Broadway Greenville OH</b>	Category/Descriptive	
License holder <b>Brookdale Senior Living</b>	Inspection time (min)	Travel time (min)
<b>Comments:</b> V) Observed 1/1nto soup in walk in cooler dated 1/2/18 and roast in single door refrigerator dated 12/30/17. Discussed all TCS RTF foods shall be discarded by the 7 <sup>th</sup> day.		

## 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
milk	COLD HOLD	38F			
chicken SOUP	COOLING	81F			
sour cream	COLD HOLD	40F			
Roast beef	COLD HOLD	41F			
ground beef	COOLING	112F			

Inspected by

*Janna Schurterman*

R.S./SIT#  
**16-4029**

Licensor

Received by

*Melinda Smith*

Title

*Cook*

Phone