

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Clare Bridge Cottage of Greenville		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 107	Date 10/23/17
Address 1401 N. Broadway, Greenville		Category/Descriptive C4S		
License holder Brookdale Senior Living		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		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 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 type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input checked="" type="checkbox"/>	5.0 Water
<input checked="" 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 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)

2.4C) No written procedures to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation.

2.4C) No employee health policy available at time of inspection. 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.

Inspected by Sallya Chutena	R.S./SIT # 1164029	Licensors OCHO
Received by Kandale	Title DSC	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

10/23/17

Facility name Clare Bridge Cottage of Greenville	Type of inspection Standard
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Violation(s)/Comment(s)

4.5B) Observed build up of debris on the pop nozzles. Discussed to clean at a more frequent basis to prevent ~~build up of~~ growth of bacteria.

5.1S) Observed the steam table leaking. Discussed all plumbing systems shall be in good repair.

Inspected by Laura Schuterman	R.S./SIT # 1164029	Licenser DCHD
Received by Orndace	Title ASC	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Comments:

No hot food at inspection.

Satisfactory 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
yogurt	cold hold	41F			
milk	cold hold	36F			

Inspected by Jana Schuterman	R.S./SIT# 164029	Licensor DCHD
Received by Kondal	Title JSC	Phone