State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Check one

License number

Date

Name of facility

Dorke County Family YMCA-	21.66. 1	livi	ie Branch	™ FSO	☐ RFE	1041		12-14-17	
Dayle County Family YMOA Greenville Granch Strong RFE 301 Wagner Ave. Greenville, OH 45331 License holder Inspection time (min)						Category/Descriptive			
License holder () Wheris				Inspection	time (min)	Travel time (m	in)	Other	
Type of visit (check) Standard Follow up Food			☐ 30 day		Follow-up		(if required)	Sample date/result (if required)	
☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify									
3717-1 OAC Violation Checked									
Management and Personnel						Poisonous or Toxic Materials			
2.1 Employee health	4.4 Maintenance and operation						7.0 Labeling and identification		
2.2 Personal cleanliness	X	4.5 Cleaning of equipment and utensils 4.6 Sanitizing of equipment and utensils				7.1		plies and applications	
2.3 Hygienic practices		+		t and utensiis		1.2	Storage and dis	play separation	
2.4 Supervision		4.7	Laundering Protection of clean item	200		Special	Requirements		
Food		4.0	Trotection of clean ften	113		8.0	Fresh juice prod	uction	
3.0 Safe, unadulterated and honestly presented	Wat	ter, P	lumbing, and Waste			<u>~3</u> 8.1	Heat treatment	dispensing freezers	
3.1 Sources, specifications and original containers		5.0				8.2	Custom process	ing	
3.2 Protection from contamination after receiving	>د_	5.1	Plumbing system			8.3	Bulk water mac	hine criteria	
3.3 Destruction of organisms		5.2	Mobile water tanks			8.4	Acidified white	rice preparation criteria	
3.4 Limitation of growth of organisms		5.3	Sewage, other liquid w	aste and rainwa	iter	9.0	Facility layout a	nd equipment specifications	
3.5 Identity, presentation, on premises labeling		5.4	Refuse, recyclables, an	d returnables		20	Existing facilitie	s and equipment	
	3.6 Discarding or reconditioning unsafe, adulterated 3.7 Special requirements for highly susceptible populations Physical Facilities						Administrative		
3.7 Special requirements for highly susceptible populations	6.0 Materials for construction and repair					901:3-4 OAC			
Equipment, Utensils, and Linens	6.1	Design, construction, a		3701-21 OAC					
4.0 Materials for construction and repair	6.2 Numbers and capacities						71 27 0710		
4.1 Design and construction	6.3 Location and placement					┪ ,	d Trusp Til		
4.2 Numbers and capacities	6.4 Maintenance and operation					- · [Square turns	ERMOLABEL ®	
4.2 Numbers and capacities 4.3 Location and installation 6.4 Maintenance and operation 6.4 Maintenance and operation 6.5 Edection and photomatic 6.6 Maintenance and operation 6.7 Table 160°F 71°C 71°C 71°C 71°C									
Violation(s)/Comment(s)									
5.1 (s) Observed a Small puddle of mater underneath the 3-bay Sink. Discussed that									
All Civils and should be added to accept the Did State !!									
all sinks and plumbing systems shall be maintained in good fopair. Pic stated the maintain more man had already tried to fix it and would tell him again.									
maintainance man had alteady tried to fix it and would tell him again.									
Month to the state of the state									
Her by Observed a boild on the first black to the board									
4.5(A) Observed a build-up of food debris at the bottom of the toaster. Discussed									
that all non-food contact surfaces shall be kept tree of an accumulation of dust,									
dirt, tood residue, and other debris. Mease Clean.									
L									
Inspected by http://www.licensor									
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Received by Title Phone									
HEA 5302 2/13 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture	Dis	tribut	tion: Top copy—Ope	rator, Bottor	n copy—Loc	al health depa	rtment	pg of	
Aun 1200 Z/12 Unio Department of Agriculture								pgot	