State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: Darke County Family YMCA-Versailles

Address: 10242 Versailles Southeastern Rd, Versailles, OH 45380

License holder: Patty Schuetz

Type of visit (check)
- Standard
- Complaint
- Follow up
- Foodborne
- Consultation
- Other specify

Inspection time (min): 50

Travel time (min): C39

Category/Descriptive: FSO

License number: 9

Date: 12/5/17

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 Food safety
- 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 Laundering
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
- 8.5 Facility layout and equipment specifications
- 20 Existing facilities and equipment

Administrative
- 901.3-4 OAC
- 3701-21 OAC

Violation(s)/Comment(s)
4.8(c) Observed clean utensils stored handle down. Discussed that clean and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented. Please store clean utensils with the handle up. *CORRECTED

* Please have employees view the Employee Health Policy and the Body Fluid Procedure.

Inspected by: Kellie Neithel

R.S/SIT #: 11 - 4417

Licensor: DCHD

Received by: Jaclyn May

Title:

Phone:

HEA 2202 2/12 Ohio Department of Health
AGR 2298 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

pg 1 of 1