

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Hearthland of Greenville 3241</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>93</b>	Date <b>1.3.18</b>
Address <b>243 Marion Dr Greenville</b>	Category/Descriptive <b>C45</b>		
License holder <b>Hearthland of Greenville OH, LLC</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

#### Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

#### Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

#### 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

#### 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
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

#### Equipment, Utensils, and Linens

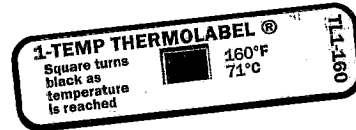
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

#### 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

#### Administrative

901:3-4 OAC
3701-21 OAC



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

3.4(G) Observed a couple items in walk-in cooler marked with an 8 day shelf-life. PIC corrected discard dates at time of inspection and all items were still within the 7 day time period. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7th day to prevent growth. Corrected at time of inspection. Critical. Example calendar given. Repeat

Inspected by <i>Aurora Schusterma</i>	R.S./SIT # <b>164029</b>	Licenser <b>DCHD</b>
Received by <i>[Signature]</i>	Title <b>DKR/Dieby Manager</b>	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Heartland of Greenville, 3241</b>	License number <b>93</b>	Date <b>1-3-18</b>
Address <b>243 Marion Drive Greenville</b>	Category/Descriptive <b>C48</b>	
License holder <b>Heartland of Greenville, OH, LLC</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed 8 day shelf life being used on several items in the walk-in cooler. PIC re-dated items with correct discard date. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7<sup>th</sup> day to prevent growth. Corrected at time of inspection. Critical.

**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
COLE, SLAW	preparing	42°F			
ham/bean	COOKING	164°F			
Vegetables	cold hold	38°F			
Popos	cold hold	41°F			
Inspected by <i>Sandra Schuitema</i>	R.S./SIT# <b>1164029</b>	Licensors <b>DCHD</b>			
Received by <i>[Signature]</i>	Title <b>Dir / Dietary Manager</b>	Phone			