



# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

|   |                                    |                         |
|---|------------------------------------|-------------------------|
| Name of facility<br><b>Oakley Place House</b>   | License number<br><b>1189</b>      | Date<br><b>11-21-17</b> |
| Address<br><b>1275 Northview Dr. Greenville</b> | Category/Descriptive<br><b>CHS</b> |                         |
| License holder<br><b>Oakley Aid OPCO</b>        | Inspection time (min)              | Travel time (min)       |

**Comments:**

*No level 2 training. Please obtain certification ASAP to comply with 2.4A. Training opportunities will be taxed.*

**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  | 36°F        |           |  |             |
| Yogurt         | Cold hold  | 35°F        |           |  |             |
| lettuce        | Cold hold  | 38°F        |           |  |             |
| veggie soup    | Cold hold  | 33°F        |           |  |             |
| Mixture (meat) | Cold hold  | 33°F        |           |  |             |
|                |  |             |           |  |             |
|                |  |             |           |  |             |

|                                      |                           |                                 |
|--------------------------------------|---------------------------|---------------------------------|
| Inspected by<br><b>Megan Keller</b>  | R/S/SIT#<br><b>143136</b> | Licensor<br><b>Dartt Co #11</b> |
| Received by<br><b>Kathryn Snyder</b> | Title<br><b>11/20/17</b>  | Phone                           |