

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |  |   |                               |                                  |
|--|--|---|-------------------------------|----------------------------------|
| Name of facility<br><i>Rest Haven Operations, LLC</i>  |  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><i>1127</i> | Date<br><i>11/28/17</i>          |
| Address<br><i>10916 N. Ohio Street Greenville</i>  |  | Category/Descriptive<br><i>C48</i>  |                               |                                  |
| License holder<br><i>Kelly McCarty</i>   |  | Inspection time (min)   | Travel time (min)             | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><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                                |
| 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**

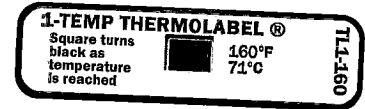
|     |                                       |
|-----|---------------------------------------|
| 4.0 | Materials for construction and repair |
| 4.1 | Design and construction               |
| 4.2 | Numbers and capacities                |
| 4.3 | Location and installation             |

**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)**

*Satisfactory at time of inspection.*

*Approved Henny Penny steamer UL c listed.*

*Please send all specification sheets to our Health Department @ [laura.schwieterman@darkecountyhealth.org](mailto:laura.schwieterman@darkecountyhealth.org)*

|   |                                 |                              |
|---|---------------------------------|------------------------------|
| Inspected by<br><i>Laura Schwieterman</i> | R.S./SJT #<br><i>164029</i>     | Licenser<br><i>DCHO</i>      |
| Received by<br><i>Janet Myers, DTR</i>    | Title<br><i>Deputy Director</i> | Phone<br><i>937-548-1138</i> |

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

|  |                             |                   |
|--|-----------------------------|-------------------|
| Name of facility<br>Rest Haven Operations, LLC | License number<br>1127      | Date<br>11/28/17  |
| Address<br>1096 N. Ohio St Greenville, OH      | Category/Descriptive<br>C4S |                   |
| License holder<br>Kelly McCarty                | Inspection time (min)       | Travel time (min) |
| <b>Comments:</b>                               |                             |                   |
| - Satisfactory at time of inspection           |                             |                   |
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|  |                             |                   |

**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  | 39°F                  |           |  |             |
| Eggs                                   | Cold hold  | 37°F                  |           |  |             |
| Turkey/noodle                          | Preparation  | 123°F                 |           |  |             |
| Margarine                              | Preparation  | 67°F                  |           |  |             |
|  |  |                       |           |  |             |
|  |  |                       |           |  |             |
|  |  |                       |           |  |             |
| Inspected by<br><i>Sandra Schuster</i> | R.S./SIT#<br>110402  | Licensors<br>DCHD     |           |  |             |
| Received by<br><i>James Miller, DR</i> | Title<br>District Director   | Phone<br>937-548-1138 |           |  |             |