

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>The Gathering Place</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1666</b>	Date <b>3/24/17</b>
Address <b>263 Market St. Versailles</b>		Category/Descriptive <b>CHS</b>	
License holder <b>Kuether's Gathering Place</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 <i>specify</i>		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	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

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

#### Administrative

901:3-4 OAC
3701-21 OAC

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

Satisfactory at time of inspection.

Inspected by <i>Sandra Schuretemeer</i>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>
Received by <i>Sandra K. Kuether</i>	Title	Phone

# Critical Control Point Inspection

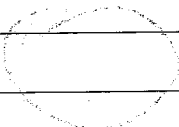
Authority: Chapter 3717 Ohio Revised Code

Name of facility The Gathering Place	License number 166	Date 3/24/17
Address 263 Market St. Versailles	Category/Descriptive C4S	
License holder Kuetter's Gathering Place	Inspection time (min)	Travel time (min)

**Comments:**

Satisfactory at time of inspection.

A  
P



**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
Pizza Sauce	cold hold	39°F			
butter	cold hold	39°F			
tomatoes	cold hold	40°F			
milk	cold hold	39°F			
lettuce	cold hold	38°F			
eggs	cold hold	41°F			
ground beef	brooding	110°F			
Inspected by Laura Schuelerman	R.S./SIT# 164029	Licensor DCHD			
Received by Dana K. Kuetter	Title		Phone		