

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>The Brethren Home</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1157</i>	Date <i>11-6-17</i>
Address <i>750 Chestnut St. Greenville</i>		Category/Descriptive <i>C45</i>		
License holder <i>John Warner</i>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Dish machine 145F- 183F

Violation(s)/Comment(s)

(6.4D) Observed a build up on vent in catering storage area & on fan in dish area. Discussed fans & vents shall be free of debris to protect from contamination.

(4.5) Observed a build up on ice machine in main kitchen. Discussed food contact surfaces shall be kept free of debris to protect from contamination. critical Appt. made.

Inspected by <i>Megan Geyer</i>	R.S./JIT # <i>113136</i>	Licensr <i>Darke CO 11D</i>
Received by <i>[Signature]</i>	Title <i>FSD</i>	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Comments:

Discussed Ice Machine shall be cleaned at a frequency to prevent build up. Please clean ice machine build up in main kitchen to protect from contamination.

Servsafe Certificate available & still waiting on ODH Certificate

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
chicken	Hot Hold	141°F	gravy	Hot Hold	163°F
rice	Hot Hold	190°F	milk	Cold Hold	38°F
lettuce-sliced	Cold Hold	37°F	cottage cheese	Cold Hold	40°F
soup-cheese 1	Hot Hold	163°F	chicken salad	Cold Hold	38°F
soup-cheese 2	Hot Hold	178°F	pot. salad	Cold Hold	37°F
tomato	Hot Hold	148°F			
mashed pot.	Hot Hold	170°F			
Inspected by <i>Megan Young</i>	R.S./SIT# <i>143136</i>	Licensor <i>Darke Co H/D</i>			
Received by <i>[Signature]</i>	Title <i>FSD</i>	Phone			