

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Brethren Home		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1157	Date 2.9.18
Address 750 Chestnut St. Greenville		Category/Descriptive C4S		
License holder John Warner		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 <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
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 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

<input checked="" type="checkbox"/> 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	Laundering
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

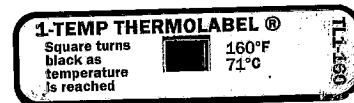
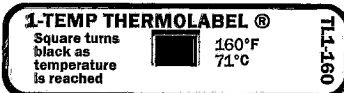
7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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)

3.4(H) Observed 2 containers of yogurt with a best by date of 2/8/18 and a cottage cheese container with a used by date of 2/7/18. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the "best by" / "used by" date. Critical. Corrected.

4.4(A) Observed door seal pulled away from refrigerator #1 in the kitchen. PIC stated a work order has been placed. Discussed equipment shall be maintained in

Inspected by Aurora Schreierman	R.S./SIT # 116-4029	Licensors DCHD
Received by [Signature]	Title	Phone

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Violation(s)/Comment(s)

4.4A cont) good repair.

4.5) Observed a build up on ice machine in Oakview 3 Kitchen. Discussed food contact surfaces shall be kept free of debris to protect from contamination. Critical. PIC stated it will be drained and cleaned today.

3.5C) Observed packaged self-service light fit yogurt and sliced pies in the main kitchen dining room with no labeling. Discussed food packaged in a FSO shall be labeled with the following information: common name of food, if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors & chemical preservatives, if contained in the food, quantity of contents, the name and place of business of the manufacturer, packer or distributor and each major food allergen.

3.4F) Observed pizza in hot hold ~~case~~ case holding @ 118°F. PIC stated pizza was just made within the

Inspected by <i>Laura Schmitz</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone

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2-9-18

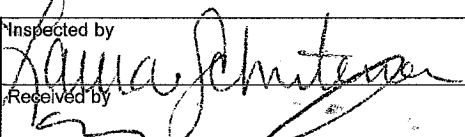
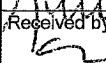
Facility name The Brethren Home	Type of inspection Standard
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Violation(s)/Comment(s)

3.4F cont) how she reheated product to 165 F. The case was also turned up and an additional thermometer added to the case. Discussed hot held foods shall be maintained @ 135 F or above. Critical. Corrected.

Notes: PIC has ordered a new shelving unit for the refrigerator unit to replace the rusty unit.
- New Hersheys Ice Cream Cooler ETL listed unit is approved to use at the facility.

2.4C) No employee health policy at time of inspection. Discussed all food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food. Example document given.

Inspected by 	R.S./SIT # 164079	Licensors DCHO
Received by 	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The Brethren Home	License number 1157	Date 29.18
Address 750 Chestnut St. Greenville	Category/Descriptive C4S	
License holder John Warner	Inspection time (min)	Travel time (min)

Comments:

VI) Observed pizza in hot hold case holding @ 118 F. Discussed all hot foods shall be maintained @ 135°F or above.

• Observed 2 containers of yogurt with a best by date of 2/8/18. 3 cottage ~~cheese~~ cheese container with a used by date of 2/7/18. Discussed all TCS RTE foods shall be discarded by the "best by"/"used by" date.

VII) Discussed the ice machine shall be cleaned at a frequency to prevent build up in ~~Oakview~~ Oakview 3 Kitchen. Please clean ice machine build up in kitchen to protect from contamination.

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	192 F	eggs	cold hold	41 F
tomatoes	cold hold	30 F	pizza	hot hold	118 F
Shrimp	hot hold	172 F			
mac & cheese	cold hold	38 F			
lettuce	cold hold	40 F			
hot dog	hot hold	142 F			
Cottage cheese	cold hold	40 F			
Inspected by <i>Amanda Schyler</i>	R.S./SIT# 164029	Licensor DCHIP			
Received by <i>[Signature]</i>	Title		Phone		