

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>The Inn at Versailles</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1159</b>	Date <b>2.20.18</b>
Address <b>21 W. Main St. Versailles</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Todd Danmeyer</b>	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) <b>2 weeks</b>	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input checked="" type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input checked="" type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input checked="" type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

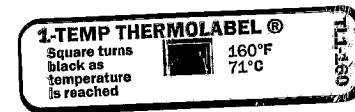
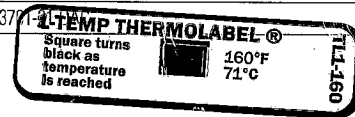
<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input checked="" type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input checked="" type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input checked="" type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

#### Administrative

901:3-4 OAC
3717-2-12



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

(4.4B) Observed multiple cutting boards throughout the kitchen with scoring & discoloration. Discussed surfaces that are subject to scratching and scoring shall be re-surfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being re-surfaced.

(4.4S) Observed spice containers being re-used to store other spices/foods. Discussed those containers are considered single use & shall not be re-used. Employee stated they have started discarding containers once they are empty.

Inspected by <b>Megann Peeples</b>	R.S./SIT # <b>143136</b>	Licensor <b>Darke Co HD</b>
Received by <b>[Signature]</b>	Title <b>Corporate Chef</b>	Phone <b>[Blank]</b>

**State of Ohio**  
**Continuation Report**

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**Violation(s)/Comment(s)**

3.4H) Observed sprouts (in 2 door night cooler) with a made date of 2/13, hanger onions 2/9 <sup>3</sup>/<sub>4</sub> pesto 2/13 made by dates (in 2 door cooler by fryers), lemon cheesecake in dessert prep table with a made date of 2/13, 1,000 Island dressing (in ~~ice~~ water bath on prep table) dated 2/9, Kraut 2/8, demi 2/9, reds 2/10, beef <sup>3</sup>/<sub>4</sub> veggie soup 2/13, house butter 2/2 <sup>3</sup>/<sub>4</sub> oven dried tomatoes with a made date of 1/29 in walk-in cooler. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7<sup>th</sup> day to limit growth. Critical Corrected.

3.4G) Observed facility using an 8 day shelf life instead of 7 days for TCS RTE foods and no date on lettuce, (1) pizza prep cooler in bar area. Discussed all TCS RTE foods shall be clearly marked for 7 days <sup>3</sup>/<sub>4</sub> discarded by the 7<sup>th</sup> day to prevent growth. The day of preparation counts as Day 1. Example of date marking calendar given at inspection. Critical Corrected.

5.10) Observed food employee dump simple serve down bar handsink. Discussed a handwashing sink may not be used for purposes other than handwashing. Critical.

Inspected by <b>Melissa Kerner</b>	R.S./SIT # <b>143136</b>	Licensor <b>Darke Co HD</b>
Received by <b>[Signature]</b>	Title <b>Comptrolr chief</b>	Phone

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**Violation(s)/Comment(s)**

2.4A) No ODH certification at time of inspection. Serve safe certification was available. Discussed to continue to work with Ohio Department of Health to obtain the ODH certification.

3.2C) Observed cut mushrooms in walk-in and french fries in freezer across fryers uncovered. Discussed food shall be protected from cross contamination by storing food in packages, covered containers, or wrappings. Critical.

3.4F) Observed salad prep table holding at 50°F. PIC moved products that were just brought from walk-in back to walk-in cooler and all other products were pulled to be discarded when evening shift cook arrives. Discussed cold hold units shall be maintained at 41°F or below. Critical. PIC also called facility to come and repair unit during inspection.

~~2.1~~ 2.1) No quat test strips available at time of inspection. Discussed a test kit that accurately measures the concentration in ppm of sanitizing solution shall be provided. Please obtain. Found at time of inspection. Corrected.

Inspected by Meghan Keener	R.S./SIT # 143236	Licenser Darke Co HD
Received by [Signature]	Title Corporate chef	Phone

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Violation(s)/Comment(s) → chef stated the night shift was not here yet & unit will be cleaned prior to their shift.

(4.5 A3) Observed a build up of debris inside/outside of night & door cooler, the oven doors & handles nearest to night cooler, top of cans in dry storage hallway. Discussed nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, & other debris. The prep table in bar area had a large build up of flour. Please clean areas as often as necessary to keep them clean. Also dry storage shelving in hallway.

(4.5A) Observed a build up on tongs hanging on oven door nearest to night cooler & a build up on pop gun nozzle. Discussed equipment food-contact surfaces & utensils shall be clean sight to touch. critical.

(6.4B) Observed a build up of debris on wall behind single door prep unit next to oven, the wall behind the stand up mixer, & the walls in dry storage hallway. Discussed the physical facility surfaces (floors, wall, ceiling) shall be cleaned as often as necessary to keep them clean. Please clean areas as needed to prevent build up.

(7.1A) Observed chemicals stored above single use articles in back storage room that leads outside. Discussed chemicals shall be stored below single-use articles to protect from contamination. critical. Repeat.

Inspected by Megan Kellen	R.S./SIT # 143136	Licenser Darke Co #10
Received by 	Title Cepal ul.	Phone

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**Violation(s)/Comment(s)**

*→/space*  
(6.1m) Observed light coming through back door of back storage area containing single articles, chemicals, onions, etc. Discussed outer openings shall be protected against entry of insects or rodents by filling or closing holes/gaps of solid, tight-fitting doors.

(4.4A) Observed the shelving in dry storage hallway to be rusting. Discussed equipment shall be maintained in good repair & shall be easily cleanable. Please resurface & monitor units.

**(Notes)**

- R.O.P. machine not being used. Employee requested regulations on using machine to be emailed.
- Hotel breakfast area is now using a commercial toaster & refrigeration unit.
- Monitor skillets for rusting.

Inspected by <i>Morgan Kellew</i>	R/S/SIT # <i>193/36</i>	Licensor <i>Dart Co. HD</i>
Received by <i>[Signature]</i>	Title <i>Carpenter Chief</i>	Phone <i></i>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Address <b>21 W. Main St. Versailles</b>	Category/Descriptive <b>C-45</b>	
License holder <b>Todd Danmeyer</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed Sprouts made on 2/13, hanger onions 2/9, pesto 2/13, lemon Cheesecake 2/13, 1,000 Island dressing 2/9, Kraut 2/8, demi 2/9, reds 2/10, beef & veggie soup 2/13, house butter 2/2 oven dried tomatoes 1/29 at the facility. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7<sup>th</sup> day to limit growth.

- Observed facility using an 8 day shelf life instead of 7 days for TCS RTE foods. Also no date on lettuce in pizza pretable. Discussed all TCS RTE foods shall be clearly date marked and discarded by the 7<sup>th</sup> day to limit growth.

III) Observed food employee dump simple serve down bar handsink. Discussed a handwashing sink may not be used

**Temperature Log** for purposes other than handwashing.

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 salad	holding	50F			
Soup	cold hold	38F			
pasta sauce	hot hold	140F			
Soup	hot hold	152F			
Tomatoes	cold hold	41F			
dressing (blu cheese)	cold hold	38F			
Vorcut	cold hold	41F			

Inspected by <b>Saura Schuternagel</b>	R.S./SIT# <b>16/1029</b>	Licensor <b>DCHO</b>	
Received by <b>Corporate Chef</b>	Title <b>Corporate Chef</b>		Phone

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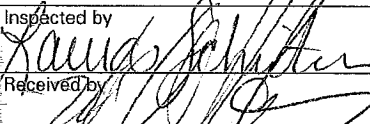
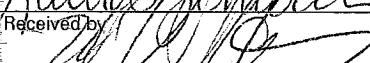
Name of Facility The Inn at Versailles	Type of visit Critical	Date 2-20-18
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Violation(s)/Comment(s)

VII) Observed cut mushrooms in walk-in cooler and french fries in freezer across from the fryers uncovered. Discussed food shall be protected from cross contamination by storing food in packages, covered containers, or wrappings.

VII) Observed a build up on tongs hanging on oven door nearest to the night cooler; a build up on pop gun nozzle at bar. Discussed equipment-food contact surfaces. Utensils shall be cleaned sight to touch.

X) Observed chemicals stored above single use articles in back storage room that leads outside. Discussed chemicals shall be stored below single-use articles to protect from contamination

Inspected by 	R.S./SIT # 16-4029	Licensors DCHD
Received by 	Title Capek Ch.C	Phone