

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Union City Care Center</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1029</b>	Date <b>4/12/17</b>
Address <b>907 E. Central Union City</b>		Category/Descriptive <b>C4S</b>	
License holder <b>JAG Healthcare</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)	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

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" 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

#### Equipment, Utensils, and Linens

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

<input type="checkbox"/> 4.4 Maintenance and operation
<input 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 checked="" type="checkbox"/> 4.8 Protection of clean items

#### 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 checked="" type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Physical Facilities

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

#### Poisonous or Toxic Materials

<input 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

#### 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

#### Administrative

<input type="checkbox"/> 901-3-4 OAC
<input type="checkbox"/> 3701-21 OAC

150°F 65.6°C

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

3.4F) Observed whipped soft margarine sitting on the counter and was held at 69°F. PIC discarded margarine at time of inspection. PIC mentioned butter is typically placed back into cold hold unit after breakfast and they forgot today. Discussed TCS RTE foods shall be maintained at 41°F or below. Critical.

4.14) No thermometer in stand-up refrigerator in the main kitchen area. Cold holding units shall be equipped with at least one temperature measuring device.

Inspected by <b>Paula Phunterman</b>	R.S./SIT # <b>116-4029</b>	Licensor <b>DCHD</b>
Received by <b>Carol Whitcomb</b>	Title	Phone

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

4.2H) NO Irreversible registering temperature indicator available at time of inspection. Thermolabel temperature indicator strips <sup>OR thermometer</sup> shall be provided and readily accessible for measuring the utensil surface temperature. Please acquire temperature measuring device.

4.2I) PIC stated bleach is being used to wash cups. Please acquire bleach test strips so you can accurately measure the sanitizing solution in ppm.

4.8E) Observed single use articles being stored on the floor in the maintenance garage. Discussed to store all single use articles 6 inches off the floor to protect from contamination.

5.1S) Observed the 3 bay sink leaking. Please repair so cups can be properly washed, rinsed & Sanitized. A plumbing system shall be maintained in good repair. PIC stated new flooring/plumbing will be laid in the kitchen soon.

5.4F) Observed dumpster missing front lid. Please repair

Please contact Health Dept ~~before~~ before this occurs.

Inspected by Jana Schunetema	R.S./SIT # 16-4029	Licenser DCHD
Received by Cathy Whitman	Title	Phone

State of Ohio  
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Violation(s)/Comment(s)

2.4A) At least one employee that has supervisory and management responsibility shall obtain the level 2 certification in food protection. Dissused class and documentation was given.

Laura  
937 548 4196 x 225  
laura.schwieteman@darkecountyhealth.org

Inspected by Laura Schwieteman	R.S./SIT # 164029	Licensor DCMD
Received by Cowan Whitman	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Union City Care Center</b>	License number <b>1029</b>	Date <b>4/12/17</b>
Address <b>907 E. Central, Union City</b>	Category/Descriptive <b>CHS</b>	
License holder <b>JAG Healthcare</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) observed whipped soft margarine sitting on the counter at 69°F. PIC discarded butter at the time of inspection. Discussed TCS RTE foods shall be maintained at 41°F or below.

IV) Discussed at least one food employee w/ supervisory responsibility to obtain level 2 certification in food protection.

**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
tomatoes	cold hold	41°F			
fruit sticks	preparation	49°F			
milk	cold hold	36°F			
Cottage cheese	cold hold	32°F			
pulled pork	hot hold	172°F			
Chicken Cordon bleu	holding	58°F			
delvied eggs	cold hold	41°F			
Inspected by <b>Xanna Schuterman</b>	R.S./SIT# <b>164020</b>	Licensor <b>DCHD</b>			
Received by <b>Cady Whitensh</b>	Title		Phone		