

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Union City Care Center	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1029	Date 1-10-18
Address 907 E. Central, Union City	Category/Descriptive C48		
License holder JAG Healthcare	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 checked="" type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input checked="" 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

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

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

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

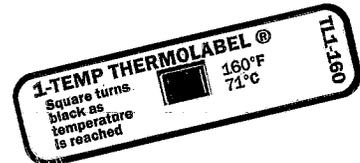
<input type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input 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

Administrative

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



Violation(s)/Comment(s)

2.1A) Current employee health policy doesn't list all 13 illnesses. 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 & PIC stated she will have everyone sign it.

3.4H) Observed turkey & broth dated 1/4 and cottage cheese dated 1-1-18. PIC voluntarily discarded food at

Inspected by Saurav Chatterma	R.S./SIT # 16 4029	Licenser DCHO
Received by Carlynn Whitehead	Title	Phone

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Violation(s)/Comment(s)

3.4H cont) the time of inspection. Discussed all
TCS RTE foods shall be discarded by the 7th
day or the expiration date on the container to
prevent growth Critical. Corrected at inspection.

4.4A) Observed garbage disposal leaking. PIC stated
their is a seal and a bolt missing. Discussed all
equipment shall be maintained in good repair.

4.1H) Observed the Shelving unit in the walk in
cooler rusting and paint was chipped. Discussed
nonfood contact surfaces shall be free of
unnecessary ledges, crevices and projections.

4.8E) Observed single use articles (plates, napkins, cups)
on the floor in storage room and garage. Storage
room. Discussed single use articles shall be stored
6" above the floor.

5.10) Observed food employee fill coffee urn with
hot water from the handsink. Discussed

Inspected by Laura Schuitema	R.S./SIT # 164029	Licenser DCHD
Received by Carol Whiteneck	Title	Phone

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Violation(s)/Comment(s)

5.10 cont) a handwashing sink may not be used for purposes other than handwashing. Critical. Corrected at time of inspection, ^{to protect from} cross contamination.

3701.21-H) No food licenses posted for the current food licensing year. Discussed a licensee shall display the license for that FSO at all times at the licensed location.

CMA-180 dishmachine NSF approved. Also new flooring was installed in Dec 2017.

Prior to purchasing, altering the facility items shall be prior approved by the health department.

Inspected by Laura Schinterma	R.S./SIT # 164029	Licensors DCHD
Received by Cathy Whitener	Title	Phone

Critical Control Point Inspection

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Address 907 E Central Ave. Union City	Category/Descriptive C/S	
License holder JAG Healthcare	Inspection time (min)	Travel time (min)

Comments:

III) Observed food employee fill coffee urn from hand-sink. Discussed a handwashing sink may not be used for purposes other than handwashing. Corrected.

VI) Observed turkey and broth dated 1/4 and cottage cheese dated 1-1-18. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day or by the "used by" date on the package. Corrected at time of inspection.

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
Milk	Cold hold	40F			
Green beans	hot hold	138F			
Noodles	hot hold	172F			
Spaghetti	hot hold	172F			
Inspected by <i>Laura Schuler</i>	R.S./SIT# 1104029	Licenser DCHD			
Received by <i>Carolyn Whitteback</i>	Title	Phone			