

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Versailles Health Care Center	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1176	Date 1.16.10
Address 200 marker Rd Versailles	Category/Descriptive C45		
License holder Versailles Health Care	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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundry
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

Physical Facilities

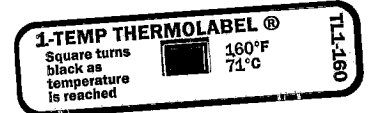
6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

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



Violation(s)/Comment(s)

2.4A) PIC has some safe certification but no ODH certification at time of inspection. Discussed to contact Ohio Dept. Health @ (614) 416-1390 or beh@odh.ohio.gov.

2.4C) No employee health policy at time of inspection. Discussed 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.

Inspected by <i>Laura Schusterman</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>Michael W. Swinson</i>	Title <i>Director</i>	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Versailles Health Care Center	License number 1176	Date 7-16-18
Address 200 Marker Rd Versailles	Category/Descriptive C48	
License holder Versailles Health Care	Inspection time (min)	Travel time (min)

Comments:

No violations 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
Carrots	hot hold	206°F			
Flamberger	cooking	201°F			
peas	cold hold	38°F			
milk	cold hold	37°F			
potato salad	cooling	47°F			

Inspected by <i>Laura Schusterman</i>	R.S./SIT# 164/029	Licensor Darke County Health Dept
Received by <i>Arthur Q. Singer</i>	Title Dietary Manager	Phone