

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Wayne Healthcare		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1183	Date 2.2.18
Address 835 Sweitzer St. Greenville		Category/Descriptive C45		
License holder Wayne Healthcare		Inspection time (min) 1:50 90	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

P 4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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
X 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
X 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

Equipment, Utensils, and Linens

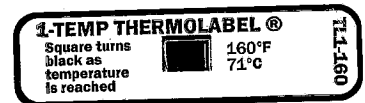
4.0	Materials for construction and repair
4.1	Design and construction
X 4.2	Numbers and capacities
4.3	Location and installation

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



Violation(s)/Comment(s)

3.2C) Observed raw chicken & beef stored above scrambled egg mix and raw fish. Discussed food shall be protected from cross contamination by storing raw foods below ready to eat foods. PIC moved fish and eggs above chicken and beef at time of inspection. Critical, Corrected.

3.4F) Observed cheeseburgers to be held at 128°F on the front hot plate. PIC voluntarily discarded product at time of inspection. Discussed all TCS RTE foods shall be held at 135°F or above, Critical, Corrected. to prevent growth.

Inspected by Gaura Schierma	R.S./SIT # 1104029	Licensors DCHD
Received by Carmen	Title Director	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Wayne Healthcare	Type of visit Standard	Date 2-2-18
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Violation(s)/Comment(s)

A.2I) Observed Purell Sanitizer being used to clean tables off at the facility. Discussed a test kit that accurately measures the concentration in ppm of sanitizing solution shall be provided. PIC pulled products until they can acquire the test strips.

A.4IV) Observed front sanitizer bucket to be @ 0ppm and back weighing out sanitizer bucket to be at 100ppm. Facilities sanitizer states sanitizer shall be between 150-400ppm. PIC made new solution at time of inspection and was tested at 200 + ppm. Discussed a quaternary ammonium compound solution shall have a concentration as identified by the manufacturer's use directions included in the labeling. Critical. Corrected.

Inspected by Laura Schieterma	R.S./SIT # 1640291	Licensors DCHD
Received by Carmel Bengo	Title Director	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Wayne Healthcare	License number 1183	Date 2-2-18
Address 835 Sweitzer St Greenville	Category/Descriptive C4S	
License holder Wayne Healthcare	Inspection time (min) 30	Travel time (min)

Comments:

V1) Observed cheeseburgers to be held at 128 F on the front hot plate. Discussed all TCS RTE foods shall be held at 135 or above to prevent growth. Critical. Corrected

VII) Observed raw chicken and beef stored above scrambled egg mix and raw fish. Discussed food shall be protected from cross contamination by storing raw foods below ready to eat foods.

- Observed front quat sanitizer to be at 0ppm and weighing out sanitizer to be at 100ppm. Discussed sanitizer shall be maintained according to manvrafacturest directions.

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 & noodles	hot hold	196F	Cheese burger	hot hold	128F
burgers	hot hold	144F	Orange chicken	cold hold	33F
Cassadillas	hot hold	177F			
ham	cold hold	41F			
Soup	hot hold	169F			
potato salad	cold hold	42F			
Chicken	cold hold	37F			
Inspected by Karina Schuterman	R.S./SIT# 1640291	Licensor DCHD		Title Director	
Received by Carla [Signature]			Phone		