

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Clare Bridge Cottage of Greenville</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>107</i>	Date <i>3-19-18</i>
Address <i>1401 N. Broadway, Greenville</i>	Category/Descriptive <i>C45</i>		
License holder <i>Brookdale Senior Living</i>	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

<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 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 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

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 type="checkbox"/>	3701-21 OAC

Equipment, Utensils, and Linens

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

Violation(s)/Comment(s)

(5.10) Observed coffee residue in both handwashing sinks. PIC stated she has posted a sign for employees telling them the sink is only for handwashing. Discussed a handwashing sink shall not be used for any other purpose than handwashing to protect from contamination critical. Please wash, rinse, & sanitize both sinks.

(4.4A) Observed duct tape on splash guard on the handwashing sink in the dish area. Discussed duct tape is not an approved method of repair. Please repair. The splash guard shall be cleanable.

Inspected by <i>Megan Keller</i>	B/S/SIT # <i>143136</i>	Licensors <i>Darke Co #10</i>
Received by <i>Theresa Raudale</i>	Title <i>DSC</i>	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Clare Bridge Cottage of Greenville	Type of visit Standard	Date 3-19-18
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Violation(s)/Comment(s)

(2.4A) No ODH certificate available. Discussed at least one employee that has supervisory & management responsibility ~~to~~ and the authority to direct & control food preparation & service shall obtain level 2 certification. Please obtain ASAP. Repeat.

(4.5) Observed a build up inside microwave & on pop nozzles. Discussed non food contact surfaces of cooking equipment shall be kept free of encrusted grease deposits & other soil accumulations. Food contact surfaces shall be cleaned sight to touch. Please clean areas as often as necessary to prevent build up to limit growth. Critical. POP nozzles cleaned today. Corrected.

Dish machine tested while on inspection. Strip turned black → final rinse → 190°F.

* Fan → If used, shall be cleaned to be free of build up.

Inspected by Megan Kelley	R.S./SIT # 143136	Licensors Darke Co HD
Received by Olivera Randall	Title DSC	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Clare Bridge Cottage of Greenville 107</i>	License number <i>107</i>	Date <i>3-19-18</i>
Address <i>1401 N. Broadway Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>Brookdale Senior Living</i>	Inspection time (min)	Travel time (min)

Comments:

III. Observed coffee residue in both handwashing sinks. Discussed handwashing sinks shall be used for no other purpose than handwashing to limit growth.

VII. Observed a build up on pop nozzles. Discussed food contact surfaces shall be cleaned sight to touch to limit growth. Observed a build up on microwave. Non food contact surfaces shall be kept free of food residue. Please clean.

* No Hot Foods available & only non-potentially hazardous foods & drinks in cooler.

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
<i>Ice cream</i>	<i>Cold Hold</i>	<i>-1°F</i>			

Inspected by <i>Megan Keller</i>	R.S./SIT# <i>143136</i>	Licensor <i>Darke Co HD</i>
Received by <i>Cherese Randall</i>	Title <i>DSC</i>	Phone