

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Inn at Versailles	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1159	Date 3/8/18
Address 21 W. Main St Versailles		Category/Descriptive CHS	
License holder Todd Danmeyer	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Preclicensing <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 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 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 checked="" 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 checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

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

Violation(s)/Comment(s)

4.4B) PIC stated the prep table cutting boards will be re-surfaced. Currently the boards are not being cut on. Discussed to discard all smaller cutting boards that are scored and discolored.

2.4A) PIC ~~name~~ has not heard back from ODH yet about some safe certification. Please continue to work with ODH to obtain your ODH certification.

3.4 H) Observed ricotta with used by date of 3/5 and bacon fat with used by dates of 3/1 & 3/5. PIC discarded products at time of inspection. Discussed TCS RTE foods shall be discarded by the 7th day.

Inspected by Maria J. Antenna	R.S./SIT # 16-4029	Licenser DCHO	Phone Corrected
Received by [Signature]	Title IMEP		

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Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Inn at Versailles	Type of visit Follow-Up	Date 3/8/18
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Violation(s)/Comment(s)

6.4B) Observed a build up of debris on the wall behind shelving in dry storage hallway. PIC stated he thinks it's been created when the hood systems are cleaned. Discussed the physical facility surfaces shall be cleaned as often as necessary to keep them clean.

6.1M) PIC stated Scott's Electric will be installing a new door & door trim on the back door of the back storage room. Scott's Electric has been out to measure area but facility doesn't know when it will be complete.

4.4A) Observed the shelving in dry storage hallway to be rusting. PIC stated they plan to have shelves resurfaced.

All other previous violations have been corrected. Thank you! Date marking looks GREAT!

Notes: Salad prep table @ 39°F, store tongs in a container.

Inspected by <i>Diana Schmitz</i>	R.S./SIT # 164029	Licensors DCHO
Received by <i>[Signature]</i>	Title CHEF	Phone

State of Ohio
Standard Inspection Report **SCANNED**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Inn at Versailles	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1159	Date 2.20.18
Address 21 W. Main St. Versailles		Category/Descriptive C48	
License holder Todd Danmeyer	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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) 2 weeks	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 checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input checked="" 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 type="checkbox"/> 4.1 Design and construction
<input checked="" type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

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

Poisonous or Toxic Materials

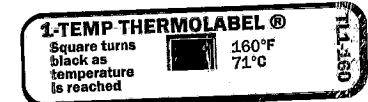
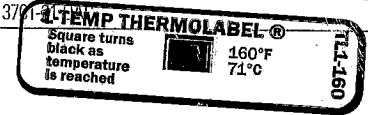
<input checked="" type="checkbox"/> 7.0 Labeling and identification
<input checked="" type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

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"/> 3717-1-17



Violation(s)/Comment(s)

(4.4B) Observed multiple cutting boards throughout the kitchen with scoring & discoloration. Discussed surfaces that are subject to scratching and scoring shall be re-surfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being re-surfaced.

(4.4S) Observed spice containers being re-used to store other spices/foods. Discussed those containers are considered single use & shall not be re-used. Employee stated they have started discarding containers once they are empty.

Inspected by Megan Kephart	R.S./SIT # 143136	Licensor Darke Co HD
Received by [Signature]	Title Corporate Chef	Phone

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Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Inn at Versailles	Type of visit Standard	Date 2-20-18
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Violation(s)/Comment(s)

3.4H) Observed sprouts (in 2 door night cooler) with a made date of 2/13, hanger onions 2/9, pesto 2/13 made by dates (in 2 door cooler by fryers), lemon cheesecake in dessert prep table with a made date of 2/13, 1,000 Island dressing (in ~~ice~~ water bath on prep table) dated 2/9, Kraut 2/8, demi 2/9, reds 2/10, beef & veggie soup 2/13, house butter 2/2, oven dried tomatoes with a made date of 1/29 in walk-in cooler. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. Critical Corrected.

3.4G) Observed facility using an 8 day shelf life instead of 7 days for TCS RTE foods and no date on lettuce, in pizza prep cooler in bar area. Discussed all TCS RTE foods shall be clearly marked for 7 days & discarded by the 7th day to prevent growth. The day of preparation counts as Day 1. Example of date marking calendar given at inspection. Critical Corrected.

5.10) Observed food employee dump simple serve down bar handsink. Discussed a handwashing sink may not be used for purposes other than handwashing. Critical.

Inspected by Meghan Keller	R.S./SIT # 143136	Licensor Danke Co HD
Received by [Signature]	Title Corporate chef	Phone

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Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Inn at Versailles	Type of visit Standard	Date 2-20-18
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Violation(s)/Comment(s)

2.4A) No ODH certification at time of inspection. Serve safe certification was available. Discussed to continue to work with Ohio Department of Health to obtain the ODH certification.

3.2C) Observed cut mushrooms in walk-in and french fries in freezer across fryers uncovered. Discussed food shall be protected from cross contamination by storing food in packages, covered containers, or wrappings. Critical.

3.4F) Observed salad prep table holding at 50°F. PIC moved products that were just brought from walk-in back to walk-in cooler and all other products were pulled to be discarded when evening shift cook arrives. Discussed cold hold units shall be maintained at 41°F or below. Critical. PIC also called facility to come and repair unit during inspection.

~~2.1~~ 2.1) No quat test strips available at time of inspection. Discussed a test kit that accurately measures the concentration in ppm of sanitizing solution shall be provided. Please obtain. Found at time of inspection. Corrected.

Inspected by Megan Kerven	R.S./SIT # 143136	Licensor Darke Co HD
Received by [Signature]	Title Corporate chef	Phone

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Violation(s)/Comment(s) \rightarrow chef stated the night shift was not here yet & unit will be cleaned prior to their shift.

- ✓ (4.5 A.3) Observed a build up of debris inside/outside of night door cooler, the oven doors & handles nearest to night cooler, top of cans in dry storage hallway. Discussed nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, & other debris. The prep table in bar area had a large build up of flour. Please clean areas as often as necessary to keep them clean. Also dry storage shelving in hallway.
- ✓ (4.5A) Observed a build up on tongs hanging on oven door nearest to night cooler & a build up on pop gun nozzle. Discussed equipment food-contact surfaces & utensils shall be clean sight to touch. critical.
- ✓ (6.4B) Observed a build up of debris on wall behind single door prep unit next to oven, the wall behind the stand up mixer, & the walls in dry storage hallway. Discussed the physical facility surfaces (floors, wall, ceiling) shall be cleaned as often as necessary to keep them clean. Please clean areas as needed to prevent build up.
- ✓ (7.1A) Observed chemicals stored above single use articles in back storage room that leads outside. Discussed chemicals shall be stored below single-use articles to protect from contamination. critical. Repeat.

Inspected by Megan Kellen	R.S./SIT# 143136	Licenser Darke Co #10
Received by [Signature]	Title Capital chef.	Phone

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Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>The Inn at Versailles</i>	Type of visit <i>Standard</i>	Date <i>2-20-18</i>
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Violation(s)/Comment(s)

→/space
(6.1m) Observed light coming through back door of back storage area containing single articles, chemicals, onions, etc. Discussed outer openings shall be protected against entry of insects or rodents by filling or closing holes/gaps of solid, tight-fitting doors.

(4.4A) Observed the shelving in dry storage hallway to be rusting. Discussed equipment shall be maintained in good repair & shall be possibly cleanable. Please resurface & monitor units.

(Notes)

- R.O.P. machine not being used. Employee requested regulations on using machine to be emailed.
- Hotel Breakfast area is now using a commercial toaster & refrigeration unit.
- Monitor skillets for rusting.

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>143/B10</i>	Licensor <i>Darke Co. FD</i>
Received by <i>[Signature]</i>	Title <i>Corporate Clerk</i>	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The Inn at Versailles	License number 1159	Date 2-20-18
Address 21 W. Main St. Versailles	Category/Descriptive C-45	
License holder Todd Danmeyer	Inspection time (min)	Travel time (min)

Comments:

VI) Observed sprouts made on 2/13, hanger onions 2/9, pesto 2/13, lemon cheese cake, 2/13, 1,000 Island dressing 2/9, Kraut 2/8, demi 2/9, reds 2/10, beef & veggie, soup 2/13, house butter 2/2 oven dried tomatoes 1/29 at the facility. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth.

- Observed facility using an 8 day shelf life instead of 7 days for TCS RTE foods. Also no date on lettuce in pizza pretable. Discussed all TCS RTE foods shall be clearly date marked and discarded by the 7th day to limit growth.

III) Observed food employee dump simple serve down bar handsink. Discussed a hand washing sink may not be used for purposes other than handwashing.

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 salad	holding	50F			
Soup	cold hold	38F			
Pasta sauce	hot hold	140F			
Soup	hot hold	152F			
Tomatoes	cold hold	41F			
dressing (blu cheese)	cold hold	38F			
Vorcutt	cold hold	41F			

Inspected by Sandra Schuitema	R.S./SIT# 1/1/029	Licensor DCHD
Received by Corpech Chef	Title Corpech Chef	Phone

State of Ohio
Continuation Report

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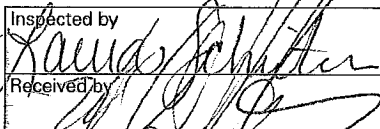
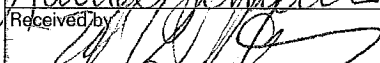
Name of Facility The Inn at Versailles	Type of visit Critical	Date 2.20.18
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Violation(s)/Comment(s)

VI) Observed cut mushrooms in walk-in cooler and french fries in freezer across from the fryers uncovered. Discussed food shall be protected from cross contamination by storing food in packages, covered containers, or wrappings.

VII) Observed a build up on tongs hanging on oven door nearest to the night cooler. a build up on pop gun nozzle, at bar. Discussed equipment-food contact surfaces. Utensils shall be cleaned sight to touch.

X) Observed chemicals stored above single use articles in back storage room that leads outside. Discussed chemicals shall be stored below single-use articles to protect from contamination

Inspected by 	R.S./SIT # 164029	Licensors DCHD
Received by 	Title Capek Ch.C	Phone