

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | | |
|--|---|------------------------------------|----------------------------------|
| Name of facility <i>Heartland of Greenville 3241</i> | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number <i>93</i> | Date <i>3-19-18</i> |
| Address <i>243 Marion Dr. Greenville</i> | | Category/Descriptive <i>C45</i> | |
| License holder <i>Heartland of Greenville</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"/> Precicensing <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 |

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 |

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 |

| | |
|-----|--------------------------------------|
| 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 |

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 |

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 |

Poisonous or Toxic Materials

| | |
|-----|---------------------------------------|
| 7.0 | Labeling and identification |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation |

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 |

Administrative

| |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

Dishmachine strip tested by PIC during inspection. Strip turned black.

| | | |
|---------------------------------------|---------------------------------------|---------------------------------|
| Inspected by <i>William Keller</i> | R.S./SIT # <i>143136</i> | Licensor <i>Darke Co FID</i> |
| Received by <i>[Signature]</i> | Title <i>OTR / Dietary Manager</i> | Phone |

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

| | | |
|---|------------------------------------|------------------------|
| Name of facility <i>Heartland of Greenville 3241</i> | License number <i>93</i> | Date <i>3-19-18</i> |
| Address <i>243 Marion Dr. Greenville</i> | Category/Descriptive <i>C4S</i> | |
| License holder <i>Heartland of Greenville</i> | Inspection time (min) | Travel time (min) |

Comments:

Discussed to monitor staff to be using 7 days & the day the item is prepared counts as day 1.

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>salad</i> | <i>cold hold</i> | <i>37F</i> | | | |
| <i>milk</i> | <i>cold hold</i> | <i>36F</i> | | | |
| <i>eggs</i> | <i>cold hold</i> | <i>36F</i> | | | |
| <i>chicken salad</i> | <i>cold hold</i> | <i>36F</i> | | | |
| <i>sweet potatoes</i> | <i>cooling</i> | <i>37F</i> | | | |
| <i>chicken</i> | <i>hot hold</i> | <i>163F</i> | | | |

| | | |
|-------------------------------------|-------------------------------------|---------------------------------|
| Inspected by <i>Megan Keller</i> | R.S./SJT# <i>143136</i> | Licensor <i>Durke Co FID</i> |
| Received by <i>[Signature]</i> | Title <i>DIR/Dietary Manager</i> | Phone |