State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: The Inn at Versailles
Address: 2 W. Main St Versailles
License holder: Todd Danmeyer
License number: 159
Date: 3/8/18

Type of visit (check)
☐ Standard
☐ Complaint
Follow up
Rezoning
Foodborne
30 day
Consultation
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
☐ 4.0 Materials for construction and repair
☐ 4.1 Design and construction
☐ 4.2 Numbers and capacities
☐ 4.3 Location and installation
☐ 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

Violations/Comments:

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

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

3.1 H) Observed ricotta with used by date of 3/15 and bacon fat with used by dates of 3/12. PIC discarded products at time of inspection. Discuss TCS RTE foods shall be discarded 7th day by Critical.

State of Ohio Department of Health
AGR 1266
2012 Ohio Department of Agriculture
Distribution: Top copy—Operator, Bottom copy—Local health department
Violation(s)/Comment(s)

4.4B) Observed a build up of debris on the wall behind shelving in dry storage hallway. PLC 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.

4.1M) PLC 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. PLC 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.
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: The Inn at Versailles
Check one: □ FSO □ RFE
License number: 1159
Date: 2-20-18

Address: 21 W. Main St., Versailles
License holder: Todd Danmeyer
Category/Descriptive: C45

Type of visit (check):
□ Standard □ Follow up □ Foodborne □ 30 day
□ Complaint □ Prelicensing □ Consultation □ Other specify

Inspection time (min): □ Follow-up date (if required): 2 weeks
Travel time (min): □ 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, adulterated 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 Disposing 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

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 Labelling 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
□ 3717

Violation(s)/Comment(s)

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

(4.4.5) Observed spice containers being reused to store other spices. Discussed those containers are considered single use & shall not be reused. Employee stated they have started discarding containers once they are empty.

Inspected by:
Megan Peck

Signed by:
R.S./RIT # 143136
Licenses: Darke Co H10

Corp. Chef Phone:

HEA 6302 2/12 Ohio Department of Health
AGR 1266 2/12 Ohio Department of Agriculture
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Violation(s)/Comment(s)

3.4.1) Observed Sprouts (in 2 door right 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 cold water bath on prep table) dated 2/9, Kraut 2/8, demi 2/9, reds 2/10, beef & veggie soup 2/13, house butter 2/12, oven dried tomatoes with a made date of 1/29 in walk-in cooler. Plc voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. Critical Corrected.

3.4.6) 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 and 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 dumping simple serve down bar handsink. Discussed a handwashing sink may not be used for purposes other than handwashing. Critical
State of Ohio
Continuation Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility: The Inn at Versailles
Type of visit: Standard
Date: 2.20.18

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.

4.2I) 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:
R.S.A.H.
Licensed:

Received by:
Title: Food Prep Chf.

HEA 5351 2/12 Ohio Department of Health
AGR 1268 Cont. 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator; Bottom copy—Local health department

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State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility: The Inn at Versailles
Type of Visit: Standard
Date: 2/20/18

Violation(s)/Comment(s):

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 non-food contact surfaces of equipment shall be kept free of any 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.

(4.5 A) 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.

(6.1 A) 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 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.

(7.1 A) 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.
Violation(s)/Comment(s)

(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 if shall be easily observable. Please resurface of monitor units.

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

Inspected by: [Signature]
Received by: [Signature]
Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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<thead>
<tr>
<th>Name of facility</th>
<th>License number</th>
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<td>1159</td>
<td>2.20.18</td>
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<td>21 W. Main St. Versailles</td>
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<th>License Holder</th>
<th>Inspection time (min)</th>
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<tbody>
<tr>
<td>Todd Danmeyer</td>
<td></td>
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Comments:

VI) Observed Sprouts made on 2/13, hanger onions 2/19, pesto 2/13, lemon cheesecake, 2/13, 1,000 Island dressing 2/19, Kraut 2/18, demi 2/19, reds 2/10, beef veggie, soup 2/13, house butter 2/12. 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 prep table. 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 handwashing sink may not be used for purposes other than handwashing.

Temperature Log

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
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<tbody>
<tr>
<td>Chicken Salad</td>
<td>Holding</td>
<td>50°F</td>
<td>Soup</td>
<td>Cold Hold</td>
<td>38°F</td>
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<tr>
<td>Soup</td>
<td>Cold Hold</td>
<td>38°F</td>
<td>Pasta Sauce</td>
<td>Hot Hold</td>
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<td>Soup</td>
<td>Hot Hold</td>
<td>152°F</td>
<td>Soup</td>
<td>Hot Hold</td>
<td>152°F</td>
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<tr>
<td>Tomatoes</td>
<td>Cold Hold</td>
<td>41°F</td>
<td>Cheese Dressing</td>
<td>Cold Hold</td>
<td>38°F</td>
</tr>
<tr>
<td>Kraut</td>
<td>Cold Hold</td>
<td>41°F</td>
<td>Cheese Dressing</td>
<td>Cold Hold</td>
<td>38°F</td>
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Independent

[Signatures and names]

Licensor

[Signatures and names]

Title

[Signatures and names]
State of Ohio
Continuation Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility: The Inn at Versailles
Type of visit: Critical
Date: 2-20-18

Violation(s)/Comment(s):

VII) 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.