

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 5.16.18
Address 21 W. Main Street Versailles		Category/Descriptive C4S		
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"/> Prelicensing <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

<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 checked="" 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 checked="" type="checkbox"/>	3.2 Protection from contamination after receiving
<input 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

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

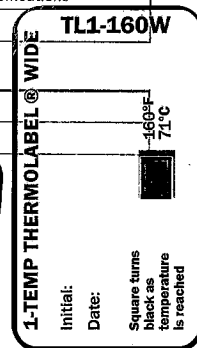
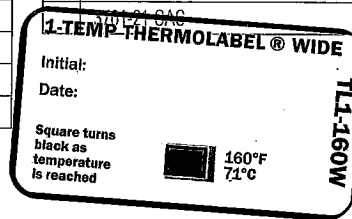
<input checked="" type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input checked="" type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

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 checked="" type="checkbox"/>	6.4 Maintenance and operation

Administrative

901:3-4 OAC



Violation(s)/Comment(s)

2.4A) No ODH certification available at time of inspection. PIC stated Josh and Mike are signed up to take the course next Monday & Tuesday. Discussed at least one employee that has supervisory & management responsibility and the authority to direct and control food preparation and service shall obtain the level 2 food protection certification.

3.2 A) Observed food employee touch chocolate sticks for ice cream and handle bread with their bare hands. Chocolate sticks were discarded at time of inspection. Discussed food employees

Inspected by <i>[Signature]</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>[Signature]</i>	Title CHEP	Phone

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Continuation Report

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5.16.18

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Violation(s)/Comment(s)

3.2A cont) may not ~~touch~~ contact exposed RTE foods with their bare hands, and shall use suitable utensils ~~such as~~ such as deli tissue, tongs or single use gloves. Critical.

3.2C) Observed cut fries in freezer (walk-in) uncovered. Discussed to cover food products so they are protected from cross contamination. Also observed egg wash above salad and RTE deli meats and calamari above spelt flour in walk-in cooler. PIC voluntarily moved products at time of inspection. Discussed all raw products shall be stored below RTE foods. Critical. Corrected.

3.2K) Observed the scoop in pizza flour laying within the product. Discussed Scoop handles shall be positioned so the handle is above the food product.

6.4B) Observed a build up of debris below equipment in the kitchen, floor in linen closet and back storage room. Discussed the physical facility shall be cleaned as often as necessary to keep them clean. Please clean at a more frequent basis.

Inspected by <i>Salvatore Schuster</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
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Violation(s)/Comment(s)

4.5A) Observed a build up of debris in the top silverware utensil drawer in kitchen and container in bar area with scoop and metalator. Discussed equipment food-contact surfaces and utensils shall be clean sight to touch.

4.4B) Observed multiple cutting boards in 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.

4A) Observed several chef pans in bad repair. Discussed food contact surfaces of equipment shall be corrosion-resistant, and nonabsorbent & resistant to pitting, chipping, scoring and decomposition. Please repair.

4.2H) No hot water mechanical log for bar dish machine. Discussed an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature

Inspected by <i>Sandra Salmeron</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>[Signature]</i>	Title Chef	Phone

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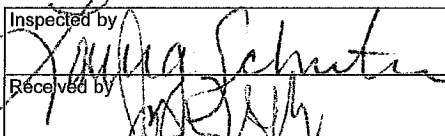
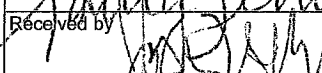
5.16.18

Facility name The Inn @ Versailles	Type of inspection Standard
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Violation(s)/Comment(s)

3.4 H) Observed the following items ^{discard} + dates in the salad prep table: cut tomatoes 5/7 chicken 5/9 + turkey 5/13. The following items ^{discard} + dates in the dessert prep table: Blueberry coconut ice cream 5/7 lemon cheesecake 5/15 Tera 5/3 caramel chocolate 5/13 raspberry puree 5/8 white chocolate 5/13. Observed the following items + discard dates in the walkin cooler: Fennel 4/29, beets 5/10, spinach 4/30, red potatoes 5/3. Also in the dessert prep table: ~~egg wash 5/13~~ mango 5/13 ~~egg wash~~ caramel 5/13. All of the above items were discarded in our presence. The following items were found without dates + were discarded in our presence: egg wash + demijz glaze in dessert prep cooler, + beef in walkin cooler. * RTE TCS foods shall be discarded if it exceeds the seven day mark or does not bear a date. Critical. Corrected

4.5 A) Observed a build up of debris on the microwave door, ovens, + mixing bowl table. Non-food contact surfaces ~~of~~ of equipment shall be kept free of an accumulation of dust, dirt, food residues, + other debris.

Inspected by 	R.S./SIT # 1641029	Licensor DCHD
Received by 	Title CHEF	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The Inn at Versailles	License number 1159	Date 5/16/18
Address 21 W. Main St. Versailles	Category/Descriptive C45	
License holder Todd Danmeyer	Inspection time (min)	Travel time (min)

Comments: 3.4 H (VI) observed the following items + discard dates in the salad prep table: cut tomatoes 5/7 chicken 5/9 turkey 5/13. The following items + discard dates in the dessert prep table: blue berry coconut ice cream 5/7 lemoncheesecake 5/15 Tira 5/3 caramel chocolate 5/13 raspberry puree 5/8 white chocolate 5/13 ~~Tira sauce 5/13~~ mango 5/13 caramel 5/13 egg wash (no date) demi-glace glaz (no date). The following items + discard dates in the walk in cooler: fennel 4/29 beets 5/10 spinach 4/30 red potatoes 3/3 beef (no date + moldy). All of the above items were discarded by PIC in our presence. RTE TCS foods shall be discarded if it exceeds the seven day mark or does not bear a date, corrected

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	cold hold	41F	grilled chicken	hot hold	136F
eggs	cold hold	36F	homemade Tartar	cold hold	37°F
tomatoes	cooking	46F	Bre cheese dressing	cold hold	41°F
pasta sauce	hot hold	156F	Mushroom soup	hot hold	145°F
onion soup	hot hold	141F	spicy aoli sauce	cold hold	40°F
Ceaser dressing	cold hold	37F			
Sw chicken	cold hold	36F			
Inspected by <i>[Signature]</i>		P.S./SIT# 164029	Licensor DCHD		
Received by <i>[Signature]</i>			Title Chief	Phone	

State of Ohio
Continuation Report ~~OSP~~

Authority: Chapters 3717 and 3715 Ohio Revised Code 5-16-18

Facility name <i>The Inn at Versailles</i>	Type of inspection OSP <i>CCP</i>
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Violation(s)/Comment(s)

III Observed food employees touch chocolate sticks for ice cream + handle bread with their bare hands. Chocolate sticks were discarded at time of inspection. Discussed with employees many not contact exposed RTE foods with their bare hands + shall use suitable utensils, deli tissue, tongs, or single-use-gloves.

VII Observed cut fries in freezer (walk in) uncovered. Discussed to cover food products so they are protected from cross contamination. Also observed egg wash above salad + RTE deli meats + calamari above spelt flour in walk in cooler. PIC voluntarily moved products at time of inspection. Discussed all raw products shall be stored below RTE foods

Inspected by <i>Xenia Schmitz</i>	R.S./SIT # <i>164029</i>	Licensor <i>DCHD</i>	Phone
Received by <i>[Signature]</i>	Title <i>CCCP</i>		