

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Union City Care Center</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1029</b>	Date <b>3/20/18</b>
Address <b>907 E. Central Ave Union City</b>	Category/Descriptive <b>C45</b>		
License holder <b>JAG Healthcare</b>	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**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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

**Poisonous or Toxic Materials**

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

**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

**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

**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

**Equipment, Utensils, and Linens**

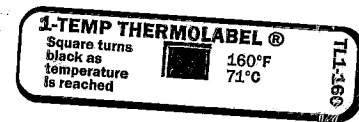
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

**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

**Administrative**

901:3-4 OAC
3701-21 OAC



**Violation(s)/Comment(s)**

3.4G) Observed ham with a discard date of 2/20 is an open bag of lettuce in the walk-in cooler with but a date. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods prepared and held at the facility for more than 24 hours shall be clearly marked with the date/day the item shall be discarded by the 7<sup>th</sup> day to limit growth. Critical. Corrected.

4.2H) No treat test strips available at time of inspection.

Inspected by <i>Sandra Schuster</i>	RS/SIT # <b>16-4029</b>	Licenser <b>DCHD</b>
Received by <i>[Signature]</i>	Title <b>Dietary Supervisor</b>	Phone <b>859-786-7449</b>

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Union City Cave Center	Type of visit Standard	Date 3/20/18
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Violation(s)/Comment(s)

4.2H(cont) Discussed hot water mechanical warewashing dish machines shall be equipped with an irreversible registering temperature indicator or thermolabels shall be provided and readily accessible for measuring the utensil surface temperature.

NOTES-Reviewed cooling process used.  
- PIC stated she is currently reorganizing the dry storage room and garage storage room at time of inspection. Discussed to keep foods & food products at least 6 inches above the floor.  
- Shelving units in cooler looks great.

Inspected by Laura Schueterma	R.S./SIT # 16-4029	Licenser DCHD
Received by [Signature]	Title Dietary Supervisor	Phone 859-786-7949

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Union City Care Center</b>	License number <b>1029</b>	Date <b>3/20/18</b>
Address <b>907 E. Central Ave, Union City</b>	Category/Descriptive <b>C4S</b>	
License holder <b>JAG Healthcare</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed ham with a discard date of 2/20 in an open bag of lettuce in the walk-in cooler without a date. PIC voluntarily discarded items at time of inspection. Discussed all TCS RTE foods shall be clearly marked for 7 days and discarded by the 7th day to limit growth. Critical. 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
Vegetable Soup	Direct cooling	165F			
Chicken	Cold hold	36F			
Brooding	Cold hold	38F			
Milk	Cold hold	38F			

Inspected by <b>Pauna Schmiterna</b>	R.S./SIT# <b>1164029</b>	Licensor <b>DCHO</b>
Received by <b>[Signature]</b>	Title <b>Dietary Supervisor</b>	Phone <b>859-786-7944</b>