

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>The Inn at Versailles</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1159</b>	Date <b>5.16.18</b>
Address <b>21 W. Main Street Versailles</b>		Category/Descriptive <b>C4S</b>		
License holder <b>Todd Danmeyer</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

<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

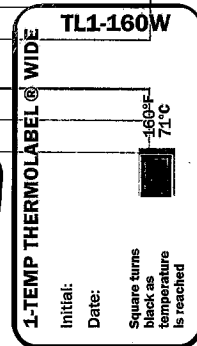
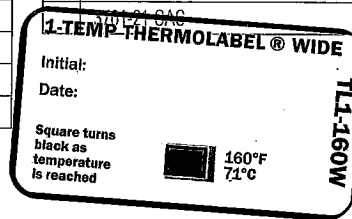
<input checked="" type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input checked="" type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

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

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

5.16.18

Facility name The Inn at Versailles	Type of inspection Standard
--	--------------------------------

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  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

5.16.18

Facility name The Inn at Versailles	Type of inspection Standard
--	--------------------------------

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

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

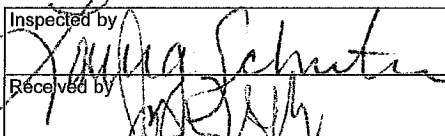
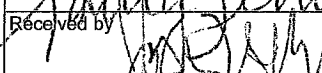
5.16.18

Facility name <b>The Inn @ Versailles</b>	Type of inspection <b>Standard</b>
--	---------------------------------------

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

3.4 H) Observed the following items <sup>discard</sup> + dates in the salad prep table: cut tomatoes 5/7 chicken 5/9 + turkey 5/13. The following items <sup>discard</sup> + 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 walk in 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 walk in 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 # <b>1641029</b>	Licensor <b>DCHD</b>
Received by 	Title <b>CHEF</b>	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>The Inn at Versailles</b>	License number <b>1159</b>	Date <b>5/16/18</b>
Address <b>21 W. Main St. Versailles</b>	Category/Descriptive <b>C45</b>	
License holder <b>Todd Danmeyer</b>	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 glaze (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# <b>164029</b>	Licensor <b>DCHD</b>		
Received by <i>[Signature]</i>			Title <b>Chief</b>	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 <del>OSP</del> <i>CCP</i>
---	---

**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>		

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>The Inn at Versailles</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1159</b>	Date <b>3/8/18</b>
Address <b>21 W. Main St Versailles</b>		Category/Descriptive <b>C4/S</b>	
License holder <b>Todd Danmeyer</b>	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

#### 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

#### 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

<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

#### 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

#### 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

#### 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

#### 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"/> 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 ~~has~~ has not heard back from ODH yet about serve 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 <b>Maria Antonina</b>	R.S./SIT # <b>16-4029</b>	Licensor <b>DCHO</b>	Phone <b>Corrected</b>
Received by <b>[Signature]</b>	Title <b>DFEF</b>		

State of Ohio  
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
---	----------------------------	----------------

Violation(s)/Comment(s)

4.4B) 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.

4.1M) 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 Diana Schmitz	R.S./SIT # 164029	Licensors DCHO
Received by [Signature]	Title CHEF	Phone



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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>The Inn at Versailles</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1159</b>	Date <b>2.20.18</b>
Address <b>21 W. Main St. Versailles</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Todd Danmeyer</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 <i>specify</i>		Follow-up date (if required) <b>2 weeks</b>	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 checked="" 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 checked="" 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 checked="" 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**

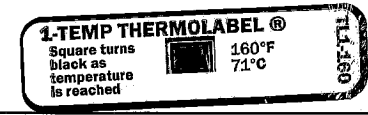
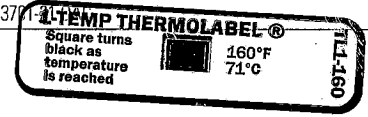
<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input checked="" type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

**Physical Facilities**

<input type="checkbox"/> 6.0 Materials for construction and repair
<input 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 type="checkbox"/> 6.4 Maintenance and operation

**Administrative**

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3717-1



**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. 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 <i>Megan Peck</i>	R.S./SIT # <b>143136</b>	Licensor <b>Darke Co HD</b>
Received by <i>[Signature]</i>	Title <b>Corporate Chef</b>	Phone <b>[Blank]</b>

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <b>The Inn at Versailles</b>	Type of visit <b>Standard</b>	Date <b>2-20-18</b>
--	----------------------------------	------------------------

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

3.4H) Observed sprouts (in 2 door night cooler) with a made date of 2/13, hanger onions 2/9 <sup>3</sup> 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 <sup>3</sup> veggie soup 2/13, house butter 2/2 <sup>3</sup> 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 7<sup>th</sup> 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 <sup>3</sup> discarded by the 7<sup>th</sup> 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 <b>[Signature]</b>	R.S./SIT # <b>143136</b>	Licensor <b>Danke CO HD</b>
Received by <b>[Signature]</b>	Title <b>Capital chef</b>	Phone

**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.

~~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 Megann Keener	R.S./SIT # 143136	Licenser Darke Co #1D
Received by [Signature]	Title Corporate chef	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <b>The Inn at Versailles</b>	Type of visit <b>Standard</b>	Date <b>2.20.18</b>
--	----------------------------------	------------------------

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

- ✓ (4.5 A3) 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 <b>Megan McKee</b>	R.S./SIT/# <b>143136</b>	Licensor <b>Darke Co #10</b>
Received by <b>[Signature]</b>	Title <b>Capital Unit</b>	Phone

**State of Ohio**  
**Continuation Report**

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>
--	----------------------------------	------------------------

**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 Hall</i>	R.S./SIT # <i>14336</i>	Licenser <i>DARK CO. LTD</i>
Received by <i>[Signature]</i>	Title <i>Corporate Chef</i>	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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

**Comments:**

VI) Observed Sprouts made on 2/13, hanger onions 2/9, pesto 2/13, lemon Cheesecake, 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 7<sup>th</sup> 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 7<sup>th</sup> 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			
Vorwort	cold hold	41F			

Inspected by <b>Kaia Schuterman</b>	R.S./SIT# <b>11/4029</b>	Licensor <b>DCHO</b>
Received by <b>Corporate Chef</b>	Title <b>Corporate Chef</b>	Phone

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

Inspected by <i>Klaus Schuster</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>[Signature]</i>	Title Inspector	Phone