

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Union City Christel Manor</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1171</i>	Date <i>7-12-18</i>
Address <i>400 S Melvin Eley Union City</i>		Category/Descriptive <i>C4S</i>		
License holder <i>Donna Paula Adkins</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 <i>specify</i>		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)

Satisfactory at the time of inspection

Inspected by <i>Carrie Wilson</i>	R.S./SIT # <i>2534</i>	Licensors <i>DC HD</i>
Received by <i>D. Paula Adkins</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Union City Christl Manor</i>	License number <i>1171</i>	Date <i>7-12-18</i>
Address <i>400 S Melvin Eley Union City</i>	Category/Descriptive <i>CYS</i>	
License holder <i>Donna Paula Adkins</i>	Inspection time (min)	Travel time (min)

Comments: *Satis factory at the time of inspection.*

I Health Policy ~~in~~ in place

II Employee items stored in separate ~~the~~ cupboard

III Observed good food handling practices during inspection no bare hand contact w/ RTE foods.

IV Cook knew proper cooking temperatures + methods of thermometer calibration

V Approved supplier GFS + Performance Foods + Aunt Millies

VI Temps for hot/cold holding are recorded at each meal. Foods are reheated to 165°F or above. All items date marked of when prepped.

Snack refrigerator 37°F

Walk-in 40°F

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>Preced gr beans</i>	<i>Hot Hold</i>	<i>187°F</i>			
<i>Preced hamb cass</i>	<i>Hot Hold</i>	<i>197°F</i>			
<i>gr beans</i>	<i>Hot Hold</i>	<i>181°F</i>			
<i>hamb Cassuole</i>	<i>Hot Hold</i>	<i>180°F</i>			

Inspected by <i>Carmie Utter</i>	R.S./SIT# <i>253u</i>	Licensor <i>DCHD</i>
Received by <i>D. Paula Adkins</i>	Title	Phone