

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

8-21-18

Inspected by <i>Carrie Vankiva</i>	R.S./SIT # <i>2534</i>	Licensor <i>DCHD</i>
Received by <i>Chase DeWitt</i>	Title <i>Director Nutrition Services</i>	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Wayne Health care	License number 1183	Date 8-21-18
Address 835 Switzer St. Greenville OH	Category/Descriptive C4S	
License holder Wayne Health care	Inspection time (min)	Travel time (min)

Comments:

Satisfactory at the time of inspection.

- + I Note documented health policy in place
- + III Observed good food handling practices/handwashing/glove use/no bare hand contact with food
- + CPC Knowledgeable of temperatures, thawing, reheating procedures
- + II Food from approved source - GFS supplier
- + IV Proper temperatures (see below) Temperature logs taken of foods for each meal & equipment. Determining of product throughout facility
- + V Proper storage & sanitization. Dish machine temps checked & recorded
- + II Chemicals stored separately & properly labelled daily.

Grab n go cafeteria unit 34°F milk cooler 38°F cook prep unit 35°F
 Popl milk cooler 38°F Beverage cart 34°F Salad walk-in 35°C
 2 door salad Turbo Refriger. 35°F Victory 1 door 37°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
Taco salad	holding, ^{salad} bar	35°F	mashed potatoes	holding	160°F
Tuna salad	" "	40°F	ct. Salad	holding	34°F
cottage cheese	" "	37°F	tomatoes	holding	37°F
cheese	storage, ^{brown} bag	39°F	meat loaf	holding	37°F
CK Casserole	holding	137°F			
mac & cheese	holding	108°F			
CK gravy	holding	148			
Inspected by Carrollton	R.S./SIT#	2534	Licensed	DCHD.	
Received by Alma Williams	Title	P. Regd Nutrition Services	Phone		