

Printout

Monday, July 20, 2015 3:24 PM

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ARBOR'S AT GALLIPOLIS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 20150153	Date 07/15/2015
Address: 170 PINECREST DRIVE GALLIPOLIS, OH 45631		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder STACEY DUNCAN	Inspection Time (min) 40	Travel Time (min) 5	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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification 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

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 checked="" type="checkbox"/> 4.8 Protection of clean items

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

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 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

Administration

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violations/Comment(s)

3717-1-03.2 Food: protection from contamination after receiving.

- Found wet wiping cloth being stored on the counter top.
- Wet wiping cloths shall be stored in a chemical sanitizer to prevent the growth of organisms.
- Corrected at time of inspection by food employee placing cloth in dirty laundry.

(M)Wiping cloths - use limitation.

- (1) Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be:
 - (a) Maintained dry; and
 - (b) Used for no other purpose.
- (2) Cloths that are in use for wiping counters and other equipment surfaces shall be:
 - (a) Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and
 - (b) Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.
- (3) Cloths that are in use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes.
- (4) Dry wiping cloths and the chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be free of food debris and visible soil.
- (5) Containers of chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.
- (6) Single-use disposable sanitizer wipes shall be used in accordance with EPA - approved manufacturer's label use instructions.

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

- Found the bottom of the return air system was rusted and broken.
- Areas shall be smooth and easily cleanable to prevent the growth of organisms.
- Area shall be replaced/repared as soon as possible.

[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A)Equipment - good repair and proper adjustment.

- (1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.
- (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
- (3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

- Found plates that were being stored exverted.
- Plates shall be stored inverted or covered to prevent contamination.
- Corrected at time of inspection by food employee storing plates properly.

(E)Equipment, utensils, linens, single-service articles, and single-use articles - storage.

- (1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
 - (a) In a clean, dry location;
 - (b) Where they are not exposed to splash, dust, or other contamination; and
 - (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.
- (2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
 - (a) In a self-draining position that allows air drying; and
 - (b) Covered or inverted.
- (3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

3717-1-05.1 Water, plumbing, and waste: plumbing system.

- Found the drain to the ice machine to be improperly working and leaking water on to the floor.
- All plumbing shall be maintained in good repair to prevent the growth of organisms.
- Plumbing shall be replaced/repared as soon as possible.

(S)Plumbing system - maintained in good repair.

A plumbing system shall be:

- (1) Repaired according to the Ohio building code; and
- (2) Maintained in good repair.

3717-1-06.1 Physical facilities: design, construction, and installation.

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

- Found areas where floor tiles were broken or missing around the walls and drains.
- Floors shall be smooth and easily cleanable to prevent the growth of organisms.
- Tiles shall be replaced/repared as soon as possible.

(A) Floors, walls, and ceilings.

Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

-
- A CCP and CCP checklist was completed at time of inspection.
 - Servesafe and above violations shall be corrected by August 31, 2015

Inspected by BOBBI CONNRAD	R.S./SIT # 132937	Licensors Gallia County Health District
Received by	Title	Phone 1-740-446-7112

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.