

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CHILDREN'S CENTER OF OHIO	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 20140124	Date 04/11/2014
Address: 55 ALLISON ROAD PATRIOT, OH 45658		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder MIKE BURKE	Inspection Time (min) 40	Travel Time (min) 20	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) //	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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

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

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

Poisonous or Toxic Materials

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

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

Administration

901:3-4	OAC
3701-21	OAC

Violations/Comment(s)

3.2(Q)
 -- Found raw bacon being stored over ready to eat food items in reach in cooler.
 -- Raw foods shall not be stored over ready to eat foods to prevent contamination.
 -- Corrected at time of inspection by food employee moving bacon to bottom shelf.

CRITICAL VIOLATION

3.4(G)
 -- Found packages of lunch meat: turkey and roast beef and cheese in reach in cooler with out date marking.
 -- All RTE/TCS foods shall be date marked to prevent the growth of organisms.
 -- Corrected at time of inspection by food employee date marking items.

 -- Temperatures at time of inspection were as follows:
 -- Mayo: 41°F

*Kitchen under construction at time of inspection all issues are to be resolved by next inspection.

Inspected by BOBBI CONNRAD	R.S./SIT # 132937	Licensor Gallia County Health District	
Received by	Title	Phone 1-740-379-9083	

As per HEA 5302 4/10 CHC Software, Inc.
 As per AGR 1268 4/10 CHC Software, Inc.