

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ADENA REGIONAL MEDICAL CENTER		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 3	Date 01/12/2012
Address: 272 HOSPITAL ROAD CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 4 =>25,000 SQ. FT.		
License holder KATE BURDEN		Inspection Time (min) 90	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 checked="" 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
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premise 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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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

Administrative

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Received a complaint that patient food was not kept hot. Inspection conducted. Patient food observed to be cooked to proper temperature and held above 135°F and in proper temperature at time of inspection. Management provided records that food was held in proper temperature.

Standard inspection conducted. Cold and hot food sampled in proper temperature. Hot water adequate. Sanitizer for warewashing in proper concentration. Food prep surfaces kept clean at time of inspection. Food dated. Gloves, thermometers, test strips, and hair restraints in use.

04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(D) Nonfood-contact surfaces - cleaning frequency.

Inside of glass door reach cooler, door seals to reach coolers, and hard to reach areas of line equipment dirty with debris. Clean routinely. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Correct in 1-2 days.

04.1 Equipment, Utensils, and Linens: Design and Construction

(A) Equipment and utensils - durability and strength.

The top of a brown food cart observed chipped, cracked, and in poor repair. Remove from use to prevent possible contamination of food from cracked or chipped. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licenser Ross County Health District
Received by	Title	Phone -740-779-7921