

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CHILLICOTHE-ROSS CHILD CARE, INC.	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 36	Date 01/17/2012
Address: 369 N HIGH STREET CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder BONNIE MAUGHMER	Inspection Time (min) 35	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"/> 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
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	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/>	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)

Cold food sampled in proper temperature of 41°F or below. Hot food appeared to be cooked to proper temperature and held above 135°F. Hot water adequate. Dish machine reached proper hot water sanitation temperature. Gloves, thermometers, test strips, and sanitizer in use. Kitchen kept clean at time of inspection. Food dated.

04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

Observed two residential style stoves in use. Replace with commercial grade stoves. Food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

05.1 Water, Plumbing, and Waste: Plumbing System

(S) Plumbing system - maintained in good repair.

Faucet on three compartment sink not operating and in poor repair. Repair. A plumbing system shall be: Repaired according to the Ohio building code; and Maintained in good repair. Correct within 7 days.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licensor Ross County Health District
Received by	Title	Phone -740-775-7772