

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Division of Bradford Place</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>126</i>	Date <i>1-9-18</i>
Address <i>1302 Millville Ave.</i>		Category/Descriptive <i>C4 Small</i>		
License holder <i>Bradford Place</i>		Inspection time (min) <i>55</i>	Travel time (min) <i>20</i>	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 specify		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

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

#### Poisonous or Toxic Materials

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

#### Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications 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 premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

#### 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

#### 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

#### 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

#### 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Administrative

901:3-4 OAC
3701-21 OAC

### Violation(s)/Comment(s)

(R) Repair

6.4 The following were found damaged or in poor repair: window in dishroom, holes in wall in dishroom (R), hole in drywall at end wall in kitchen and stained ceiling tiles in back of kitchen over dry storage (R) Repair.

6.4 The following were found to be unclean: some drawer handles and grout on wall tiles by dishwasher. Clean

Inspected by <i>J. Thomas</i>	R.S./SIT # <i>2902</i>	Licenser <i>C.H.H.D. 785-7088</i>
Received by <i>Adam Adams</i>	Title <i>Ford Service Director</i>	Phone <i>867-4157</i>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Diversicare of Bradford Place</i>	License number <i>126</i>	Date <i>1-9-18</i>
Address <i>1302 Millville Ave.</i>	Category/Descriptive <i>C4 Small</i>	
License holder <i>Bradford Place</i>	Inspection time (min) <i>25</i>	Travel time (min) <i>20</i>

**Comments:**

*No critical items - good.*

*Discussed Level II training (Alma + Candy have it), discussed juices, discussed digital thermometer checking and checked thermometers in ice <sup>water</sup> (must be in 30°-34° range) ± 2° 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
<i>Chicken soup</i>	<i>Storage</i>	<i>37</i>			
<i>Cheese</i>	<i>Storage</i>	<i>38</i>			
<i>Apple juice</i>	<i>Storage</i>	<i>38</i>			
<i>Dairy - Milk</i>	<i>Holding</i>	<i>37</i>			
<i>Beer</i>	<i>Holding</i>	<i>41</i>			
<i>Milk</i>	<i>Storage</i>	<i>37</i>			
<i>Milk</i>	<i>Holding</i>	<i>37</i>			
Inspected by <i>J. Korman</i>	<i>RS</i>	R.S./SIT# <i>2902</i>	Licensors <i>CAHD</i>	<i>785-7088</i>	
Received by <i>Alma Adams</i>	Title <i>Food Service Director</i>		Phone <i>867-4157</i>		