

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Westover Kitchen # 2</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>379</i>	Date <i>1-21-18</i>
Address <i>100 Brookwood Ave</i>		Category/Descriptive <i>C4 Small</i>		
License holder <i>Colonial Senior Services</i>		Inspection time (min) <i>20</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	Laundering
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
<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

#### 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

#### 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

#### Administrative

901.3-4 OAC
3701-21 OAC

#### 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

### Violation(s)/Comment(s) \* Critical

\* 3.4 Observed sliced tomatoes held at 44°. <sup>Food</sup> TOS must be held at 41° or below or 135° or above to prevent bacterial growth. Discarded / Corrected by PIC.

Inspected by <i>L. Kroney RS</i>	R.S./SIT # <i>2902</i>	Licensors <i>CUHD 785-7088</i>
Received by <i>M. [Signature]</i>	Title <i>Executive Chef</i>	Phone <i>(440) 537-7519</i>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Westover Kitchen #2</i>	License number <i>379</i>	Date <i>1-21-18</i>
Address <i>100 Brookwood Ave</i>	Category/Descriptive <i>C4 Small</i>	
License holder <i>Colonel Senior Services</i>	Inspection time (min) <i>10</i>	Travel time (min) <i>20</i>

**Comments:**

*VI Tomatoes held at 44° must be 41° or below to prevent bacterial growth.  
Discarded by PIC, Corrected*

**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>* Tomatoes</i>	<i>Holding</i>	<i>44</i>			
<i>Cheddar cheese</i>	<i>Storage</i>	<i>37</i>			
<i>Veg soup</i>	<i>Holding</i>	<i>147</i>			
<i>Milk</i>	<i>Storage</i>	<i>37</i>			

Inspected by <i>J. King-RS</i>	R.S./SIT# <i>2902</i>	Licensor <i>CNHD 785-7058</i>	
Received by <i>[Signature]</i>	Title <i>Executive Chef</i>		Phone <i>(414) 537-1589</i>