

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BRIDGEPORT HEALTH CARE CENTER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 104	Date 02/03/2017
Address: 2125 ROYCE STREET PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder ROYCE LEASING CO., LLC	Inspection Time (min) 120	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

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 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, specification and original containers
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Observed automatic warewashing machine leaking fluid on top of unit with liquid pooling.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A)Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

Corrective Action: To prevent possible contamination, repair automatic warewashing machine to be free of leaking fluid and maintain machine to be free of debris by next inspection.

Observed employee restroom trash can without a lid.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.

(H)Toilet room receptacle - covered.

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Corrective Action: To prevent possible contamination, repair/replace trash receptacle to be covered or have a lid by next inspection.

Observed light without a shield in food prep area.

3717-1-06.1 Physical facilities: design, construction, and installation.

(I)Light bulbs - protective shielding.

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

Corrective Action: To prevent possible contamination, repair/replace light shield by next inspection.

Observed case lot food stored on floor outside walkin cooler. (Placed by delivery driver)

3717-1-03.2 Food: protection from contamination after receiving.

(Q)Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

(3) At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

Corrective Action: To prevent possible contamination, all food shall be stored at least 6 inches from floor and immediately after delivery and without interruption. Corrected.

Critical -Observed 3 bowl sink quat sanitize concentration below 50ppm.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

(N)Manual and mechanical warewashing equipment, using chemical sanitization - temperature, pH, concentration, and hardness.

A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph (C)(3) of rule 3717-1-04.6 of the Administrative Code shall meet the criteria specified under paragraph (E) of rule 3717-1-07.1 of the Administrative Code, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows:

(3) A quaternary ammonium compound solution shall:

- (a) Have a minimum temperature of seventy-five degrees Fahrenheit (twenty-four degrees Celsius);
- (b)Have a concentration as specified under paragraph (E) of rule 3717-1-07.1 of the Administrative Code and as indicated by the manufacturer's use directions included in the labeling; and
- (c) Be used only in water with five hundred ppm (mg/L) hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.

Corrective Action: To prevent possible bacteria growth, manager added additional sanitize solution to increase concentration to appropriate concentration during inspection. Manager stated she will have service person calibrate mixing equipment.

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensors PCHD
Received by <i>Paula Brown</i>	Title <i>Cook Manager</i>	Phone 1-740-354-6635

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

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