

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility CRYSTAL CARE CENTER OF PORTSMOUTH	License number 153	Date 10/17/2016
Address 1319 SPRING STREET PORTSMOUTH, OH 45662	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ.	
License holder LINDA SLONE	Inspection time (min) 45	Travel time (min)

Comments:

I. Employee Health

Person in charge is aware of Ohio Administrative Code requirements, and has an employee health policy. Visible or known symptoms and/or diagnoses of illness are addressed according to Ohio Administrative Code. Proper use of restriction and exclusion.

Observed license holder, in a verifiable manner, inform employees to report their health as it relates to diseases that are transmissible through food.

Corrective Actions: to prevent the transmission of food borne illnesses, the license holder shall, in a verifiable manner, inform food employees about reporting, to the person in charge, their health as it relates to diseases that are transmissible through food.

IV. Demonstration of Knowledge

Person in Charge demonstrates knowledge by being certified in food protection, responding to food safety questions regarding the operation, or operation complies with the Ohio Administrative Code.

Observed no vomiting and diarrheal event written procedure.

Corrective Actions: To prevent the possible transmission of food borne illnesses, the license holder shall have a vomiting and diarrheal event written procedure.

VI. Time/Temperature Controlled Safety Food

Proper: cooking time and temperatures; reheating procedures for hot holding; cooling time and temperatures; hot holding temperatures; cold holding temperatures; date marking and disposition. Time as a public health control procedures and record.

Critical - Observed food product with date marking indicating preparation date with no date for last date to be consumed.

Corrective Action: To limit the growth of organisms, all ready to eat foods that at time/temperature control for safety shall be clearly marked to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded.

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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
MILK	COLD HOLDING	38			
MAC AND CHEES	COOKING	148			
MEATBALLS	HOT HOLDING	152			
BROCOLLI	HOT HOLDING	147			
Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licenser PCHD			
Received by <i>Lisa Barney</i>	Title <i>Kitchen Aids</i>	Phone 1-740-354-6619			