

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CRYSTAL CARE CENTER OF PORTSMOUTH		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 153	Date 10/17/2016
Address: 1319 SPRING STREET PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.		
License holder LINDA SLONE	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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Administration

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violations/Comment(s)

Observed soiled cardboard and debris build up under white reach in cooler beside oven.

3717-1-06.4 Physical facilities: maintenance and operation.

(B)Cleaning - frequency and restrictions.

- (1) The physical facilities shall be cleaned as often as necessary to keep them clean.
- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.
This requirement does not apply to cleaning that is necessary due to a spill or other accident.

Corrective Action: To prevent possible bacteria growth, discard and eliminate use of cardboard and clean floor as necessary.

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

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(G)Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, 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. The day of preparation shall be counted as day one.

(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with

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additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

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.

Critical - Observed person in charge and administrator unable to demonstrate how food employees are informed in a verifiable manner on their responsibility to report, to person in charge, information about their health as it relates to diseases that are transmissible through food.

3717-1-02.4 Management and personnel: supervision.

(C)Person in charge - duties.

The person in charge shall ensure that:

(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code;

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.

Observed no vomiting and diarrheal event written procedure.

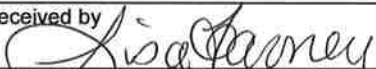
3717-1-02.4 Management and personnel: supervision.

(C)Person in charge - duties.

The person in charge shall ensure that:

(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting and diarrheal events that involve discharge onto surfaces in the s=food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomits and fecal matter.

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

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensors PCHD
Received by 	Title <i>Kitchen Aids</i>	Phone 1-740-354-6619

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