State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
The Ohio Eastern Star Home Neighborhoods	☒ FSO ☐ RFE	452	11/4/16
Address		**Category/Descriptive**	
1451 Gambier Rd., Mt. Vernon		NC45	
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Michele Engelbach	120	16	
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☒ Other *specify* Opening			

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

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

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
	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

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

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

Poisonous or Toxic Materials

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

Special Requirements

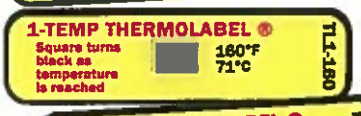
	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

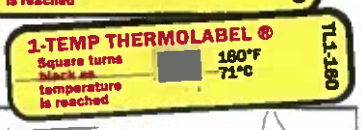
	901:3	
	3701-1	

Jasmine

Lily -



Rose -



Iris -

Violation(s)/Comment(s)

- All cold holding observed acceptable at time of inspection. Cups of water at 40F or below
- Dishmachines in Rose and Iris appear to be properly sanitizing/ reaching acceptable temperature, ensure recovery time allowed
- Dishmachines in Lily and Jasmine not sanitizing properly or reaching acceptable temperature. These units will be the last to open. Use 3-compartment sinks to sanitize. Re-inspection is required prior to using dishmachines in these units
- Received a copy of final approval sign off
- Ensure door frame/wall junction are properly sealed in all rep closets.

Inspected by	R.S./SI #	Licensor
[signature]	3458	Knot
Received by	**Title**	**Phone**
Roberta Fellows	Culinary Services	

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
The Ohio Eastern Star Home Neighborhoods	Opening	11/4/16

Violation(s)/Comment(s)

- Facility has trained for health policy and has a verifiable manner that staff has been informed of responsibility to report
- Thermometers, gloves, test strips w/ Quat ammonia, thermo soap and paper towels are present in all units.

- Facility plans to move residents into Rose then Iris starting around the first week of December. Please contact Health Dept. with a date. License is issued.

A 30 day re-inspection will be conducted within 30 days of residents moving in.

- Iris

-Rose

-Lily

Inspected by	R.S./SIT #	Licensor
	3455	
Received by	**Title**	**Phone**
Rochelle Fellows	Culinary Services Director	