

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BPO EIKS # 1139	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1016	Date 2/22/17
Address 214 W. Third St Greenville		Category/Descriptive C4S	
License holder Board of Trustees of Lodge	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input checked="" 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

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	Laundrying
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

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

Notes: Heat strips and quat test strips have been ordered.

(TCS)

- All cold hold products shall be dated with 7 days. Please date with the date item was opened and date it shall be discarded/consumed.

- If personal items are stored in the facility please label them personal use versus business.

Inspected by Karina Schuitema	R.S./SIT # 16-4029	Licensor DCHD	Date
Received by [Signature]	Title	Phone 542-1139	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility BPO EIKS #1139	License number 1016	Date 2/22/17
Address 214 W. Third St. Greenville	Category/Descriptive C48	
License holder Board of Trustees of Lodge	Inspection time (min)	Travel time (min)
Comments:		
Satisfactory at time of inspection.		

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
lettuce	cold hold	39°F			
Sour cream	cold hold	41°F			
fish	cold hold	23°F			

Inspected by <i>Sandra Schmeleman</i>	R.S./SIT# 16.4029	Licensor DEHD
Received by <i>Frank T. ...</i>	Title	Phone