

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Schlecty's Sports Bar &amp; Grill</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>173</b>	Date <b>8.31.16</b>
Address <b>124 W. Washington New Madison</b>		Category/Descriptive <b>C3S</b>		
License holder <b>RWs &amp; MLS Enterprises</b>		Inspection time (min) <b>90</b>	Travel time (min) <b>30</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required)		Sample date/result (if required)
<input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>				

### 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
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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, 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

#### 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

#### 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
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

#### Administrative

901:3-4 OAC
3701:21 OAC

Notes: Discussed body fluid spill clean up kit,

employee health policy & managers training, Doc. given.

#### Violation(s)/Comment(s)

4.4(N) Observed dishmachine Sanitize at Oppm: 3  
 Compartment sink Sanitize at above 200 ppm. Discussed  
 to repair dishmachine and adjust sanitize in 3 compartment  
 sink to sanitize at 50-100 ppm Do not use  
 machine until it is repaired. Please wash, rinse,  
 sanitize everything in 3 compartment sink.

4.5(B) Observed a build up of debris on the pop nozzles  
 at bar area and restaurant area. Please clean at  
 a more frequent basis.

Inspected by <b>Amanda Schuster</b>	R. Sc/SIT # <b>1104029</b>	Licensors <b>Darke Co Health Dept</b>
Received by <b>Robert W. Schlegel</b>	Title <b>Owner</b>	Phone <b>755 4005</b>