

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Schlectly's Sports Bar & Grill</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>173</i>	Date <i>11-17-16</i>
Address <i>124 Washington St. New Madison</i>	Category/Descriptive <i>C35</i>		
License holder <i>RWS & MLS Enterprises</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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 specify	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

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

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

SCANNED

Violation(s)/Comment(s)

- Discussed previous issues & go over report from 11-10-16.

- Discussed new policies.

Inspected by <i>Megan Kaiser</i>	R.S./SIT # <i>143134</i>	Licenser <i>Darke CO HD</i>
Received by <i>Robert Z. Selby</i>	Title	Phone

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Address <i>124 Washington St. New Madison</i>		Category/Descriptive <i>C35</i>	
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<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" 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

Poisonous or Toxic Materials

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

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
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<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
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<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
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Administrative

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

* = critical

Violation(s)/Comment(s)

(6.2E) No handwashing sign available in mens restroom. Discussed a sign that notifies all food employees to wash their hands shall be visible to them at all handwashing sinks. 2 signs given.

(6.2C) No paper towels available at front handwashing sink next to pop machine. Discussed each handwashing sink shall be provided with individual, disposable towels to properly dry hands.

(6.2B) No soap available at front handwashing sink next to the pop machine. Discussed each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

Inspected by <i>Megan Kaisev</i>	R.S./SIT # <i>143134</i>	Licenser <i>Darke Co HD</i>
Received by <i>[Signature]</i>	Title	Phone

Signed 11-17-14

Robert W. Selby

State of Ohio
Continuation Report

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Name of Facility Schlecty's Sports Bar & Grill	Type of visit Standard	Date 11-10-14
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Violation(s)/Comment(s)

(6.1M) Observed a hole in the window screen next to the dish machine. Discussed outer openings shall be protected against entry of insects and rodents. Please repair/replace screen or leave window closed to protect facility.

* (4.5A) Observed a build up of growth on pop nozzles. Discussed equipment food contact surfaces shall be cleaned to sight and touch. Please monitor nozzles and clean as needed to limit growth.

(4.1K) Observed thermometer scaled greater than plus or minus ~~32°F~~ one degree Fahrenheit in the intended range of use during calibration. education. PIC tried to turn to appropriate range but needs a tool to help move it. Please use other thermometer until calibrated so it accurately gives the temperature of food products.

* (3.4F) Observed butter with keep refrigerated on label sitting at room temperature. Discussed all TCS RTE products shall be kept $\leq 41^\circ\text{F}$ or below to protect from contamination. PIC discarded at inspection. corrected.

* (3.4D) Observed meat cooling on the counter at 90°F from lunch. Discussed TCS RTE foods shall be cooled to 70°F within 2 hours and to 41°F or

Inspected by Megan Kausew	R.S./SIT # 143136	Licenser Dance Co #10
Received by Robert Z. Sallus	Title	Phone

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Violation(s)/Comment(s)

(3.4D continued) below with in additional 4 hours. In total the maximum cooling length is 6 hours. PIC stated the left overs are for him to take home. Discussed methods to help achieve cooling parameters to limit growth. Handout given. Corrected.

(3.24) Observed raw tomatoes stored on prep sink drain board with a sanitizing towel stored above it hanging on splash guard. Discussed food shall be protected from contamination. PIC discarded at time of inspection. Corrected.

(7.1E) Observed a lubricant stored on shelving with dishware. Discussed lubricants used on food-contact surfaces, bearings and gears located on or within food contact surfaces, or on bearings & gears that are located so lubricants may leak, drip, or drip into food or onto food contact surfaces shall meet the requirements in 21 C.F.R 178.3570. The lubricant did not state food grade on label. PIC moved lubricant & said distributor told him it was food grade. Please provide documentation.

Inspected by	Morgan Kaiser	R.S./SIT #	143136	Licensors	Darke Co + 10
Received by	Robert Z. Schley	Title		Phone	

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Violation(s)/Comment(s)

(4.1KK) Observed crock pots stored in storage room. Discussed crock pots are not approved for commercial use. Equipment shall be approved by a recognized food equipment testing agency unless the piece of equipment demonstrates compliance with regulations for food safety.

**(3.2C) Observed taco shells stored in a container without a lid or protective barrier. Discussed food shall be stored in packages, covered containers, or wrappings to protect from cross contamination. PIC stated they will be thrown out because ^{they} now only serve soft shells.*

**(2.4) PIC could not verify cooking temperatures and cooling processes. ~~He~~ ^{owner} shall be or designate a PIC to ensure that someone has applicable knowledge of food safety to protect facility procedures from contamination. Recommend PIC is the one to take the level 2 training course.*

Inspected by <i>Megan Kruse</i>	R.S./SIT # <i>143136</i>	Licensors <i>Darke Co #10</i>
Received by <i>Robert Z. Sells</i>	Title	Phone