

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 12/6/17
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 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
<input checked="" type="checkbox"/> 2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification 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
<input checked="" type="checkbox"/> 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

901:3-4 DAC
3701-21 DAC

Violation(s)/Comment(s)

4.2I) No Ova test strips available at time of inspection. Discussed a test kit that accurately measures the concentration in ppm of sanitizing solutions shall be provided.

2.4C) No food/conditional employee signatures on employee health policy. Discussed to have employees sign document so they are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

*Seotman Ice, Machaine - NSF approved.

Inspected by <i>Janet Schuterman</i>	R.S./SIT # 164029	Licensor D CHD
Received by <i>George W. Abel</i>	Title Chairman trustee	Phone 6214154

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Comments:

Satisfactory @ time of inspection.

Example document given on proper storage order of food.

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
Cheese	cold hold	39°F			
Veggie Soup	cold hold	32°F			

Inspected by Aimee Schuetzema	R.S./SIT# 164029	Licensor DCHD
Received by George W. Delp	Title chairman trustee	Phone 6214154