

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Schlecty's Sports Bar + Grill</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>173</b>	Date <b>2/5/18</b>
Address <b>124 Washington St. New Madison, OH</b>		Category/Descriptive <b>C38</b>		
License holder <b>ANLs + MLs Enterprises</b>		Inspection time (min) <b>10:00-11:00</b>	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 specify		Follow-up date (if required) <b>1 Week</b>		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

<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	
<input checked="" type="checkbox"/>	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
<input checked="" type="checkbox"/>	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

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

- ✓ 3.2(k) Observed two cups in the <sup>red pepper</sup> ~~food~~ and pepper containers. Discussed that handles shall be stored above the top of the food to protect from contamination. Please obtain scoop handles for these products.
- ✓ 3.2(d) Observed a working container holding food without a common label (Flour). Discussed all food shall be identified with the common name of the food when removed from the original package.
- ✓ 3.4(F) Observed cheese holding at 41°F and raw hamburger holding at 41°F in the prep refrigerator. Discussed that all RTE TCS foods shall be held at 41°F or below to prevent the growth of bacteria. PIC stated that lids just closed from lunch rush and turned down the temperature. If the temperature does not lower food needs to be discarded. Also saw butter with the packaging staying keep refrigerated sitting out at

Inspected by <b>Brittany Weitzel</b>	R.S./SIT # <b>16-4447</b>	Licensors <b>DOH</b>
Received by <b>Debra Wicker</b>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

2/5/18

Facility name <i>Schlecty's Sports Bar + Grill</i>	Type of inspection <i>C3S</i>
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**Violation(s)/Comment(s)**

<i>3.4(A) continued... 77°F. PIC discarded at time of inspection. *CRITICAL</i>
<i>✓ 3.4(G) Observed multiple cold-cut meats in the refrigerator without a date mark. Discussed all RTE, TCS foods shall be date-marked and used or discarded on the seventh day to limit growth. Please date-mark the cold-cut meats in the prep table. *CRITICAL. Corrected</i>
<i>✓ 4.4(B) Observed the cutting board at the prep table very scored. Discussed that surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized. Please re-surface or re-place.</i>
<i>4.4(N) Observed the 3-compartment sink @ 10 ppm bleach solution and Dishwasher @ 0 ppm bleach solution. Discussed a chlorine based solution shall be 50-99 ppm. Please use the 3-bay sink until the dishwasher is fixed. *CRITICAL *CORRECTED 3-bay Sink</i>
<i>4.5(B) Observed the pop nozzles with a build-up of debris. Discussed that the pop nozzles shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold to limit the growth of bacteria. Please clean these nozzles before next use. *CRITICAL</i>
<i>* Please clean the hood system and the sides of the fryers.</i>

Inspected by <i>Brittany Nitzel</i>	R.S./SIT # <i>16-4147</i>	Licensor <i>OCHD</i>
Received by <i>Wade Wuker</i>	Title	Phone