

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Stillwater Valley Golf Club</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1148</b>	Date <b>12/8/11</b>
Address <b>9235 Seibt Rd Bradford</b>		Category/Descriptive <b>C35</b>	
License holder <b>Kelly Norris</b>	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 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
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
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
<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

<input checked="" type="checkbox"/> 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

**\* Critical Violations**

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

4.5D - Observed dirt/food debris build up to the left of deep fryer and in microwave. All non-food contact surfaces must be kept clean at a frequency necessary to prevent accumulation of soil residues

4.0A - Observed sponges being used for dishwashing. Sponges may not be used in contact w/ cleaned or in-use contact surfaces.

\* 3.4C - Observed meat sitting out on counter thawing. Must thaw in fridge, under running water, or as part of the cooking process. \* Meat moved to walk in

\* 3.4F - observed Pizza supply fridge cold holding at 47°. Must keep TCS Foods at 41° or below when cold holding. \* Food moved to walk in

Inspected by <b>Jessie Huley</b>	R.S./SIT # <b>3465</b>	Licensor <b>Dorice Conly</b>
Received by <b>[Signature]</b>	Title	Phone