

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Shillwater Valley Golf Club</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1148</i>	Date <i>8/30/18</i>
Address <i>9235 Seibt Rd. Bradford, OH</i>		Category/Descriptive <i>C35</i>		
License holder <i>Kelly Norris</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"/> Preclicensing <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
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

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

*All previous violations have been fixed!*

*4.4 Dishwasher sanitizer still not working, PIC stated 3 compartment sink will be used until it is repaired. Will call when fixed.*

*58-4196x233*

*Thanks for meeting with me!*

Inspected by <i>Linger Magoto RS, MS 3203</i>	R.S./SIT # <i>3203</i>	Licensors <i>Drake Co.</i>
Received by <i>Kelly L.</i>	Title <i>General Manager</i>	Phone

# Standard Inspection Report

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### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input 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 type="checkbox"/>	7.0 Labeling and identification
<input 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
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/>	5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
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<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
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#### Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
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<input type="checkbox"/>	6.4 Maintenance and operation

#### Administrative

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

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

\* Reinspection of items from 8/8/18

4.4N) Dishwasher was stand still was not pumping Chlorine, PIC stated she just found out the unit needed primed & unit was ran again. Chlorine looked good but explained the importance of having a sanitizer & monitoring the system to MAKE sure it is working properly. -CORRECTED

4.2E) Refrigerators all need thermometers in all units to monitor proper temperatures.

Inspected by <i>Sherry Magdors, #15 3203</i>	R.S./SIT #	Licensors <i>Darke Wandy</i>
Received by <i>Kelly I.</i>	Title <i>General Manager</i>	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Stillwater Valley Golf Club</i>	Type of inspection <i>follow up 8/15/18</i>
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**Violation(s)/Comment(s)**

- ✓ 5.4F) Dumpster lids were still missing. Receptacles shall have tight fitting lids that are kept closed.
- ✓ 2.3C) Hair restraint was not worn when I entered the facility but PIC did put a hat on - corrected.
- ✓ 2.4A) Said 2 trainers must be someone with knowledge say in the operation + current level 2 is only part time 2 days a week for a couple weeks.
- ✓ 4.2A) Refrigerator marked personal was found to have items used in the operation. The unit needs to be inspected like the others + have a thermometer. Only one shelf should be designated or shelves needed.
- ✓ 2A) Employee health policy needs to be reviewed + signed by all employees.
- ✓ 2.3A) Employee was drinking in kitchen without a cover + a straw on the cup. Drinks should be covered + away from the food.
- ✓ 7.1) Chemical was used on the counter + the counter was not properly sanitized after. Counter is a food prep area in kitchen.

Inspected by <i>D. N. ...</i>	R.S./SIT # <i>3203</i>	Licenser <i>Darke County</i>
Received by <i>Kelly ...</i>	Title <i>General Manager</i>	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Shiloh Valley Golf Club	Type of inspection follow up 8/15/18
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**Violation(s)/Comment(s)**

✓ 3.2A) Employee wore no gloves while making a hot dog & a ham sandwich. No bare hand contact shall be done on ready to eat

Inspected by Mina Pasolo PS # 3703	R.S./SIT #	Licenser Darke County
Received by Killey	Title General Manager	Phone

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

- ✓ 3.2(4) Water bottle located in ice machine <sup>in bar area</sup>. PIC stated it may have been from employee day before. Sanitarian noticed employee close ice machine lid when entering kitchen so water bottle should have been noticed. Ice used as a medium for cooling is not allowed to be used as a food <sup>in a beverage</sup>. \* Critical violation  
Water bottle removed
- ✓ 3.2(5) ice scoop was located in the ice machine w/ handle down. Please keep handle up or remove from ice. Contamination can occur easily. \* Critical violation fixed

Inspected by <b>Greg Macero, RS, MS</b>	R.S./SJT # <b>3203</b>	License # <b>Darke County</b>
Received by <b>[Signature]</b>	Title	Phone

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Stillwater Valley Golf Club	Type of inspection Standard 8/8/18
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### Violation(s)/Comment(s)

4.4N) Dishwasher sanitizer not meeting sanitizing solution. Ran 3 times & PIC stated she did wash already today. Critical violation & not meeting correct sanitizing needs. PIC later went to wash dishes. Explained dishes need to be wash, rinse, sanitize in 3 bay sink until until fixed. PIC called for repair.

✓ 4.5D) Bake oven has build up of debris. PIC stated it is usually cleaned twice a year. Recommended much more frequent cleaning. All non food contact surfaces need to be cleaned at a rate to prevent build up of debris.

4.5D) ice build up was found in both freezers in kitchen. Please defrost units & clean. Non food contact surfaces need to be clean to prevent ice/contamination.

✓ 2.2D) PIC stated hand sink or 3 compartment sink can be used to wash hands, explained hand sinks are for hand washing only & 3 compartment would only be used if sink was being repaired & would need thoroughly sanitized beforehand. (Critical violation) Please begin record keeping to

Inspected by Stephanie H. PC, MS	R.S./SIT # 3203	Licenser Duke County
Received by <i>[Signature]</i>	Title	Phone

**State of Ohio**  
**Continuation Report**

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Facility name <i>Stillwater Valley Golf Club</i>	Type of inspection <i>Standard 8/8/18</i>
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**Violation(s)/Comment(s)**

4.2a) Multiple refrigerator & freezer units did not have a thermometer. Temperature measuring devices need to be in every unit, units included were in dining area & both areas of kitchen.

5.4F) Dumpster lids are still missing. Receptacles shall be designed & constructed to have tight fitting lids. If using facility dumpsters or other use, please inform maintenance. Repeat violation.

2.3C) All kitchen employees working with food shall have their hair properly restrained, & rules are being reviewed now to say by a hat or hair net corrected!

Reminders: New pizza prep unit in place. All equipment must be approved by the Health Dept. prior to installing.

- When refrigerators, freezers or other equipment is replaced, equipment must be approved & commercial grade
- Please begin looking at a mop sink. This will need to be added if any changes to kitchen or owner occurs.

Inspected by <i>[Signature]</i>	R.S./SIT #	Licensor
Received by <i>[Signature]</i>	Title <i>3203</i>	Phone <i>Darke County</i>

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**Violation(s)/Comment(s)**

- Several baked potatoes in walk-in and wrapped in foil. Sent over cooling temperatures with PIC. 135° or above to 70°F in 2 hours + 70 to 41°F in 4 hours = 6 hours to meet 41°F or below. If potatoes do not meet 70°F in 2 hours, you must reheat. If not 41°F in 6 - discard. Very important, Potatoes in foil can grow Botulism. Please keep record of cooling temps.

Level 2 Training De Black - Serv Safe Certified. Please have ODH Certificate at next inspection.

Inspected by Mirgin Magro, RG, MS	R.S./SIT # 3703	Licenser Drake County
Received by 	Title	Phone