

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility American Legion #140	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1003	Date 1/13/17
Address 325 N. Ohio St Greenville	Category/Descriptive NC 3S		
License holder American Legion	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing <input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation <input type="checkbox"/> 30 day <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 corrected!

3.2C) observed lettuce & raw meat being stored on the same shelf. food shall be protected from cross contamination by storing ready to eat foods on top & raw products at the bottom of the units. Doc. given

Notes: Pop nozzle has been replaced.

Inspected by James Schuster	R.S./SIT # 164029	Licenser DCHD
Received by X / [Signature]	Title	Phone