

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|--|---|-------------------------------------|----------------------------------|
| Name of facility American Legion #140 | | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 1003 | Date 2/22/17 |
| Address 325 N. Ohio St., Greenville | | | Category/Descriptive NC3S | |
| License holder American Legion | | 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

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

| | | |
|-------------------------------------|-----|--------------------------------------|
| <input type="checkbox"/> | 4.4 | Maintenance and operation |
| <input checked="" 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 checked="" 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 |
| <input type="checkbox"/> | 8.1 | Heat treatment dispensing freezers |
| <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 |
| <input type="checkbox"/> | 4.1 | Design and construction |
| <input type="checkbox"/> | 4.2 | Numbers and capacities |
| <input type="checkbox"/> | 4.3 | Location and installation |

Physical Facilities

| | | |
|--------------------------|-----|--|
| <input type="checkbox"/> | 6.0 | Materials for construction and repair |
| <input type="checkbox"/> | 6.1 | Design, construction, and installation |
| <input type="checkbox"/> | 6.2 | Numbers and capacities |
| <input type="checkbox"/> | 6.3 | Location and placement |
| <input type="checkbox"/> | 6.4 | Maintenance and operation |

Administrative

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

*Denotes Critical Violations

Violation(s)/Comment(s)

* 3.2 C) observed raw hamburger stored above lettuce in the walk in cooler. Food shall be protected from cross contamination by storing ready to eat foods on top & raw products at the bottom of the unit.

5.4 F) outdoor trash bins observed with lids open. Lid should remain closed at all times.

* 4.5 B) observed accumulated debris on the potato cutter. Food contact surfaces shall be cleaned to sight & touch to be kept free of soil accumulations.

~~2.4 C) no employee health policy or bodily fluid spill procedure~~

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| Inspected by Sophi Hueley | R.S./SIT # 34105 | Licensors Darke County |
| Received by Mona [Signature] | Title | Phone |