

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>BPO EIK'S #1139</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1014</i>	Date <i>2-9-17</i>
Address <i>214 W. Third St. Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Board of Trustees of Lodge</i>	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
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)

(4.2 #) No Heat strips available for High temp dish machine. Discussed in hot water mechanical w/rewashing operators, an Irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature.

(6.1 #) Floor tiles in bar area missing. Please repair so flooring is smooth & easily cleanable. PIC thought something is in progress.

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>147136</i>	Licensors <i>Carla @ HD</i>
Received by <i>Debra Cruz</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility BPO EIKS #1139	License number 1014	Date 2-9-17
Address 214 W. Third St. Greenville		Category/Descriptive C4S
License holder Board of Trustees of Lodge	Inspection time (min)	Travel time (min)

Comments:

- Discussed to label what is for personal use and what is for dinners that are sold for a charge in refrigeration.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Salad	Cold Hold	40 F			
Milk	Cold Hold	35 F			
Cole slaw	Cold Hold	30 F			
Tomato slice	Cold Hold	35 F			
Inspected by Megan Keller #1139		R.S./SIT#	Licensor Parke Co PD		
Received by Debra Pinner		Title	Phone		